



Suryamahar

IN ROOM DINING

Representing Rich Heritage Of Rajasthan

Breakfast

Time: 7:30 AM to 10:30 AM



Choice Of Parantha 270/-

Aloo Parantha, Gobhi Parantha, Paneer Parantha, Indian Pan Cake, Stuffed added with Indian Herbs & Spices, served with Curd or Pickle

Poori Bhaji 270/-

Unleavened Deep Fried Indian Bread Served With Bhaji

Chola Bhatara 320/-

Punjabi Style Deep Fried Indian Bread Served With Chick Peas Flavored With Indian Herbs & Spices

Cereals 185/-

Choice Of Cornflakes Or Chocos Served With Hot Or Cold Milk

Egg To Order 210/-

Two Eggs Prepared Of Your Choice As Masala Omelet / Cheese Omelet / Plain Omelet / Fried Egg / Scrambled Egg / Sunnyside Up / Boiled Egg

Vegetable Poha 165/-

Poha Is Cooked In South Indian Style With Flavor Of Curry Leaves & Mustard Seeds

Bread Butter And Jam 120/-

Four Slices Of Bread (toast/plain) Served With Butter & Jam



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Round The Clock



Rajvi Club Sandwich With French Fries	385/-
<i>Traditional Triple Decker Sandwich With Cucumber, Tomato & Cheese Served With French Fries</i>	
Grilled Veg Sandwich	300/-
<i>A Two Slices Of Bread With Cucumber & Tomato, Grilled It To Tender</i>	
Grilled Cheese Sandwich	300/-
<i>A Two Slices Of Bread With Cheese, Grilled It To Tender</i>	
Veg Kathi Roll	300/-
<i>A Multilayered Parantha Filled With Vegetables, Masala, & Bell Pepper</i>	
Paneer Kathi Roll	385/-
<i>A Multilayered Parantha Filled With Cottage Cheese, Masala & Bell Pepper</i>	
Veg Cutlet	240/-
<i>Deep Fried Fine Cooked Vegetable & Mash Potato, Served With Tomato Sauce</i>	
Corn Cutlet	240/-
<i>Deep Fried American Sweet Corn & Mash Potato, Served With Tomato Sauce</i>	
French Fries	210/-
<i>Finely Diced Potato Deep Fried It To Tender</i>	
Paneer Pakoda	220/-
<i>Finely Diced Cottage Cheese Cubes Dipped Into Gram Flour, Indian Herbs & Spices, Deep Fried It To Tender</i>	
Veg Pakoda	180/-
<i>Finely Diced Mix Vegetables Chunks With Gram Flour & Indian Herbs & Spices, Deep Fried It To Tender</i>	
Cheese Finger	230/-
<i>Finely Dices Cheese Filled With Indian Herbs & Spices, Deep Fried It To Tender</i>	
Roasted Peanuts	125/-
<i>Deep Fried Peanuts Served With Indian Spices</i>	

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Masala Peanuts 160/-
Deep Fried Peanuts Served With Indian Herbs & Spices

Roasted Papad 50/-

Masala Papad 80/-
Deep Fried Papad Served With Indian Herbs & Spices

Pizza 285/-
Cheese, Mushroom Or Veg Pizza The Most Famous & Liked Italian Pancake Served With Choice Of Any Toppings (Capsicum, Onion, & Tomato)

Non-Veg



Rajvi Non-Veg Club Sandwich 520/-
Its Club Of Three Layers Which Are Mashed Omelet & Chicken/ Chicken Salami Accompany With French Fried And Lettuce

Chicken Sandwich 420/-
Chicken Accompany With French Fried

Chicken Seekh Kathi Roll 480/-
Bell Pepper Chicken Tikka Shredded With Julian Veg. Fill In Rumali Roti Served With Mint Chutney

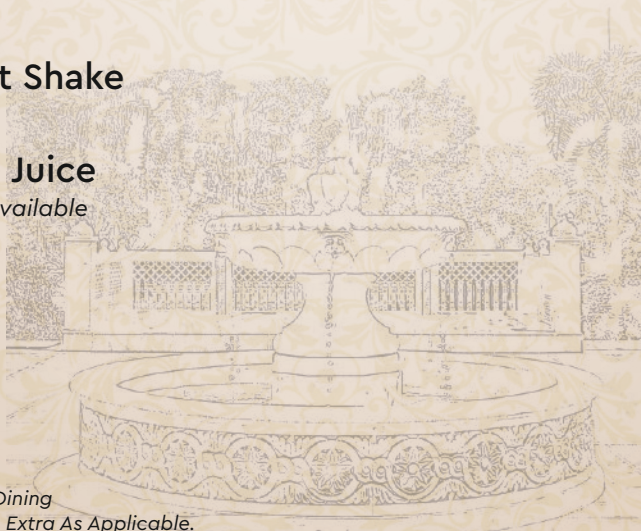
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Cold Beverages



Real Juice <i>Choice Of Juice (orange / Pineapple / Mix Fruit / Guava / Litchi / Pomegranate)</i>	70/-
Package Water	35/-
Soda 600 Ml	70/-
Fresh Lime Soda (sweet/salted)	90/-
Aerated Water	50/-
Cold Coffee	200/-
Cold Coffee With Ice Cream	220/-
Buttermilk	115/-
Lassi (sweet)	155/-
Masala Chaach <i>Traditional Buttermilk, With Coriander, Green Chillies, Roasted Cumin, Rock Salt</i>	165/-
Choice Of Milkshake <i>Vanilla Shake, Strawberry Shake, Chocolate Shake, Banana Shake</i>	200/-
Oreo Shake	220/-
Kitkat Shake	220/-
Fresh Juice <i>As Per Available</i>	



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Hot Beverages



Tea	45/-
Masala Tea	55/-
Separate Tea	60/-
Green Tea	60/-
Cappuccino	85/-
Café Latte	75/-
Espresso	75/-
Hot Milk	75/-
Hot Milk With Hot <i>Chocolate/bournvita</i>	110/-

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International Cuisine

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Spring Roll <i>Shredded Vegetable Tossed With Seasoning Envelope In Wonton Skin & Crisp Fried, Served With Hot Garlic Sauce</i>	270/-
Vegetable Manchurian <i>Vegetable & Noodles Tossed With Chinese Seasoning Sauce</i>	300/-
Hakka Noodles/ Veg. Noodles <i>Shredded Vegetable & Noodles Tossed With Chinese Seasoning Sauce</i>	245/-
Chili Paneer <i>Finger Cutting Of Cottage Cheese Deep Fried & Tossed With Chinese Seasoning Sauce</i>	300/-
Honey Chili Potato <i>Finger Cutting Of Potatoes Deep Fried & Tossed With Chinese Seasoning & Sweet Chili Sauce</i>	300/-
Vegetable Fried Rice <i>Chopped Vegetable Cooked With Rice & Chinese Seasoning Sauce</i>	250/-
Pasta (Red/White) <i>Pasta Cooked In Sauce Of Your Choice</i>	300/-

Non-Veg



Chicken Fried Rice <i>Chicken Cooked With Rice & Chinese Seasoning Sauce</i>	420/-
Egg Fried Rice <i>Boiled Egg Cooked With Rice & Chinese Seasoning Sauce</i>	300/-

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Soups



Cream Of Tomato <i>Rich & Tangy Tomato Soup Garnished With Bread Croutons & Cream</i>	190/-
Sweet Corn Soup <i>A Thick Corn Soup Finishes With Vegetables</i>	190/-
Hot & Sour Soup <i>All Time Favorite From Main Land, Pepper, Vegetable & Mushroom</i>	190/-
Tamatar Dhaniya Ka Shorba <i>A Tomato Based Thin Soup Flavored With Indian Spices & Coriander Leaves</i>	220/-
Lemon Coriander Soup <i>A Thick Soup Stock Of Coriander Leaves, Bell Pepper & Lemon</i>	220/-
Manchow Soup <i>All Time Soup Prepared With Vegetable Stock, Chopped Mushroom & Cheese, Garnished With Fried Noodles</i>	200/-
Dal Nariyal Ka Shorba <i>A Lentil Based Soup Cook With Indian Spices</i>	240/-

