



The Oriental

The Oriental Represents the elegance of far east in the heart of the regal manor of Rambagh Palace.

Historically the room was designed by Chinese craftsmen to show appreciation to the Chinese Emperor for the Oriental culture by the King & the Queen.

All antique tapestries adorning the walls of The Oriental are more than 250 years old. These are authentic Chinese Silk thread tapestries.

Uniquely, The ones, which are in deep red colour are the oldest and are more than 400 years old. These tapestries belong to the Ming Dynasty of China and each one of them is handcrafted using 7 Kilograms of pure silver in the form of exquisite silver thread work.

The Oriental welcomes you to indulge in the flavours of Pan Asia with their distinctive textures and colours, seasoned with fresh ingredients, leaving your senses craving for more.



Signature Cocktails

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| Kumquat Mojito Kumquat, white rum, club soda, limes, mint leaves | ₹850 |
| Tom Yum Mojito Vodka, lemongrass, kafir lime, ground chili | ₹850 |
| Oriental Detox Vodka, honey, green tea, lemon grass, kafir lime | ₹850 |
| Beijing Bellini Sparkling wine, vetiver syrup, lemon juice | ₹850 |
| Peaty Lemongrass Single malt, Lemon Grass, water melon, cranberry juice | ₹850 |

Mocktails

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| Spicy Jasmin Jasmin Tea, honey, peppers, brown sugar, red and green chilli | ₹500 |
| Silky Chamomile Chamomile tea, honey, apple syrup | ₹500 |
| Rooibos Rooibos tea, orange juice and honey | ₹500 |
| Mango Tulip Mango green tea, mango juice, lime juice | ₹500 |

Please inform our associate if you are allergic to any ingredients
All prices are in Indian Rupees and excluding applicable government taxes

Starters

| | | |
|---|---------------------------------|-------|
| ◻ | Crispy lobster honey chilli | ₹2950 |
| ◻ | Squid with golden garlic | ₹1950 |
| ◻ | Thousand chilli chicken | ₹1750 |
| ◻ | Crispy shiitake in conjee sauce | ₹1650 |
| ◻ | Wok glazed honey lotus stem | ₹1650 |
| ◻ | Cashew salt and pepper | ₹1250 |

Soups

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|---|---|------|
| ◻ | Prawn wonton | ₹800 |
| ◻ | Chicken dumpling with jalapeño and kaffir lime | ₹800 |
| ◻ | Tofu spinach | ₹800 |
| ◻ | Asparagus, edamame, burnt leek, fresh chilli and garlic | ₹800 |

Dimsum

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|---|----------------------------------|-------|
| ◻ | Prawn shumai | ₹1150 |
| ◻ | Chicken kothey | ₹950 |
| ◻ | Asparagus and corn niblet shumai | ₹850 |
| ◻ | Spicy vegetable kothey | ₹850 |

Fried wonton with sweet chilli jam

| | | |
|---|---------------------------|-------|
| ◻ | Prawn and burnt garlic | ₹1150 |
| ◻ | Chicken and pine nut | ₹950 |
| ◻ | Broccoli and cheese | ₹850 |
| ◻ | Shiitake and black fungus | ₹850 |

◻ Vegetarian ◻ Non vegetarian

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Mains

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|--|-------|
| ◻ Steamed Chilean sea bass with cha choy in black bean chilli sauce | ₹3400 |
| ◻ Slow fried prawn in hot bean sauce | ₹2650 |
| ◻ Pan fried chilli fish in Tousou sauce | ₹1750 |
| ◻ Stir fried pork with garlic, chilli, soya and basil | ₹1750 |
| ◻ Crispy conjee lamb | ₹1750 |
| ◻ Sliced chicken in Toban Djan sauce | ₹1750 |
| ◻ Tofu, crispy walnut and broccoli in hot bean sauce | ₹1650 |
| ◻ Quick fried asparagus with roasted sesame and fresh chilli | ₹1650 |
| ◻ Steamed asparagus, zucchini, snow peas and caramelized cashew in burnt garlic sauce | ₹1650 |
| ◻ Spinach and cheddar dumpling, Szechuan style | ₹1650 |
| ◻ Crispy ratte potato with homemade dry red chilli and pickled garlic | ₹1650 |
| ◻ Thai style stir fried greens | ₹1650 |

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Noodles

- ◻ Mixed meat ₹1000
- ◻ Fresh chilli garlic ₹900
- ◻ Burnt garlic, Szechuan vegetable Hakka style ₹900

Fried Rice

- ◻ Shrimp and egg white ₹1200
- ◻ Tsing chau ₹900
- ◻ Crispy garlic ₹900

Dessert

- ◻ Tea smoked banana, nut crumble, vanilla ice cream and chocolate ₹600
- ◻ Toffee walnut with litchi ice cream ₹600
- ◻ Grapefruit sago with vanilla ice cream ₹600
- ◻ Date chocolate roll with caramel sauce ₹600

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Xāhār thīy

Starters

- ◻ Tempura prawn with tamarind sauce ₹1950
- ◻ Thai style chilli chicken ₹1750
- ◻ Silky bean curd with black bean sauce ₹1650
- ◻ Spring roll Thai style ₹1650

Salad

- ◻ Young papaya salad combined with sweet and spicy sauce ₹1250
- ◻ Raw mango and water chestnut salad ₹1250

Soups

- ◻◻ Tom Yum ₹800
Spicy soup flavored with lemongrass, galangal and bird eye chilli with chicken or vegetable
- ◻◻ Tom Kha ₹800
Coconut milk flavored with Thai ginger, lemongrass, chicken or vegetable

Mains

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|----|---|-------|
| ◻ | Thai prawn curry | ₹2650 |
| | Yellow/red/green served with steamed rice | |
| ◻ | Thai curry | ₹1750 |
| | Chicken, red, green or vegetable served with steamed rice | |
| ◻◻ | Vietnamese yellow curry | ₹1750 |
| | Chicken or vegetable served with steamed rice | |
| ◻ | Pan-fried tofu and eggplant | ₹1650 |
| | with chili and sweet basil | |
| ◻ | Pad Thai | ₹900 |
| | Thai style stir-fried noodles | |
| ◻ | Khao Pad-Je | ₹900 |
| | Thai style vegetable fried rice | |
| ◻ | Basil jasmine rice | ₹900 |

Dessert

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|---|--------------------------------------|------|
| ◻ | Tub Tim Grob | ₹600 |
| | Water chestnut in sweet coconut milk | |

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