

## Salads and appetizers

<b>Burnt coconut fried egg</b> ▲ popiya hay, basil cream   298 kcal   140 gms (S) (E)	<b>₹ 1600</b>
<b>Raw papaya salad</b> ■ peanut crumble, cherry tomato, haricot beans   186 kcal   150 gms (S) (P) (V)	<b>₹1350</b>
<b>Caesar salad</b> (S) (A) vegetarian ■   464 kcal   225 gms grilled chicken ▲   750 kcal   283 gms bacon ▲ (S)   815 kcal   255 gms	<b>₹1350</b> <b>₹1600</b> <b>₹1600</b>
<b>Vanyavilas farmer salad</b> ■ compressed seasonal fruits and vegetables, candied nut crunch, heirloom greens   237 kcal   160 gms (S) (P)	<b>₹1350</b>
<b>Avocado and super grain salad</b> ■ millet, broken wheat, edamame, Melba toast, citrus dressing   385 kcal   145 gms (S)	<b>₹1350</b>
<b>Mezze platter</b> ■ classic hummus, beetroot labneh, truffle scented tirokafteri, falafel & bazlama (Turkish whole wheat flatbread)   455 kcal   250 gms (P) (A) (S)	<b>₹1500</b>
<b>Californian chicken salad</b> ▲ avocado, Californian grapes, poppy seeds, celery   459 kcal   160 gms (P) (A)	<b>₹1600</b>
<b>Bhatti ka paneer tikka</b> ■ tandoori cottage cheese paired with cilantro, chilli and garlic   681 kcal   180 gms (A)	<b>₹1400</b>
<b>Badaam aur palak ki tikki</b> ■ almond crusted spinach and pea kebab filled with cream cheese and mint   458 kcal   180 gms (P) (A)	<b>₹1400</b>
<b>Tandoori ananas</b> ■ spiced pineapple cooked with mustard and dried pomegranate seeds   376 kcal   180 gms (V)	<b>₹1400</b>
<b>Sangri ki galauti</b> ■ pan-seared galletes of sangri beans, filled with apricot and malai   445 kcal   160 gms (A)	<b>₹1400</b>
<b>Pudina mahi tikka</b> ▲ locally sourced river sole fish cooked with carom seeds and mint   770 kcal   180 gms (S) (A)	<b>₹1650</b>

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(V) Vegan
🌶️ Spice
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- (P) Contain Soybeans
(A) Contain Alcohol
(E) Contain Egg
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<b>Karthium prik thai</b> ▲	<b>₹1750</b>
Thai style stir fried prawns with soy and black pepper   410 kcal   180 gms (S) (C) (V)	
<b>Jodhpuri Murgh tikka</b> ▲	<b>₹1600</b>
coriander, fenugreek and fennel flavoured chicken kebabs   425 kcal   180 gms (M)	
<b>Katumber ayam chicken</b> ▲	<b>₹1600</b>
Indonesian style fried chicken with coriander and garlic sauce   521 kcal   210 gms (S)	
<b>Gosht seekh kebab</b> ▲	<b>₹1750</b>
spiced lamb skewers cooked in a clay oven   532 kcal   180 gms (M)	

## Soups

<b>Barley and miso</b> ●	<b>₹800</b>
bean curd, scallion   170 kcal   230 gms (S)	
<b>Truffle cappuccino</b> ●	<b>₹800</b>
white truffle oil, porcini dust   231 kcal   230 gms (M)	
<b>Broccoli and cheddar</b> ●	<b>₹800</b>
goma and chilli cheddar crisp   269 kcal   230 gms (M)	
<b>Lemongrass and corn</b> ●	<b>₹800</b>
coconut and lime   223 kcal   210 gms (V)	
<b>Glass noodle and sesame broth</b> (S)	
Asian vegetable ● (V)   135 kcal   205 gms <b>₹800</b>	
Chicken ▲   175 kcal   230 gms <b>₹850</b>	
<b>Carrot and bacon</b> ▲	<b>₹850</b>
crisp bacon bits   396 kcal   230 gms (S) (M)	

