



**DURBAR**  
AN IMMERSIVE  
CRAFT EXPERIENCE



---

## CHANDNI BHOJAN

---

As the night deepens into the velvet darkness of winter, the glow of flickering lamps dances across the courtyard, casting long shadows beneath the canopies of ancient trees. Their branches, cradled by the cool evening breeze, seem to guard the warmth emanating from the kitchens where a feast is slowly taking shape.

This is the second night of revelry at Durbar, a celebration of culture and cuisine that honours the moonlit magic of Chandni Bhojan—a concept drawn not from the pages of history books, but from the ethereal beauty of Rajasthan’s traditional feasts held under the full moon.

In Rajasthan, royal gatherings and nature-inspired rituals once formed the heart of Rajput culture, moonlit dinners were both symbolic and sensory, often associated with tranquility, prosperity, and the embrace of hospitality. These gatherings were not just about food, but also music, storytelling, and the company of loved ones, creating a weave of cultural and culinary delight. It’s a night where food, culture, and the warmth of tradition come together—an experience to remember, under the serene gaze of the moon.





## SOUPS

### MAKKE KI RAAB

*Silky corn broth, a gentle embrace of warmth and comfort.*

## APPETIZERS & SALAD

### DAHI KE KEBAB

*Creamy yogurt patties, crisp on the outside and ethereal within.*

### MALAI BROCCOLI

*Broccoli cloaked in velvety cream, kissed by the tandoor's glow.*

### NARAM DIL KEBAB

*Soft, tender kebabs that melt like moonlight on the palate.*

### MUTTON SHEEK KEBAB

*Smoky, spiced mutton skewers, glowing with hearthside warmth.*

### SPICY FISH FINGERS

*Delicate fish fillets, crisp and bold, with a fiery finish.*

### CAESAR SALAD WITH BOILED KER BERRIES

*Crisp greens elevated by the tartness of wild Rajasthani berries.*

### BLACK-EYED BEAN SPROUT SALAD WITH GREEN TOMATOES

*A tangy and wholesome salad, bursting with vibrant flavors.*



## MAINS

### MUTTON RAAN PARATHA LIVE

*Succulent, slow-roasted mutton carved live and paired with buttery Indian breads*

### LAAL MAAS

*A robust, fiery mutton curry, reminiscent of royal Rajasthani kitchens.*



### FISH NARGISI KOFTA

*Fish dumplings in a velvety gravy, as rich as a moonlit dream.*

### MATAR MUSHROOM

*Sweet peas and earthy mushrooms in a curry as balanced as the night sky.*

### PITOD KA SAAG

*Delicate chickpea flour dumplings nestled in a tangy spinach gravy.*

### TAWA LIVE EXOTIC

*Seasonal vegetables griddled live, their smoky aroma filling the evening air.*

### DAL MAHARANI

*A regal lentil curry, creamy and sumptuous.*

### ONION PULAO

*Fluffy, fragrant rice with caramelised onions—a moonlit harmony of flavours.*

### BHATWA RAITA

*Cooling yogurt blended with tender greens, a refreshing counterpoint.*

## DESSERTS AND SIDES

### JALEBI RABRI

*Syrup-soaked spirals paired with creamy rabri, as indulgent as the night.*

### CHANDNI GAJAR HALWA

*Seasonal dark carrots transformed into a rich, soulful dessert.*

### ROSE TIRAMISU

*Layers of creamy decadence with a floral twist, a nod to celestial indulgence.*

**DURBAR**  
AN IMMERSIVE  
CRAFT EXPERIENCE

PRESENTED BY

