



Lalitha Mahal Palace Hotel

A HERITAGE HOTEL
A UNIT OF
JUNGLE LODGES & RESORTS LTD
Mysore - 570 028

SAPPHIRE
Lunch & Dinner
12.30 to 3.30 P.M. & 8.00 to 10.30 P.M.





The Lalitha Mahal is the second largest palace in Mysore. It is located near the Chamundi Hills, east of the city of Mysore in the Indian state of Karnataka. The palace was built in 1921 at the orders of HRH Maharaja Krishnaraja Wodeyar Bahadur IV, for the exclusive stay of the then Viceroy of India. Built on a raising ground, the palace was fashioned on the lines of the St Paul's Cathedral in London and is one of the imposing structures of the Mysore city. The palace painted in pure white colour is strikingly elegant. It was converted into a heritage hotel in 1974.

The architecture of the palace reflects English manor houses and Italian Palazzos. It is a two storied structure. The supporting structure of the palace is of Ionic double column. At the ground level, there is a projecting porch. Spherical domes with the dominating central dome sets the front elevation of the palace. Decorative stained glass has been extensively used to enhance the elegance of the palace both in the exterior facades and in interiors doors, windows and ceilings. A lovely view of the Chamundi Hill to the left and the Mysore city in front of the palace is seen from the balcony upstairs. The palace has exquisitely designed viceroy room, a banquet hall, a dancing floor and an Italian marble staircase (has an arresting curve) and also embellished with small ornamentations, which are said to be replicas from various palaces in Britain. The full length portraits of the Wodeyar Kings, Italian marble floors and Belgian crystal chandeliers, cut glass lamps, heavy ornate furniture, mosaic tiles and a couple of exquisite Persian carpets gives the palace its regal ambience.

The Accommodation at this Heritage Hotel consists of 54 stately suites and rooms. The Viceroy, Vicerine, Duplex Suites and rooms of the Hotels are of princely proportions. They are cool, airy, high ceilinged with plenty of natural light, period furniture, four poster beds, deep velvet covered arm chairs, gilt framed Belgian mirrors etc., The huge awe inspiring Bathrooms are equipped with original Shanks of Scotland plumbing fixtures. Luxuries of modern living have been aesthetically augmented.

The erstwhile Ballroom has been recreated as a Gourmet Restaurant open for Breakfast, Lunch & Dinner. The stunning Durbar ambience with rich lace curtains and Jharokas in the Balcony, pictures of all the Kings in the Wadiyar Dynasty (24, down the line) in malleable gold.



APPETIZERS

■	Mysore Majjige Ginger flavored butter- milk	110.00
■	Jaljeera Tangy aperitif flavored with roasted cumin seeds	110.00
■	Murg Chat Shredded tender chicken with Indian spices	230.00
■	Chicken Macaroni Salad Chicken & macaroni with juliennes of onion, tomato and capsicum in peppery dressing	230.00
■	Aloo Chat Diced potatoes with spicy masala	120.00
■	Fruit Chat Melange of garden fresh fruits in chatpata masala	160.00
■	Pasta Steak	190.00
■	Flaming Mushroom	200.00
■	Cherry Tomato & Rucola Brusetta	220.00
■	Crunchy Potato	150.00
■	Crispy Corn Seeds with Garlic	240.00
■	Cajun Spiced Potato	240.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

APPETIZERS

■ Mexican Steak	210.00
■ Broccoli with Laced Cream	260.00
■ Cremini Mushroom with Garlic Paprika	220.00
■ Falafel with Pita Pocket	250.00
■ Barbequed Cottage Cheese with Blackened Seasoning	260.00
■ Cheese Corn Bal	240.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

FROM THE TUREEN

Steamy Creamy

- | | | |
|---|-------------------------------|--------|
| ■ | • Mushroom / Tomato / Spinach | 160.00 |
| ■ | • Chicken | 210.00 |

Sweet Corn Soup

- | | | |
|---|-------------|--------|
| ■ | • Vegetable | 190.00 |
| ■ | • Chicken | 230.00 |

