

Udaipur Diaries

Udaipur Diaries... a world cuisine gourmet theater engendering many faces of the global cuisine in a contemporary style and an artistic way which showcases the true worth of our love for the culinary art.

It was an instinct to discover the pleasure for perfection that drove us to a yearning together of a repertory of simple dishes to give us a place in the global culinary map. For us, it is the satisfaction of cooking everyday subtle and soft seekh kebab gilafi, a rich rare cut of mutton cooked hydrabadi style, the very delicious rolls of cottage cheese in makhni gravy, or highly flavorful. Thai style lemon grass soup on a everyday routine to an endless repeated act to drive deep gratification from the mundane.

Redefining food, decor and service class apart. our menu uses the freshest of ingredients and authentic herbs and spices to create a modest twist to the global cuisine. Udaipur Diaries has a beautiful melange of the interiors and a graceful layout of the lunch and dinner buffet. It serves to give you the right blend of ambience and that overall experience you have been looking for in the City of Lakes, Udaipur.

So pamper your taste buds to relish the never-ending journey of the world class gourmet.....

Lunch : 12:30 Hrs. to 14:45 Hrs.
Dinner : 19:30 Hrs. to 23:00 Hrs.



CONTINENTAL

APPETIZERS

- **Tomato, Bulgur Chickpea Salad.... 300.00**
Quick and easy summer salad with arabica's wild mint.
- **Caesar Salad....300.00**
With choice of ■ chicken ■ vegetables .
- **Hawaiian Salad....300.00**
With chicken, pineapple and creamy mayonnaise.
- **Villa Garden Salad..275.00**
Green leaf & iceberg lettuce, assorted cabbage, carrot, tomatoes, cucumber. Served with your choice of dressing and crackers.
- **Fatuous Salad...275.00**
A rustic country salad great for using up old bread.
- **Selata Horiatiki-....275.00**
A greek village delicacy.
- **Aloo Papdi Chaat....250.00**
A mix of potato & papdi with indian spices and chutnies.

SOUPS

- **Choice of Cream Soup....260.00**
■ Green peas/Vegetable/Mushroom ■ Chicken.
- **Broccoli and roasted almond260.00**
Broccoli and almond extract thick soup.
- **Minestrone Soup....260.00**
An Italian delicacy
- **Prawn & Asparagus285.00**
Chunks of asparagus sticks combined with marine fresh prawns

All Prices in INR. Taxes extra as applicable.

PRICES include MRP+additional charges for establishment services and expenses

■ Vegetarian

■ Non Vegetarian

■ Spicy



MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH
Soft Rolls / Steamed Rolls / Garlic Bread / Pilaf Rice

■ **Pan Seared Fish....695.00**

With herbed risotto and white wine beurre blanc.

■ **British Connection695.00**

All time favorite Fish n Chips.

■ **Grilled Prawns....850.00**

With buttered vegetables and mustard sauce.

■ **Basil Chicken Roulade....575.00**

Marinated chicken roll, basil enhanced served with caramelized pears and braised sweet potato.

■ **Thyme Scented Roast Leg of Lamb....695.00**

With exotic baby vegetables and mint essence.

■ **Ricotta Ravioli....460.00**

Home made pasta stuffed with spinach and ricotta finished with creamy saffron sauce.

■ **Mushroom Risotto....460.00**

Italian arobora rice infused with dry white wine, cooked with mushroom and finished with three type's cheese.

Pasta of Your Choice....445.00

Penne/Spaghetti/Farfale/Fusilli

■ Served with Neapolitaine, Arabiatta, Alfredo or ■ Carbonara /flavored chicken

■ **Baked Polenta with Tomato Basil....445.00**

Polenta baked and finished with basil infused tomato.

■ **Lasagna Verdure Roll...445.00**

Exotic vegetable cooked with scanted tomato basil sauce and stuffed in lasagna sheet and rolled

■ **Tagliatelli Hazelnut Pesto445.00**

Tagliatelle pasta cooked with freshly pounded basil and hazelnut sauce finished with sauté cherry tomatos.

■ **Herbed Vegetable...445.00**

Assortment of exotic vegetable infused with fresh herbs.

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ORIENTAL

APPETIZERS

- **Golden Prawns....740.00**
With fried rice or vegetable noodles.
- **Standing Fish...520.00**
Fried fish served with chili garlic sauce.
- **Hunan Lamb630.00**
Crispy strips of fried lamb cooked in hunan style.
- **Chicken Satay....465.00**
Supreme of chicken served with peanut sauce.
- **Oriental Chicken Finger....465.00**
Fried chicken strip tossed with chili garlic sauce.
- **Kim Chi....250.00**
Pickled exotic cabbage infused with chilly vinegrate and served with sesame seed.
- **Vegetable Salt N Pepper....280.00**
Exotic vegetables tossed with cracked black pepper corns.
- **Crackling Corn N spinach....280.00**
Crispy American corn and fried spinach tossed with salt n pepper.
- **Thai Glass Noodle Salad....260.00**
Traditional thai salad.

