

The Rare
RABBIT
A Lake View Restaurant

Address - Lake Jait Sagar Road, Bundi, Rajasthan, India

For Table Reservations - 91 7726 974 108

Web - www.ummaidbaghresort.com



Breakfast

09:00 Am To 12:00 Pm

Upma With Vegetables	150
Vegetable Flat Rice / Poha	150
Vegetable Club Sandwiches	200
Bombay Grilled Sandwiches	200
Veg Cutlet With Toast	225
Choice Of 2 Stuffed Parathas	225
Fried Eggs Platter	250
Par-Boiled Eggs Platter	250
Scrambled Eggs Platter	275
Masala Omelette Platter	275
Egg & Cheese Sandwiches	300



Hot Beverages

Lemon Green Tea	50	Black Coffee	50
Assam Black Tea	50	Milk Coffee	100
Assam Milk Tea	75	Filtered Espresso	150
Assam Masala Tea	75	✦ Americano	175
Lemon Ginger	100	Cappuccino	200
Saffron Tea	100	Turmeric Milk	200
Saffron Milk	200	Tadka Buttermilk	200



Cold Beverages

Lemonade	75	Cold Coffee	75
Lemon Fizz	75	Iced Dalgona Coffee	100
Lemon Iced Tea	100	Iced Espresso	150
Salted Lassi	100	Iced Americano	200
Sweet Lassi	150	Iced Cappuccino	225
Rose Lassi	175	Iced Latte	250

Basics

Mineral Water	50	Cold Drinks	75
Soda	50	Canned Juice	100
Tonic Water	200	Ginger Ale	250



Veg Starters

Salted / Masala Peanuts	150
Roasted / Fried Papad	175
Crispy Potato Fries	250
Mix Veg Fritters	275
Paneer Kathi Roll	300
Chilli Paneer	325
Veg Manchurian	350
Veg Spring Roll	375
Hare Bhare Kebab	400
Ratalu Chips	425
Smoked Sweet Potato	450



Bowl Of Soup

- Crème Of Tomatoes** 175
Freshly cooked tomatoes are combined with spices and blended into a rich soup.
- Crème Of Spinach** 200
Tender spinach leaves, which are gently cooked until bright green color and earthy taste.
- Crème Of Mushroom** 225
Rich mushroom flavor and typically made with mushrooms, broth, and a dairy component.
- Sweet Corn** 250
A silky smooth, creamy bowl of golden sunshine.
- Lemon Coriander** 275
Clear soup made with zesty lemon juice fresh coriander leaves, vegetable broth.
- Manchow** 300
Stir fried vegetables are immersed in a pot of water/stock enriched with aromatics.
- Hot & Sour** 325
Characterized by its spicy and sour flavors, and contains mushroom , black pepper.



Main Course

Lentil Preparations

Plain Dal

The plain yellow dal cooked with minimum spices

375

Dal Tadka

A mix of lentils, cooked until creamy and infused with rajasthani spices.

400

Dal Fry

Yellow split pigeon peas, onion, tomatoes, ginger, garlic, and a few spices.

425

Dhaba Dal

This creamy, spiced, flavorful Dhaba style dal fry is inspired from the dal served at dhaba.

450

Dal Makhani

Rich, creamy dish made with slow-cooked black lentils & kidney beans.

475

Dhungar Dal

A mix of lentils, cooked until creamy and infused with a smokey flavor.

500

Punjabi Dal Tadka

A mix of lentils, cooked until creamy and infused with a smokey flavor.

525

Rajasthani Safed Dal

A creamy, mild lentil staple used in traditional regional kitchens.

