



LOHONO
Stays



In-villa dining

MAHARAJAH HOUSE, KARJAT



Welcome

All your meals at Maharajah House are prepared using farm fresh, organic vegetables and high quality dairy products that are also produced right on the farm, so you can be assured of a truly authentic farm-to-table gastronomic experience.

Please note:

Our menu consists of a combination of organic and ethically sourced produce.

We also only utilize our A2 Gir Cow Milk to make our cheese, ghee, butter, yoghurt, etc.

Breakfast

COLD SERVE

Seasonal Fresh Fruit Juice

Immunity Booster Shots

Milk - Skimmed / Whole

Seasonal Fresh Cut Fruits

Whole Fruits

Cereals - Cornflakes / Muesli / Choco Flakes / Special K

Artisanal Farmfresh Cheese Platter

Artisanal Breads

Accompanied with jam, agave, honey, marmalade

HOT SELECTION (choose any 2)

Pancakes - Wild honey / Berries / Nutella

Chilli Cheese Toast

Appam with Coconut Stew

Millet Uttapam

Served with our roasted vegetable chutney

Masala Oats Uttapam

Idli Sambar

Aloo paratha with Curd

Vegetable Upma

Poha

Lunch & dinner

Please select one kind of cuisine for each pre-fix meal:

Option 1: North Indian Adults: ₹1,000 / Kids: ₹450

1 Appetizer, 2 Mains, 1 Dal, 2 Breads, 1 Dessert

Option 2: Gujarati Adults: ₹1,000 / Kids: ₹450

1 Farsan, 2 Subzis, 1 Dal, 1 Bread, 1 Rice, 1 Dessert

Option 3: Italian Adults: ₹1,500 / Kids: ₹750

2 Salads, 2 Appetizers, 2 Mains, 1 Dessert

Option 4: Middle Eastern Tapas Adults: ₹1,500 / Kids: ₹600

Salads, Appetizers, Small Plates, Bread, Mains, Dessert

Option 5: Asian Adults: ₹1,500 / Kids: ₹650

Option 6: Thai Adults: ₹1,500 / Kids: ₹650

Please Note:

- All prices are exclusive of taxes and are per person
- Kids age group is 5-10 years
- The menu must be finalized 24 hours in advance
- Please let us know of any food allergies or intolerances
- Additional items in Italian and Thai meals: ₹250 per person per item

North Indian

APPETIZERS (choose any 1)

Paneer Tikka

Criss Cross Samosa

Palak Chaat

Paneer Lifafa

MAINS (choose any 2)

Mirchi Ka Saalan

Baingan Bharta

Malai Kofta

Chhole

Palak Paneer

Paneer Makhani

Methi Matar

Mughlai Aloo

DAL (choose any 1)

Dal Makhani

Tadka Dal

Muradabadi Dal

Masoor Vegetable Dal

BREADS (choose any 2)

Naan

farmfresh cheese / chili farmfresh cheese /
garlic + ₹50

Puri

Paratha

Kulcha

DESSERT (choose any 1)

Sevian

Sandesh

Gaajar Ka Halwa

Basundi

REFRESHMENTS

Lassi

Gujarati

FARSAN (choose any 1)

Sev Khamni

Paanki

Mixed Bhajia

Khandvi

SABZI (choose any 2)

Kurkure Bhindi

Gatte Ka Saag

Tindi Aloo

Bharela Turya / Aloo

Methi Mogar Dal

DAL (choose any 1)

Meethi Dal

Meethi Kadhi

Green Onion Kadhih

Bhindi Kadhi

Methi Ni Kadhi

Panchkuti Dal

BREADS (choose any 1)

Phulka Roti

Puris

RICE(choose any 1)

Fada Khichdi

Steamed Rice

DESSERT(choose any 1)

Boondi

Basundi

Sandesh

SIDES (All of the below will be included)

Chutney, Kachumber, Achaar, Papad

REFRESHMENTS

Chaas

Italian

APPETIZERS

Focaccia with Farmfresh A2 Gir Cow Makkhan

SALADS

Caprese Salad Mozzarella and tomatoes

Mixed Salad with Caramelized Nuts Seasonal fruit, mulberry vinaigrette dressing

MAINS (choose any 2)

Aglione Olio Spaghetti

Pesto Fusilli

Pink Sauce Penne

Classic Spinach and Ricotta Ravioli

Vegetable Lasagna

Pizza Choose your own toppings

DESSERT (choose any 1)

Apple Crumble served with Ginger Ice Cream

Coconut Lime Sorbet with a drizzle of Berry Compote and Nougat Crumble

Middle Eastern Tapas

APPETIZERS

Farmfresh Grilled Halloumi

SALADS

Fatoush

Lettuce, tomato, cucumber, mint, onion, radish, sumac and toasted lebanese bread with a lemon and olive oil dressing

Tabouleh (cold)

Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice & olive oil dressing

SMALL PLATES

Labneh Zatar and Sumac marinated in a Zesty Olive Oil

BREADS

Homemade Pita Bread

MAINS

Muhammara

Roasted red pepper walnut dip

Hummus

Chickpea purée with sesame paste (tahini) and lemon juice

Matbucha

Tomato with roasted peppers, jalapeno, garlic, olive oil, aubergine and paprika

Baba Ganoush

Batata Harra

Roasted potato chunks, chili pepper, garlic, cilantro and lemon juice

Falafel

DESSERT

Baklava (3 varieties per person)

Asian

Manchow soup

Cucumber salad

Korean Pancake with Dipping sauce

Hakka noodle's grilled vegetables, Farm Fresh Grilled Halloumi and teriyaki sauce

Kung pao potatoes

Fried rice

Date sesame Pecan Wontons served with orange passion fruit sauce and Vanilla Ice cream.

Thai

Rice Wrap

Tempura

Sago Soup

Raw Papaya salad / Cucumber/ mango (As per availability any one)

Fried basil tofu

Mains (Any one)

Khawsuey

Thai curry rice

Dessert (Any One)

Coconut lime sorbet with nougat crumbled & orange sauce

Fried honey glaze crispy noodles with vanilla ice cream

EVENING SNACKS

Assorted Pakoras - Onion / Potato / Mixed	₹250
Sev Puri	₹300
Spaghetti Cheese Balls	₹350
Mini Tacos	₹350
Chilli Cheese Toast	₹350
French Fries	₹300

BEVERAGES

Sweet / Salty Lassi	₹100
Masala Milk	₹120
Lemonade - Mullberry / Green Tea	₹100
Cold Coffee	₹120
Nimbu Pani	₹60
Garden Fresh Mint and Lime Tea	₹80
Mullberry and Lemon Tea	₹90

Bon appetit!