Hot and Sour Soup

- | | | |
|---|-------------|--------|
| ■ | • Vegetable | 190.00 |
| ■ | • Chicken | 230.00 |

Spicy Chinese soup with mushroom & peppers

- | | | |
|---|-------------------|--------|
| ■ | Minestrone | 190.00 |
|---|-------------------|--------|

An Italian tomato based soup

Chinese

- | | | |
|---|---------------------|--------|
| ■ | • Tulumian soup Veg | 190.00 |
| ■ | • Chicken | 230.00 |
| ■ | • Seafood | 260.00 |

FROM THE TUREEN

■	Cream Soup (Tomato, Broccoli, Mushroom, Almond, Vegetable, Corn & Spinach)	220.00
■	Cream soup (Chicken)	230.00
■	Mulligatawny Soup (Fragrant Indian soup is spiced with curry made from cream & lentils, carrot, apple, coconut milk)	220.00
■	French Onion Soup (Made from scratch with caramelised onion and topped with melted cheese)	220.00
■	Roasted Bell Pepper & Rosemary Soup	220.00
■	Bean Curd Custard Vegetable Soup	220.00
■	Italian Rice Soup (Vegetable / Rice)	180.00
■	Mushroom Cappuccino	220.00
■	Garden Vegetable Soup (Italian vegetable with spinach and herbs)	200.00
■	Minestrone Soup (Tomato based soup add with pasta & beans)	200.00
■	Almond Broccoli Soup (Cream soup with almond and broccoli)	220.00
■	Veg Barley Broth Soup (Clear soup add barley & Veg with Italian herbs)	190.00
■	Mysore Soup (Tomato soup flavoured with coconut & curry leaves)	200.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

FROM THE TUREEN

	Tom Yom soup	
■	• Veg	200.00
■	• Seafood	270.00
■	Tum kha khad (Roasted Mushroom based soup)	210.00
■	Spring Potato soup	200.00
■	Spicy Tomato carrot & Coconut soup	190.00
■	Mushroom Garlic Soup	210.00
■	Coconut Lime Tofu Soup	210.00
■	Japanese mushroom & Soba noodles Soup	220.00
■	Pad Thai Soup	220.00

ORIENTAL FARE

■	Satay Kari Tender pieces of chicken skewered and grilled, served with peanut sauce	460.00
■	Chicken Manchurian Succulent boneless pieces of chicken tossed in spicy Manchurian sauce	460.00
■	Chilly Chicken Tender boneless chicken deep fried and tossed with onion, chilly, Garlic and soya sauce	460.00
■	Ginger Chicken Diced chicken tossed with special spicy aromatic and tender root ginger sauce	460.00
■	Mushroom Manchurian Mushroom in spicy Manchurian sauce	330.00
■	Baby Corn Manchurian Baby corn in spicy Manchurian sauce	330.00
■	Vegetable Manchurian Vegetable dumplings in spicy Manchurian sauce	290.00
■	Gobi Manchurian Cauliflower in spicy Manchurian sauce	290.00
■	Vegetable Fried Rice Rice tossed with seasonal vegetables	300.00
■	Egg Fried Rice Rice tossed with egg and seasonal vegetables	330.00
■	Chicken Fried Rice Rice tossed with egg, chicken and vegetables	410.00
■	Vegetable Hakka Noodles Stir fried noodles with seasonal vegetables	310.00
■ ■	Mixed Fried Noodles Stir fried noodles with egg, chicken, vegetables	410.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

