

The image features a decorative archway with a dark red background. The arch is filled with intricate floral and vine patterns in shades of cream, gold, and green. At the center of the arch is a light yellow, scalloped-edged frame containing the text "MOHAN MAHAL".

MOHAN
MAHAL

Inspired by the Sheesh Mahal at Amer Fort, the most popular and beautiful place of the Fort of Amer, Mohan Mahal at The Leela Palace Jaipur is just the same, the most elegant and beautiful Restaurant with traditional Thikri mirror work on the walls comprising of over 3,50,000 pieces installed by craftsmen over three years to make it the celestial place it looks today.

Notably, Mohan Mahal was built by the same ancestral family who had built Sheesh Mahal originally, a testament to their exceptional craftsmanship that spans generations. The restaurant's stunning interior features 18-carat gold work on the ceiling and exquisite mother of pearl flooring, adding to its regal ambiance.

At Mohan Mahal, we serve the Authentic Royal Cuisines of Rajasthan. The whole restaurant is illuminated only by candles which reflect off these tiny mirrors, along with instrumental musical performances that make one feel like the Royals of Rajputana dining under the stars.



THE LEELA PALACE
JAIPUR

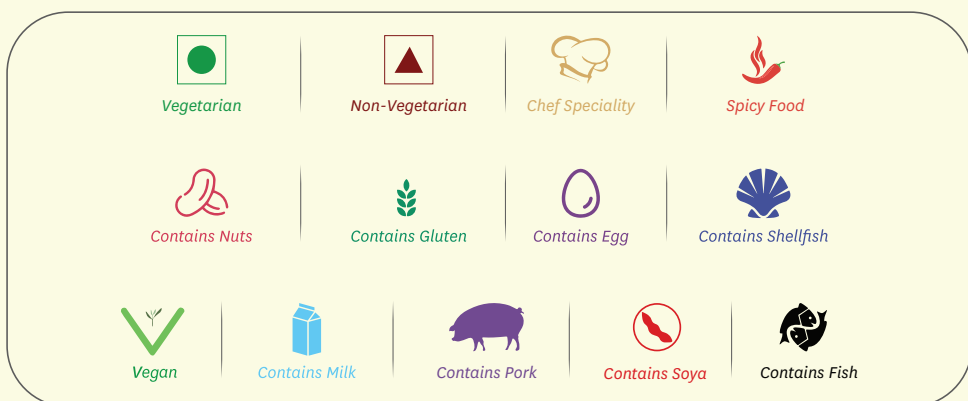
HYGIENE & SAFETY MEASURES

We ensure regular temperature checks and controls, along with the hygienic preparation of fresh food, to prioritize the health and safety of our guests.

May we request you to please inform our team while placing your order, in case you are allergic to any of the following ingredients and its products: Cereals containing gluten - wheat rye, barley, oats, spelt or its hybridized strains | Crustacean | Milk | Fish | Peanuts, tree nuts Soyabean | Sulphites.

Our chef would be delighted to curate your meal as per your dietary preferences. We use olive oil, refined oil, mustard oil, butter and clarified butter as a medium of cooking.

An average adult requires 2000 Kcal energy per day; however, calorie needs may vary. Our menu indicates the approximate value of calories for all menu items.



Non-Vegetarian Royal Dining Experience

AMUSE BOUCHE

Palak Patta Chaat

(Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish)

Energy: 28Kcal | Protein: 0.52g | Carb: 5.33g | Fat: 0.06g

APPETIZER

Silbatte ke Kebab

(Pan-seared traditional grindstone minced lamb galettes, filled with yoghurt, onion, and fresh mint)

Energy: 323Kcal | Protein: 19.75g | Carb: 15.67g | Fat: 20.75g

Murgh Banjara Tikka

(Succulent chicken marinated with chilli, garlic and yoghurt, flavoured with hand-picked Indian Spice)

Energy: 294Kcal | Protein: 13.75g | Carb: 18.51g | Fat: 20.67g

Rajwadi Macchi Tikka

(Locally sourced fresh fish flavoured with yoghurt, lemon and yellow chilli)

Energy: 205Kcal | Protein: 10.38g | Carb: 6.01g | Fat: 14.72g

SOUP

Tomato aur Mangodi ka Shorba

(Tomato and lentil dumplings flavoured with coriander)

Energy: 100Kcal | Protein: 1.46g | Carb: 5.49g | Fat: 7.72g

PALATE CLEANSER

Jamun Kulfi

(Homemade Indian blackberry-flavoured ice cream)

Energy: 265Kcal | Protein: 6g | Carb: 38g | Fat: 8g

MAIN COURSE

Dhungari Maas

(Traditional lamb stew smoked with cloves and Mathania chili)

Energy: 445Kcal | Protein: 29.35g | Carb: 25.63g | Fat: 23.99g


Murgh ka Mokul


(Boneless juliennes of succulent chicken braised with almond and hand-pounded spices)


Energy: 404Kcal | Protein: 18.49g | Carb: 21.27g | Fat: 26.77g


Kindly inform our associate of any potential allergies that you are borne to.


All prices are in INR, exclusive of taxes.


