



IMPERIAL THALI

VEGETARIAN MENU

BOUNDLESS REPLENISHMENT

\$38++ / PERSON
MON - FRI | 12PM - 2PM

ROYAL PAPDI CHAAT

Crispy flour wafers layered with potatoes, chickpeas, yogurt, tangy tamarind chutney, mint chutney, and aromatic spices.

AWADHI GALOUTI MEDALLIONS

Delicately spiced vegetarian galouti-style medallions, seared to perfection and infused with Awadhi aromas and subtle smokiness.

PANEER IN EMERALD GREENS

Tender paneer simmered in a lush green gravy of spinach, herbs, and mild spices, finished with a touch of cream.

THAR DESERT ONION PEARLS

Slow-cooked pearl onions in a rich, spiced masala with desert herbs and a hint of sweetness, meltingly soft and full of flavor.

ROYAL COURT GARDEN MEDLEY HANDI

Seasonal fresh vegetables slow-simmered in a copper handi with saffron warmth.

DAL OF THE MIDNIGHT HEARTH

Black lentils slow-simmered overnight with whole spices and a hint of cream.

SERVED WITH

PEAS PULAO • ASSORTED BREAD • MIXED VEG RAITA



IMPERIAL THALI

NON VEGETARIAN MENU



BOUNDLESS REPLENISHMENT

\$38++ / PERSON
MON - FRI | 12PM - 2PM



ROYAL PAPDI CHAAT

Crispy flour wafers layered with potatoes, chickpeas, yogurt, tangy tamarind chutney, mint chutney, and aromatic spices.



AMRITSAR SPICE-CRUSTED FISH

Flaky fish fillets coated in a signature blend of Punjabi spices and chickpea flour, fried until crispy and golden.



IMPERIAL MURGH MAKHNI

Juicy tandoori chicken enveloped in a smooth, buttery tomato sauce with subtle sweetness and aromatic spices.



MUTTON GHEE ROAST

Slow-cooked mutton flavored in aromatic ghee with roasted spices, dried chillies, and curry leaves for a rich, robust flavour.



ROYAL COURT GARDEN MEDLEY HANDI

Seasonal fresh vegetables slow-simmered in a copper handi with saffron warmth.



DAL OF THE MIDNIGHT HEARTH

Black lentils slow-simmered overnight with whole spices and a hint of cream.

SERVED WITH

PEAS PULAO • ASSORTED BREAD • MIXED VEG RAITA

