



Blue Coriander
Jodhpur



Out of timeless Bounty of Culture comes
the Pearl of Tradition.

From priceless Art & Architecture to fine
Food & Extravagant Hospitality.

Elegant Dining at 
would always remain a unique and unforgettable
experience today & in the future, too.

Here, our master chef weaves his magic &
transports you to an another realm.

At  we complement
these ways of gracious living & hope you enjoy
this meal, as much as we enjoy preparing it for you.

Let the feast begin.....

GOOD MORNING!

₹

BREAKFAST

Available between 07 :00hrs to 10:30hrs

■	POORI ALOO NASHTA	220
	<i>Poori served with tangy potato curry flavoured with asafoetida</i>	
■	CHOLEY BHATURE	210
	<i>Combination of chana masala (spicy white chickpeas) and bhatura</i>	
■	PARATHA ... ALOO, GOBI OR PANEER	240
	<i>Served with curd & mix pickles</i>	
■	STEAMED IDLI (03 PCS)	260
	<i>Hearty, satisfying, comforting and a healthy meal of soft fluffy idlis served With savoury, spiced and lightly tangy sambhar.</i>	
■	MEDU VADA SAMBHAR (3 PCS)	260
	<i>A doughnut shape with a crispy exterior and soft interior. South Indian fritter served with tangysambhar and coconut chutney.</i>	
■	MASALA UTTAPAM UPPMA	250
	<i>a thick crepe like south indian delicacy topped with different vegetables and onion served with sambhar and coconut chutney</i>	
■	MASALA DOSA OR PLAIN DOSA	260
	<i>A dosa is a thin indian crepe made from a fermented batter predominantly Consisting of lentils and rice served with tangy sambhar, coconut and tomato chutney</i>	
▲	EGGS TO ORDER	150
	<i>Two eggs cooked as per your choice- Fried Sunny side up Scrambled Poached Boiled</i>	
▲	OMELETTE - PLAIN MASALA CHEESE	150
	<i>Served with condiments, with choice of toast white / brown</i>	
■	CEREALS WITH MILK	290
	<i>Corn flakes Wheat flakes Chocó flakes served with hot or cold milk</i>	
■	WHOLE WHEAT PANCAKES FRENCH TOAST	210
	<i>Served with toppings -- chocolate & banana honey & fruits</i>	
■	FRESH CUT FRUIT BOWL	220
	<i>Choice of seasonal cut fruits</i>	
■	BREAD BUTTER TOAST	150
	<i>(4 pieces served with preserve/butter.)</i>	

All Day Short Eats & Nibbles

	KATHI ROLLS – CHOOSE FROM	
■	VEG – FILLINGS (veggie & chilli paneer, mushrooms and cheese)	180
▲	NON VEG – FILLINGS (egg chilli, chicken tikka, grilled herbed chicken)	260
■ ▲	PAKODAS – Choice of Vegetable / Paneer / Chicken	210/240/350
	<i>Served with mint chutney).</i>	
■ ▲	PLAIN OR GRILLED SANDWICH (Chicken / Veg)	280/230
	<i>Choice of white or brown bread)</i>	
■ ▲	PANEER TIKKA SANDWICH (Veg / Chicken)	250/290
	<i>Mint sauce, garlic yoghurt & house salad)</i>	



