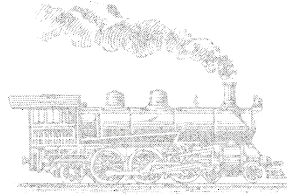


An ornate, symmetrical floral frame in white, featuring intricate scrollwork, leaves, and a central floral motif. The frame encloses the title text.

Silver Saloon















Reminiscent of the grand dining room at the Jai Vilas Palace, Silver Saloon brings alive the cuisine and entertaining style of a bygone era.

Citing fables, recipes, and events over the years, the experiences at Silver Saloon are to be consumed at the patron's pace. From fine dining style thalis served in custom silverware, to curated food trails, Silver Saloon offers laidback global cuisines, indulgent royal recipes, and flavourful regional dishes. Carefully and regally merging exceptional experiences, an array of delicacies and a beautifully crafted environment

SOUPS & SALADS

- **Roasted Pumpkin and Ginger Soup**  (335 Kcal~256 gms) 650
Almond Cream, Crunchy Seeds, Parsley Pesto
- **Minestrone alla Genovese**  (364 Kcal~228 gms) 650
Seasonal Vegetables, Vermicelli & Basil
- ▲ **Caesar Salad**  (397 Kcal~185 gms) 650
Romaine Lettuce, Garlic & Anchovy Dressing, Bread Crostinis & Parmesan
Add
- *Mushrooms and Grilled Asparagus* (496 Kcal~270 gms) 900
▲ *Pulled Chicken* (601 Kcal ~265 gms) 950
▲ *Grilled Prawns*  (556 Kcal~260 gms) 950
▲ *Crispy Bacon* (593 Kcal~185 gms) 950
- **Insalata Caprese**  (397 Kcal~229 gms) 750
Mozzarella, Plump Gwalior Tomatoes, Basil, Extra Virgin Olive Oil
- **Aloo Kakra ko Achaar**  (303 Kcal~198 gms) 700
Potato and Cucumber Salad, Nepalese Hot Spices and Sesame Dressing
- Marathi Koshimbir** 
Cucumbers, Tomatoes, Onions & Coconut
Toppings
- *Avocado* (367 Kcal~182 gms) 850
▲ *Malvani Chicken Sukka*  (366 Kcal~187 gms) 950
- Nepalese Thukpa**
Spicy Nepalese Noodle Soup, Roots, and Cabbage
Add
- *Tofu & Broccoli*  (409 KCal~224 gms) 950
▲ *Pulled Chicken & Egg*  (513 KCal~254 gms) 1050

List of Allergens:



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■ vegetarian ▲ non vegetarian

SNACKS & BITES

- Bruschetta** **950**
Toasted White Ciabatta Slices
Toppings
Classic Tomato-basil Olive Oil & Garlic 🍷🌾 (436 Kcal~140 gms)
Sliced Avocado, Chilli Oil, Rock Salt Sprinkles 🍷🌾 (495 Kcal~138 gms)
- Gwalior Kareli Chaat** 🍷🌾🍌 (515 Kcal~148 gms) **750**
Crispy Fried Dough, Sweet Yoghurt, Coriander Chutney and Tamarind Date Chutney Topping
- Levantine Mezze** 🍷🌾🍌 (375 Kcal~186 gms) **1050**
Tabbouleh, Muhammara, Hummus & Falafel
Served with Soft Pita, Crispy Lavash & Pickles
- Nepalese Vegetable Momo*** 🍷🌾 (1050)
Spiced Cabbage, Spinach, Onion and Carrot Filling
OR
- Nepalese Chicken Momos*** 🍷🌾 (1250)
Spiced Chicken & Onion Filling
Pick your choice
Steamed, the Classic Nepalese Way
🍷 (631 Kcal~257 gms) / 🍷 (Non-Veg 748 Kcal~287 gms)
- Kothey, Steamed and Pan- Fried, Roasted Tomato- Garlic Chutney*
🍷 (Veg 792 Kcal~257 gms) / 🍷 ((Non-Veg 909 Kcal~287 gms)
- Sandheko Steamed, Nepalese Masalas*
🍷 (Veg 784 Kcal~306 gms) / 🍷 (Non-Veg 901 Kcal~306 gms)
- Crispy Fish Fingers** 🍷🐟🍷🌾🍌 (461 Kcal~219 gms) **1350**
Breaded Sole, Tartar Sauce
- Chicken 65** 🍷🍌🌾 (587 Kcal~178 gms) **1250**
Chilli Marinated Fried Chicken

