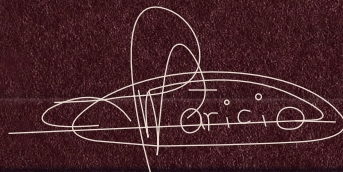


सदरस

Enjoy the delicacies from North Indian cuisine
where our amazing recipes are made with a
thrilling blend of spices.

Where food speaks cheerfully with your palate
and flavors jump into your mouth.



JUAN APARICIO
Chef de Cuisine

COCKTAILS

CHAI MARTINI

An aromatic seed blend with undertones of vodka infused with coconut

BOMBAY TONIC

A blissfully refreshing cocktail with rose essence and fragrant rosemary

SPICY MARTINI

Spicy and bold flavors provide a unique experience to our signature cocktail featuring spicy peppers, orange liqueur and a dash of lime

AGRA COLADA

MOCKTAIL 🍸

Take a spin on the classic and frothy piña colada: cardamom seeds mixed with a hint of rosemary

GINGER MINT

LEMONADE MOCKTAIL 🍸

Amazingly refreshing mocktail: dried ginger, mint and muddled fresh limes

APPETIZERS

ONION BHAJI 🌱🍷🍴

Spicy deep fried onion slices in gram flour

VEGETABLE SAMOSA 🌱🍷🍴

Homemade dough stuffed with mashed potatoes, onions, ginger paste, green peas and spices

CHICKEN SAMOSA 🍷🍴

Homemade dough stuffed with minced chicken, onion, ginger-garlic paste, green peas and spices

SABUDANA VADA 🌱🍷🍴

Fried patties made of sago, mashed potatoes, green chilies and ginger

FROM THE TANDOOR

PANEER HARIYALI TIKKA 🌱🍷🍴

Diced Indian cheese marinated in spices

MURGH TIKKA 🍷🍴

Juicy tender roasted chicken flavored with Indian spices

RESHMI MALAI KABAB 🍷🍴

Juicy tender roasted chicken with Indian spices, cream and cheese

SALMON TIKKA 🍷🍴

Roasted salmon flavored with mustard, yoghurt, Indian spices and a touch of honey

MUTTON KABAB 🍷🍴

Minced lamb marinated with Indian spices and fragrant herbs

FROM THE GARDEN

CHOLE 🌱🌱🌱🌱

Cheakpeas cooked in thick onion and tomato gravy with Indian spices

PANEER BUTTER MASALA 🌱🌱🌱

Indian cottage cheese cooked in thick and spicy tomato gravy

JEERA ALOO 🌱🌱🌱🌱

Cumin flavored potatoes cooked with onion, green chili and a blend of spices

MASALA DOSA 🌱🌱🌱🌱

Indian crepes made of rice and lentils with fenugreek seeds, stuffed with spiced mashed potatoes

SADHA DOSA 🌱🌱🌱🌱

Indian crepes made of rice and lentils, served with sambar and coconut chutney

PAV BHAJI 🌱🌱🌱

An amazing blend of spiced vegetables cooked in a thick gravy served with soft dinner rolls

HARIYALI PANEER KOFTA 🌱🌱🌱🌱

Fried Indian cheese and spinach balls dipped in rich cashew and tomato gravy

GUJARATI KADHI 🌱🌱🌱🌱

The balance of sweet and tangy flavors are quite interesting: yoghurt based sauce made with gram flour and herbs

BHINDI MASALA 🌱🌱🌱🌱

Healthy dish made with tender okra enveloped in a savory onion and tomato gravy

FROM THE SEA

MEEN MOILEE 🌱🌱🌱

Kerala style lightly spiced coconut based fish stew

GOAN FISH CURRY 🌱🌱

Fish in coconut flavored curry sauce

ZINGA MASALA 🌱🌱

Shrimp cooked in thick gravy with spices

CHICKEN

KORI GASSI 🌱🌱🌱

A rich fiery chicken masala cooked with finely ground coconut, spices and chili pepper

MURGH KORMA 🌱🌱🌱

Chicken braised in white gravy, yoghurt and Indian spices

CHICKEN VINDALOO 🌱🌱🌱

Traditional Goan dish cooked in spicy and tangy gravy

MURGH

TIKKA MASALA 🌱🌱

Roasted chicken cooked in velvety tomato gravy

LUCKNOWI

MURGH BIRYANI 🌱🌱🌱

Steam-cooked marinated chicken layered with rice

MUTTON

MUTTON ROGAN JOSH 🍷🌶️🌶️🌶️
Mutton cooked in rich gravy flavored with Kashmiri spices

MUTTON VINDALOO 🍷🌶️🌶️🌶️🌶️
Goan traditional dish: mutton cooked in spicy and tangy gravy

DAL GHOSHT 🍷🌶️🌶️
Marinated lamb cooked with yellow Indian lentils and spices

MUGHLAI KARAH GHOSHT 🍷🌶️🌶️
Slow cooked lamb pieces in thick gravy with ginger, garlic and fragrant herbs

HANDI KI KHASIYAT

Handi specialties

DAL TARKA 🌿🍷🌶️🌶️
Yellow lentils cooked with turmeric, onion, tomato and spices

DAL AGRAWALI 🌿🍷🌶️🌶️
Slowly cooked Indian black lentils flavored with cream, butter and fenugreek leaves

CHAWAL | RICE

Portions are served with basmati rice

SADHA CHAWAL 🌿🍷🌶️
Fragrant steamed rice

ZAFRANI PULAO 🌿🍷🌶️
Rice cooked with mild spices, saffron and milk

NAAN

Traditional Indian bread cooked in Tandoor

- CHEESE 🌿
- CHILI 🌿

- GARLIC 🌿
- PLAIN

- CILANTRO 🌿
- BUTTER

RAITA AND CHUTNEY

TAMARIND CHUTNEY 🌿🍷🌶️
Tamarind pulp flavored with whole spices

MINT CHUTNEY 🌿🍷
Mint and coriander leaves spiced with green chilis, onion and lemon juice

CUCUMBER RAITA 🍷🌶️
Herby yoghurt with grated cucumber, cumin seeds and chaat masala

🍷 Gluten free. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager. 🌶️ This food contains nuts or seeds that can cause allergies.

🌿 Vegetarian 🌿 Vegan 🌿 Hot 🌿 Very Hot 🌿 Extra Hot 🍷 Non-alcoholic drink



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose.