

ARMANI / AMAL



THE LAND *of* KINGS

Rajasthan, the “*Land of Kings*”, is India’s largest state and home to the vast, storied Thar Desert. Its ancient princely heritage gave rise to a distinctive royal cuisine shaped by hunting traditions, arid landscapes, and an enduring culture of hospitality. While regal feasts celebrated rich meat preparations, the region’s vegetarian communities perfected dishes crafted in pure ghee, celebrated for their irresistible aromas and depth of flavour.

Rajasthani cuisine is defined by its bold use of spices, pulses, gram flour, yogurt, and desert-friendly ingredients such as lentils and dried fruits, resulting in robust curries, artisanal savouries, and sun-dried snacks that have become culinary icons.

“*Padharo Mhare Dosh*”, a timeless Rajasthani greeting meaning “Welcome to my land”, captures the warmth, generosity, and spirit of the region.

In this tradition, the chefs at Armani/Amal are proud to present the Armani/Amal Rajasthani Menu, a curated celebration of Rajasthan’s royal flavours, crafted with authenticity and reverence for its culinary legacy.

RAJASTHANI MENU

STARTER

PANEER KE SOOLEY (G, D)

Clove-smoked paneer tikka, delicately flavoured with rose petals

BHARWAN MIRCHI KE PAKODE (M)

Stuffed Jaipuri chilli fritters filled with spiced potato masala

MURGH BANJARA KEBAB (M)

Rajasthani-spiced chicken tikka with crushed coriander and black pepper

RAJASTHANI BOTI KEBAB (D, M)

Tandoori-marinated tender lamb leg morsels

SHARING-STYLE MAIN COURSE

LAL MAAS (D, M)

Traditional Rajasthani lamb shank simmered in a spicy, robust red-chilli gravy

KHADE MASALE KA MURGH (D, M)

Chicken cooked with whole spices and yoghurt, finished with a rich masala

ALOO MONGODI (D, M)

Pan-tossed potato and dried split green lentil fritters

MOONG DAL (D)

Yellow moong lentils tempered with cumin, clarified butter, and tomatoes

GATTA KA PULAO (D, M)

Served with Boondi Raita (D) | Missi Roti (D, G) | Mirch Ka Paratha (D, G)

DESSERT

MOONG DAL KA HALWA (D, N)

A traditional lentil pudding slow-cooked in clarified butter

RABDI MALPUA (D, N, G)

Deep-fried malpua pancakes served warm with rich rabdi