*Momos are available from 12:30pm to 3pm and from 7pm to 10:30pm

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TANDOORI KEBABS

VEGETARIAN SELECTIONS

- Ajwaini Paneer Tikka  (456 Kcal~266 gms) 1050
Cottage Cheese Cubes in Carom Marinade
- Bhutte ki Seekh  (297 Kcal~208 gms) 1050
Spiced Sweet Corn & Potato Kebabs
- Aloo Til Tinka  (365 Kcal~212 gms) 1050
Baby Potatoes in Yoghurt and Sesame Seeds Marinade

NON-VEGETARIAN SELECTIONS

- ▲ Murgh Tikka Mirza Hasnool, 1250
from the Royal kitchen  (413 Kcal~246 gms)
Chicken Cubes in Saffron-Yoghurt Marinade, from the Clay Oven
- ▲ Masala Tawa Machhi  (358 Kcal~210 gms) 1350
*Boneless Fish Marinated with Onion, Chillies and Other Spices,
Pan Seared, Reminiscent of the Streets of Mumbai*
- ▲ Gosht Seekh Kebab  (596 Kcal~206 gms) 1350
Minced Lamb Kebab, from the Clay Oven

*All Kebabs are served with coriander- mint chutney and Indian bread

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SANDWICH & ROLLS

- **Vada Pao**  (410 Kcal~198 gms) 750
 Deep Fried Masala Potato Dipped in Gram Flour Batter, Grilled Pao Bun
 Green & Garlic Chutney
- **Vegetable Club**  (728 Kcal~219 gms) 1150
 Triple Decker Toast, Grilled Zucchini, Aubergine,
 Roasted Peppers, Tomato, Mayo and Lettuce
 Coleslaw, Apple- Raisin Relish & Fries
- **Chilli Cheese Brioche**  (313 Kcal~211gms) 1050
 Glazed Melted Cheese, Onions, Tomatoes, Green Chillies &
 Coriander on Soft Brioche Toasts
 Pickled Onion, Fries
- **Paneer Khurchan Roll**  (458 Kcal~186 gms) 1050
 Cottage Cheese Cubes Onions, Tomatoes &
 Peppers Filling in a Whole-Wheat Paratha,
 Green Chutney
- ▲ **The Club**  (992 Kcal~248 gms) 1350
 Triple Decker Sandwich, Chicken Breast, Iceberg Lettuce,
 Fried Egg, Crispy Bacon Tomato & Mayonnaise
 Coleslaw, Apple- Raisin Relish & Fries
- ▲ **Avocado – Chicken Sandwich**  (423 Kcal~249 gms) 1250
 Whole-Wheat Bread Loaf Slices with Chicken Tikka, Sliced Avocado,
 Rocket Leaves, Mayonnaise & Sour Cream Filling
 Coleslaw, Apple- Raisin Relish & Fries
- ▲ **Korean Chicken Burger**  (891 Kcal~251 gms) 1250
 Griddled Chicken Patty, Gochujang Mayo, Lettuce & Soft Bun
 Kimchi Slaw, Potato Fries
- ▲ **Murgh Kathi Roll**  (483 Kcal~182 gms) 1250
 Chicken Strips, Onions, Tomatoes & Peppers,
 Wrapped Whole-Wheat Paratha, Green Chutney
- ▲ **Salmon & Sour Dough Crostini's**  (322 Kcal~152 gms) 1350
 Hot Smoked Salmon Chunks, Sour Dough Bread Crostini's,
 Yoghurt – Dill Sauce, Crispy Cucumbers

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PASTAS & RISOTTO

- Penne Pomodoro  (713 Kcal~267 gms) 1100
Penne Pasta Basil- Tomato Sauce, Grated Parmesan
- Orecchiette Verdura  (545 Kcal~216 gms) 1100
Orecchiette, Cauliflower, Garlic, Young Spinach Leaves, Chilli & Olive Oil
- Spaghetti Broccoli Pesto  (573 Kcal~209 gms) 1100
Pasta, Broccoli – Basil Cream, Roasted Pine Nuts, Pecorino
- Wild Mushroom Risotto  (509 Kcal~224 gms) 1100
Italian Arborio Rice, Button, Porcini & Morel Mushrooms, Grilled Enoki Grated Parmesan, Shallot Butter
- ▲ Linguini Carbonara  (654 Kcal~220 gms) 1350
Linguini Pasta Egg Yolks, Parmesan & Crispy Bacon
- ▲ Baked Lasagne  (597 Kcal~228gms) 1350
Baked Pasta Layers & Meat Ragu, White Bechamel Sauce, Cheese Glaze