 Contains Gluten

 Contains Egg

 Contains Shellfish

 Contains Fish

 Contains Milk

 Contains Nuts

Non-Vegetarian Royal Dining Experience

Palak Mangodi 🍷

(Sun-dried lentil dumplings and spinach cooked with garlic)

Energy: 281 Kcal | Protein: 7.6g | Carb: 20.92g | Fat: 17.64g

Achari Ker Sangri 🍷

(Rajasthani specialty of dried beans and berries flavoured with pickling spices)

Energy: 428Kcal | Protein: 12.88g | Carb: 33.40g | Fat: 27.02g

Dal Tripolia 🍷

(Mélange of three lentils with the tempering of asafoetida and cumin)

Energy: 269Kcal | Protein: 9.89g | Carb: 30.49g | Fat: 11.72g

Masala Baati 🍷🌿

(Charcoal baked whole wheat bread flavoured with hand pounded Indian spices and organic ghee)

Energy: 282Kcal | Protein: 3.5g | Carb: 20.67g | Fat: 20.86g

Churma 🍷🌿🥜

(Ground wheat cooked with ghee and sugar, flavoured with nuts)

Energy: 362Kcal | Protein: 3.41g | Carb: 39.6g | Fat: 21.17g

Smoked Aubergine Raita 🍷

(Yoghurt flavoured with smoked egg plant)

Energy: 16Kcal | Protein: 1.13g | Carb: 1.72g | Fat: 0.16g

Mewari Pulao 🍷🥜

(Basmati rice cooked in "dum" with nuts and dried local berries, flavoured with saffron)

Energy: 216Kcal | Protein: 7.45g | Carb: 27.74g | Fat: 7.48g

DESSERT

Ghewar 🍷🌿

(Jodhpur specialty honeycomb disk flavoured with condensed milk and nuts)

Energy: 646Kcal | Protein: 4.86g | Carb: 39.88g | Fat: 53.13g

Moong Badam Halwa 🍷🥜


(Lentil and almond based sweet Indian pudding)


Energy: 642Kcal | Protein: 10.4g | Carb: 43.65g | Fat: 47.70g


INR 6000++

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Vegetarian Royal Dining Experience

AMUSE BOUCHE

Palak Patta Chaat

(Savoury spinach crisps, topped with cucumber, tomato, yoghurt, sweet and sour relish)

Energy: 28Kcal | Protein: 0.52g | Carb: 5.33g | Fat: 0.06g

APPETIZER

Subz Bhutte ki Seekh

(Minced vegetables and corn skewer, flavoured with ginger)

Energy: 158Kcal | Protein: 4.85g | Carb: 19.52g | Fat: 7.12g

Jodhpuri Paneer

(Cottage cheese filled with raw mango, flavoured with hand-pounded Indian spices)

Energy: 349Kcal | Protein: 6.84g | Carb: 72.56g | Fat: 4.09g

Alsi aur Til Palak ki Tikki

(Sesame and flax seed coated fresh spinach galette filled with yoghurt and mint)

Energy: 103Kcal | Protein: 3.02g | Carb: 4.66g | Fat: 7.41g

SOUP

Tomato aur Mangodi ka Shorba

(Tomato and lentil dumplings flavoured with coriander)

Energy: 100Kcal | Protein: 1.46g | Carb: 5.49g | Fat: 7.72g

PALATE CLEANSER

Jamun Kulfi

(Homemade Indian blackberry-flavoured ice cream)

Energy: 265Kcal | Protein: 6g | Carb: 38g | Fat: 8g

MAIN COURSE

Marwari Rara Paneer

(Marwari specialty of fresh cottage cheese simmered with yoghurt, onion and tomato)

Energy: 307Kcal | Protein: 9.61g | Carb: 17.77g | Fat: 21.81g


Gatta Curry


(Gram flour dumplings, cooked in yoghurt gravy flavoured with fenugreek)


Energy: 435Kcal | Protein: 10.27g | Carb: 28.40g | Fat: 30.86g

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Vegetarian Royal Dining Experience

Palak Mangodi 🥗

(Sun-dried lentil dumplings in spinach gravy cooked with garlic)

Energy: 281Kcal | Protein: 7.60g | Carb: 20.92g | Fat: 17.64g

Achari Ker Sangri 🥗

(Rajasthani specialty of local dried beans and berries flavoured with pickling spices)

Energy: 428Kcal | Protein: 12.88g | Carb: 33.4g | Fat: 27.02g

Dal Tripolia 🥗

(Mélange of three lentils with the tempering of asafoetida and cumin)

Energy: 269Kcal | Protein: 9.89g | Carb: 30.49g | Fat: 11.72g

Masala Baati 🥗🌿

(Charcoal baked whole wheat bread flavoured with Indian spices and organic ghee)

Energy: 282Kcal | Protein: 3.50g | Carb: 20.67g | Fat: 20.86g

Churma 🥗🌿🥜

(Ground wheat cooked with organic ghee and sugar, flavoured with nuts)

Energy: 362Kcal | Protein: 3.41g | Carb: 39.60g | Fat: 21.17g

Smoked Aubergine Raita 🥗

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