

The image features a dark red, arched frame containing a complex floral pattern. The pattern consists of white flowers with yellow centers, green leaves, and gold-colored vines. In the center of the arch is a yellow, scalloped-edged label with the text "MOHAN MAHAL" in gold, serif capital letters. The background outside the arch is a light beige color with a repeating geometric pattern of interlocking lines.

MOHAN
MAHAL



Experience the grandeur of Mohan Mahal at The Leela Palace Jaipur, an architectural marvel inspired by the Sheesh Mahal at Amer Fort, where 3,50,000 intricately crafted Thikri mirrors create an ambiance of timeless elegance.

Rooted in Rajasthan's rich culinary heritage, the Aujasya Thali is a fully vegetarian feast that embodies the essence of holistic well-being. Rajasthan's royal cuisine, shaped by its arid landscape and temple traditions, emphasizes nourishment, balance, and sustainability.

Curated by Executive Chef Varun Parashar and Dr. Ankita Jalori, The Leela's wellness advisor, each dish in the thali blends time honored traditions with contemporary wellness, offering a refined dining experience that celebrates both indulgence and vitality.

MOHAN MAHAL AUJASYA THALI

Bajre ki Raab

Pearl millet soup

Kcal: 52

Makai aur Pudine ki Seekh

Minced corn and mint skewer, cooked in tandoor

Accompanied with mint chutney

Kcal: 72

Bhunjwa Khees Palak

Slow cooked curdled milk protein and spinach with onion, tomato

Kcal: 79

Moong Bajre ka Khichda

Braised pearl millet and green lentil

Accompanied with organic ghee, jaggery and papad churi

Kcal: 125

Papad Mangodi

Stir-fry lentil crisps and lentil dumplings simmered with buttermilk and spices

Accompanied with garlic chutney

Kcal: 75.5

Ajwaini Bhindi

Caraway flavoured steamed okra

Kcal: 23

Achari Panchkuta Mustard

Five wild beans and berries cooked with pickling spices

Kcal: 78

Dal Panchmel

Mixed lentils cooked with asafoetida and organic ghee

Kcal: 56

Kadhi

Rajasthani specialty of yoghurt flavoured with fenugreek

Kcal: 75

Breads

Jowar chapati

Chapati

Kcal: 90

Accompaniments –Mirch ke tapore, raita, kachumber salad, pickle

Gud ki Lapsi

Broken wheat braised in jaggery syrup

Kcal: 143

Calories: 900 Kcal | Protein: 30 gm | Fats: 44 gm | Carbs: 121.6 gm | Fibre: 17.85 gm

INR 5000++

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

All prices are in INR, exclusive of taxes.



Contains Gluten



Vegan



Contains Milk



Contains Nuts



THE LEELA PALACE

JAIPUR

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