

RAIT

FINE DINING
BY TEELA

WELCOME TO RAIT

Where the golden hues of the desert whisper tales of ancient flavors and culinary artistry. Prepare to embark on a journey through the vibrant tapestry of Rajasthani and Indian cuisine, where each dish is a masterpiece crafted with the finest local ingredients and a generous sprinkle of magic.

Forget the ordinary, for RAIT promises an extraordinary dining experience. Imagine savoring the melt-in-your-mouth textures of melt-in-your-mouth Rajasthani delicacies like Laal Maas and Gatte ki Sabzi, or indulging in the aromatic symphony of a fragrant biryani. Each bite is a celebration of tradition, seasoned with a touch of contemporary flair that will tantalize your taste buds and leave you wanting more.

So, dear guest, shed your worries and embrace the RAIT experience. Let your senses guide you, your palate ignite, and your heart fill with the warmth of genuine Rajasthani hospitality. We await you with open arms and a table laden with culinary treasures.

Now, peruse our menu and embark on your desert dining adventure...

ALL-DAY BREAKFAST

-  **Freshly Cut Fruits** 299
A variety of crunchy fruits
-  **Paratha (Aloo, Gobi, Paneer)** 349
Aloo's warmth, Gobi's crunch, Paneer's play. Choose your paratha paradise
-  **Masala Dosa** 399
Crispy, flaky dosa filled with a flavorful potato masala
-  **Pancakes** 299
Golden dreams on a plate. Drizzle with maple syrup and savor the comfort
-  **Sprouts** 249
Sprouts bursting with life! A garden on a plate, ready to energize your soul
-  **Upma** 349
This flavorful dish is made with semolina flour, vegetables, and spices
-  **Poha** 249
Golden flakes soaked in savory spices, a quick and comforting journey for your taste buds
-  **Vermicell** 249
Tangy tomatoes & crunchy vegetables tango with golden vermicelli
-  **Aaloo Kofta** 299
A bold and flavorful dish, these potato fritters are packed with spices and herbs
-  **Oats Chilla** 249
Savory pancake made from oats and spices, perfect for a nutritious and delicious meal.
-  **Cold Sandwich** 349
Sliced tomato, mozzarella, and basil whisper Italian secrets. A taste of sunshine
-  **Grill Sandwich** 399
Golden-grilled perfection. Melty cheddar & gooey mozzarella embrace
-  **Bombay Sandwich** 275
Popular Indian street food featuring layers of vegetables, chutney, and spices.
-  **Bread Toast** 199
Toasted Bread with Butter
-  **Waffles** 349
Light as a feather, Our buttermilk waffles are fluffy perfection
-  **Tadka Maggi** 299
Tadka Maggi bursts with the magic of sizzling spices, onions, and tomatoes
-  **Bachelors Maggi** 299
Bachelors' Best Friend: Maggi in its natural habitat
-  **Puri with Aloo Ki Sabzi** 399
Light and wholesome, Puri & Aloo Ki Sabzi dance with spices
-  **Chola Bhatura** 349
Pillowy bhaturas, holding within their warm embrace a vibrant chickpea curry
-  **Omlette** 349
Masala / Cheese / White Egg
Made with fresh eggs, butter, and cheese, this omelette is light and fluffy

BEVERAGES

Blue Lagoon	399	Masala Tea, Pot for 2	149
Refreshing blend of blueberries and citrus, a cool Lagoon delight		Spiced chai blend with aromatic herbs, creating a soul-warming experience	
Virgin Mojito	349	French Press	299
Refreshing blend of lime, mint, and soda, non-alcoholic perfection		Bold brews steeped to perfection in classic French press carafe	
Lemongrass Mojito	349	Cappucino	299
Zesty lemongrass dance in a refreshing minty mojito infusion bliss.		Velvety espresso, steamed milk, crowned with frothy milk perfection	
Cranberry Cosmo	399	Cafe Latte	299
Vibrant cranberry cosmo: a tantalizing blend of sweet and tangy		Smooth espresso melds with steamed milk in our comforting latte	
Pina Colada	399	Cold Coffee	299
Escape with our tropical blend, a paradise in every sip		Refreshing beverage made with chilled coffee, milk, and ice	
Orange Cinnamon	399	Classic Frappe	399
Vibrant orange infused with warm cinnamon, a cozy sip awaits		Made with espresso, milk, and ice, topped with a frothy layer	
Classic Iced Tea	349	Macchiato	299
Refreshing blend of premium tea over ice, a timeless classic		Bold espresso with a hint of steamed milk, a classic macchiato	
Mixed Fruit Sangria	399	Hot Chocolate	349
Vibrant blend of seasonal fruits in refreshing, spirited sangria mix		Melted chocolate or cocoa powder mixed with hot milk or water	
Spicy Guava	399	Ferrero Rocher Shake	399
Fiery Guava Fusion: A tantalizing blend of spice and sweetness		Hazelnut-chocolate indulgence in a creamy, blissful blend	
Lychee Lime	399		
Exotic lychee and zesty lime infusion, a refreshing citrus symphony			