Non-Veg



Hot & Sour Chicken <i>A Spicy Aromatic Chicken Soup Flavored With Lemon Grass</i>	300/-
Chicken Yakhni Shorba <i>A Delicious Chicken Broth Flavored With Saffron And Green Cardamom</i>	300/-

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Tandoori Khazana Veg

Time: 11:30 AM to 03:30 PM - 07:00 PM to 10:30 PM



Tandoori Veg Platter	520/-
<i>Assortment Of Paneer Tikka, Tandoori Aloo, Mushroom & Veg Seekh Kebab, Served With Mint Sauce</i>	
Paneer Tikka	300/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Tandoori Yogurt Masala, Served With Mint Sauce</i>	
Paneer Malai Tikka	300/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Cashew Nuts Cream, Served With Mint Sauce</i>	
Paneer Tikka Achari	300/-
<i>Cube Cutting Of Cottage Cheese, Onion, Tomato & Capsicum Marinated In Tandoori Yogurt Masala With Achari Flavored, Served With Mint Sauce</i>	
Paneer Tikka Hariyali	300/-
<i>Cube Cutting Of Cottage Cheese Marinated In Mint Flavored Yogurt, Served With Mint Sauce</i>	
Shabnami Mushroom	370/-
<i>Stuffed Mushroom With Cheese, Marinated In Tandoori Yogurt & Served With Mint Sauce</i>	
Tandoori Salad	370/-
<i>Cube Cutting Of Capsicum, Onion, Carrot, Cabbage & Pineapple Marinated In Tandoori Yoghurt, Served With Mint Sauce</i>	
Hariyali Seekh Kebab	270/-
<i>Mixed Vegetable Enriched With Cottage Cheese & Dry Fruits & Wrapped Around A Skewer, Grilled & Served With Mint Sauce</i>	
Tandoori Bharwa Aloo	270/-
<i>Potato Stuffed With Cottage Cheese & Dry Fruits Marinated With Tandoori Yogurt, Served With Mint Sauce</i>	
Hara Bhara Kebab	270/-
<i>Deep Fried Mash Potato, Spinach & Coriander Leaves With Flavor Of Indian Spices, Served With Mint Sauce</i>	
Paneer Kebab	270/-
<i>Deep Fried Mash Cottage Cheese With Flavor Of Indian Spices, Served With Mint Sauce</i>	
Dahi Ke Kebab	270/-
<i>Bowl Take Beaten Hung Curd Add Graam Flour Salt Turmeric Garam Masala Indian Spices Deep Fried</i>	

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Tandoori Khazana Non-Veg

Time: 11:30 AM to 03:30 PM - 07:00 PM to 10:30 PM



Tandoori Plater	750/-
<i>A Combination Of Chicken Tikka, Mutton Seekh Kebab, Tandoori Chicken Grilled & Murg Malai Tikka</i>	
Tandori Chicken – Half/Full	430/750/-
<i>A Classic Indian Specialty Chicken Marinated With Indian Spices And Grilled In Tandoor</i>	
Chicken Tikka	420/-
<i>Boneless Chicken Marinated In Yogurt & Indian Spices</i>	
Chicken Seekh Kebab	420/-
<i>Chicken Minced Marinated In Ginger & Garlic Paste With Indian Spices, Skewered & Grilled</i>	
Chilli Chicken	420/-
<i>Boneless Chicken Deep Fried & Tossed With Chinese Seasoning Sauce</i>	
Murg Malai Tikka	420/-
<i>Boneless Chicken Morsels Marinated In Yogurt & Cream Cooked On Skewer</i>	
Lemon Chicken	420/-
<i>Marinated Chicken Mince Patty With Garlic And Lemon</i>	
Mutton Seekh Kebab	590/-
<i>Mutton Minced Marinated With Ginger, Garlic Paste And Indian Spices, Skewer And Grilled</i>	
Mutton Shami Kebab	590/-
<i>Mutton Minced Mingled With Chickpea Spices With Cinnamon, Cardamom, Ginger & Garlic</i>	
Fish Ajwain Tikka	470/-
<i>Boneless Fish Baked And Marinated In Yogurt And Ajwain With Plenty Of Spices</i>	
Fish Finger	470/-
<i>Batter Fried Fish Finished With Tartar Sauce</i>	

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Salad-e-bahar



Russian Salad	190/-
Fresh Garden Salad	150/-
Onion Salad	120/-
Aloo Chaat	160/-
Channa Chaat	190/-
Crispy Corns	210/-
Kachumber Salad	120/-
Fried Green Chilli	120/-

Raita Aap Ki Pasand

Rich Creamy Yoghurt Mixed As Per Your Choice



Vegetable Raita	160/-
Pineapple Raita	190/-
Boondi Raita	160/-
Mint Raita	160/-
Fruit Raita	190/-
Plain Curd	130/-

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Khana Khazana Veg.