ORIENTAL FARE

■	Patka Paraw Veg (Batter Fried English vegetable tossed with Szechwan sauce and Garnished with sesame seeds)	310.00
■	Stir Fried Vegetable (Batter and Crisp Fried all type of star cut of vegetable and tossed with black pepper and lemon juice and sweet chilli sauce)	290.00
■	Sesame Veg Fritters (Figure cut basin fried vegetable tossed with Szechwan sauce and garnish with Roasted sesame seed)	290.00
■	Conjy Crispy Lamb (Batter fried lamb with tangy sauce)	490.00
■	Chilli Ginger Lamb (Well marinated cooked in pungent oil and Garlic sauce)	490.00
■	Mongolian Chicken (Diced chicken sauteed with red chilli and spinach)	460.00
■	Mala Chicken (Diced chicken in chef's special sauce)	460.00
■	Kung Pao Chicken (Chicken sauté with roasted cashew cooked in red chilli sauce)	470.00
■	Steamed / Pan Fried Lemon Chicken	460.00
■	Chinese Samosa with Tangy Sauce	330.00
■	Pan Fry Hakka Noodles (Fried Noodles with diced cut Chinese vegetable)	330.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

ORIENTAL FARE

- **One pot Mushroom & Zucchini Noodles** 320.00
(Noodles slice vegetable, HP sauce & Nuts)
- **Mushroom & Broccoli Fried Rice** 330.00
(Rice tossed with mushroom & broccoli and Chinese seasoning)
- **Chilli Garlic Fried Rice** 290.00
(Rice tossed with Chinese vegetable and seasoning, chilli flakes)
- **Szechuan Fried Rice** 330.00
(Mushroom/Vegetable/Corned)

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

CONTINENTAL SPREAD

■	Fish 'n' Chips Crumb fried fish fillet with French fries and boiled vegetables	460.00
■	Grilled Fish Fillet Marinated fish fillet grilled to perfection	460.00
■	Baked Fish Gratinated fillets of fish with bechamel sauce, topped with cheese	460.00
■	Chicken Monaco Cubes of tender chicken cooked in red wine sauce	460.00
■	Chicken Shashlik Assortment of chicken and vegetables on skewer; cooked in curry sauce, served on a bed of rice	460.00
■	Chicken Chasseur Chicken dices simmered in rich mushroom sauce	460.00
■	American Fried Chicken Batter fried breast pieces of chicken	460.00
■	Spaghetti Bolognaise String pasta cooked in mincemeat sauce	460.00
■	Lalitha au Gratin Assorted vegetables cooked in bechamel sauce, topped with cheese and Gratinated	360.00
■	Paneer Shaslik Cubes of cottage cheese and vegetables skewered and cooked in curry sauce, served on a bed of rice	360.00
■	Penne Arabiatta Pasta cooked in tomato concasse and flavoured with herbs	360.00
■	Corn / Mushroom Florentine Choice of vegetables spread over sauteed spinach and gratinated	360.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

SIZZLING SIZZLERS

- **Chicken Steak Singapore** 460.00
Tender chicken steak with mushroom and pineapple slice,
served on a sizzler plate
- **Paneer Pepper Steak** 410.00
Marinated slices of cottage cheese, grilled; served with
black pepper sauce
- **Vegetable Burger Steak** 410.00
Vegetable steak cooked in creamy brown sauce,
served on sizzler plate
- **Tofu Mushroom Potato & Rice Sizzlers** 410.00
- **Mexican Sizzlers** 410.00
(Veggie frilled tortillas served with stir fried and spicy peri
peri Flavour)
- **Vegetable Sizzlers With Soya Chilli Sauce** 410.00
(Crispy veg with flavoured rice)
- **Paneer Tikka Sizzlers** 410.00
(Marinated grilled paneer served with rice and sauce)
- **Indo Italian Fusion Sizzlers** 410.00
(Pasta served in mushroom sauce with zucchini pancake and baked
potato topped with knob of butter)
- **Flaming Brownie with Ice Cream** 450.00
- **Malpua & Rabdi Sizzler (30 min)** 460.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

