



GRACES

RESORT

Luxury at Nature's Lap

IN ROOM DINING

Menu





Welcome to Graces Resort

where a unique dining experience awaits your seasoned palates. Enjoy the ambiance, enjoy the delectable dishes and get immersed in an experience that surrounds you with the bounties of nature.

TO ALL OUR GUESTS

Please inform our service associate in case you are allergic to any of the following ingredients:

- Fish, shell fish & their products
- Milk & dairy products
- Wheat & Wheat Products
- Peanuts, Soya, Tree nuts,
- Sesame seeds & other nuts
- Mushroom or edible fungi
- Any other

For Jain food options

Please ask our service associate.

Please mention Spicy/Medium/Mild

For In Room Dining Kindly Dial 501 /502



SCAN FOR MENU

KIDS SELECTION

DONALD DUCK

🍲 Chicken Noodle Soup 215

🥬 Sweet Corn Vegetable Soup 215

🕷️ SPIDERMAN's WEB 540

Spaghetti Tossed with Cheese Sauce or Tomato Sauce

🐭 TOM & JERRY's CHOICE 299

Grilled Cheese Sandwich with Roasti Potato

🍟 FRENCH FRIES 240

👤 DOREMON's INVENTION 320

Chocolate Brownie with Vanilla Ice Cream

🧊 COOL NODDY 170

Choice of Ice-cream Vanilla, Strawberry, Chocolate

🦸 SUPER POWER 210

Milk Shake-Chocolate or Strawberry or Vanilla

*GST AS APPLICABLE

BREAKFAST

(7:00AM to 10:30 AM)

■ SEASONAL FRUIT JUICE	220
■ POWER JUICES	270
ABC - Apple, Beet Root and Carrot	
■ CARROTENE	270
Carrot, Cucumber, Orange and Ginger	
■ LASSI (SWEET OR SALTED)/ BUTTER MILK	190
■ CEREALS 🥣 🥛 🥞	210
Cornflakes, Wheat Flakes, Chocos,	
■ SEASONAL FRESH FRUITS	220
■ CONTINENTAL BREAKFAST 🍞	405
Seasonal Fruits, Fruit Juices, Homemade Bakery Selection, Hot Beverage	
■ INDIAN BREAKFAST 🍛 🥛	470
Choice of Lassi or Fresh Juice , Idli/ Dosa/ Paratha Served with Accompaniments, Masala Tea Or Coffee	
■ DOSA	230
Choice of masala (potato bhaji) or plain, accompanied With sām̐bhar and chutney	
■ UTTAPAM	230
Choice of masala, Plain, Onion or Tomato accompanied with sām̐bhar and chutney	
■ STEAMED IDLI	230
South indian steamed, rice and lentil cake, Accompanied with sām̐bhar and chutney	
■ POORI BHAJI 🍛	230
Mildly spiced potato curry served with golden fried puffed bread.	
■ PARATHA – 2 Pcs. 🍞 🥛	240
Choice Of Potato/ Cauliflower/ Paneer / Radish Served With Yoghurt And Pickle.	
■ PEANUT POHA 🥞	210
▲ EGGS TO ORDER 🍳	240
Fried / Boiled / Scrambled /poached / Omelettes / Akuri, Served with potato smiles and tomatoes	

REFRESHING DELIGHTS

■ LITCHI SWIMMING POOL	230
Refreshing of litchi lemon juice topped with Mint leaves	
■ MAGIC ISLAND MOCKER	230
Exotic Combo Of Apple Juice And Grenadine Syrup, Topped with Melted Cream	
■ WATER MELON MOJITO	230
■ FRUIT PUNCH	230
A Tempting Blend of Fruit Juices and Ice Cream	
■ HAWAIIAN RHAPSODY	230
Lemony Blue Curacao topped with Cream	
■ STRAWBERRY COUNTRY BREEZER	230
Bubbly Strawberry Refresher	

■ Vegetarian ▲ Non -Vegetarian 🍷 Signature Dish 🥛 Milk & Milk Product 🌱 Healthy Option
 🐟 Contains Fish & Fish Products 🍷 Gluten & Cereal 🥞 Pea Nut and Tree Nut 🍳 Egg 🦐 Prawn