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SOUPS / SALAD	
● CREAM SOUPS ... CHOOSE FROM	170
<i>Mushroom Broccoli Vegetable Spinach Tomato Miso</i>	
● ▲ CHINA TOWN SOUP Veg Chicken	160/170
<i>Man chow soup Hot n sour Sweet corn Clear soup</i>	
● FRESH GARDEN GREENS	210
<i>Combination of fresh tomato, cucumber, onion carrot with lemon wedge</i>	
● ▲ CAESAR SALAD Veg Chicken	230/300
<i>Garden fresh romaine and ice berg lettuce tossed in caesar Dressing finished with parmaigan cheese and garlic croutons</i>	
● RUSSAIN SALAD	270
<i>Apple, cubes of carrot, potato, beans and green peas dressed with creamy mayonnaise with a hint of honey</i>	
● KIMCHI SALAD	220
<i>Fermented cabbage, tomato, onion, carrot, mixed with vinegar, soya sauce with a dash of sesame oils sprinkled with sesame seeds</i>	
● FRENCH FRIES POTATO WEDGES	210
● BOILED VEGETABLES	210
● CHEESE GARLIC BREAD	150
● CHOICE OF RAITA – Mix Veg Raita, Boondi Raita...Variations Accepted	120
● PAPAD – plain masala khichia papad	50/70/70
DESI / FIRANGI (APPETIZERS)	
● PANEER TIKKA	390
<i>Chatpata nimbu mirch Malai Afghani</i>	
● PARMESAN MUSHROOM TIKKA	390
<i>Marinated tandoori mushroom, with parmesan cheese sprinkle With truffle oil churi sauce.</i>	
● WOK TOSSED CHILLI	390/350
<i>Paneer Mushroom</i>	
● HARA BHARA KEBAB	340
<i>Spinach, green peas and potato patties deep fried and flavoured with indian spices</i>	
● CHILLI POTATO WITH SESAME	270
<i>Crispy fried potato wedges glazed in chilli sauce with sesame seeds</i>	
● DAHI KE KEBAB	350
<i>Crispy, soft and kababs made with hung curd mixed with gram flour and indian spices.</i>	
● CORN FITTER	340
<i>Savory, cornmeal-based batter with a pinch of sugar, milk and Mixed with fresh corns and deep fried</i>	
● GARLIC KOFTA	250
<i>Deep fired ball of potato and garlic mixed with indian spices and served with mint chutney</i>	
● VEG. SHEEK KEBAB	350
<i>Minced mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices cooked in clay oven.</i>	
● VEGETABLE MANCHURIAN DRY	340
<i>Indian chinese dumplings made by roughly chopped and deep-frying vegetables such sautéing it in a sauce flavoured with soy sauce.</i>	



▲ CHICKEN TIKKAS	520
<i>Marinated pieces of boneless chicken on a skewer cooked in tandoor murgh malai chatpata murgh achari</i>	
▲ CHICKEN SAUSAGE FRIES	450
<i>Crispy chicken sausage strips tossed in butter with onion, tomatoes and peppers.</i>	
▲ RESHMI KEBAB	510
<i>Chicken chunks delicately spiced blended with cheese and royal cumin coated with egg white and cooked in tandoor.</i>	
▲ TANGRI KEBAB	560
<i>Chicken drumsticks marinated with hung curd and cream lightly Spiced cooked in clay oven served with mint chutney.</i>	
▲ MURGH TANDOORI (HALF / FULL)	510/870
<i>Whole chicken prepared by roasting chicken marinated in Yogurt and spices in a tandoor;</i>	
▲ CHICKEN SHEEK KEBAB	520
<i>Made with minced chicken seasoned with spices skewered roasted until golden brown cooked in tandoor.</i>	
▲ MUTTON SHEEK KEBAB	660
<i>Made with minced mutton seasoned with spices skewered roasted until golden brown cooked in tandoor.</i>	
▲ LASOONI FISH TIKKA	540
<i>Chunks of fish marinated in yoghurt, indian spices & chopped garlic, char grilled.</i>	
▲ FIRE CRACKING CHILLI CHICKEN	510
<i>A flavourful combination of soya sauce, fiery chillies With chicken cooked on high flame.</i>	
▲ CHILLI FISH	570
<i>A flavourful combination of soya sauce, fiery chillies with fish.</i>	
▲ MALABARI STYLE CHICKEN LOLLIPOP	450
<i>Chicken lollipop tossed with coconut oil, curry leaves & masala</i>	
▲ TANDOORI PLATTER – CHOOSE FROM VEG / NON-VEG	840/950
<i>Assortment of 06 different types of kebabs</i>	
● FIRANGEE PANEER PERI PERI	460
<i>Roasted paneer in peri peri sauce</i>	
● CHEESE CORN BALLS	380
<i>Cheese balls prepared by mixing sweet corns, grated potato, and cheese with herbs coated with panko bread crumbs deep fried served creamy mayonnaise.</i>	
● SPINACH CHEESE GARLIC BALL	380
<i>Combine spinach, stuffing mix, parmesan cheese, and garlic powder deep fried.</i>	
● MAC N CHEESE NUGGETS	410
<i>Mac n cheese mixed with fresh herbs and combined with Extra cheese scooped into delicious balls.</i>	
● FALFAL	380
<i>Deep fried ground chickpeas mixed with dried herbs served with hummus topped with extra virgin olive oil.</i>	
▲ CHRISPY CHICKEN	450
<i>Golden fried tender chicken with delicious light crispy coating deep fried served with peri-peri mayo.</i>	
▲ FISH FINGER	440
<i>Delicious fish battered and coated with panko bread crumbs deep fried served with tartar sauce.</i>	