LOW CALORIE FOOD

■	Phalahar Blend of fresh fruits and yoghurt, a delicious recommendation	210.00
■	Fresh Juices (Seasonal) Tomato/Cucumber/Watermelon/Bottle Gourd/Bitter gourd	210.00
	Clear Soup	
■	• Vegetable	190.00
■	• Chicken	210.00
■	Poached Fish A low calorie delight, served with boiled vegetables	460.00
■	Chicken Stew Chicken cooked in stock and milk with brunoise of vegetables	460.00
■	Vegetable Stew Assorted seasonal vegetables cooked in vegetable stock and milk	360.00
■	Saute Vegetables Assorted seasonal vegetables sauteed in butter	260.00
■	Saute Spinach Leafy green spinach sauteed in butter	260.00
■	Khichdi Indian delicacy of rice and lentil tempered with cumin seeds	260.00
■	Moong Dal Tadka Yellow lentil preparation	260.00
■	Dal Palak A delectable combination of yellow lentil and spinach	260.00
■	Palak Mushroom Garlic flavoured spinach sauteed with mushrooms	360.00
■	Steamed Rice	210.00
■	Cut Fresh Fruits	170.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

SOUTH INDIAN DELICACIES

- **Mangalore Fish Curry** 460.00
Curry leaves tempered fish preparation from Coastal Karnataka
- **Fish Moilly** 460.00
Kerala styled, cubes of fish simmered in rich coconut gravy
- **Masala Fried Fish** 460.00
Fish fillets marinated in spicy Indian masala and grilled
- **Milagu Kozhi Chettinad** 460.00
A chicken delicacy from Tamil Nadu
- **Mysore Thali** 660.00
A complete vegetarian South Indian meal
- **Tarkari Pallya** 210.00
Karnataka-style dry vegetable preparation, Day's special
- **Thili Saaru** 110.00
Garlic tempered tomato rasam
- **Bisi Bele Bath / Lemon Rice /
Coconut Rice / Curd Rice** 310.00
Traditional rice preparations from South India

NORTH INDIAN SPECIALTIES

- | | | |
|---|--|--------|
| ■ | Murg Tariwala
Chicken cooked in thin gravy, tempered with ginger & green chilies | 460.00 |
| ■ | Murg Kandhari
Chicken cooked with mushroom and capsicum in Chef's special gravy | 460.00 |
| ■ | Murg Tikka Masala
Chicken tikka cooked in Tandoor, finished in rich tomato gravy | 460.00 |
| ■ | Murg Baghdadi
Boneless chicken simmered with ground cashew nut & Indian spices | 460.00 |
| ■ | Murg Saagwala
Chicken cooked in fenugreek flavoured spinach gravy | 460.00 |
| ■ | Mutton Rogan Josh
A traditional Kashmiri lamb preparation with rich aroma | 490.00 |
| ■ | Hyderabadi Gosht
Capsicum & cashew nut flavoured tender lamb curry | 490.00 |
| ■ | Bhuna Gosht
Juicy, pan-roasted lamb with exotic Indian spices | 490.00 |
| ■ | Anda Curry
Boiled eggs cooked in spicy brown gravy | 360.00 |

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

NORTH INDIAN SPECIALTIES

- **Murg Kadai** 460.00
(Morsels of chicken cooked in clarified butter in a tomato based gravy with pounded spices traditional North West frontier style.)
- **Chicken Malvani** 460.00
(Chicken cooked with fresh coconut masala & coriander, red chili, clove, cardamom, cinnamon & pepper.)
- **Murgh Khas Korma** 460.00
(Avadhi inspired chicken korma with fine herbs)
- **Murgh Hyderabad** 460.00
(Chicken cooked in mint flavored green gravy)
- **Murgh Zafrani** 460.00
(Chicken cooked in saffron flavored cashewnut based gravy)
- **Chicken Cafreal** 460.00
(Chicken cooked in goan green masala with fresh coriander)
- **Murgh Makhanwala** 460.00
(Makhani gravy with char grilled boneless chicken (butter chicken))
- **Achari Gosht** 490.00
(Spicy marinated slow cooked mutton preparation)
- **Mutton Vindaloo** 490.00
(South Indian preparation with potato and spice)
- **Hyderabadi kheema** 490.00
(Mince cooked with spices & coriander)
- **Mutton kolhapuri** 490.00
(Tangy taste flavored with curry leaf and red chilli)