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WESTERN CLASSICS

- Falafel Pita 🌾🥑🥙 (748 Kcal~245 gms) **1100**
Deep Fried Falafel, Tahini Mayo, Sumac Onions & Lettuce Wrapped in Pita Bread Salted Pickles
- Skordostoumbi 🥒🍅🌿 (474 Kcal~119 gms) **1150**
Roasted Greek Eggplants with Garlic Tomato Sauce, Feta Crumbles, Walnuts
- ▲ Roast Chicken 🌾🥑🥦🍌 (610 Kcal~217 gms) **1250**
Thyme Jus, Potato, Grilled Vegetables
- ▲ Grilled Prawns 🥒🍅🦞 (432 Kcal~256 gms) **1550**
Garlic Butter, French Baguette, Mixed Salad
- ▲ Fish and Chips 🐟🍷🍌🥔🌿🍌 (635 Kcal~256 gms) **1350**
Batter Fried Fish Fillet, Mushy Peas, Fries, Tartar Sauce with Malt Vinegar

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ASIAN SELECTIONS

TO START WITH

- **Som Tam** 🥥🥑 (148 Kcal~191 gms) **750**
Raw Papaya, Cherry Tomatoes, Green Beans
Crushed Peanuts & Sweet-Chilli Lime Dressing
- Tom Kha**
Thai Coconut Soup with Flavours of Lemongrass, Galangal & Kaffir Lime
- **Shiitake Mushrooms** 🍄 (398 Kcal~196 gms) **750**
▲ **Steamed Chicken** 🍗 (408 Kcal~187 gms) **850**
- **Tempura Moriawase** 🍷🍷🍷 (544 Kcal~314 gms) **1150**
Light Batter Fried Japanese Vegetables, Wasabi Mayonnaise
- ▲ **Schezwan Mala Fish** 🐟🍷🍷 (379 Kcal~191 gms) **1350**
Boneless Fried Fish Chunks, Hot Schezwan Mala Sauce
- ▲ **Drums of Heaven** 🍗🍷🍷 (475 Kcal~204 gms) **1250**
Batter Fried Chicken Lollipop, Sweet and Spicy Sauce

MAIN COURSE

- **Schezwan Eggplant** 🍆🍷🍷 (331 Kcal~298 gms) **1150**
Garlic & Chilli Sauce, Smoked Schezwan Peppercorn
- **Braised Shiitake Mushroom** 🍄🍷🍷 (227 Kcal~251 gms) **1150**
Light Soy Sauce, Golden Garlic
- ▲ **Kung Pao Chicken** 🍗🍷🍷🍷 (633 Kcal~281gms) **1250**
Schezwan Peppercorn, Soy & Vinegar, Roasted Cashew Nuts
- ▲ **Prawns XO Sauce** 🍤🍷🍷🍷 (427 Kcal~252 gms) **1550**
Stir Fry, String Beans, Prawns in Xo Sauce

*All Asian dishes are available from 12:30pm to 3pm and from 7pm to 10:30pm

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RICE AND NOODLES

- 🟢 **Jasmine Rice** (479 Kcal~260 gms) **750**
Steamed Sticky Jasmine Rice

Burnt Garlic and Celery Fried Rice *Wok Fried Rice*

Add:

- 🟢 **Mixed Vegetables** 🥦🌽🥬 (398 Kcal~279 gms) **750**
🔺 **Egg & Chicken** 🍳🥦🌽🥬 (501 Kcal~302 gms), **850**

Hakka Noodles

Wok Noodles, Chinese Garlic, Smoked Chilli

Choice of:

- 🟢 **Shredded Vegetables** 🥦🌽 (379 Kcal~299 gms) **750**
🔺 **Egg & Chicken** 🍳🥦🌽 (493 Kcal~308 gms) **850**

Pad Thai Noodles

*Stir Fried Thai Rice Noodles, Mixed in Sweet & Spicy Sauce,
Crushed Peanuts & Scallion*

Add:

- 🟢 **Shredded Vegetables** 🥦🌽🍌🥜 (635 Kcal~303 gms) **750**
🔺 **Prawns** 🥦🌽🍌🦀🥜 (538 Kcal~326 gms) **950**