SOUPS

Thai Lemon Grass....235.00

■ Vegetable/ ■ Chicken

Sweet Corn....235.00

■ Vegetable/ ■ Chicken

Hot & Sour....235.00

■ Vegetable/ ■ Chicken

Man chow....235.00

■ Vegetable/ ■ Chicken

Tom Yum....235.00

■ Vegetable/ ■ Chicken

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MAIN COURSES

-  **Prawn Hot Garlic790.00**
Prawns finished with garlic and chili sauce and accompanied with rice or vegetable noodles.
- Black Bean Fish.... 550.00**
Fried fish infused with black bean sauce and accompanied with rice or vegetable noodles.
- Darnes of Fish....560.00**
With oyster sauce and vegetables and accompanied with rice or vegetable noodles.
-  **Shredded Lamb....640.00**
In szechwan style with fried rice or vegetable noodles.
-  **Chilly Chicken....540.00**
With fried rice or vegetable noodles.
-  **Kung Pao Chicken...560.00**
Pan fried chicken chunks cooked with celery, garlic and onion and accompanied with rice or vegetable noodles.
-  **Thai Curry: Green/Red....560.00**
 Vegetable/ Chicken with steamed rice.
- Hakka Noodles/Chowmein....350.00**
 Vegetable/ Chicken
-  **Chilly Paneer....410.00**
Batter fried cottage cheese, served with fried rice.

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INDIAN DELIGHTS

APPETIZERS

- **Jhinga Pan Masala 790.00**
King prawns enhanced with bitter leaves, finished in clay oven.
- **Kasundi Mahi Tikka550.00**
Basa fish flavored with pickled mustard paste.
- **Jaituni Machali Tikka....550.00**
River sole marinated with olive oil and mustard.
- **Seekh Kebab Gilafi....640.00**
Fresh coriander and ginger flavored lamb kebab.
- **Boti Kebab....640.00**
Cinnamon scented succulent lamb kebab.
- **Murgh Tandoori....495.00**
The king of kebabs.
- **Murg Kalimirch Tikka495.00**
Boneless chicken chunks marinated dry nuts paste, crushed pepper and finished in the clay oven.
- **Elachi Murg Pasanda....540.00**
Chicken breast stuffed with minced chicken and dry fruits and finished in clay oven.
- **Mogewala Murgh Tikka....520.00**
The classical kebab from rural punjab.
- **Tangdi Kebab...520.00**
Chicken drums stuffed with dry fruits, koya and roasted in clay oven.
- **Tandoori Non Veg. Platter....780.00**
Exotic combination of non vegetarian kebab.
- **Tandoori Veg. Platter....640.00**
Exotic combination of vegetarian kebab.

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  **Bhuna Paneer Ke Angare...450.00**
Cottage cheese aromatized with carom seeds & local spices finished in clay oven.

  **Pudina Mirch Paneer Tikka....450.00**
Homemade cottage cheese marinated with mint and spinach.


 **Paneer Chandni Tikka....450.00**
Fennel flavored cottage cheese in cashew nut marinade.

  **Paneer Ke Sholey....450.00**
Mathania chillies spiced cottage cheese kebab.

 **Aloo Nazakat380.00**
Scooped out potatoes stuffed with crunchy fried dry fruits and finished in clay oven.

 **Hara Bhara Kebab....380.00**
An Indian speciality of green vegetables and potatoes.

 **Dahi Anjeer Ke Kebab...380.00**
Flavored hang curd stuffed with fig and shallow fried.

 **Makai Cheese Tikka380.00**
An in house speciality of corn kernels and fresh mint.

 **Subz khas kebab...380.00**
Assortment of sauté vegetable coated with poppy seed and deep fried.

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SALAD

- **Garden Green Salad....180.00**
- **Palak Papdi Chaat....210.00**
Crispy fried spinach served with tangy masala and chutney.
- **Kachumbar Salad....210.00**
Dices of fresh crispy vegetable tossed with mango powder.
- **Ankureet Chaat....210.00**
Sprouted beans, onion, tomato chilies tossed with tangy spices.
- **Aloo Papdi Chaat....210.00**
Thin flaky indian bread topped with potato and tangy masala.

SOUPS

- **Murgh Badami Shorba....255.00**
Almond flavored chicken broth.
- **Yakhani Shorba....255.00**
Lamb broth enhanced with cinnamon.
- **Mulligatawany Soup....255.00**
The traditional lentil soup of South India.
- **Tamatar Dhaniye Ka Shorba....255.00**
Coriander flavored tomato broth.
- **Dal Aur Palak Ka Shorba....255.00**
Lentil soup with a hint of spinach.

