



THE PALACE [*KITCHEN*]

BREAKFAST

Served between 7:30 am-10:00 am

■ **AMERICAN BREAKFAST ~ 475**

Choice of canned juice or fresh fruits, choice of cereals served with hot or cold milk, eggs to order, bread with butter, choice of tea or coffee

INDIAN BREAKFAST ~ 475

Choice of canned juice or fresh fruits, poori-bhaji or stuffed paratha with fresh curd, choice of tea or coffee

CONTINENTAL BREAKFAST ~ 400

Choice of canned juice or fresh fruits, bread basket, tea/coffee

FRESH FRUIT PLATTER ~ 275

A selection of seasonal and exotic fruits

■ **EGGS TO ORDER ~ 275**

Scrambled, poached, boiled or omelette

INDIAN FAVORITES

IDLI ~ 275

Steamed rice and lentil pancakes served with sambhar & chutney

MASALA UTTAPAM ~ 275

Thick rice pancake prepared with onion & tomato served with sambhar & chutney

VADA ~ 275

Deep-fried lentil cake served with sambhar & chutney

🍽️ **MASALA POHA ~ 275**

Flattened rice, steam cooked with onions, spices and herbs

ALOO PARATHA ~ 275

Wholesome Indian flatbread stuffed with spiced mashed potatoes served with curd & pickle

POORI BHAJI ~ 275

Fluffy, deep-fried bread with a side of flavourful potato curry

CEREALS ~ 275

Cornflakes, chocoflakes, wheatflakes or porridge served with hot and cold milk

ASSORTED SANDWICH ~ 300 / 350 / 350

Grilled, toasted or plain vegetable / egg / chicken

* Taxes extra as per applicable

BETWEEN THE MEALS

Served in-between 10:00 am-12:00 pm & 3:00 pm-7:00 pm

VEGETABLE CUTLET ~ 325

Crispy, golden-brown patties packed with mixed vegetables and spices, a delightful appetizer

ASSORTED SANDWICH ~ 300 / 350 / 350

Grilled, toasted or plain vegetable / egg / chicken

CHEESE CHILLI TOAST ~ 375

Grilled cheese with coriander and green chilli served with sauce

PANEER PAKORA ~ 375

Fresh deep fried cottage cheese

ASSORTED VEGETABLE PAKORA ~ 325

Fresh, mixed seasonal vegetables dipped in gram flour batter & deep fried, served with mint chutney

MASALA MAGGI ~ 175

MASALA PEANUTS ~ 225

FRIED MASALA PAPAD ~ 200

FRENCH FRIES ~ 275

BEVERAGES

CHOICE OF LASSI ~ 190

MILK SHAKE ~ 250

CANNED JUICE ~ 175

AERATED DRINKS ~ 140

PACKAGED DRINKING WATER ~ 95

AERATED WATER ~ 95

HOT TEA ~ 95

HOT COFFEE ~ 140

HOT CHOCOLATE ~ 175

LUNCH & DINNER

SALAD

GREEN SALAD ~ 200

A combination of garden fresh vegetables

HEALTHY SPROUT SALAD ~ 225

A refreshing mix of sprouted legumes, crunchy veggies, with a zesty dressing

SOUP

CHOICE OF CREAM SOUP ~ 200

Tomato | Mushroom | Vegetable

■ CHOICE OF CREAM SOUP ~ 250

Chicken

👑 ■ MANCHOW SOUP ~ 200 / 250

Vegetable / Chicken

■ SWEET CORN SOUP ~ 200 / 250

Vegetable / Chicken

■ HOT & SOUR SOUP ~ 200 / 250

Vegetable / Chicken

TANDOORI KHAZANA

👑 SOFIYANI PANEER TIKKA ~ 475

Chunks of cottage cheese marinated in yoghurt with aromatic Indian spices served with mint sauce

HARA BHARA KEBAB ~ 375

Wholesome green kebabs packed with veggies and herbs

👑 DAHI KEBAB ~ 375

Wholesome Hung Yoghurt Kebabs - Spiced & Crispy

🌶️ TANDOORI ALOO ~ 375

Stuffed potatoes marinated and grilled in tandoor

🌶️ ■ TANDOORI MURG FULL/HALF ~ 675/ 475

Whole spring chicken marinated in yoghurt and mystical spices and cooked to perfection in tandoor served with mint sauce

🌶️ ■ CHICKEN TIKKA ~ 475

Succulent and spicy grilled chicken, a true taste of India

CURRIES

PANEER BUTTER MASALA ~ 375

One of India's most popular paneer gravy recipes, and with good reason!
Indian cottage cheese cubes smothered in a creamy, lightly spiced tomato sauce

