

# SUKOON GŌH

## A LA CARTE

A sanctuary where heritage meets modern elegance, inviting you to a curated journey of culinary peace. Discover a symphony of Mewari traditions and global inspirations, crafted to nourish both the palate and the soul.

### SOUPS & SALADS

Delicate infusions and vibrant textures.

<b>The Jade Essence</b> <i>A vibrant infusion of hand-picked garden greens</i> soya wontons/chicken wontons	850/875
<b>Classic Tamatar Dhaniya Shorba</b> <i>Roasted vine-ripened tomatoes and fresh coriander stems</i>	850
<b>Cream of Wild Mushroom</b> <i>A velvety emulsion of forest mushrooms and confit garlic</i>	850
<b>The Power Bowl</b> <i>Marinated beetroot, sautéed spinach, and artisanal cottage cheese with a honey-chili glaze</i>	975
<b>Mustard-Infused Chicken Salad</b> <i>Tender chicken, crisp iceberg, and exotic greens tossed in a signature house dressing</i>	1250

### APPETIZERS

Small plates designed for the epicurean.

#### THE VEGETARIAN HARVEST

<b>Beetroot Mewa Tikki</b> <i>Heirloom beetroot medallions, nut-studded and served with a spiced guava reduction</i>	975
<b>Mewari Paneer ka Soola</b> <i>Hand-crafted cottage cheese charred in the clay oven with desert mint chutney</i>	975
<b>Mushroom &amp; Kale Chane ki Galouti</b> <i>A decadent, melt-in-the-mouth pâté served atop a griddled Sheermal</i>	975
<b>Charred Corn Duet</b> <i>Tender kernel and baby corn seasoned with hand-ground salt and pepper</i>	975
<b>Avocado Tartare Chaat</b> <i>Ripe Hass avocado, flash-fried spinach, and a symphony of tangy reductions</i>	975
<b>Indo-Asian Paneer</b> <i>Wok-tossed cottage cheese with a crisp salt and pepper finish</i>	975

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## FROM THE COAST & THE GRILL

A celebration of the hunt and the hearth, featuring succulent meats and artisanal spices expertly prepared over an open flame

Prawn Tempura Pristine tiger prawns in a glass-crisp batter with a basil-infused cucumber ribbon salad	1290
Karari Macchi <i>Seasonal Basa, spice-cruste d and golden, paired with traditional mint chutney</i>	1250
Dhungaar Murg <i>Applewood-smoked chicken, marinated in artisanal spices and barbecued to perfection</i>	1150
Murg Seekh Kabab <i>Fine-minced chicken skewers infused with aromatic herbs</i>	1250
Maas ki Galouti <i>Melt in mouth, mutton Pattie en sheermal</i>	1290
Basil Crispy Chicken <i>Flash-fried chicken tossed with aromatic basil</i>	1150

## SIGNATURE PLATTERS

Curated culinary journey

Mediterranean Odyssey <i>A selection of Falafel, Hummus, Mutabal, and Labneh served with grilled greens and warm Pita.</i>	1415/1475
Thai in Nature <i>Authentic Red or Green curry with exotic vegetables or protein, served with fragrant Jasmine rice .</i>	1415/1475
The Mewari Heritage <i>A tribute to the Royal kitchens of Udaipur. Features slow-cooked Dal, traditional Bati, Pista Churma, and Lehsun chutney</i>	1450/1490
The Purani Dilli <i>Iconic flavors of Old Delhi. Your choice of Paneer Makkhan or velvet Butter Chicken, served with Dal Makhani and buttery Laccha Paratha. Paneer Makkhan / Butter Chicken</i>	1450/1490

## ARTISANAL PASTA

Hand-rolled pasta prepared with traditional techniques and paired with our signature emulsions.

The Verdant Harvest <i>Homemade pasta tossed with seasonal garden greens, toasted sunflower seeds, and aged Parmesan. Available in a velvety Creamy Parmesan or a bright Plum Tomato Salsa</i>	1415
The Coastal & Poultry Infusion <i>Your choice of succulent Chicken or pristine Prawns, folded into our handcrafted pasta and signature sauces</i>	1475

## THE WOK-FRIED SELECTION

A masterclass in heat and precision, bringing the vibrant spirit of the East to your table.