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INDIAN MAINS		
CHOICE OF PANEER	Tikka butter masala Mirch masala Lababdar Kadhai	410
MUSHROOM METHI MATAR MALAI	Mushrooms cooked in yoghurt cashew-based gravy Tempered with fresh fenugreek	470
MALAI KOFTA	Delectable assortment of paneer & mawa kofta cooked in makhani gravy.	360
SUBZI HANDI LABABDAR	Mix seasonal vegetables cooked in onion-based gravy Flavoured with fresh capsicum.	410
SUBZ BEGUM BAHAR	A fine melange of mixed vegetables, spinach & bell pepper cooked in silky gravy base.	350
BALTI KI SABZI	Cheese and vegetables cooked in onion and garlic gravy spiced with garam masala and turmeric.	330
LASOONI KHADA PALAK	Garlic tempered spinach	330
TANDOORI ALOO MAKHNI	Our chef's special smoked makhni gravy cooked with Marinated potato chips in clay oven.	330
ALOO GOBHI MATAR	Semi dry preparation in yellow gravy with punjabi touch	340
BHINDI	Do pyaza Bhujia Masala Okra' & 'masala' in indian curry base made with onions dices, tomatoes, spices	340
KAJU CURRY	Cashews cooked with a rich, tangy, sweet flavourful gravy made with cashew and yoghurt.	490
BARWA NAWABI PANEER	Staffed cottage cheese cooked in white gravy	480
CHILLI MILLI SUBZI	Herded vegetable delicately dum cooked in rich gravy	350
CHOICE OF DAL	Dal tadka Dal makhni Dal mix	330/350/340
CHICKEN – CHOOSE FROM...	Butter masala Kadhai Lababdar	510
MUTTON ROGAN JOSH	Goat or lamb braised in gravy flavoured with aromatics Pices like fennel, cloves, cardamom, cinnamon & ginger.	580
BHUNA GOSHT	Roasted mutton pieces cooked with lots of onions and Indian spices in lip-smacking onion	580
FISH CURRY	Delicately prepared fish in mustard flavoured rich tomato curry.	550

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ROM THE KITCHEN OF RAJASTHAN		
KER SANGRI	Traditional rajasthani tangy delicacy cooked with dry fruits	450
GUTTA CURRY PITORD CURRY	Gram flour dumplings simmered in local spices & yoghurt flavoured with fenugreek.	330/370
GULAB JAMUN KI SUBJI	Gulab jamun dumplings simmered in local spices & yoghurt flavoured with fenugreek	460
HALDI KI SUBJI	Fresh grated turmeric cooked in local spices & yoghurt tempered with considerable amount of clarified butter	490
KADHI PAKORA	Tangy and flavourful curry with deep fried pakoras fritters Dunked in a tangy yogurt based curry	270
JODHPURI MURGH	Chicken cooked in yoghurt, cashewnut & onion, finished with cardamom and mace	490
LAAL MAANS	Tender lamb cooked yoghurt and red mathania chillies with flavour of garlic.	610
INDIAN RICE & BREADS		
PLAIN BASMATI RICE JEERA RICE		190/220
PULAO (GREEN PEAS VEGETABLE KASHMIRI)		250/260/330
SUBZ PARDA BIRYANI	Served with raita & oinin salad & roasted papad	310
CHICKEN HANDI BIRYANI	Served with raita & oinin salad & roasted papad	490
DUM GOSHT BIRYANI	Served with raita & oinin salad & roasted papad	570
MASALA KHICHIDI		240
ROTI	Tandoori Tawa Missi	60/60/70
NAAN	Garlic Butter Plain	90/80/70
KANDHARI NAAN		150
KASHMIRI NAAN		150
KULCHA	Onion Potato Cheese	90/80/100
PARANTHA	Mirchi Lachha Pudina	90
KEEMA NON-VEG CHEESE NAAN	Served with gravy	270
BASKET OF BREAD	Missi Roti, Lachha Parantha, Butter Naan, Tandoori Roti	280