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

NORTH INDIAN SPECIALTIES

- **Mutton Nilgiri Korma** 490.00
(Mutton cooked with green masala, Indian spice and coconut paste)
- **Salli Boti** 490.00
(A Parsi mutton curry with prominent flavours of tomatoes, onions, jaggery and vinegar.)
- **Gosht Adraki** 490.00
(Spicy and tasty gravy of mutton with a dominant ginger flavour)
- **Gosht Handi** 490.00
(Tomato based mutton add in yogurt and cream)
- **Laal Maas** 490.00
(Rajasthani mutton preparation with hot red chili paste & garlic)
- **Fish Masala** 430.00
(Fried fish with semi gravy)
- **Goan Fish Curry** 430.00
(Tangy fish curry that is cooked with coconut milk, curry spice and cream)
 - Fish curry 430.00
 - Patrani machhi 450.00

(Parsi steamed fish preparation. Fish coated in a coconut chutney mixture, wrapped in banana leaf and steamed)
- **Malbari Fish Curry** 430.00
(A delicious, creamy fish curry with goodness of coconut milk and full of chillies, coriander and mustard seeds)

VEGETARIAN SELECTION

- **Reshmi Paneer** 360.00
Cottage cheese with capsicum, onion & tomatoes flavored with cumin
- **Paneer Tikka Lababdar** 360.00
Tandoor cooked Paneer chunks simmered in tomato & cashew gravy
- **Paneer Durbari** 360.00
Fried cottage cheese dices in palatial gravy
- **Navratan Korma** 360.00
Assorted vegetables cooked in cashew based gravy
- **Mixed Vegetable Curry** 360.00
Assorted vegetables cooked in onion & tomato gravy
- **Shabnam Curry** 360.00
Spiced mushroom and green peas in Chef's special gravy
- **Palak Paneer** 360.00
Cubes of Paneer cooked in spinach gravy, tempered with garlic
- **Aloo Palak** 360.00
Garlic tempered spinach with potatoes
- **Aloo Dum Banarasi** 360.00
Stuffed potatoes served in tomato & cashew nut gravy, flavored with capsicum
- **Masala Bhutta** 360.00
A Kadai preparation of baby corn with onion & capsicum sauteed in Indian tadka

VEGETARIAN SELECTION

- **Vegetable Jalfrezi** 360.00
Assortment of seasonal vegetables tempered with Indian spices
- **Chana Pindi** 260.00
Chick-peas cooked in Punjabi style
- **Moong Dal Tadka** 260.00
Yellow lentil preparation
- **Dal Palak** 260.00
A delectable combination of yellow lentil and spinach
- **Dal Makhani** 260.00
Black lentil cooked to perfection, finished with cream & butter
- **Smoked Paneer Butter Masala** 380.00
- **Paneer Pasanda** 360.00
(Stuffed paneer with tomato Gravy)
- **Paneer Malai Kofta Curry** 360.00
- **Aloo Mumtaz** 360.00
(Stuffed with dry fruits & paneer cooked in cashewnut gravy)
- **Baby Corn Hara Pyaaz** 360.00
- **Bhindi Amchur** 260.00
(Tossed with julian onion & tomato khada masala & dry mango)

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

VEGETARIAN SELECTION

■ Kumbh Palak (Butter fried mushroom with spinach gravy)	360.00
■ Kali Mirch Aur Hara Pyaaz Ke Aloo	360.00
■ Gobi Musallam (Roasted cauliflower cooked with spicy yellow gravy)	310.00
■ Rajma Rasiley (Kidney beans are cooked to perfection in an onion tomato masala flavoured with aromatic powdered and Indian spice)	260.00
■ Dal Amritsari	260.00
■ Panchmel Dal	260.00
■ Hare Moong Ki Dal	260.00
■ Dal fry	260.00
■ Mix Dal Tadka	260.00
■ Maa ki Dal	260.00
■ Dhaba Dal	260.00
■ Kadhi Pakoda	270.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

