



PILLARS

07:30 AM TO 10:30 AM

19:30 PM TO 22:30 PM

PILLARS

Set in a lovely colonnaded veranda, this alfresco restaurant offers spectacular views of the city, Baradari lawns and the imposing Mehrangarh Fort.

The breakfast experience is enhanced by the soothing notes of traditional music, the distant chirping of birds wafting through the crisp morning air and the surreal sight of the majestic peacocks strutting across the lawns.

Witness magnificent sunsets in all their colourful glory from the shadows of the Pillars. The starry night sky and the evening lights of the Palace and the Blue City work in tandem to create a mesmerising ambience for an unforgettable fine dining experience curated with affection by our culinary craftsmen.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person

DEGUSTATION MENU

Degustation, a term coined by the French for a tasting menu is a culinary concept that focuses on the gustatory system by savouring the food with all the senses. The menu offers small sampling portions of chef's signature European dishes with unique creations and pairings.

The contemporary European-cuisine menu presents a gastronomic diversity for the palate, best appreciated over a leisurely dining experience amidst sophisticated and elegant surroundings. It is truly a canvas of tastes from across the world with signature dishes like Alba Truffle, Muscovy Duck, Maryland Crab Cake and Canadian Scallops, each presented innovatively with generous use of the choicest home grown organic herbs and spices.

 **VEGETARIAN | 6950**

PAPRIKA GOAT CHEESE

40 gms | 29 kcal | balsamic pearls



MORELS SOUP

110 ml | 163 kcal | mascarpone and chanterelle crisps



ASPARAGUS SPEARS

80 gms | 33 kcal | emmental cheese



OR

PANKO HALLOUMI

80 gms | 133 kcal | mint infused yogurt and quinoa



MANGO MINT SORBET

55 gms | 292 kcal | mint infusion



WILD BLACK RICE RISOTTO

180 gms | 315 kcal | edamame and Jerusalem artichoke



OR

TAGLIOLINI PORCINI

180 gms | 190 kcal | truffle pesto



VALRHONA CHOCOLATE

150 gms | 364 kcal | citron mouseline tart and pistachio orange cream



OR

PANNA COTTA

160 gms | 487 kcal | saffron infused







CAPPUCCINO TIRAMISU CUP


80 gms | 421 kcal



Kindly inform us if you are allergic to any food ingredients

 Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts 

Crustaceans  Sesame  Celery  Sulphites 

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 **NON VEGETARIAN** | 6950

PAPRIKA GOAT CHEESE

40 gms | 29 kcal | balsamic pearls



MORELS SOUP

110 ml | 163 kcal | mascarpone and chanterelle crisps



CANADIAN SCALLOPS

60 gms | 105 kcal | basil oil



OR

MARYLAND CRAB CAKE

60 gms | 76 kcal | Pommery beurre blanc



OR

CHILEAN SEABASS

90 gms | 233 kcal | Meyer lemon and braised cherry tomato



MANGO MINT SORBET

55 gms | 292 kcal | mint infusion



BUFFALO MOZZARELLA

90 gms | 170 kcal | cheese filled chicken and garlic confit



OR

MUSCOVY DUCK

85 gms | 189 kcal | couscous and raspberry gastrique



OR

NEW ZEALAND LAMB CHOPS

90 gms | 243 kcal | garlic mash, shallots and pan jus



VALRHONA CHOCOLATE

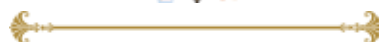
150 gms | 364 kcal | citron mousseline tart and pistachio orange cream



