



LOHONO  
*Stays*



# *In-villa dining*

**SRINIVAS - THE ROYAL RESIDENCE**



Should you have any allergies, please inform the butler serving you.

All prices are in INR.

We do not levy a service charge.

An 18% goods and service tax is applicable on all prices.

Alcohol will not be served to any person under the age of 21 years.

**Lunch: 12:00 pm - 3:00 pm**

**Dinner: 7:00 pm - 10:00 pm**

## **EUROPEAN**

### **SOUP**

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Gazpacho (V) ₹500  
*Chilled Spanish soup made with tomatoes and peppers*

Tomato & Basil (V) ₹500  
*Served with croutons*

### **SALAD**

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Chicken Caesar ₹1010  
*Grilled chicken, grana padano, croutons and caesar dressing*

Caprese (V) ₹750  
*Organic tomato, mozzarella and basil pesto*

Beetroot & Rocket (V) ₹850  
*Served with a balsamic glaze treacle*

Mixed Lettuce & Herb (V) ₹750  
*Served with garlic crisps and a honey vinaigrette*

### **APPETISER**

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Buttered Pepperoncini Prawns ₹1250  
*Served with caramelized onion petals, garlic and lemon zest*

Tomato, Basil Burrata (V) ₹1050  
*Organic tomato, burrata and basil leaves*

Mushroom, Tomato Bruschetta (V) ₹1050  
*Fresh based house bread, tomatoes, grilled mushrooms and grana padano*

## SANDWICHES

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Chicken Club Sandwich ₹950  
*House special chicken breast, bacon, fried egg,  
served with french fries*

Classic Cucumber Sandwich (V) ₹710  
*Cucumber, chives, cream cheese, served with french fries*

## BURGERS

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Lamb Burger ₹1050  
*Caramelised onions, gherkins, house special sauce,  
served with french fries*

Vada Pao (V) ₹750  
*Fiery potato fritter served with crunchy green chilli  
on a buttered pao bread*

## ENTRÉES

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Orange Glazed Grilled Chicken Breast ₹1250  
*Served on a bed of string beans and carrots*

Batter Fried Fish and Chips ₹1250  
*Served with thick-cut fries, lemon wedges and tartare sauce*

Parmigiana di Melanzane (V) ₹1050  
*Baked eggplant, tomato sauce, basil and molten mozzarella cheese*

## PASTA

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Spaghetti Carbonara <i>Bacon, grana padano, egg yolk</i>	₹1250
Wild Funghi Risotto (V) <i>Wild mushroom, truffle oil</i>	₹1150
Rigatoni Con Pomodorini (V) <i>Tomato, basil, garlic and grana padano</i>	₹850

## DESSERT

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Tiramisu <i>Made with mascarpone, ladyfinger cookies and espresso</i>	₹650
Choice of Ice Creams <i>Mango, chocolate, coffee and vanilla</i>	₹650
Chocolate Fondant <i>Hot fudge brownie served with a scoop of ice cream</i>	₹750

# TRADITIONAL

## SOUP

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Dal Shorba (V) <i>Lentil soup with traditional Rajasthani spices</i>	₹555
Palak Shorba (V) <i>Spinach soup with traditional Rajasthani spices</i>	₹555

## APPETISER

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Hyderabadi Boti Kebab <i>Succulent mutton cubes marinated in Hyderabadi spices and aromatic saffron</i>	₹1200
Galouti Kebab <i>Tender mutton kebab infused with traditional khada masala spices</i>	₹1200
Murg Reshmi Kebab <i>Juicy chicken cubes marinated in aromatised cream and grilled over a charcoal fire</i>	₹1050
Kalonji Jhinga <i>King prawns marinated in a rich yoghurt-based masala and nigella seeds</i>	₹1310
Sarson ke Phool (V) <i>Seared and buttery broccoli flowers charred with ground mustard and black cumin seeds</i>	₹750
Hara Tawa Kebab (V) <i>Mixed vegetable patties marinated in aromatic spices</i>	₹750
Dahi ke Kebab (V) <i>Crispy and creamy yoghurt patties spiced with traditional masalas</i>	₹750
Paneer ke Soole (V) <i>Cottage cheese cooked with mustard and gram flour</i>	₹750