Time 11:30 AM To 03:30 PM – 07:00 PM To 10:30 PM



Rajvi Special Thali (Lunch/Dinner) 550/-

According To Chef Menu

Paneer Makkhanwala 385/-

Cube Cutting Of Cottage Cheese Cooked In Creamy Tomato Gravy & Butter

Paneer Khurchan 385/-

Cube Cutting Of Cottage Cheese Cooked In Chopped & Tomato Gravy With Indian Spices

Paneer Pudina Masala 385/-

Diamond Cutting Of Cottage Cheese Cooked With Spinach & Mint Gravy, Garnished With Cream

Kadhai Paneer 385/-

Diamond Cutting Of Cottage Cheese, Onion & Bell Pepper Cooked In Garlic Flavored Tomato Gravy Tempered With Hand Ground Coriander Seeds & Pepper

Paneer Lababdar 385/-

Cube Cutting Of Cottage Cheese Cooked In Chopped Onion & Tomato Gravy

Paneer Tikka Masala 385/-

Chunk Of Fresh Cottage Cheese With Tandoori Masala Finished With Creamy Tomato Gravy

Shahi Malai Kofta 385/-

Deep Fried Cottage Cheese Dumpling Enriched With Dry Fruits, Served With Cashew Nut Gravy

Paneer Do Pyaza 385/-

Cube Cutting Of Cottage Cheese & Onion Cubes Cooked In Tangy Tomato Gravy & With Hand Ground Coriander & Cumin Seeds

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Jodhpuri Handi Paneer	385/-
<i>Cube Cutting Of Cottage Cheese Cooked In Chef's Special Gravy & Garnished With Shredded Green Chilli</i>	
Lahoori Paneer Kofta	410/-
<i>Cottage Cheese Balls Stuffed With Dry Fruits Cooked In Rich Tomato Gravy</i>	
Veg Kofta Curry	310/-
<i>Deep Fried Veg Balls Cooked In Rich Creamy Onion & Tomato Gravy</i>	
Shahi Navratan Korma	420/-
<i>Mix Fruit & Vegetable With Dry Fruits Cooked In Rich Cream Gravy, Garnished With Cream & Dry Fruits</i>	
Makai Khumb Palak	310/-
<i>American Corns & Mushroom Cooked In Spinach Gravy, Garnished With Cream</i>	
Methi Matar Malai	310/-
<i>Fresh Green Peas & Methi Cooked In Nutty Gravy, Garnished With Cream</i>	
Dum Aloo Kashmiri	320/-
<i>Potatoes Are Stuffed With Mashed Cottage Cheese & Dry Fruits, Cooked In Creamy Tomato Gravy, Garnished With Cream & Dry Fruits</i>	
Kadhai Mushroom	385/-
<i>Diamond Cutting Of Mushroom, Onion, Capsicum Tomato Cooked In Tomato Chopped Gravy</i>	
Pindi Channa	310/-
<i>Chick Peas Cooked In Traditional Punjabi Style With Indian Spices</i>	
Mix Vegetable	310/-
<i>Seasonal Vegetables Cooked In Chopped Onion & Tomato Gravy</i>	
Veg Kolhapuri	310/-
<i>Seasonal Vegetables Are Cooked In Kolhapuri Chili Based Chutney, Crushed Peanuts & Coconut Powder</i>	
Kaju Curry	530/-
<i>The Cashew Nut Are Cooked In Rich Creamy Gravy</i>	

