ROYAL VEGA ALLERGEN AND DIETARY INDICATORS







VEGETARIAN



In Vedic philosophy, sattva (Sanskrit for purity) is the most rarefied of the three gunas.

The green leaf represents freshness and holistic wellbeing.

Our menus indicate approximate values of serving size, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Please inform our Service Associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Milk & milk products | Peanuts, tree nuts and their products | Soybeans and their products.

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations



atithi devo bhava

Royal Vega delights in presenting an exceptional experience of traditional fine dining, featuring India's finest vegetarian cuisine.

Peopled by the greatest number of vegetarians in the world, resulting from a combination of climate, geography and cultural belief, the kitchens of this region have developed an unusually evolved vegetarian palate. Here, the versatility of spices, herbs, cooking styles and vegetarian ingredients are celebrated through a staggeringly wide selection of dishes - each a uniue culinary jewel.

Such is the appeal of that cuisine that, according to historical chronicles, several Mughal emperors too, came to prefer a vegetarian diet.

royal menus

Royal Vega presents three distinct menu that take into account the various influences on dining in this region.

- 🎄 nanjit khasa is a royal banquet that pays tribute to feasts hosted by Maharaja Ranjit Singh.
 - 🌼 kannavati khasa is an exquisite menu depicting local flavours of Gujarat.
 - 🎄 ทะเบลท์ khasa is an exquisite menu depicting local flavours of Rajasthan.

Focussing on combining ingredients for the perfect balance between health and taste, these vegetarian gems are served with the grandeur and refinement of Hindavi traditions.

dining expeniences

The restaurant is divided into five sections featuring a choice of dining experiences that take inspiration from classifications of royal banqueting, each a revelation in courtly finery and private dining.

หล่างให้เหล่า's takht recreates the glory of the regent's banquet for visiting dignitaries

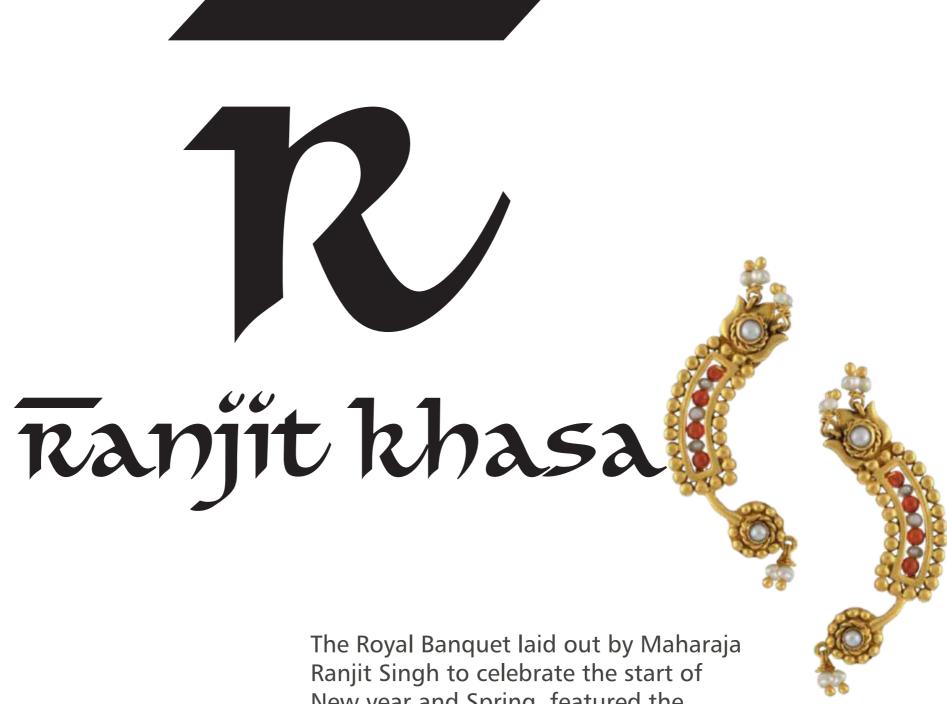
najvansh sthal is for the successors of the Maharaj

najmata sthal is dedicated to the mother of the Maharaj

หลุ่ทลท์ sthal is a simulation of the royal retreat for the women of the court

niwas sthal revives the traditions of the table where important members of court would dine together.

The motif on the cover is modelled on the sartej - a turban ornament that was commonly worn by Indian noblemen as a mark of rank. The most distinguished examples of these ornaments consisted of gems set in gold or silver.