SOUPS & SALADS

-  **Hot and Sour Soup** 249
A blend of spicy warmth and tangy goodness
HB: boosts immunity, aids digestion
-  **Tomato Soup** 249
Sun-kissed tomatoes, creamy bliss
HB: antioxidant lycopene & vitamin boost.
-  **Manchow Soup** 349
Spicy symphony of veggies dances in silken broth. Warms soul, invigorates senses
-  **Sweet Corn Soup** 249
Roasted corn & ginger symphony, silkened with cream & scallions.
-  **Tamatar Dhaniya Shorba** 249
Ripe tomatoes bathed in fragrant coriander, a warming delight for body and soul
-  **Chicken Soup** 349
Golden broth cradles tender chicken, whispering comfort.
-  **Chicken Manchow** 349
A fiery Indo-Chinese soup brimming with tender chicken, and a lip-tingling spice.
-  **Cream Of Mushroom** 349
Wild funghi, kissed by shallot and thyme, unveil their rich essence in a velvety embrace of cream
-  **Sour Pearl Millet Porridge (Raabdri)** 249
Light yet hearty. Tangy millet, spiced & cooled by yogurt. Rajasthan's healthy secret.
-  **Indian Salad** 299
Fresh Vegetables with tangy dressing, lime, chaat masala, & chillies
-  **Chickpea Salad** 349
Chickpeas combined with tomatoes and cucumbers
-  **Kuchumbar Salad** 349
Fresh diced tomatoes, onions, cucumber, cilantro, lime, and spices salad

STREET FOODS OF INDIA

 Papdi Chaat	275	 Aloo Tikki Chaat	250
Crispy puris topped with yogurt, sweet & tangy delight		Spiced bliss on a patty. Chaat's magic with creamy yogurt.	
 Bhel Puri	200	 Sev Puri	200
Crunchy puffs, tangy chutneys, a savory confetti in every bite		Crispy puri cradles spicy potato, kissed with sweet-tart chutneys	
 Samosa Chaat	250	 Aloo Chaat	250
Crispy samosa shatters, bathed in tangy, sweet symphony		Golden potato symphony, tangy whispers, crunchy surprise	
 Vada Pav	250	 Rajasthani Mirchi Vada	215
Indian street food consisting of a spicy potato fritter sandwiched in a soft bun.		Rajasthani sunshine. Golden fritters, stuffed with spiced warmth	

PLATTERS

 Veg Tandoori Platter	1299	 Nachos Platter	599
Paneer tikka, hara bhara kabab, dahi kabab, and mushroom tikka, offering a diverse array of flavorful appetizers		Crispy tortilla chips topped with melted cheese, salsa, sour cream, and jalapeños	

SMALL PLATES - INDIAN

-  **Kandhari Paneer Tikka** 449
A Rajasthani classic, perfect for the spice lover
-  **Sautee Vegetables** 300
Crisp & vibrant, veggies in savory heat. Wok magic awakens fresh colors
-  **Chakhna Platter** 599
Assorted snacks to complement your drink, perfect for sharing
-  **Masala Papad** 250
Crispy roasted flatbread topped with spicy, tangy toppings
-  **Fried Idli** 300
Tangoes in sweet & spicy sauce. South meets Indo-Chinese
-  **Rajasthani Moong Dal Ke Cheele** 300
***Pre-order**
Rajasthan's warmth whispers in crispy lentil pancakes
-  **Hara Bara Kebab** 349
Garden whispers in golden coats: Crispy lentil fritters, vibrant mint surprise
-  **Crispy Corn** 325
Caramelized delight. Crispy corn bathed in sweet & spicy glaze
-  **Soya Chaap** 449
Golden tempura wraps fiery soy, a crispy, spicy surprise
-  **Dahi Kebab** 349
Creamy yogurt cradles spiced potato gems, fried to perfection
-  **Potato Wedges** 299
Golden, crispy potato wedges seasoned to perfection
-  **Butter Roasted Chicken** 449
Crispy crown, juicy soul. Herbed butter dance with chicken
-  **Chilly Chicken** 449
Sweet heat tango. Chicken sizzles in fiery Sichuan embrace
-  **Chicken Seekh kabab** 449
Juicy minced chicken, smoky charm on skewered bites
-  **Chicken Achari Tikka** 449
Smoky inferno: Achari heat awakens tender chicken in flames
-  **Mutton Seekh Kebab** 649
Spicy whispers of ginger & garlic. Mutton sizzles on skewers