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Palak Corn	310/-
<i>Saute American Sweet Corn Are Cooked In Rich Spinach Gravy & Garnished With Cream</i>	
Mutter Mushroom Khada Masala	385/-
<i>Saute Mushroom & Green Peas Are Cooked With Rich Onion & Tomato Gravy</i>	
Seasonal Vegetable	310/-
<i>Seasonal Vegetables Are Cooked In Chef's Style</i>	
Mutter Masala	310/-
<i>Green Peas Are Cooked In Chop & Yellow Gravy, Garnished With Green Coriander & Grated Cheese</i>	
Dal Makhani	350/-
<i>Whole Urad Lentil Cooked In Creamy Tomato Butter Gravy In Traditional Punjabi Style</i>	
Dal Tadka	310/-
<i>Yellow Lentil Cooked & Tempered With Garlic, Cumin Seeds, & Green Chili</i>	
Dal Haveli	310/-
<i>Mix Lentil Cooked In Traditional Indian Style, Garnished With Grated Cottage Cheese</i>	
Dal Panchmeli	310/-
<i>Mix Yellow Lentil Cooked In Traditional Indian Style</i>	
Dal Hariyali	310/-
<i>Mix Yellow Lentil Cooked In Traditional Indian Style With Chopped Spinach</i>	

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Rajasthani Zaika

Time 11:30 AM To 03:30 PM – 07:00 PM To 10:30 PM



Dal Bati Churma <i>Traditional Rajasthani Food Cooked In Chef's Style</i>	790/-
Jodhpuri Gatta Masala <i>Stuffed Gram Flour Cooked In Yellow Yogurt Gravy</i>	330/-
Veg Jaipuri <i>Jullian Cutting Of Vegetables Cooked With Onion & Tomato Gravy</i>	310/-
Ker Sangri <i>Desert Beans & Desert Cherries Cooked In Traditional Rajasthani Style</i>	385/-
Rajasthani Kadi Pakoda <i>Kadi Prepared With Traditional Rasjathani Style & Deep Fried Gram Flour Balls</i>	310/-
Garlic Chutney <i>Garlic Chutney Cooled in Traditional Rajasthani Style</i>	110/-
Papad Mangodi Ki Sabzi <i>Lentil Dumpling And Papad Cooked With Spices And Yoghurt Gravy</i>	310/-
Rajvi Royal Thali <i>A Set Meal Composing Delicacies From Royal Kitchen Of Rajvi</i>	900/-

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Khana Khazana Non-Veg

Time 11:30 AM To 03:30 PM – 07:00 PM To 10:30 PM



Rajasthani Lal Maas <i>Spicy Rajasthani Style Lamb Delicacy Cooked To Perfection In Tomato & Yogurt Gravy</i>	630/-
Rajawadi Handi Mutton <i>Mutton Cooked In A Clay Pot With Spices And Cashews</i>	630/-
Mutton Rogan Josh <i>Marinated Pieces Of Lamb Cooked With Selected Condiments & Spices</i>	630/-
Rara Maas <i>Mutton Marinated In Yoghurt, Cooked With Indian Spices Minced With Onion, Garlic, Ginger, Tomato & Mutton Minced</i>	630/-
Chicken Tikka Masala <i>Boneless Tender Pices Of Chicken Cooked In Rich Spicy Onion & Tomato Gravy</i>	485/-
Butter Chicken – Half/Full <i>Tandoori Chicken Cooked In Tomato Gravy With Cream & Butter</i>	485/860/-
Kadhai Chicken <i>Chicken Cooked In Red Gravy, Spices With Onion & Capsicum</i>	485/-
Chicken Curry <i>A Home Style Chicken With Thin Gravy Cooked With Indian Spices</i>	485/-
Chicken Seekh Masala <i>Clay Oven Roasted Chicken Mince Seek Kebab, Cooked With Tangy Punjabi Masala Gravy</i>	485/-
Egg Curry <i>A Boiled Egg Cooked In Spicy Onion & Tomato Gravy Blended With Cream Masala & Traditional Spices</i>	350/-

