

# A MAHARAJAH'S FEAST



Inspired by the cuisine of Royal palaces across India, these dishes are truly fit for a king. With stories and folklore behind each dish, the recipes too have been closely guarded secrets for centuries, with ours coming straight from the private collection of the Maharajah & Maharani of Maheshwar in Central India.

## Menu \* \* \*

Crackers and stories

A Cloud of Curds

*Gram & yoghurt kabab, mint relish, charcoal oil & confetti*

Kishengarh Palace, Rajasthan

## Main Course (Thali)

Pomegranate lamb

(Dogra Palace, Kashmir)

Lentils for a song

(Sailana Palace, Rajasthan)

The Nepalese Potentate

(Scindia Palace, Gwalior)

Between the battles vegetables

(Scindia Palace, Gwalior)

Cobra Cooler

(Indore Palace, Madhya Pradesh)

Clove & cinnamon pullao

(Red Fort, Delhi)

## Dessert

7 Dynasty dessert, pistachio & saffron kulfi, tandoori pineapple  
(Nizam of Hyderabad, Telangana)

Paan