## Burgers and sandwiches

<b>Couch potato and cheese burger</b> ●	<b>₹1500</b>
potato and vegetable patty, English cheddar, mustard dressing   950 kcal   375 gms (G) (M)	
<b>Mexican three bean vegan burger</b> ●	<b>₹1650</b>
melange of black eyed beans, kidney beans and chickpeas   650 kcal   355 gms (G) (V)	
<b>Bombay masala toastie</b> ●	<b>₹1500</b>
spiced grilled sandwich with potatoes, onions, nylon sev and masala fries   407 kcal   220 gms (G) (M)	

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<b>Vanyavilas club sandwich</b> (🌱)	grilled vegetables, cheese (🌱)	746 kcal   325 gms	₹1500
	chicken, bacon and egg (🍗) (🥚) (🍳)	982 kcal   423 gms	₹1650
<b>Indian club sandwich</b> (🍗)	masala omelette, spicy chicken tikka, mint relish, pickled onions		₹1800
	195 kcal   205 gms		
<b>Creole chicken burger</b> (🍗)	chicken and thyme patty, gherkins, fried egg, creole dressing		₹1650
	913 kcal   420 gms (🌱) (🥚)		
<b>New Zealand lamb burger</b> (🍗)	rosemary lamb patty, gherkins, double cheddar cheese, fried egg		₹1850
	1035 kcal   440 gms (🌱) (🥚)		
<b>Classic B.L.T</b> (🍗)	grilled Viennese loaf, bacon, lettuce and tomato		₹1650
	381 kcal   240 gms (🍷) (🌱) (🥚)		
<b>Ranthambhore kathi roll</b> (🌱) (🥚)	paneer (🌱)	671 kcal   250 gms	₹1500
	chicken (🍗)	863 kcal   270 gms	₹1650

## Western main courses

<b>Spaghetti with home-grown tomatoes, lemon and burrata cream</b> (🌱)	pomodoro, basil and garlic		₹1550
	538 kcal   185 gms (🌱) (🥚)		
<b>Miso mushroom penne</b> (🌱)	nori, shimeji, truffle		₹1550
	629 kcal   170 gms (🌱) (🥚)		
<b>Go green spaghetti</b> (🌱)	whole-wheat spaghetti with organic greens and pecorino		₹1550
	504 kcal   180 gms (🌱) (🥚)		
<b>Asparagus and pecorino risotto</b> (🌱)	sesame pepper blend, truffle oil		₹1650
	490 kcal   185 gms (🥚) (🌱)		
<b>Egg white cloud</b> (🍗)	shimeji, spinach, black truffle		₹1900
	642 kcal   240 gms (🥚) (🌱)		
<b>Seared sea bass</b> (🍗)	spring root vegetables, marquise mash, asparagus and edamame		₹2100
	560 kcal   250 gms (🥚) (🌱) (🐟) (🥚)		
<b>Prawns a la plancha</b> (🍗)	onion brulee, chilli, garlic	649 kcal   240 gms (🥚) (🐟)	₹ 1950
<b>Gochujang fettuccini carbonara</b> (🍗)	bacon, parmigiano reggiano, fermented Korean chilli paste		₹1750
	837 kcal   190 gms (🥚) (🌱) (🍷) (🥚)		

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## Oriental main courses

<b>Steamed tofu with Asian greens</b> <span style="color: green;">■</span> broccoli, beans and silken tofu in white garlic sauce   420 kcal   230 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">V</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>	<b>₹1650</b>
<b>Broccoli and asparagus in black bean sauce</b> <span style="color: green;">■</span> Napa cabbage, shitake, bell peppers   452 kcal   240 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>	<b>₹1650</b>
<b>Wild mushroom and chestnuts in sweet chilli basil sauce</b> <span style="color: green;">■</span> shimeji, bok choy and squash   418 kcal   240 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>	<b>₹1650</b>
<b>Gong bao chicken with roasted peanuts</b> <span style="color: red;">▲</span> Sichuan peppercorn, red vinegar, scallion   813 kcal   230 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span>	<b>₹1900</b>
<b>Vietnamese fried fish</b> <span style="color: red;">▲</span> spiced popiya crisps, scallion relish, sriracha aioli   575 kcal   220 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>	<b>₹1900</b>

## Asian meal bowls

*(Please allow us 30 minutes to prepare)*

<b>Don buri</b> <span style="color: green;">■</span> <b>₹1650</b> Japanese meal bowl with tofu, tempura shitake and eggplant   483 kcal   450 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span>	<b>Noodle broth bowl</b> <span style="color: red;">▲</span> <b>₹1900</b> country style egg noodle broth with vegetables and steamed chicken   448 kcal   450 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span>
<b>Claypot tofu</b> <span style="color: green;">■</span> <b>₹1650</b> one pot meal bowl of sticky rice, tofu and Asian vegetables   429 kcal   450 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span>	<b>Mei goring</b> <span style="color: red;">▲</span> <b>₹2100</b> Indonesian style fried noodles, served with prawn and chicken satay   526 kcal   480 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">F</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">E</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">M</span>

## Georgian Kachapuri

*(Boat shaped Georgian pull apart breads (please allow us 30 minutes to prepare))*

<b>Zhoug (Cilantro sauce)</b>  <b>Feta, pine nut and truffle oil</b> <span style="color: green;">■</span> <b>₹1500</b>   425-kcal   320 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">M</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span>	<b>Ajika (Red pepper sauce)</b>  <b>Shimeji and caramelized onion</b> <span style="color: green;">■</span> <b>₹1500</b>   512 kcal   320 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">M</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>
<b>Free-range egg, cherry tomato and garlic</b> <span style="color: red;">▲</span> <b>₹1600</b>   568 kcal   320 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">M</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">E</span>	<b>Zatar chicken, spinach and kalamata olive</b> <span style="color: red;">▲</span> <b>₹1700</b>   671 kcal   350 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">M</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">S</span>

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## Indian main courses

**Kalonji gobhi aloo** ■ ₹1600  
 baked potato and cauliflower with malai,  
 nigella seeds and madras curry powder  
 | 770 kcal | 350 gms ♻️ 🌱 🥛

**Fansi dhokli** ■ ₹1600  
 Gujarati beans and poached gram  
 flour dhokli | 385 kcal | 280 gms 🌱

**Harey masale ka paneer** ■ ₹1600  
 spinach, curry leaf, capsicum and fenugreek  
 | 551 kcal | 310 gms 🥛 ♻️

**Paneer khatta pyaz** ■ ₹1600  
 cottage cheese cooked with pickled  
 onions and tomatoes | 527 kcal | 320 gms 🥛

**Dhungar murg makhanwala** ▲ ₹2000  
 chicken morsels cooked in smoked onion  
 tomato gravy | 770 kcal | 340 gms 🥛

**Dum Biryani** 🥛 🌱  
 fragrant basmati rice cooked with yogurt and crisp  
 caramelized onions

vegetable ■ | 765 kcal | 450 gms

chicken ▲ | 912 kcal | 470 gms

lamb ▲ | 1109 kcal | 470 gms

**Amritsari choley masala** ■ ₹1600  
 chickpeas cooked with onions, tomatoes  
 and Indian spices | 408 kcal | 250 gms 🥛  
 | 397 kcal | 240 gms

**Methi matar makhana** ■ ₹1600  
 green pea, fox seeds and fenugreek leaves  
 in rich cashew nut gravy  
 | 419 kcal | 220 gms 🥛

**Dakhni miloni tarkari** ■ ₹1600  
 seasonal vegetables cooked in spinach gravy  
 finished with dill leaves  
 | 484 kcal | 240 gms 🥛

**Prawn malai curry** ▲ ₹2000  
 shallot, chilli and coconut curry  
 | 529 kcal | 300 gms 🌱 🥛

**Tawa Machi masala** ▲ ₹2000  
 pan seared fish steaks flavoured with  
 ajwain gravy | 621 kcal | 320 gms 🐟 🥛

## Rajasthani regional specialities

**Paneer papad ki subzi** ■ ₹1600  
 cottage cheese and poppadum in  
 Rajasthani yoghurt gravy | 565 kcal | 320 gms 🥛 ♻️

**Marwari Rabodi ka saag** ■ ₹1600  
 cornmeal and buttermilk soaked  
 fritters cooked with spring onion and coriander | 503 kcal | 300 gms 🥛

