

FLAVORS THAT
DELIGHT

ESTD



1998

ROYAL PALACE

CELEBRATE EVERY MOMENT WITH A TASTE OF HOME AND ROYALTY

CHAAT CORNER

BANARASI ALOO TIKKI CHAAT - \$12

Stuffed potato patties fried and topped with mint, tamarind, chickpea, yogurt, and cilantro

DELHI STYLE DAHI PURI - \$12

Stuffed potato patties fried and topped with mint, tamarind, chickpea, yogurt, and cilantro

SPINACH SPROUT CHAAT - \$12

Spinach leaf pakoras, topped with tomato, onion, bean sprouts, mint, tamarind, yogurt, and cilantro

SHAREABLES

PANI POORI - \$12

Street-style dough balls stuffed with potato, onion, chickpea, served with spicy mint water

SAMOSA [VEG - \$8 KEEMA-\$12]

Traditional triangular pastry stuffed with cumin and spiced potato or spiced ground chicken

MIXED VEGETABLES PAKORA - \$10

All-time favorite snack consisting of assortment of spinach, onion, potato, and cauliflower fritters

MASALA DOSA BALLS - \$12

Fusion-style fried dosa aloo balls served with coconut chutney

LASOONI GOBHI - \$12

Garlicky batter-fried cauliflower florets tossed in tomato sauce

AMRITSARI FISH - \$15

Spicy Tilapia cutlets loaded with chilli powder, gram flour, carom seed, fried and topped with lemon, onion, and chaat masala

CHILLI CHICKEN /PANEER - \$16

Chicken/ cottage cheese cubes stir-fried with bell pepper, onion, soy and chilli-garlic sauce

FROM THE TANDOOR

MURGH MALAI TIKKA - \$25

Rich and creamy chicken pieces marinated in yogurt, cream cheese, garlic and blend of herbs and spices

CHICKEN BANJARA TIKKA - \$25

Spicy boneless chicken breasts marinated in yogurt, red chilli, garlic, blend of spices

TANDOORI CHICKEN - \$27

Traditional bone-in thighs and legs marinated in yogurt, lemon, garlic, and blend of spices

SEEKH KEBAB [CHICKEN - \$25 LAMB- 26]

Cylindrical kebabs (choice of minced chicken or lamb) ground with ginger, onion, garlic, spice blend, cooked on skewer

LAMB CHOPS [\$7 /PC]

Chef's special lamb chops marinated with yogurt, rosemary, blend of masalas

AJWAINI SALMON - \$30

Spicy salmon pieces marinated in yogurt, lemon, aromatic carom seed, and blend of spices

TANDOORI SHRIMP - \$30

Jumbo shrimp marinated in yogurt lemon, garlic, chilli powder

MIXED GRILL - \$35

Colorful sampler of tandoori items: chicken, fish, shrimp, tikkas, and seekh kebabs,

INDO- CHINESE

VEGETABLE HAKKA NOODLES - \$15

Stir-fried noodles cooked with seasonal vegetables, soy sauce and chilli oil

"Consumer Advisory Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. Please note that there is a 18% service fee applied to parties of 6 or more

ROYAL SIGNATURE COMES

TIKKA MASALA

[CHICKEN - \$23 FISH - \$25 SHRIMP - \$26]
Famous tomato and cream sauce cooked with garlic, and fenugreek leaf

CHICKEN MAKHANI - \$23

Velvety Tomato-cream gravy with butter, cashew, and mild spices

KADHAI

[CHICKEN - \$23 LAMB- \$24]
Famous tomato and cream sauce cooked with garlic, and fenugreek leaf

DESI GHEE CURRY

[CHICKEN - \$23. LAMB- \$25]
Traditional gravy made with onion, ginger, garlic, and spices

ANDHRA CURRY

[CHICKEN - \$23 LAMB- \$25]
Spicy south indian curry made with onion, ginger, garlic, curry leaf red chili, and poppy seed

VINDALOO

[CHICKEN - \$23 LAMB - \$25 SHRIMP - \$26]
Spicy vinegar and chilli-based sauce with fresh ginger and spices

SAAGWALA

[CHICKEN - \$23 LAMB - \$25 SHRIMP - \$26]
Rich creamed spinach with ginger, garlic, and onion

KORMA

[CHICKEN - \$23 LAMB - \$25 SHRIMP - \$26]
Cashew cream based sauce with mild spices

ROYAL GOAT MASALEDAR - \$25

Punjabi style gravy with onion, heaps of ginger, garlic, and garam masala

ROYAL GOAT MASALEDAR - \$25

Cubes of succulent lamb cooked with yogurt, onion, ginger, garlic tomato, and garam masala

RICE & BIRYANI SELECTIONS

BIRYANI

[VEGETABLE - \$20 CHICKEN - \$25 LAMB - \$27 GOAT - \$27 SHRIMP - \$27]
Aromatic steam cooked basmati rice made with mint, onion, peppercorn, cilantro, and masalas

LEMON RICE - \$10

Basmati rice cooked with cashew, lemon, and curry leaf

ACCOMPANIMENTS

MANGO CHUTNEY / RAITA - \$6

HOMESTYLE PICKLE - \$5

GARDEN OF FLAVORS

ALOO GOBHI - \$20

Homestyle Cauliflower and potato dish with cumin, ginger, garlic, and blend of spices

BHINDI MASALA - \$20

Tender okra pods stir-fried with onion, chili, tomato and blend of spices

PALAK PANEER - \$20

Earthy creamed spinach and Cottage cheese cubes with ginger, garlic, and blend of spices