<b>The Silken Tofu Platter</b> <i>Flash-seared Tofu paired with exotic Asian greens in a robust Chili Bean reduction. Served with your choice of fragrant Basil Rice, Smokey Burnt Garlic Rice, or Hakka-style Noodles</i>	1415
<b>The Hot Garlic Symphony</b> <i>choice of tender Chicken or Tiger Prawns tossed in a piquant Hot Garlic glaze. Accompanied by fragrant Basil Rice, Smokey Burnt Garlic Rice, or Hakka-style Noodles</i>	1475

## BITES & BREADS

Artisanal doughs and hand-pressed grains, kissed by the flame.

### THE QUESADILLAS

<b>The Garden Harvest</b> <i>Griddled tortillas filled with crisp red cabbage and baby corn, served with artisanal guacamole and velvet sour cream</i>	1250
<b>The Smoked Poultry</b> Tender chicken and melted cheese with garden greens, accompanied by fresh guacamole and sour cream	1290

### THE GOURMET PRESS

<b>The Tuscan Sandwich</b> Sun-ripened tomatoes, sweet corn, and molten mozzarella, served with golden hand-cut fries	1250
<b>The Savory Mince</b> Spiced minced meat, caramelized onions, and aged cheese, accompanied by signature fries	1290
<b>Heirloom Sourdough Bruschetta</b> Toasted artisanal sourdough topped with crushed avocado, baby heirloom tomatoes, and creamy Feta	1250
<b>Paprika-Dusted Fries</b> Golden batons served with a duo of artisanal house-made dips	650

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## HAND-STRETCHED FLATBREADS

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The Classic Margherita	1250
<i>Topped with creamy bocconcini, sundried tomatoes, forest mushrooms, and fresh basil leaves</i>	
The Spice Route	1290
<i>Pulled chicken and piquant capers, finished with a bold, hand-ground garlic sauce</i>	

## THE BIRYANI RESERVE

Fragrant, long-grain Basmati rice, slow-cooked in the traditional 'Dum' style to capture every essence of the spices

Aloo Chutney ki Biryani	1450/1490
<i>Tender potatoes infused with a vibrant herb chutney, served with a cooling seasonal Raita</i>	
Dum Murg ki Biryani	1450/1490
Succulent chicken slow-cooked with aromatic spices and saffron, served with traditional Raita	

## ACCOMPANIMENTS

Masala Chaaj / Lassi	490
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## DESSERTS

The Final notes of Sukoon.

Zesty Orange Tiramisu	750
A modern interpretation of the classic with citrus-soaked ladyfingers	
Makai ka Jhajhariya	750
A rare, slow-reduced sweet corn pudding, a local delicacy	
Pista Churma	750
Hand-crumbled wheat and pistachio confection, enriched with clarified butter	
Artisanal Glacé	750
Choice of delicate Rosepetal or creamy Coconut ice cream	

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## *THE ART OF SUKOON*

Luxury, at its essence, is the luxury of time—the patience required for a shorba to reach its peak, the precision of a hand-rolled pasta, and the stillness of a moment shared in a sanctuary. At Sukoon Gah, our culinary narrative is a dialogue between the vibrant heritage of Mewar and the refined elegance of the modern world, where ancient spices meet contemporary craft.

In a world defined by haste, we invite you to embrace a slower pace; our service is intentionally unhurried, allowing you the space to immerse yourself in the ambiance and the company of those with you. We believe that nourishment transcends the palate; it is a restorative journey for the spirit. Every ingredient is selected with intention, every flame is tempered by tradition, and every plate is a canvas reflecting the serene beauty of our surroundings.

Here, we invite you to shed the urgency of the outside world and indulge in a symphony of flavors designed to bring you back to center. Welcome to a sanctuary where every bite is a passage to peace—welcome to the Art of Sukoon.

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