New year and Spring, featured the finest spread of dishes prepared in royal kitchens.

INR 2299+ taxes

All prices are in Indian Rupees, All Government taxes as applicable will be extra. We levy no service charges.

anardaana raita

Per serve (~100g) 124 Kcal

Muddled pomegranate kernels and mint folded in thick creamy curd, gently seasoned with rock salt and sprinkled with homemade masala

madhura tikkiya

Per serve (~100g) 226 Kcal

Crispy fried patties of clove smoked beetroot stuffed with spiced hung curd, sprinkled with home-made pudina masala

paneer khasa

Per serve (~100g) 159 Kcal

Artisan hand crafted tomato flavoured paneer simmered in fresh tomato gravy delicately spiced with fenugreek seeds

🔳 babhi alukam 🛭

Per serve (~100g) 152 Kcal

Potatoes simmered in a curd gravy and spiced with hand pounded pepper

khoya mewa kofteh !\\\

Per serve (~100g) 186 Kcal

Khoya marbles stuffed with nuts, simmered in cashewnut & poppy seed gravy, flavoured with star anise and embellished with silver leaf

maanh

Per serve (~100g) 96 Kcal

Whole black urad slow cooked overnight to perfection, served with a dollop of saffron butter

mangochi pakauri

Per serve (~100g) 96 Kcal

Moong dal pakauris spiced red chilies simmered in moong lentil, tumeric flavored buttermik tempered with white cumin

pithi pooni

Per serve (~100g) 345 Kcal

In house coarsely milled whole wheat flour bread stuffed with urad lentil, spiced with ground coriander seeds, fennel and red chilli, fried in desi ghee

missa!\

Per serve (~100g) 351 Kcal

Bengal gram flour bread flavoured with onion, ajwain, dried fenugreek and red chilli flakes, cooked on the griddle



mungori mattar pulao

Per serve (~100g) 345 Kcal

Long grain Basmati rice cooked with fresh green peas and mung lentil vadi dum cooked with fresh mint and garnished with fried whole cashew nuts

khas khas goond halwa

Per serve (~100g) 416 Kcal

A warm halva of poppy seeds and plant gum, flavoured with cardamom

kesari angoori laklaki া 🧐

Per serve (~100g) 193 Kcal

Chenna marbles simmered in saffron rabri flavoured with cardamom, and served cold









kannavati khasa

Karnavati Khasa showcases the harmony that can be achieved with the six tastes through a masterful orchestration of flavours and tastes and an emphasis on retaining natural flavours through the judicious use of local spices and techniques.

INR 2599+ taxes

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makai kanjiwada

Per serve (~100g) 73 Kcal

A flavorful fermented drink of yellow mustard seed, raw mango and fresh mint leaves, topped with corn fritters

ringan tikhari

Per serve (~100g) 88 Kcal

A preparation of roasted aubergine with yoghurt flavoured with spices

🔳 chokha makai nu khichu 🛚 🧐

Per serve (~100g) 277 Kcal

Steamed corn & rice flour tempered with cumin and green chilli

bharela marcha nu bhajiya

Per serve (~100g) 323 Kcal

Vadhvani green chilli stuffed with a mixture of peanuts, sesame and gram flour

hariyali fafða

Per serve (~100g) 367 Kcal

Gram flour crisps with ajwain and local greens

📵 turiya muthiya nu shaak 🛭

Per serve (~100g) 311 Kcal

Ridge gourd along with fenugreek leaf dumplings cooked in a Gujarati style spiced gravy

🔳 tal singðana bhinði 🦃

Per serve (~100g) 589 Kcal

Okra tempered with peanuts and sesame seeds

kacha tameta nu shambharo

Per serve (~110g) 111 Kcal

Raw tomato tossed with cumin and mustard

• Sesi batata no shaak

Per serve (~126g) 98 Kcal

Baby potato simmered in tamarind and jaggery gravy, garnished with cherry tomato and coriander

surti dal I 💖

Per serve (~122g) 316 Kcal

Arhar lentil tempered with sliced dates, mustard and peanut





gujarati kadi

Per serve (~155g) 160 Kcal

Sweet and savory yogurt gram flour kadi tempered with curry leaf and mustard seeds