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MAIN COURSES

- **Achari Jhinga Ka korma830.00**
Prawns cooked in onion gravy flavored with pickle.
- **Machhi Mirch Masala....640.00**
Jaisamand Fish cooked in Home Style.
- **Konkani Fish Curry640.00**
Pomfret marinated with hot spices cooked with coconut mild gravy.
- **Chicken Lababdar540.00**
Barbequed chicken cooked with tomato and cream sauce.
- **Butter Chicken ...545.00**
Tandoori chicken cooked in tomato silky gravy.
- **Murg Badami Pasanda....445.00**
Stuffed tender chicken breasts finished in saffron scented sauce.
- **Laal Maans....610.00**
A traditional Rajasthani specialty.
- **Bhuna Gosht Tawa Masala610.00**
Lamb coated with thick onion gravy enhanced with ginger powder.
- **Mutton Khorma610.00**
Lamb prepared with cashunut and yogurt gravy finished with Indian spices.
- **Paneer Peshawari....610.00**
Cottage cheese cubes cooked in exotic yellow gravy flavored with garam masala.
- **Kadhai Paneer....545.00**
Cottage cheese cubes finished with typical kadhai masala.
- **Methi Makai Chaman....545.00**
Cottage cheese cubes & Corn kernels in white gravy infused with fennel leaves.

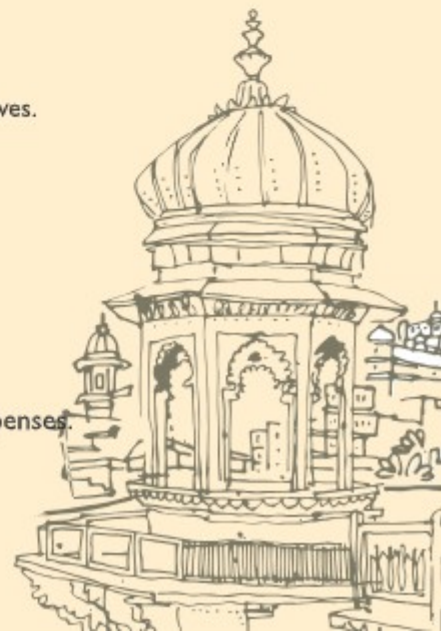
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- **Paneer Butter Masala....545.00**
 Cottage cheese delicacy with rich tomato gravy.
- **Kofta Banarsi490.00**
 Deep fried dumpling of cottage cheese served in rich Indian gravy.
- **Bhindi Corn Masala....490.00**
 Crispy fried ladies finger tossed with corn finished with Indian spices.
- **Ker Kaju Draksha....490.00**
 Assortment of tropical dessert berries, cashew & raisins traditionally cooked in mustard oil.
- **Dhingri Matar Masala....490.00**
 Green peas and mushrooms in thick onion tomato gravy.
- **Gunchow-E- Bahar395.00**
 Cauliflower cooked in awadhi style.
- **Kasoori Gobi360.00**
 Cauliflower florets tossed with fenugreek leaves and Indian spices.
- **Subz Dewani Handi360.00**
 Mélange of vegetables tossed in Indian gravy.
- **Kaju Makhana Curry...495.00**
 Thick cashunut gravy cooked in whole cashunut and lotus seed.
- **Dum Aloo Chutnewala....360.00**
 Stuffed potatoes simmered with tangy mint gravy.
- **Anjeer Gutta Curry360.00**
 Steamed gram flour dumpling stuffed with fig and simmered in yoghurt based gravy.
- **Methi Mangodi....360.00**
 Lentil dumplings and fenugreek leaves cooked with tomatoes.
- **Dal Tadka....360.00**
 Yellow lentil finished with Indian spices.

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■ **Dal Mewadi....360.00**

Blend of five lentils, tempered with cumin in clarified butter.

■ **Dal Makhani....440.00**

Traditional black lentil preparation enriched with butter and cream.

Tarkari Biryani....510.00

■ Vegetable ■ Mutton/Chicken/

A classic from hyderabad finished with saffron and fresh mint.

■ **Parda Biryani....595.00**

Mutton/Chicken

A classic from hyderabad finished with saffron and fresh mint.

■ **Choice of Pulao....360.00**

Vegetable/Peas/Cumin.

■ **Steamed Rice....320.00**

■ **Choice of Raita....240.00**

Vegetable/Boondi/Pineapple.

INDIAN BREADS

■ **Naan and Kulcha....105.00**

Garlic/Cheese/Butter/Paneer

■ **Parantha....85.00**

Laccha/pudena

■ **Malabari Paratha.....105.00**

■ **Missi Roti.....70.00**

■ **Roti....60.00**

Plain/Butter

■ **Indian Bread Basket250.00**

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DESSERTS

- **Chocolate Velvet Brownie....350.00**
- **Lemon Tart....365.00**
- **Dark Chocolate Mousse....350.00**
- **Fresh Fruit Platter....260.00**
A selection of seasonal fruits, sliced for your convenience.
- **Today Special Dessert...365.00**
- **Kala Jamun/Gulab Jamun....250.00**
Deep fried dumpling of milk soaked in sugar syrup.
- **Angoori Rasmalai.....260.00**
- **Zaq-E-Shahi...470.00**
Reduced milk dumpling baked with condensed milk.
- **Gulkand Phirnee....270.00**
A traditional speciality of rice and milk flavored with rose.
- **Choice of Ice Cream....270.00**
Vanilla/Chocolate/Mango/Strawberry

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