SMALL PLATES - CONTINENTAL

 Margherita Pizza	449	 Aglio Olio	449
Wood-fired symphony in three acts: tomato, cheese, basil's grace		Garlicky bliss, pasta twirls in olive's golden embrace	
 Farm Fresh Pizza	549	 Pasta (Arabiatta, Alfredo, Pesto)	449
Sun-kissed veggies, melty cheese, on rustic dough		Tomato tango, cheese dream, basil bliss. Pasta paradise awaits	
 Paneer Tikka Pizza	549	 Risotto	449
Spice whispers, paneer sizzles, cheese melts in fiery embrace		Creamy Italian hug. Arborio whispers Parmesan's kiss	
 Vegetarian Manchurian	390	 Cheese Samosas	449
Warm hug in a bowl: crispy veggies, sweet-tangy embrace		Crispy pockets oozing creamy cheese bliss	
 Spring Rolls	390	 Honey Chilli Potato	300
Crispy embrace, veggies whisper spring in golden shell		Beyond fries. Crispy magic, honey & chili paint a tango	
 Hakka Noodles	449		
Stir-fried delight. Springy noodles meet veggies in savory sauce			
 Mac & Cheese	449		
Creamy macaroni and cheese, a classic comfort food favorite.			

MAIN COURSE – INDIAN

 Dal Makhani	449	 Sev Tamatar	339
Creamy embrace. Buttery dal whispers comfort		Golden crunch meets spicy tomato warmth	
 Dal Tadka	339	 Panner (Lababdar/Shahi)	449
Lentils bathed in ghee, kissed by fiery spices		Creamy tomato embrace. Paneer whispers spice in rich, chunky bliss	
 Navratan Korma	449	 Butter Chicken	699
Nine-gem symphony: creamy delight, veggies & nuts in dance		Awakened tastebuds. Ginger's bite, chicken sways in creamy heat	
 Chana Masala	449	 Chicken Tikka Masala	700
Comforting embrace. Chickpeas, spice, love in every bite		Tender tikka, spices sing, creamy comfort in a golden bowl	
 Malai Kofta	549	 Mutton Rogan Josh	799
Creamy orbs of delight, dancing in fragrant gravy		Tender lamb whispers secrets in fiery Kashmiri embrace	
 Mix Vegetable	449	 Kadhai Chicken	700
Tender veg waltz in golden embrace, a garden on your plate		Kadhai's fiery embrace. Tender chicken sizzles in vibrant masala	
 Matar Mushroom	449		
Tender mushrooms and green peas cooked in a spiced onion-tomato gravy.			

MAIN COURSE - RAJASTHANI (Pre Order Only)

 Dal / Baati / Churma	999	 Gatte Ki Sabzi	399
Hearty dal, fluffy baati, sweet churma. A Rajasthani classic		Gram Flour dumplings dance in rich gravy, a Rajasthani embrace	
 Aloo Pyaaz Ki Sabzi	449	 Kadhi Pakoda	249
Caramelized onions & potatoes, a classic comfort		Golden gram fritters dance in tangy yogurt magic	
 Panchmel Dal	249	 Bajre Ki Khichdi (Seasonal)	549
Lentil symphony, simmered slow, whispers of comfort.		Earthy millet, creamy lentils, and aromatic spices	
 Mirchi Ke Tipore	199	 Rajasthani Bhindi	249
Crispy shells, tangy stuffing, a burst of Rajasthani sunshine		A taste of Rajasthan, bhindi whispers with chili	
 Ker Sangri	299	 Laal Maas	849
Dried berries & beans tango in spice. Rajasthan's soul		Rajasthan's fiery soul. Chilis waltz with lamb in rich, bold broth	
 Rajasthani Mangoodi Ki Subzi	249	 Mutton Curry	549
Mangodi, tomatoes, and spices, a perfect harmony		Spiced embrace. Tender mutton simmers in fragrant gravy.	