## MAINS

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Junglee Maas	₹1750
<i>A fiery tender mutton dish cooked with coarse salt and red chillies</i>	
Lal Maas	₹1750
<i>Traditional spicy mutton curry marinated in Rajasthani spices</i>	
Safed Maas	₹1450
<i>A lusciously thick mutton gravy enriched with cashew nuts and cream</i>	
Dhungaar Murg	₹1450
<i>Slow-cooked smoked chicken in traditional spices</i>	
Desi Murg	₹1450
<i>An aromatic traditional chicken dish with red chillies</i>	
Jodhpuri Gatte ki Sabzi (V)	₹850
<i>Poached gram flour dumplings in a tangy yoghurt-based gravy</i>	
Ker Sangri (V)	850
<i>A traditional Rajasthani dish made of ker berries and sangri beans</i>	
Dhungaar Gwaar Phali (V)	₹850
<i>Smoked cluster beans in traditional spices</i>	
Mirchi ka Salan (V)	₹850
<i>A nutty, creamy, tangy and aromatic green chilli curry</i>	
Dal Makhani (V)	₹850
<i>A delicious and creamy black lentil dish</i>	

## RICE

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Junglee Pulao	₹1750
<i>A spicy mutton rice dish slow-cooked with red chillies</i>	
Murg Dum Biryani	₹1500
<i>A layered dish of chicken and rice slow-cooked in a sealed pot with whole spices</i>	

Shahi Sabz Biryani (V) ₹1450  
*A layered dish of vegetables and rice slow-cooked in a sealed pot with whole spices*

Steamed Rice (V) ₹450

## BREADS

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Phulka ₹150  
*Traditional puffed Indian flat bread*

Batiya ₹150  
*Thick textured Indian flat bread*

Naan ₹150  
*Plain, butter, garlic*

Raita  
Boondi Raita ₹300  
*A yoghurt-based condiment with fried gram flour drops with traditional seasonings*

Dhungaar Mint Raita ₹300  
*A smoked yoghurt-based condiment with fresh mint and traditional seasonings*

## DESSERT

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Dal ka Sira ₹650  
*A lentil-based sweetened dessert pudding*

Gajar ka Sira ₹650  
*A carrot-based sweetened dessert pudding*

Kesari Kheer ₹650  
*A sweetened, creamy saffron rice pudding*

Gulab Jamun ₹650  
*Sweet cottage cheese dumplings*

## **ENGLISH HIGH TEA**

ENGLISH HIGH TEA - ₹1850

### **ENGLISH SANDWICHES**

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Cucumber, Cream Cheese and Mint (V)

*Served on white bread*

Classic Chicken Salad

*Served on whole-grain bread*

Selection of Pastries

Cupcake

*Soft, buttery and moist cupcakes topped with cream cheese frosting*

French Macaroon

*A light French sandwiched butter cream cookie*

### **TEA CAKES**

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Served with a glass of champagne

Chandon Brut, India

₹2650



# **RAJASTHANI HIGH TEA**

RAJASTHANI HIGH TEA - ₹1850

## **TRADITIONAL SANDWICHES**

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Lal Mirch Chutney (V)

*Served on white bread*

Mint Chutney (V)

*Served on white bread*

## **ASSORTED FRITTERS**

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Jodhpuri Mirchi Vada (V)

*Fried green chilli fritters*

Rajasthani Pyaz Kachori (V)

*Fried onion puff pastry*

## **TRADITIONAL NAMKEEN**

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An assortment of roasted savoury nibbles

## **SELECTION OF SWEETS**

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Traditional mithai served with a glass of champagne

Chandon Brut, India

₹2650

## SELECTION OF TEA

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Green Tea	₹200
Early Grey	₹200
Darjeeling	₹200
Chamomile	₹200
English Breakfast	₹200
Masala Chai	₹200
Iced Tea	₹475

## SELECTION OF COFFEE

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Cold Coffee	₹250
Black	₹250
Espresso	₹250
Double Espresso	₹250
Cappuccino	₹250
Macchiato	₹250
French Press	₹250

## BEVERAGES

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Bottled Water	₹275
Sprite	₹300
Fanta	₹300
Coca Cola	₹300
Coca Cola Zero	₹300
Iced Tea Lemon	₹475
Ginger Ale	₹475
Fresh Juices	₹425
Fresh Lime Soda	₹ 300
Lassi	₹300
Chaach	₹300

Bon appetit!