550



Main Course

Indian Cottage Cheese Preparations

Matar Paneer Masala	450
A simple onion and tomato-based gravy with mild spices, paneer cubes & fresh peas.	
Palak Paneer	450
A smooth, delicious spinach & garlic curry, loaded with fresh paneer.	
Kadhai Paneer	500
Chunks of paneer in a blend of onions, peppers, and a spicy masala sauce.	
Paneer Lababdar	500
Rich, velvety gravy super creamy and flavourful, while paneer adds the perfect texture.	
Paneer Bhurji	550
Scrambled and spiced paneer preparation made with onions, tomatoes, herbs and spices.	
Paneer Pasanda	550
Succulent paneer sandwiches stuffed with a delightful mixture of khoya, nuts, and spices.	
Butter Paneer Masala	600
Indian cottage cheese in a rich, creamy & mildly spiced tomato-based gravy.	
Rare Paneer Tikka Masala	650
A popular dish of grilled paneer in spicy onion tomato gravy.	



Main Course

Rajasthani Preparations

Rajasthani Pisi Mirch Chutney Hollowed-out green chilly are filled with a savoury mixture and sauteed in ghee.	300
Rajasthani Kadhi Pakoda A smoked, spicy, tangy yogurt-based curry made from gram flour.	350
Rajasthani Govind Gutta A spicy stir-fried curry dish made with fresh, seasonal vegetables.	400
Sev Tamatar / Bhaji Crispy, deep-fried gram flour noodles cooked in a tomato / milk.	450
Masala Dum Aloo A slow-cooked potato curry, using the dum style of cooking.	500
Sabut Safed Aloo A fiery, pungent, and flavorful made primarily from garlic & red chilly peppers.	550
Veg Keema Kofta Kofta served in a rich, creamy and aromatic tomato-based gravy.	600
Kaju Malai Kofta Kofta served in a rich, creamy and aromatic cashew-based gravy.	650



Main Course

TRADITIONAL CHICKEN CURRY

Per Serving Is ½ Kg

Haveli Ka Murg

750

Tender chicken pieces in a spiced, savory sauce with hand ground whole spices.

Dhungari Murg Masala

800

A rich, aromatic Indian chicken dish finished with a traditional charcoal-smoking technique.

Makhaniya Murg Masala

850

Chicken simmered in a rich, velvety, and mildly spiced tomato and butter sauce.

Kashmiri Murg

900

A rustic, rich curry where tender chicken is cooked without powdered dry spices.

TRADITIONAL GOAT MUTTON CURRY

Per Serving Is ½ Kg

Desi Jungali Maas

1000

Roasted preparation focusing on the rich flavour of rendered meat fat, salt, and chilies.

Qile Ka Laal Maas

1250

A fiery, traditional red meat curry cooked with hand-picked herbs & spices.

Safed Maas

1500

A rustic, rich curry where tender mutton is cooked without powdered dry spices.

Matar Keema Kaleji

1750

Savory Rajsthani dish made with minced meat cooked in tomato gravy.



Staples

Indian Breads

Plain Tawa Chapati	40
Butter Tawa Chapati	50
Plain Paratha	75
Stuffed Paratha	100
Rajasthani Batiya	125
Missi Roti	125
Mixed Bread Basket	300

Basmati Rice

Plain Boiled Rice	300
Jeera Tamatar	325
Mix Dal Khichdi	350
Vegetable Pulao	400
Dum Veg Biryani	425
Paneer Pulao	450
Paneer Biryani	500



Bowl Of Dessert

Gajar Halwa	125
Saffron Dry Fruit Kheer	150
Dal Halwa	200
Jalebi Aur Rabdi	250
Boondi Ke Laddu	300
Gulab Jamun	350



Please Note:

- **Rights Of Administration Are Reserved.**
- **5 % GST Applicable On F&B.**
- **Food & Drinks From Outside Are Not Allowed.**
- **Minimum Food Preparation Time For Veg Is 1 Hour.**
- **Minimum Food Preparation Time For Non Veg Is 1.5 Hours.**
- **Food Portion In The Menu Is Serving 2 Pax.**
- **Advance Table Reservations Are Required On Weekend.**
- **Bonfire Charges INR 250 Per Person Are Applicable.**
- **10% Service Charges Applicable On In-Room Dining.**
- **Kitchen In Operation From 09 Am To 10 Pm Only.**
- **We Don't Provide Takeaway facility.**





Thank You For Visiting Us
Hope To See You Again