BREADS, RICE AND MORE

-  **Garlic Naan** 199
Garden's embrace. Herb-kissed garlic dances on fluffy naan
-  **Stuffed Naan** 249
Onion, Coriander and Potatoes: Crisp whispers, fresh & fragrant
-  **Butter Naan** 159
Golden hug. Warm, pillowy naan whispers buttered bliss
-  **Laccha Paratha** 129
Golden layers whisper secrets of ghee & flour. Indian magic.
-  **Tandoori Roti** 79
Tandoor's embrace, crisp edges & fluffy soul
-  **Missi Roti** 159
Rustic charm. Lentil whispers comfort in crispy embrace
-  **Bajre Ki Roti** 299
Earthy pearl millet whispers comfort in smoky char
-  **Makki Ki Roti** 299
Punjab's sunshine on a plate. Golden Makki Roti
-  **Tokri** 599
Indian breads, including plain roti, garlic naan, tandoori roti, stuffed naan, and laccha paratha
-  **Multigrain Roti** 159
Nourishing blend of grains, each bite a power-up
-  **Plain Rice** 299
Simply cooked rice without any added seasonings or ingredients.
-  **Jeera Rice** 299
Aromatic earthiness of cumin dances with fluffy rice.
-  **Schezwan Rice** 399
Indo-Chinese dish made with stir-fried rice, vegetables, and tangy Schezwan sauce.
-  **Hyderabadi Dum Biryani** 349
Hyderabadi Dream: Spicy whispers in fragrant layers, veg jewels in buttery bliss.
-  **Vegetable Biryani** 349
Spiced symphony. Veggies & rice dance in fragrant embrace
-  **Rajasthani Pulao** 349
Aromatic journey. Basmati, gatta, spices paint flavors of Rajasthan
-  **Murg Dum Biryani** 599
Garam masala's symphony, chicken sings in saffron sunset
-  **Boondi Raita** 199
Tiny pearls of joy! Crispy boondi dances in creamy yogurt
-  **Mix Fruit Raita** 199
Refreshing Indian yogurt dish with fruits chunks and spices.

RAJASTHANI THALI

THALI 1

1999

Savory Staples:

- Dal
- Gatte Ki Sabzi
- Kadhi Pakora
- Mirchi Ki Tipore

Accompaniments:

- Lehsun Ki Chutney
- Papad
- Buttermilk

Sweet Ending:

- Churma
- Baati

THALI 2

1999

Savory Staples:

- Dal
- Gatte Ki Sabzi
- Ker Sangr
- Mirchi Ki Tipore

Accompaniments:

- Lehsun Ki Chutney
- Papad
- Buttermilk

Bread Basket:

- Makke Ki Roti
- Bajre Ki Roti

DESSERTS

-  **Malpua** 349
Crispy pancakes dance in syrup,
kissed with cardamom & nuts
-  **Rasmalai** 349
Pillowy dumplings of paneer bathe in
a delicately spiced milk
-  **Gulab Jamun** 349
Golden globes of delight, soaked in
rose-scented dreams
-  **Brownie With Ice Cream** 349
Fudgy bliss, creamy embrace.
Golden & cold
-  **Choice of Ice Cream** 199
Strawberry / Vanilla / Chocolate
-  **Gajar Halwa** 499
Carrots simmered in creamy milk, kissed
with cardamom, and enveloped in rich
ghee
-  **Moong Dal Halwa** 499
Rajasthani sunshine on a plate.
Creamy dal symphony, kissed with
nuts & saffron
-  **Aata Halwa** 499
A warm, golden hue, hinting at the ghee's
gentle caress on the roasted flour.

High Tea Menu

(4:30pm - 6:30 pm)

Masala Tea (Pot for 2 or Pot for 4)

Spiced tea with cardamom, cinnamon, and ginger for a cozy experience

Green Tea

Delicate, fresh green tea with subtle notes of grassy sweetness and a smooth finish

Hot Coffee/ Cold Coffee

Rich, smooth coffee served hot or iced, offering a bold, invigorating flavor

French Fries

Crispy, golden fries with a fluffy interior, seasoned to perfection for a savory snack

Mini Samosa

Crispy, golden mini samosas filled with spiced potatoes and peas for a savory bite

Pakora (Mix /Aloo / Paneer)

Crispy fritters with spiced vegetables, potatoes, or paneer for a savory treat

Papdi Chaat

Crispy papdi topped with spiced potatoes, chutney, yogurt, and fresh herbs

Bhelpuri

Crispy puffed rice with tangy chutney, veggies, and fresh herbs

Crispy Corn

Crunchy, golden corn kernels tossed in a savory, spicy seasoning blend

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