TREASURES FROM TANDOOR

■	Murg Badshah	Full	760.00
	All Time Favorite Tandoori Chicken	Half	460.00
■	Murgh Tikka		460.00
	Succulent boneless chunks of chicken marinated and cooked in clay oven		
■	Tangri Mumtaz		460.00
	Chicken drumsticks marinated in Indian herbs and spices & cooked to perfection in traditional clay oven		
■	Haseen Murg Kebab		460.00
	A tender kebab made from chicken mince		
■	Mahi Tikka Irani		460.00
	Chunks of fish marinated in ajwain & cream mixture, cooked over charcoal		
■	Raunaq-e-Seekh		520.00
	A traditional seekh of minced lamb, spiced & cooked in tandoor		
■	Paneer ka Tikka		360.00
	Cottage cheese marinated in Indian spices & smoked in Tandoor		
■	Tohfa -e-Zamin		360.00
	Harmonious combination of cottage cheese, pineapple, capsicum, onion and tomato cooked in tandoor		
■	Chicken Kalimiri Tikka		460.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

TREASURES FROM TANDOOR

■ Afghani Chicken Kebabs	460.00
■ Chicken Reshmi Kebabs	460.00
■ Chicken Pahadi Kebab	460.00
■ Fish Tikka	460.00
■ Tandoori Prawns	
■ Tandoori Bharela Aloo	
■ Paneer Tikka Amritsari	
■ Adraki Paneer Tikka	
■ Paneer Saunfia Tikka	
■ Tandoori Baby Potatoes	
■ Tandoori chatpatta aloo	

BASMATI FARE

■	Shahjahani Biryani	460.00
	Aromatic basmati rice with chicken, flavored with Indian spices	
■	Nawabi Biryani	510.00
	Rice and lamb cooked with a bouquet of Indian spices	
■	Andra Biryani	360.00
	Aromatic basmati rice cooked with egg in Indian spices	
■	Pulao Aapki Pasand	
	• Dry Fruits	360.00
	• Mushroom / Green Peas / Vegetable / Jeera	360.00

INDIAN BREADS

■	Tandoori Roti	70.00
■	Nan / Paratha / Garlic Roti / Plain Kulcha	90.00
■	Butter Nan / Kashmiri Nan / Lasooni Nan / Masala Kulcha / Pudina Parantha	100.00
■	Raita	120.00
	Mixed Veg. / Mint / Pineapple / Potato	
	Papdad (3 Nos.)	
	• Roasted / Fried	60.00
	• Masala	70.00
■	Garden Platter	110.00
■	Kuchumber	110.00

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

DESSERTS

■ Apple Pie Suchard	260.00
Warm, stuffed apple pie laced with chocolate sauce and topped with nuts	
■ White Lady Cup	260.00
Vanilla ice cream with pineapple and peach slices	
■ Coupe Jamaica	260.00
Vanilla ice cream topped with chocolate sauce and nuts	
■ Creme Caramel	240.00
■ Chiquita Eskimo	260.00
Banana sauteed in butter and topped with ice cream	
■ Lychees (Canned) with Ice-Cream	290.00
■ Mango (Seasonal) with Ice - Cream	290.00
■ Fresh Fruit Salad	185.00
■ Fresh Fruit Salad with Ice - Cream	245.00
■ Indian Sweet - Ask for "Sweet of the Day"	160.00
■ Cut Fresh Fruits (Seasonal)	170.00
Apple / Papaya / Banana / Orange / Pineapple	
■ Regular Ice Cream	160.00
Choice of Vanilla / Strawberry / Mango	
■ Premium Ice Cream	190.00
Choice of Pista / Coffee / Chocolate / Butterscotch / Fig - o - Honey	

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable

BEVERAGES

■ Soft drink	120.00
--------------	--------

Water	50.00
-------	-------

Juices

■ Pineapple	210.00
-------------	--------

■ Mango (Seasonal)	210.00
--------------------	--------

■ Apple	210.00
---------	--------

■ Watermelon	210.00
--------------	--------

■ Sun melon (seasonal)	210.00
------------------------	--------

■ Grapes	210.00
----------	--------

■ Vegetarian ■ Non-Vegetarian

Taxes Extra as Applicable