**Dal baati churma** ■ ₹1600  
 shortened multigrain flour dumplings,  
 served with dal thikri and  
 garlic chutney | 870 kcal | 440 gms 🥛 ♻️

**Ker sangri** ■ ₹1600  
 delicacy of locally sourced shrub berries and wild beans cooked with  
 pickling spices  
 | 388 kcal | 265 gms 🥛

**Sev Bhaaji** ■ ₹1600  
 gram flour fritters cooked in garlic and milk  
 | 518 kcal | 280 gms 🥛

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<b>Gatte ki sabzi</b> <span style="color: green;">■</span>	<b>₹1600</b>
poached gram flour dumplings in coriander and tomato gravy   580 kcal   320 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">G</span>	
<b>Dal thikri</b> <span style="color: green;">■</span>	<b>₹950</b>
melange of lentils cooked in a clay pot   158 kcal   160 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Banjara Murg</b> <span style="color: orange;">▲</span>	<b>₹1800</b>
hunter's style chicken preparation with onion and coriander   657 kcal   325 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Laal maas</b> <span style="color: orange;">▲</span>	<b>₹2050</b>
baby lamb cooked with whole spices, Mathania chillies and cloves <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>   1035 kcal   340 gms	
<b>Jungli maas</b> <span style="color: orange;">▲</span>	<b>₹2050</b>
rustic lamb preparation with garlic and onion   983 kcal   350 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Maas ki kadhi</b> <span style="color: orange;">▲</span>	<b>₹2050</b>
baby lamb cooked with yogurt and coriander curry   698 kcal   320 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	

*Individual portions are available at ₹1050 (Vegetarian), ₹1150 (Meat) and ₹1250 (Seafood)*

*All Indian main courses are accompanied with steamed basmati or Indian Breads*

## Home-style Indian side dishes

<b>Churan wali bhindi</b> <span style="color: green;">■</span>	<b>₹950</b>	<b>Banarasi dhaniye wale aloo</b> <span style="color: green;">■</span>	<b>₹950</b>
stir fry okra with onion, tomato and sesame seeds   170 kcal   150 gms <span style="color: green;">✓</span>		stir fry potatoes with asafoetida, coriander and chilli   207 kcal   160 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Aloo chatkara</b> <span style="color: green;">■</span>	<b>₹950</b>	<b>Dal tadka</b> <span style="color: green;">■</span>	<b>₹950</b>
spiced home-style potatoes cooked with black pepper and tomatoes   218 kcal   160 gms <span style="color: green;">✓</span>		yellow lentil tempered with chillies, cumin and asafoetida finished with fresh coriander   140 kcal   160 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Lehsuni palak</b> <span style="color: green;">■</span>	<b>₹950</b>	<b>Dal makhani</b> <span style="color: green;">■</span>	<b>₹950</b>
home-grown spinach tempered with garlic and chillies   195 kcal   150 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">G</span>		black lentil cooked for 24 hours, with fresh cream and butter   286 kcal   160 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Chownka matar masala</b> <span style="color: green;">■</span>	<b>₹950</b>	<b>Dal dhungaar</b> <span style="color: green;">■</span>	<b>₹950</b>
cumin and asafoetida tempered green peas   204 kcal   140 gms		smoked yellow lentil tempered with cumin and chillies   151 kcal   160 gms <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">A</span>	
<b>Mushroom hara pyaaz</b> <span style="color: green;">■</span>	<b>₹950</b>		
button mushroom & spring onion   197 kcal   160 gms <span style="color: green;">✓</span>			

### Selection of Indian breads G **₹300**

*(please ask your server for gluten free Indian bread options)*

Kalonji pudina lachha parantha	40gms   180kcal
Bajra roti	40gms   150kcal
Missi	40gms   148 kcal
Chilli garlic naan	50gms   190kcal
Jodhpuri naan	50gms   172kcal
Koki masala roti	50gms   155kcal
Multigrain roti	40gms   95kcal

### Selection of rice **₹550**

Steam	439 kcal   240 gms
Unpolished	315 kcal   240 gms
Mangodi pulao	529 kcal   240 gms

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