BAINGAN BHARTA - \$20

Hearty baked eggplant mash cooked with onion and blend of spices

PANEER MAKHANI - \$20

Creamy paneer cubes cooked in tomato cream sauce with cashew, fenugreek leaf and mild spices

MALAI KOFTA - \$20

Fried cheese dumplings cooked in creamy cashew gravy with mild blend of spices

METHI MALAI MUTTER - \$19

Mildly sweet, green pea and fenugreek leaf curry made in cream sauce

PUNJABI KADHI - \$20

Deep-fried fritters cooked in tangy yogurt and gram flour sauce with peppercorn, red chili, and blend of spices

CHANNA MASALA - \$20

Classic chickpea gravy cooked with onion, ginger, garlic, and blend of spices

YELLOW DAL TADKA - \$20

Traditional yellow lentils tempered with ginger, garlic, cumin, and butter

LANGAR DAL - \$20

BREADS

NAAN

[PLAIN - \$5 GARLIC - \$5 JALAPENO - \$7 KEEMA - \$8]
Clay oven baked flatbread

PARATHA

[LACHCHA - \$10 ALOO - \$10]
Unleavened whole wheat flatbread cooked on flat skillet with butter

ONION KULCHA - \$8

Bread stuffed with Onion and bell pepper

PHULKA (3pcs) - \$7

Soft, Wheat flour flatbread made on flat skillet

POORI (2pcs) - \$6

Crispy fried bread

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THE BAR AT ROYAL PALACE

THE ART OF MIXOLOGY

MIRCH MUMTAZ - \$14

Vodka or tequila with fresh orange and lime juices, a hint of green chili, and a touch of black salt

KACHUMBER COOLER - \$14

A garden-fresh cocktail blending smooth gin, cucumber slices, zesty lime, cilantro, and a subtle jalapeño kick

IMPORTED & DOMESTIC BEERS

KINGFISHER LARGER - \$8

TAJ MAHAL LARGER - \$8 (202) \$12 (202)

FLYING HORSE - \$12 (202)

CORONA - \$8

HEINEKEN - \$8

SIGNATURE COCKTAILS

BOMBAY BLOODY MARY - \$14

Vodka, spicy tomato juice, touch of pickle, Worcestershire, tobacco, black pepper. lemon garnish

MASALA MULE - \$14

Vodka infused with garam masala, lime juice, ginger beer

TAMARIND MARGARITA - \$14

Silver tequila, lime juice. tamarind, and triple sec

SEET LASSI PUNCH - \$14

Bourbon, sweet lassi, rose water, simple syrup

LYCHEE MARTINI - \$14

Vodka, lychee juice, lychee garnish

MANGO MARTINI - \$14

Vodka. Mango Puree

SIP & SAVOR FINE WINES

SPARKING

MIONETTO PROSECCO BRUT \$9 (187ML)
VENETO, ITALY

CHARDONNAY

CHATEAU ST MICHELLE \$12 (GLASS) \$44 (BOTTLE)
COLUMBIA VALLEY, WASHINGTON

PINOT GRIGIO

CHLOF \$12 (GLASS) \$42 (BOTTLE)
VALDADIGE DOC, ITALY

RIESLING

CHATEAU ST MICHELLE \$14 (GLASS) \$44 (BOTTLE)
COLUMBIA VALLEY, WASHINGTON

SAUVIGNON BLANC

.10EL COTT \$13 (GLASS) \$42 (BOTTLE)
CALIFORNIA

ROSE

THE PALE \$13 (GLASS) \$42 (BOTTLE)
COTES DE PROVENCE, FRANCE

CABERNET SAUVIGNON

• ROBERT MONDAVI \$14 (GLASS) \$46 (BOTTLE)
CENTRAL COAST, CALIFORNIA

• JOSH CELLARS \$15 (GLASS) \$48 (BOTTLE)
CALIFORNIA

PINOT NOIR

• LAY ER CAKE \$14 (GLASS) \$46 (BOTTLE)
CENTRAL COAST, CALIFORNIA

• MEIOMI 2018 \$52 (BOTTLE)
CALIFORNIA

MERLOT

KENDALL JACKSON \$13 (GLASS) \$44 (BOTTLE)
CALIFORNIA

MALBEE

CHAKRAS \$14 (GLASS) \$44 (BOTTLE)
MENDOZA, ARGENTINA

THE GRAND FINALE

DESSERT ROYALE

VANILA ICE CREAM WITH GULAB JAMUN - \$10 (2PCS)
Creamy vanilla ice cream served with warm, soft gulab jamun

ROYAL SPECIAL KHEER - \$10
*{ADD NUTS OR ROSE}
Silky rice pudding garnished with nuts and infused with rose*

KULFI FALOODA - \$10
Traditional Indian kulfi served with falooda noodles and rose syrup

ROYAL SCOOPS

MALAI KULFI - \$6
Indian sweetened cream made with saffron and nuts

MANGO ICE CREAM - \$6

KESAR PISTA - \$6
Creamy pistachio and cardamom

MITHAI ROYALE

RAS MALAI - \$8 (3PCS)
Cottage cheese patties served cold in sweetened condensed milk

GULAB JAMUN - \$8 (3PCS)
Soft milk powder balls served warm in sugar syrup

ROYAL REFRESHMENTS

LASSI
[MANGO \$7 SWEET \$7 SALT \$7]
Yogurt-based drink

SWEET LIME SODA - \$5
Lemon juice, sugar, black salt, mint club soda

FOUNTAIN SODA - \$4

PELLEGRINO [SMALL- \$7 LARGE - \$12]

MASALA CHAI - \$6
Black tea with milk, ginger, cardamom, and spices