Kindly allow 45 minutes service time

*GST AS APPLICABLE ●

BEVERAGES

■ LEMON ICED TEA	230
■ ENERGY DRINK (CAN)	200
■ AERATED DIET BEVERAGES (CAN)	100
■ AERATED BEVERAGES – (CAN)	100
■ FRESH LIME SODA /WATER	130
■ MINERAL WATER	120
■ TEA (Masala/Ginger/Herbal) - (Serve with cookies)	110
■ COFFEE (Serve with Cookies)	125

ALL DAY DINING

(12:30 hrs to 22:30 hrs)

■ SANDWICH DELI 🍷🥤	299
Toasted Grilled Plain - with filling of your choice Cucumber, Tomato, Lettuce Cheese Coleslaw Grilled Vegetables	
▲ ■ GRACES NON VEG CLUB SANDWICH 🍷🥤🍳	380
Chicken slaw, lettuce, tomato and fried eggs	
■ CHILLI CHEESE TOAST 🍷🥤	270
Melted cheese and Chilli on Toast	
■ VEGETABLE MARKET	310
The flavorful deep fries fritters made of mixed vegetables served with tomato ketchup and mint chutney	
■ PANEER PAKODA 🥤	405
Prepared with special paneer cubes coated with besan and deep fried, served with tomato ketchup and mint chutney	
■ PERI PERI FRENCH FRIES/ POTATO WEDGES/ FRENCH FRIES	240
Potato fries are a classic side made with wedges of potatoes and seasonings	

Lunch – Dinner (12:30 hrs to 15:30hrs / 19:00 hrs to 22:30 hrs)


FROM THE KETTLE

■ TOMATO SOUP 🥤	205
A light broth of tomatoes.	
■ MINESTRONE SOUP 🥤	205
Tuscan vegetables, tomato and bean broth	
■ MILD MUSHROOM SOUP 🥤	230
Truffle scented cheese twist.	
▲ ■ HOT n SOUR SOUP	205
Vegetable / Chicken	
▲ ■ KHOW SUEY, (Burmese Soup, Flavored Of Coconut) 🥤	230
Vegetable / Chicken	
▲ ■ MANCHOW SOUP	205
Vegetable / Chicken	
▲ ■ LEMON CORIANDER SOUP	205
Vegetable / Chicken	
▲ ■ SWEET CORN SOUP	215
Vegetable / Chicken	


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SALAD

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GARDEN GREEN SALAD

160
- 


INSALATA A'LA CAPRESE



230

Mozzarella, tomatoes, green leaves finished with vinaigrette dressing


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VEGETARIAN CAESAR



240


Hearts of romaine with pepper cream dressings shaved parmesan with crispy tofu


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RUSSIAN SALAD


240


Healthy fruits & vegetables with creamy mayo dressing


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NUTTY CHICKEN SALAD


240

Shredded chicken with crushed nut, honey, ginger and lemon dressing

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HEALTHY ORGANIC SALAD


250

Assorted healthy vegetables, chunks of fruits & sprouts with chef's choice of dressing

WESTERN APPETIZERS

- 

TERRIFIC NACHOS


380

Crispy corn chips topped with gooey cheese sauce

- 

INSALATA CAPRESE BRUSCHETTA


299

Bruschetta is a classic Italian appetizer featuring slices of toasted breads topped with a creamy cheese spread, fresh tomatoes, fresh basil and aromatic herbs

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JALAPENO & CHEESE POPPERS


380

Crumb fried cheese and jalapeno, prunes and house salad

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MUSHROOM DUPLEX


380

A delightful fusion of flavors featuring stuffed mushrooms filled with a rich, spiced cheese mixture, coated in a crisp golden crust and pan fried to perfection, served with zesty dip for a delicious and indulgent appetizer

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TYPES OF PIZZA


390/510

Cheese, Vegetables, Margarita , Chicken

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CHEESY CIGAR ROLL


399

Puff pastry sheet stuffed with herbs cheese

WESTERN NON VEGETARIAN APPETIZERS

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BUTTER GARLIC PRAWNS


1079

Succulent prawns sauteed in rich butter, infused with aromatic garlic, and finished with a hint of fresh herbs, served with a zesty lemon wedge for the perfect balance of flavors, a mouth watering delight for seafood lovers!