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INDIAN FAVOURITES

VEGETARIAN SELECTIONS

- **Arhar Dal Tadka** 🥛 (571 Kcal~228 gms) **950**
Yellow Lentils with Cumin, Onion, Garlic, Tomato, Ginger, Green Chilli Infusion & Coriander
- **Dal Makhni** 🥛 (567 Kcal~296 gms) **950**
The Classic, Finished with Cream and Butter
- **Nimbu Paneer Adraki** 🥛🥑 (715 Kcal~206 gms) **1050**
Cottage Cheese Cubes, Light Yellow Gravy of Onions & Nuts Lemon & Ginger Preserve
- **Vilayti Subz-e-Sahab** 🥛 (264 KCal~302 gms) **1050**
A British Royal Recipe, Vegetables in a Mild Spiced Spinach Gravy & Garlic
- **Gobhi Mattar Kalonji** 🥛 (364 Kcal~278 gms) **1050**
Cauliflower Florets and Green Peas, Spices and Nigella Seeds

NON-VEGETARIAN SELECTIONS

- ▲ **Murgh Tikka Masala** 🥛🥑🌿 (571 Kcal~329 gms) **1250**
Boneless Chicken from the Clay Oven in Tomato- Cashew Nut Butter Gravy
- ▲ **Lehsuni Bhuna Murgh** 🥛🥑 (679 Kcal~324 gms) **1250**
Chicken on the Bone Dry Roasted, Flavoured with Garlic
- ▲ **Saag Gosht** 🥛 (794 Kcal~329 gms) **1350**
Lamb Stew with Onions, Garlic, Whole Spices & Spinach Paste
- ▲ **Chambal Fish Curry** 🐟 (436 Kcal~310 gms) **1350**
Sole Fish Chunks, Simmered with Chilli, Coriander, Tamarind & Cumin
- **Raita** **450**
Seasoned Indian yoghurt
Take your pick
Kachumber 🥛 (141 Kcal~156 gms) *Pudina Anar* 🥛 (159 Kcal~163 gms)
Ananas Jeera 🥛 (160 Kcal~163 gms) *Aloo Boondi* 🥛🌾 (183 Kcal~155 gms)

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INDIAN BREADS & RICE

- **Tandoori Roti** 🌾 (236 Kcal~220 gms) **250**
Unleavened Whole-Wheat Flour Bread, from the Clay Oven
- **Garlic Naan** 🌾 (407 Kcal~117 gms) **250**
Classical Naan Bread, Garlic Topping, Himalayan Rock Salt Sprinkles
- **Pudina Lachha Paratha** 🌾🥛 (427 Kcal~188 gms) **250**
Layered Unleavened Whole-Wheat Flour Bread, Dried Mint Powder, Butter
- **Missi Roti** 🌾 (379 Kcal~198 gms) **250**
Gram Flour Bread, Cooked in a Clay Oven
- **Aloo Pyaz Bharwan Kulcha** 🌾🥛 (571 Kcal~204 gms) **350**
Spicy Potato & Onion Stuffed Inside a Refined Flour Bread Cooked in a Clay Oven Until Crispy & Finished with Butter
- **Steamed Rice** (356 Kcal~300 gms) **750**
Steamed Fluffy Basmati Rice
- **Subz Dum Biryani** 🥛 (494 Kcal~456 gms) **1350**
Saffron Enhanced Vegetables & Basmati Rice, Cooked With Whole Spices, Fried Onions, Mint Leaves & Coriander Kachumber Raita
- ▲ **Murgh Doodhiya Biryani** 🥛 (864 Kcal~481 gms) **1550**
Chicken on the Bone Cooked with Fragrant Basmati Rice, Whole Spices, Milk, Yoghurt, Green Chillies, Fried Onion, Mint and Coriander Leaves Burrani Raita

**All tandoori breads are available from 12:30pm to 3pm and from 7pm to 10:30pm*

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DESSERTS

- **Choice of Ice Creams** 🥛 (208 Kcal~180 gms) 550
Chocolate
Strawberry
Vanilla
Butterscotch
Coffee

- **Puran Poli with Shrikhand** 🥛🌾🍌 (532 Kcal~269 gms) 650
Flat Bread Filled With Yellow Gram, Jaggery, Cardamom & Ghee,
Sweetened Curd Flavoured with Saffron & Cardamom

- **Gulkand Jamun** 🥛🌾🍌 (495 Kcal~315 gms) 650
Milk Dumplings with Rose Jam Stuffing, Deep Fried and Soaked in Syrup

