

## **HOSPITALITY** RESORTS

The Martaban Ka Paneer, a cottage cheese dish cooked in rich tomato gravy flavoured with Mathania Pickled Chilli and the Martaban ka Murgh, a chicken variant are signature dishes too. The restaurant has a wide selection of Oriental and international dishes and the Bajre Ka Risotto, a fusion risotto made with pearl millet needs a special mention. Also keep space for the award-winning dish Palak Khoya Halwa made with spinach creamed with condensed milk – you will never know it has spinach in it!

For a chilled out evening head to the Z-bar that is known for its specialised cocktails and mocktails too. Urban Spice Box is a rooftop restaurant in the pipeline that will focus on grills. Incidentally the view from the rooftop is amazing as it gives you a bird's eye view of Jodhpur city and its iconic sights like Umaid Bhavan and Meherangarh Fort. The hotel is equipped with full-fledged gym and a swimming pool construction is under way. There are useful facilities like a doctor-on-call and a travel assistance desk as well. A business centre with high speed Internet access is also available on site. Meeting and banquet spaces and a lawn are also available for functions.

“Jodhpur is a well-known destination and is growing on the tourism map. Also it is well known as a wedding destination and this hotel currently has the largest inventory of rooms among all the operating Zone hotels. It has won the best casual dining award at an award show recently. The hotel is able to cater to the corporate, social and leisure markets equally. This is a design conscious yet pocket friendly brand and each aspect is interconnected and related. There is a strong local connect with everything that makes this the preferred choice to stay, eat and explore,” says Harish Kumar, General Manager.



**THE VIEW FROM THE ROOFTOP IS AMAZING AND IT GIVES YOU A BIRD'S EYE VIEW OF JODHPUR CITY AND ITS ICONIC SIGHTS LIKE UMAID BHAVAN**