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MARINATED FISH FINGER-GRILLED



550

Marinated fillet of Fish served with tartar sauce & exotic greens

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CHICKEN CILANTRO


550

Parsley and cilantro marinated chicken

- 

CHICKEN IN BARBEQUE SAUCE


590











Chicken cubes tossed in spicy barbeque sauce

- 

DUSTED CHICKEN


550

Crumb fried chicken serve with mint tartar sauce

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  Egg
  Prawn
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PAN ASIAN APPETIZER











 SATAY (COTTAGE CHEESE/CHICKEN)  	450/510
Tender, marinated chicken or paneer cubes skewers grilled to perfection and served with a rich creamy peanut Sauce	
 COTTAGE CHEESE OF YOUR CHOICE 	430
Pepper/Szechwan/Chilly	
 WOK FRIED CASHEWNUTS WITH SWEET CHILLY SAUCE 	460
Batter fried cashew tossed with sweet chili pepper sauce	
 POTATOES (SPICY HUNAN / DRAGON)	370
Crisp potato wedges tossed with chef special sauce	
 CRISPY CORN SALT & PEPPER	380
Batter fried corn kernels	
 CRISPY CHILLI BABYCORN / MUSHROOM	410
Choice of batter fried / dust fried, baby corn /mushroom tossed in spicy tangy sauce.	

PAN ASIAN NON VEGETARIAN APPETIZER

 STIR FRIED PRAWNS  	1079
Stir fried Prawns with homemade preserved Chinese pepper	
 PRAWN GINGER GARLIC  	1079
Deep fried prawns with ginger, garlic, red pepper & spring onions	
 CRISPY FISH FRY 	540
Sliced fried fish Serve with tangy Chilly sauce	
 DRUMS OF HEAVEN	450
Fried Chicken wings tossed with Schezwan sauce with spring onion & chilies	
 HONEY PEPPER CHICKEN	450
Tender pieces of chicken tossed in pepper & honey sauce	
 CHOICE OF CHICKEN	425
Schezwan / Chilly / Manchurian	

VEGETARIAN KEBABS



 DUDHIYA TILL KEBAB 	430
Homemade cottage cheese imbued with herbs and spices	
 BHATTI KA PANEER TIKKA 	430
Cottage cheese cubes with crushed peppercorn	
 TANDOORI BHARWAN ALOO  	400
Potato stuffed with dry fruits cottage cheese khoya serve with mint sauce	
 HARA KEBAB AWADHI  	370
Delicate flavored kebabs of spinach and chana dal stuffed with cottage cheese	
 DAHI KE KEBAB 	430
This tender kebab of yoghurt with herbs spices and cheese redolent	
 TANDOORI MUSHROOM 	430
Button mushrooms with cheese marinated & cooked in tandoor	
 BAGON KE PASAND(Vegetable kebab platter)  	1040
Assortment of vegetable kebabs Served with bowl of dal makhani & baby naan	
 DAHI KE SHOLEY 	490
Home made grilled, stuffed with flavored hung curd	

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





NON-VEGETARIAN KEBAB-TANDOOR SE

- ▲ **TANDOORI JHINGA (PRAWNS)**  1080
 Plump tiger prawns refreshingly in a citric blend
- ▲ **ACHARI MACHHI TIKKA**  570
 Cubes of fish marinated with pickling spices
- ▲ **MUTTON GILAFI SEEKH**  620
 Juicy minced mutton blended with aromatic spices, wrapped in a colorful layer of finely chopped bell paper and herbs, than grilled to perfection served with mint chutney and onion rings for a flavorful and smoky delight!
- ▲ **BHATTI KA MURGH (HALF/FULL)**  480/840
 Small whole chicken marinated with yoghurts and hot Indian spices.
- ▲ **TANGDI KEBAB**  650
 Juicy , bone-in chicken drumstickes marinated in a flavorful blend of yogurt, spices and herbs, then slow-cooked in a tandoor until perfectly tender and smoky, served with mint chutney and fresh salad for a deliciously rich and aromatic experience!
- ▲ **JAITUNI MURGH TIKKA**  499
 Succulent chicken tikka marinated in a rich blend of yogurt, olives and aromatic spices, then chargrilled to perfection, Infused with smoky flavours and served with mint chutney and fresh salad for an unique and delectable treat!
- ▲ **BADSHAON KI PASAND (Non Veg Kebabs Platter)**   1199
 Assortment of Non-vegetarian kebabs, served with bowl of dal makhani and baby Naan
- ▲ **TANDOORI FISH TIKKA**  570
 Succulent fish marinated with Indian spices.
- ▲ **MURGH MALAI TIKKA**  530
 Mouth melting chicken morsels marinated with cashew, cream & spices
- ▲ **KALMI CHICKEN KEBAB**  530
 Chicken pieces marinated in a mixture of yogurt, divine spices & gram Flour, then char grilled and served with mint chutney