■ sev moth sprout no bhat ●

Per serve (~170g) 365 Kcal

Local rice tempered with gram flour crisp and dew bean sprout

🔳 rajwadi khichdi 🖊 🦞

Per serve (~195g) 370 Kcal

Jirasar rice and split green mung beans tempered with cumin

ajawani pooni

Per serve (~100g) 399 Kcal

Puffed ajwain flavoured whole wheat bread

🔳 makai juvar ni bhakhri 🚺

Per serve (~100g) 368 Kcal

Maize and sorghum flat bread cooked on griddle

💿 ratalu no halwo ۱ 🦃

Per serve (~115g) 391 Kcal

Purple yam mash cooked in ghee and garnished with soaked almond slivers

🔳 kesan pista shuikhand 🕪

Per serve (~100g) 246 Kcal

Creamy hung curd flavoured with cardamom, Pampore saffron and pistachio





Mewar which lies in the south-central part of Rajasthan boasts few royal secrets which are as closely held - and as desperately sought – as the recipes are from the kitchens that serve kings and queens from the Royal Kitchens. The royal cuisine of Mewar is usually simple, rustic yet flavorsome and depends mainly on the fresh vegetables, fruits and grains of the season.

INR 2999+ taxes

All prices are in Indian Rupees, All Government taxes as applicable will be extra. We levy no service charges.

palak aur pithoð raita

Per serve (~100g) 170.78 Kcal

Steamed spinach and gram flour cakes folded in thick creamy curd, gently seasoned with rock salt and freshly roasted cumin

kalmi vaða

Per serve (~100g) 192.57 Kcal

Crispy fried patties of lentil paste, sprinkled with home-made anardana masala

panchkuttan tikkiya

Per serve (~100g) 258.90 Kcal

Locally source vegetables mixed with spices herbs and fried crisp

paneer methi dana

Per serve (~100g) 357.72 Kcal

Melange of home-made cottage cheese and fenugreek seeds simmered in a spicy gravy, flavoured with garam masala

malai gatta saag

Per serve (~100g) 211.16 Kcal

Hand rolled besan and malai roulade simmered in yogurt gravy delicately spiced with fennel seeds

alu pyaz kacheri

Per serve (~100g) 140.2 Kcal

Baby potatoes and country baby onions napped in curd and brown gravy flavoured with kacheri powder

marubhar sangria kofteh •

Per serve (~100g) 238.60 Kcal

Spiced dessert bean marbles cooked in an onion and tomato gravy delicately spiced with grounded cinnamon

Sal panchmel

Per serve (~100g) 185.52 Kcal

Tur, urad, mung, chana and masoor dal slow cooked to perfection, lightly spiced with onion, tomato, cumin and asafoetida. Served with a dollop of hand churned butter



ajwaini gawar

Per serve (~100g) 190 Kcal

Cluster beans tempered with ajwain and spiced with reshampatti chillies

methi bajna pooni

Per serve (~100g) 348.90 Kcal

Coarsely milled pearl millet flour mixed with fenugreek bread stuffed with besan flavoured with coriander, fennel and jaggery, fried in desi ghee

masala baati

Per serve (~100g) 387.03 Kcal

Dumpling of whole wheat flour filled with potato and peas mixture deep fried in desi ghee, served with almond churma

jowan ki noti

Per serve (~100g) 304.63 Kcal

House milled sorghum flour with turmeric and coarsely coriander seeds, chilli and cumin cooked in tandoor

🔳 joshpuri pulao 🛚 🧐

Per serve (~100g) 164.60 Kcal

Aged Basamati rice cooked with vegetables & dry fruits on dum

🔳 gun bajna kheen 🛚 🧐

Per serve (~100g) 156.93 Kcal

Milk & Millet pudding cooked with Jaggery, garnished with pistachio & silver leaf, served cold

moong gond halva

Per serve (~100g) 403.64 Kcal

Warm halva of mung bean lentil and edible sap, slow cooked in desi ghee



flavour of the season

Ayurveda, the Indian system of traditional medicine, identifies six ritus (seasons) in the year. The ritus from the foggy months at the start of the year to winter in this sequence: Sisira (winter), Vasanta (spring), Grisma (summer), Varsa (monsoon), Sarat (autumn) and Hemanta (late autumn).

Each year is divided into two halves. The first half spans the period of the Northern Solstice and is known as **Adana**¹. The second half spans the period of the Southern Solstice and is known as **Visarga**².

According to Ayurveda, the dominant tastes of Adana, and Visarga must be countered by food with opposite taste in order to ensure healthy living. At the same time, the ideal diet must feature all six tastes.

Adana stretches fom mid-January to mid-July. Ayurveda defines this as a time during which bitter, astringent and pungent tastes dominate the body.

2. Visarga stretches from mid-July to mid-January. Sour, salty and sweet tastes are in the ascendent in the body during this period.