OR

CRÈME BRÛLÉE

135 gms | 373 kcal | baked creme pudding and cherry coulis







CAPPUCCINO TIRAMISU CUP















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










APPETIZERS

 	PALACE MESCLUN SALAD 180 gms 595 kcal parmesan, sun dried tomatoes, caramelized walnuts, balsamic and garlic baguette 	1350
	QUINOA GRANNY SMITH 195 gms 708 kcal green apple, quinoa, jalapeno and arugula 	1350
	MEZZE PLATTER 185 gms 1676 kcal HUMMUS chickpea, tahina, lemon and extra virgin olive oil  BABA GANOUSH smoked aubergine, onion, tomato and pomegranate molasses  MUHAMMARA red pepper paste, walnut and pistachio  LABNEH greek yogurt, mint and extra virgin olive oil  FALAFEL crunchy chickpea dumpling OLIVE, LAVASH AND PITA BREADS 	1400
	BRUSCHETTA 195 gms 696 kcal tomato basil, green olive tapenade, feta and bell pepper 	1350
	INSALATA CAPRESE 180 gms 222 kcal plum tomatoes, bocconcini, pesto and balsamic 	1350
	PALACE CAESAR iceberg, parmesan shards  190 gms 337 kcal vegetable   190 gms 219 kcal smoked chicken   190 gms 621 kcal bacon and anchovies 	1350
	PARMA HAM AND MELON 190 gms 711 kcal cheese grissini 	1900
	CANADIAN SCALLOPS 180 gms 539 kcal creamy bacon and baby spinach 	2500
 	AVOCADO AND NORWEGIAN SALMON 180 gms 399 kcal caper berry, goat cheese and melba toast 	1900
	CHARCUTERIE BOARD 180 gms 740 kcal assortment of international cured pork meats, cheese olives and gherkins 	1900

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SOUP

 	TOMATO SOUP 240 ml 101 kcal basil and red pepper	900
 	MULLIGATAWNY 240 ml 111 kcal 18 th century classical lentil soup	900
 	WILD MUSHROOM CAPPUCINO 240 ml 514 kcal porcini dust and truffle oil   	900
	CHICKEN PARMESAN 240 ml 449 kcal chicken clear soup and quenelles    	950
	SPANISH LAMB BROTH 240 ml 395 kcal saffron infused  	975














PASTA AND RISOTTO

 	RIGATONI A'LA PRINCESS 280 gms 607 kcal garlic, cherry tomatoes, basil and pinenuts    	1650
	WHOLE WHEAT FUSILLI 280 gms 873 kcal mushroom ragout    	1650
	SPAGHETTI BURRATA 270 gms 1046 kcal plum tomatoes and olives   	1650
	TRUFFLE RISOTTO 340 gms 1110 kcal black truffle and parmesan   	1850
 	BLACK RICE RISOTTO 340 gms 1136 kcal shiitake, porcini and button mushrooms   	1850
 	TRUFFLE FETTUCINI 280 gms 337 kcal peperoncino     	1950
	BUTTERNUT SQUASH RAVIOLI 240 gms 818 kcal aglio e olio      	1650
	SEAFOOD ORZO 360 gms 734 kcal orzo pasta, cognac infused scallops, fish and shrimps       	1950











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 	LEMON TAGLIOLINI 320 gms 595 kcal lamb ragout    	1950
	CHICKEN RISOTTO 340 gms 1166 kcal smoked chicken and parmesan   	1800














MAIN COURSE

 	QUINOA FILLED PORTABELLO 270 gms 589 kcal caramelized leek and creamy paprika  	1850
	RAS EL HANOUT HALLOUMI 265 gms 757 kcal edamame mash and romesco sauce  	2100
 	MÉLANGE OF ASPARAGUS 260 gms 343 kcal saffron creamy polenta and cheese fondue  	1850
 	CHILEAN SEABASS 340 gms 880 kcal potato, garlic pokchoy and citrus thyme confit    	3150
	PINK SALMON 340 gms 944 kcal truffle potato mash and salmon roe    	3150
	KING PRAWNS 340 gms 720 kcal broccoli and butternut squash    	3150
 	CORN-FED CHICKEN 340 gms 912 kcal edamame mash and honey mustard   	2150
	MUSCOVY DUCK 320 gms 621 kcal olive tapenade, couscous and maraschino cherry relish    	3150
	MOROCCON LAMB RACK 360 gms 950 kcal potato mash and onion jus   	3150

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PAN ASIAN








APPETIZERS

-  **COLD VIETNAMESE ROLLS** **1350**
180 gms | 334 kcal | rice paper wrap, vegetable and peanut sauce

-  **PRAWN TEMPURA** **1900**
240 gms | 715 kcal | beer batter fried king prawns and soy sauce



SOUPS

-  **MANCHOW SOUP** **900**
240 ml | 304 kcal | vegetable and crisp noodle

-  **ASIAN CRABMEAT SOUP** **975**
240 ml | 380 kcal | ginger and soya


MAIN COURSE







-  **VEGETABLE THAI GREEN CURRY** **1750**
490 gms | 1018 kcal | steamed rice
-  **STIR FRIED VEGETABLES** **1450**
310 gms | 327 kcal | garlic and light soya