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Pulao & Biryani



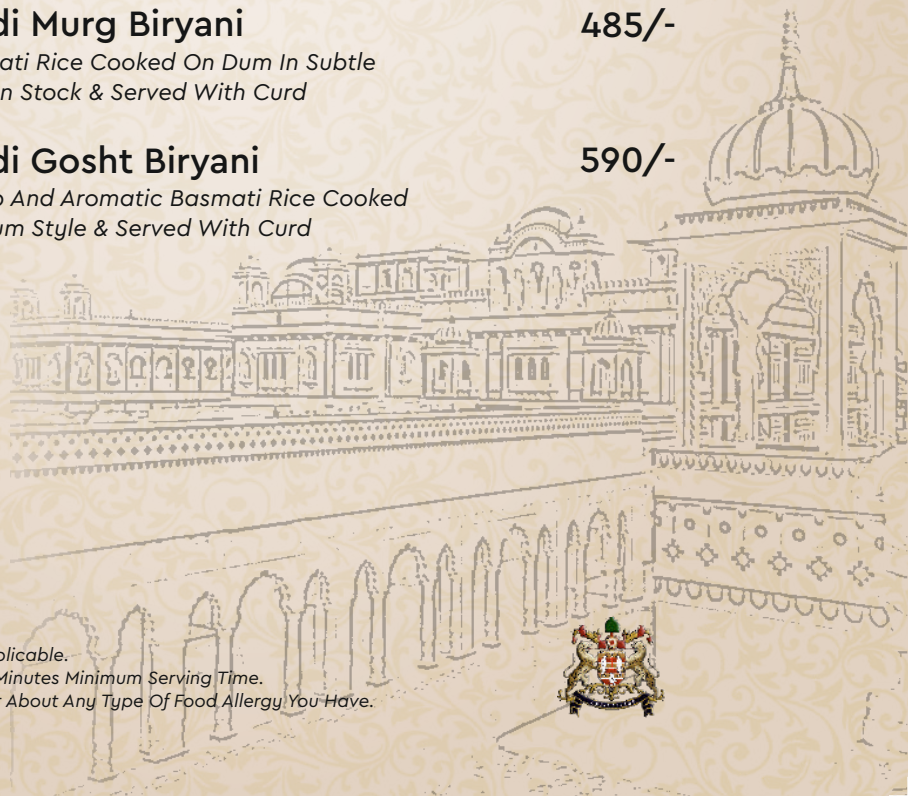
Hydrabadi Subz Biryani <i>The King Of Rice Cooked With Spices, Vegetable & Flavored With Mint & Saffron, Served With Traditional Accompaniments Raita</i>	350/-
Kashmiri Pulao <i>The King Of Rice Cooked With Vegetable, Fruits & Dry Fruits</i>	340/-
Jodhpuri Gatta Pulao <i>The King Of Rice Cooked In Traditional Rajasthani Style</i>	350/-
Peas Pulao <i>The King Of Rice Cooked With Green Peas</i>	230/-
Vegetable Pulao <i>The King Of Rice Cooked With Chunks Of Vegetables</i>	230/-
Jeera Pulao <i>The King Of Rice Cooked With Cumin Seeds</i>	210/-
Safed Chawal (Steam) <i>The King Of Rice Cooked In Steam</i>	180/-

Non-Veg



Hydrabadi Murg Biryani <i>Chicken & Basmati Rice Cooked On Dum In Subtle Flavored Chicken Stock & Served With Curd</i>	485/-
Hydrabadi Gosht Biryani <i>Marinated Lamb And Aromatic Basmati Rice Cooked In Traditional Dum Style & Served With Curd</i>	590/-

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Indian Breads



Butter Naan	60/-
Garlic Naan	75/-
Stuffed Kulcha	90/-
Missi Roti	50/-
Tandoori Roti	45/-
Butter Roti	50/-
Laccha Parantha	60/-
Assorted Bread Basket	195/-

Non-Veg Breads



Chicken Keema Paratha	180/-
<i>Parantha Stuffed by Chicken Minced Marinated with Indian Spices</i>	
Chicken Keema Naan	180/-
<i>Naan Stuffed by Chicken Minced Marinated with Indian Spices</i>	

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Mithai



Gulab Jamun	110/-
Moong Dal Halwa	120/-
Gajar Ka Halwa (Seasonal)	145/-

Choice Of Ice Cream



Vanilla Ice Cream	90/-
Strawberry Ice Cream	90/-
Chocolate Ice Cream	100/-
Butter Scotch Ice Cream	95/-
American Nuts	115/-

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