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MAIN COURSE CONTINENTAL	
PASTA OF CHOICE VEG / NON VEG 426/490	
Penne Spaghetti (with sauce of your choice)	
Alfredo : cheese and cream sauce	
Fungi Di Bosco : mushroom, cream and cheese	
Arabiata : spicy tomato sauce, parsley	
Primavera : seasonal vegetables, pink sauce	
AGLIO OLIO 450	
Italian pasta cooked with extra virgin olive oil and herbs with a hint of garlic.	
GRILLED FISH LEMON BUTTER SAUCE 570	
Fish seasoned with sea salt, black pepper and served with Sauté vegetables & mash potatoes.	
GRILLED CHICKEN 570	
Marinated chicken breast seasoned, grilled, and sauté served with vegetable and mashed potato.	
FISH N CHIPS 580	
Marinated muster sauce crumb fried fish served with french fries & tartar sauce	
FISH TACOS 590	
Lemon mustard sauce fried fish with lettuce salsa cheese served with chipotle mayonnaise	
FRIED CHICKEN TACOS 550	
Crispy fried chicken seasoned with fresh herbs served with mexican salsa.	
STIR FRIED VEGETABLES 370	
Pepper garlic sauce honey chilli sauce szechuan sauce	
TOFU, MUSHROOM, GINGER OYSTER SAUCE 470	
Tofu and mushrooms tossed in ginger and oyster sauce served with boiled vegetables.	
STIR FRIED CHICKEN 510	
With mushroom & oyster sauce	
THAI CURRY – CHOICE OF VEG CHICKEN 450/570	
Served with steamed rice	
STIR FRIED FISH ...CHOOSE SAUCE... 530	
Sweet & sour schezwan	
NOODLES VEG EGG CHICKEN 230/290/330	
Hakka noodles, schezwan noodles, chilli garlic noodles	
FRIED RICE CHOOSE VEG EGG CHICKEN 230/270/290	
Veg fried rice, schezschezwan fried rice, and chilli garlic fried rice.	
DESSERTS	
GULAB JAMUN 2PCS 120	
GAJAR KA HALWA(SEASONAL) 150	
DAL KA HALWA 150	
CHOCLATE BROWNIE 270	
Traditional brownie served with choco chip cookies, ice cream & hot chocolate sauce	



	₹
BANANA SPLIT SUNDAY 300	
3 different flavours of ice cream with banana, topped with nuts & chocolate sauce.	
FRIED ICE CREAM 260	
Served on a bed of sweet condensed milk, must try.....	
CHOICE OF ICE CREAMS 160	
Vanilla strawberry chocolate butter scotch	
BEVERAGES	
TEA 90	
Ginger / Masala / Plain	
COFFEE 100	
ICE TEA (FRESHLY BREWED) 110	
COLD COFFEE 160	
With or without ice cream	
MILK SHAKES 160	
Vanilla, Chocolate, Strawberry, Banana	
HEALTH DRINKS 160	
Choice of bourn vita Hot chocolate	
LASSI 110	
Plain, sweet or salted	
FRESH SESONAL JUICE 210	
Water mellon Orange Pineapple	
CANNED JUICE 150	
Mango Orange Pineapple	

 House Signature Dish
Our chefs will be delighted to prepare your own favorite dish.
Government Taxes as Applicable on MRP



AHMEDABAD | AMBAJI | AMRELI | AIROLI | ANKLESHWAR | BASAR | BELAGAVI | BENGALURU (2)
BHARUCH | BHAVNAGAR | DAHEJ | DEHRADUN | DERA BASSI | DIRANG | DWARKA | GANDHIDHAM
GIR FOREST | GUWAHATI | GOA | JAIPUR (3) | JAMMU | JAMNAGAR (3) | JODHPUR | KANKI | MORBI
MUDUBA | NATHDWARA | NAVSARI | PORBANDAR | RAJKOT (2) | RAJULA | SAPUTARA | SOMNATH
SHRIVARDHAN | SURAT | SUMERPUR | UDAIPUR | VADODARA | ZIRAKPUR

OPENING SOON : BHOPAL | BETTIAH | CHINTPURNI | CHITWAN | GIR | KATRA | KOTA | KODINAR
MANDI | NOIDA | NANDED | PURULIA | RADHANPUR | SILIGURI | SANAND | SAGARA | UNA

INTERNATIONALLY AT : NEPAL - KATHMANDU | NEPALGUNJ
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