-   **PALACE CHILLI CHICKEN** **1950**
320 gms | 653 kcal | bell pepper, onion and whole red chilli

-  **CHICKEN THAI RED CURRY** **1950**
495 gms | 1251 kcal | steamed rice

NOODLES





-  **360 gms | 575 kcal | vegetable** **1050**

-  **360 gms | 729 kcal | chicken** **1075**

-  **360 gms | 567 kcal | prawn** **1150**
















RICE

-  **360 gms | 425 kcal | ginger capsicum** **1050**

-  **360 gms | 452 kcal | chicken** **1075**

-  **360 gms | 445 kcal | prawn** **1150**


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PALACE DESSERT COLLECTION

	WARM WALNUT BROWNIE	1050
	145 gms 1736 kcal vanilla ice cream, chocolate sauce and pistachio tuile 	
	CHOCOLATE AND HAZELNUT PARFAIT (SUGAR FREE)	1050
	132 gms 242 kcal layered chocolate and hazelnut cream 	
	FRESH CUT FRUITS	975
	350 gms 306 kcal seasonal fruits	
	RASPBERRY PHILADELPHIA CAKE	1050
	140 gms 600 kcal baked cheese cake, crème anglaise and berry ice cream 	
	TIRAMISU	1050
	130 gms 526 kcal mascarpone sabayon, coffee liqueur and savoiardi biscotti 	
	CRÈME CARAMEL	1050
	160 gms 426 kcal baked custard and kaffir lime infused 	
	CHOCOLATE MUDPIE	1050
	170 gms 1563 kcal banana caramel ice cream 	
	PALACE CHOCOLATE DEGUSTATION SAMPLER	1150
	210 gms 1452 kcal apricot jam bitter torte  Java chocolate parfait, popcorn praline  white chocolate cannoli  Madagascar chocolate hazelnut ice cream 	
	SPANISH SAFFRON BRÛLÉE	1050
	160 gms 371 kcal berry compote and pista biscotti 	
	LEMON CURD TART	1050
	135 gms 809 kcal lemon basil sorbet 	
	HOME CHURNED SORBET	975
	110 gms 305 kcal chaat spiced watermelon 110 gms 569 kcal lychee gari 110 gms 585 kcal mango mint	
	HOMEMADE ICE CREAMS	975
	 120 gms 624 kcal coffee bailey's 120 gms 648 kcal mango thyme 120 gms 607 kcal berry ice cream 120 gms 344 kcal yogurt ice cream 120 gms 718 kcal belgium chocolate and almond praline 	

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SELECTION OF BEVERAGE

SMOOTHIES 🍌🍌🍌	550
banana 460 ml 315 kcal	
papaya 460 ml 203 kcal	
apple 460 ml 694 kcal	
MILKSHAKES 🍷	550
vanilla 460 ml 411 kcal	
mango 460 ml 417 kcal	
chocolate 460 ml 425 kcal	
LASSI 🍷	550
salted 350 ml 60 kcal	
sweet 350 ml 108 kcal 🍌	
CHAAS 🍷	550
salted 350 ml 60 kcal	
masala 350 ml 62 kcal	
FRESH LIME SODA 350 ml 0 kcal	450
HIMALAYAN (750 ml)	400
RED BULL 250 ml 113 kcal	500
SODA 300 ml 0 kcal	400
COKE 300 ml 132 kcal	400
7 UP 250 ml 115 kcal	400
DIET COKE 300 ml 0 kcal	400
TONIC WATER 300 ml 108 kcal	400
GINGERALE 300 ml 108 kcal	400

TEA SELECTION

DARJEELING	600
ASSAM	600
ENGLISH BREAKFAST	600
PURE GREEN	600
AMALFI LEMON	600
JASMINE	600
CHAMOMILE	600
PEPPERMINT	600
EARL GREY	600
ICED TEA	600

Above tea choices do not include value of added milk and sugar

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COFFEE SELECTION

AMERICANO	600
ESPRESSO	600
CAPPUCCINO 180 ml 54 kcal 	600
CAFÉ LATTE 180 ml 103 kcal 	600
FLAT WHITE 180 ml 62 kcal 	600
MOCHA 180 ml 90 kcal 	600
COLD COFFEE 460 ml 743 kcal 	600

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