PALAK PANEER ~ 375

Cottage cheese cooked in spinach gravy, spiced with Indian spices

MALAI KOFTA ~ 375

Vegetable dumplings in a rich white gravy



GULNAR KOFTA ~ 450

Cottage cheese dumplings in a rich gravy – Chef's special dish

BHINDI TIL ~ 350

A simple combination of okra tossed with sesame seed and chat masala

GOBHI ADARKI ~ 350

Flowerets of cauliflower stir fried with ginger, red chili, tomato and onion masala

DUM ALOO PUNJABI ~ 375

Stuff potatoes simmered in Punjabi-style spices and flavours

DUM ALOO KASHMIRI ~ 375

Kashmiri spiced stuffed potatoes, slow-cooked to perfection

VEGETABLE JHALFREZI ~ 375

A vibrant stir-fry bursting with colourful veggies, sautéed in aromatic spices

SEASONAL VEGETABLES ~ 375

Chef's selection of the finest seasonal veggies, prepared to perfection for a farm-to-table experience

KHUMB MUTTER ~ 375

Mushrooms and green peas cooked in onion & tomato gravy

DAL MAKHANI ~ 350

Black lentil simmered overnight, tempered with garlic, tomato and butter

DAL TADKEWALI ~ 325

Yellow lentil tempered with cumin, tomato

RAITA ~ 160

Plain | Cucumber | Pineapple | Boondi



BUTTER CHICKEN ~ 525

Char grilled chicken cooked in rich tomato gravy

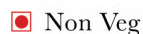


HOMESTYLE MUTTON CURRY ~ 525

Slow-cooked mutton in a rich, aromatic gravy, seasoned with traditional spices



Signature Dish



Non Veg



Spicy

Additional 20% room service charges applicable

* Taxes extra as per applicable

LOCAL SPECIALTIES

GOVIND GATTA ~ 350

Rajasthani speciality made from gram flour cooked in yoghurt & spices

KADHI PAKORA ~ 350

A light combination of warm yoghurt with an assortment of local spices

KER SANGRI ~ 425

A traditional Rajasthani speciality of blended dried berries and beans

DAL BATI CHURMA (ON REQUEST) ~ 1000

A combination of three different food items, dal (lentils), baati (wheat bread) and churma (a sweet made of wheat, sugar and dry fruits), it is the signature dish of Rajasthan

LAL MAAS ~ 600

Succulent pieces of lamb cooked with Rajasthani spices, a speciality!

BASMATI KHAZANA

SUBZ BIRYANI ~ 425

Mixed vegetables and rice, cooked with aromatic herbs served with raita

MURG BIRYANI ~ 525

An exotic combination of rice and chicken with Indian aromatic herbs served with raita

SAFED CHAWAL ~ 275

Plain steamed rice

INDIAN BREADS

NAAN ~ 75

Soft and pillowy Indian flatbread, perfect for savouring with curries

BUTTER NAAN / GARLIC NAAN ~ 85

A naan topped with butter or garlic

LACCHA / PUDINA PARATHA ~ 85

Flaky, layered Indian bread, a delightful accompaniment to any dish

KULCHA ~ 100

Potato | Onion | Paneer

Soft and fluffy leavened bread, stuffed with your choice of filling

MISSI ROTI ~ 80

Gram flour millet breads - a speciality of the province

TANDOORI ROTI ~ 75

Charred, oven-baked flatbread, a rustic complement to grilled dishes

CHINESE

SPRING ROLL ~ 300

Crispy and savoury, a delightful fusion of veggies and flavours

CHILLY PANEER ~ 400

Tender pieces of batter fried paneer gently cooked in homemade chilly sauce

CORN SALT & PEPPER ~ 275

A zesty and addictive blend of corn with savoury seasonings

CRISPY VEGETABLES ~ 350

Golden fried crispy vegetables tossed in hot garlic sauce

MANCHURIAN DRY ~ 475

Crispy vegetable dumplings in a tantalizing, sauceless glaze

CHILLY CHICKEN SCHEZWAN ~ 525

Tender pieces of batter fried chicken gently cooked in schezwan sauce

FRIED RICE ~ 325 / 350 / 375

Vegetable / Egg / Chicken

NOODLE ~ 325 / 350 / 375

Vegetable / Egg / Chicken

CONTINENTAL

CHOICE OF PASTA ~ 500

- Penna pasta served with freshly made tomato basil sauce or cheesy sauce
- Spaghetti served with freshly made tomato basil sauce

FRIED CHICKEN ~ 550

Golden fried chicken served with French fries

DESSERTS

GULAB JAMUN ~ 225

CHOICE OF ICE-CREAM ~ 225

Vanilla | Strawberry | Chocolate | Butter scotch | Mango

BIKANERI RASGULLA ~ 200

CHEF'S SPECIAL ~ 275



VESTA

BIKANER PALACE

FOR YOUR TRAVELS, LEISURE AND LUXURY
A PERFECT PLACE TO CREATE YOUR STORY

www.vestahotels.in



Download Menu