- **Kesari Phirnee** 🥛🍌 (283 Kcal~318 gms) 650
Basmati Rice & Milk Pudding, Crushed Pistachio

- **Malai Kulfi Falooda** 🥛🍌 (258 Kcal~175 gms) 650
Frozen Milk Dessert, Starchy Noodles, Basil Seeds, Saffron Syrup and Nuts

- **Kesari Rasmalai** 🥛🌾🍌 (416 Kcal~160 gms) 650
Milk & Cheese Dumplings Poached in Syrup, Saffron Milk

- ▲ **Belgian Chocolate mousse** 🍌🥛🍌🌾 (557 Kcal~127 gms) 650
Almond Cremeaux, Chocolate Crumbs

- ▲ **New York Cheesecake** 🍌🥛🌾🍌 (409 Kcal~293 gms) 650
Sticky Date Sauce, Orange Segments

- ▲ **Lemon Meringue Tart** 🥛🌾🍌🍌 (449 Kcal~122 gms) 650
Lemon Curd, Raspberry Jam, Swiss Meringue

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BEVERAGES

- **Fresh Squeezed Juices** 400
**Please Ask The Server for Seasonal Availability*
 Watermelon (144 Kcal~300 ml)
 Pineapple (250 Kcal~300 ml)
 Citrus of the Season (235 Kcal~300 ml)

- **Milk Shakes** 400
**choice Of Homogenised Milk and Ice Cream or Soy Milk.*
 Vanilla and Balsamic ( Milk-319 Kcal~300 ml) ( Soy-240 Kcal~300 ml)
 Wild Berries ( Milk-220 Kcal~300 ml) ( Soy-200 Kcal~300 ml)
 Banana and Salted Caramel ( Milk-362 Kcal~300 ml) ( Soy-305 Kcal~300 ml)
 Dark Chocolate and Orange Marmalade ( Milk-305 Kcal~300 ml) ( Soy-297 Kcal~300 ml)
 Mango and Coconut Milk ( Milk-538 Kcal~300 ml) ( Soy-221 Kcal~300 ml)

- **Signature Cold Coffee**  (242 Kcal~300 ml) 400

- **Sol Kadhi** (520 Kcal~300 ml) 400
 Marathi Drink Made from Kokum Juice, Coconut Milk,
 Mustard Seeds, Curry Leaves and Green chilli.

- **Lassi** 400
 Rose and Pista   (226 Kcal~300 ml)
 Masala Taak  (99 Kcal~300 ml) 400

- **Signature Juice Blends** 450
 Carrot, Citrus & Celery  (165 Kcal~300 ml)
 Watermelon, Pomegranate & Basil (91 Kcal~300 ml)
 Pineapple, Mint & Ginger (221 Kcal~300 ml)
 Apple, Beetroot & Carrot (143 Kcal~300 ml)
 Cucumber, Melon & Moringa (102 Kcal~300 ml)

- **Water** 300
 Himalayan 350
 Perrier
 Veen

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BEVERAGES

| | |
|--|--|
| <p> Milk</p> <p>Low Fat  (121 Kcal~200 ml)</p> <p>Lactose free (148 Kcal~200 ml)</p> <p>Soy  (129 Kcal~200 ml)</p> <p>Almond  (108 Kcal~200 ml)</p> <p>Upgrade it with: </p> <p>Hot Chocolate (105 Kcal~30 gms)</p> <p>Bournvita (117 Kcal~30 gms)</p> <p>Horlicks (117 Kcal~30 gms)</p> <p>Turmeric Latte</p> | <p>350</p> <p>350</p> <p>450</p> <p>450</p> |
| <p> Aerated Beverages</p> <p>Coca Cola</p> <p>Sprite</p> <p>Tonic Water</p> <p>Carbonated Water</p> <p>*Choice of sweet, salted or both</p> | <p>350</p> <p>Fanta</p> <p>Red Bull</p> <p>Ginger Ale</p> <p>Fresh Lime Soda (11Kcal~200ml)</p> |
| <p> Tea </p> <p>Masala Chai (11 Kcal~120ml)</p> <p>Herbal Tea (6 Kcal ~120ml)</p> | <p>400</p> |
| <p> Coffee </p> <p>Espresso - (18 Kcal~60ml)</p> <p>Cappuccino - (90Kcal/ 220ml)</p> <p>Latte - (90Kcal~220ml)</p> | <p>400</p> |

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TAJ USHA KIRAN PALACE
GWALIOR