INTERNATIONAL MAINS

(Served with buttered rice or choice of mashed potatoes or Garlic Bread)

- **SPINACH CORN & MUSHROOM DELIGHT**  520
 Corns & mushrooms in cheesy cream sauce on the bed of spinach
- ▲ **CHICKEN STROGANOFF**  675
 Strips of chicken and mushroom cooked in creamy cheese sauce
- ▲ ■ **SELECT YOUR PASTA-SPAGHETTI & PENNE**  540
 Choice of sauces- Arrabiata or Cheese Sauce / Bolognese or Carbonara
- ▲ **LASAGNE**  645
 Pasta sheet with cream and tomato cheese sauce with chicken or Vegetable
- ▲ **GRILLED CHICKEN**  675
 Deboned chicken breast 'n' leg flavored with rosemary / pepper / mushroom
- ▲ **FRIED FISH FINGER**  570
 Fillet of fish deep fried and served with tarter sauce
- ▲ **FISH N CHIPS**  650
 Crispy, golden-battered fish fillets served with side of crunchy, seasoned fries, accompanied by tangy tartar sauce and wedge of lemon for the perfect balance of flavors.
- ▲ **TIGER PRAWN SALSA**  1079
 Shelled tiger prawn cooked in fresh tomato sauce

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WOK SELECTION

■	STIR FRIED VEGETABLES	Bok Choy, broccoli and light soy ginger sauce	430
■	VEGETABLE MANCHURIAN	Crispy vegetable dumplings tossed in a flavourful Indo-Chinese sauce made with garlic, ginger, soy sauce and aromatic spices, Served with dry or in a rich gravy, this dish is a perfect balance of sweet, spicy and tangy flavours!	420
▲■	THAI GREEN CURRY	Vegetable / Chicken / Prawns (Served with steamed Rice)	459 / 620 / 1079
▲■	THAI RED CURRY	Vegetable / Chicken / Prawns (Served with steamed Rice)	459 / 620 / 1079
▲	CHILLI DUSTED CHICKEN	Piquant chicken morsels, wok fried with onion and bell peppers.	510
▲	STIR FRIED FISH	(Choice of sauces: schetzwan, black bean or Thai chilli herbs sauce.	590
▲■	ASIAN FRIED RICE	Vegetable / Chicken / Prawns	380 / 490 / 675
▲■	NOODLES	Mix Vegetable / Corn/ Chilli Garlic Chicken / Prawns/Mixed	350 490/675/755

BESPOKE INDIAN DINING EXPERIENCE

VEGETARIAN

■	PANEER KA ZAIKA	Kadai Paneer / Paneer Khurchan / Paneer Makhan Masala/ Paneer Pukhtan	490
■	SHAHI MALAI METHI KOFTA	(Red Delicacy/White Delicacy/Spinach Delicacy) Dumpling of cottage cheese, khoya & green fenugreek flavored of cardamom cooked in choice of delicacy	490
■	MATAR MIRCH KA NIMONA	Coarsely Green Peas curry cooked with Indian spices	490
■	CHOICE OF ALOO	Jeera Aloo / Hing Dhaniye k Aloo / Dum Aloo	430
■	HOUSE SPECIAL VEGETABLES	(About house special vegetables please ask to server) Seasonal vegetables cooked in chef special Indian spices	420
■	VILAYATI SUBZI	Stir fried broccoli, bell peppers, baby corn and peas cooked in flavoured spices	420
■	RANI CHEESE PALAK	creamy tender Spinach cooked in a flavorful blend of spices and topped with soft cheese	499
■	SHABNAMI ZAIKA / KHUMB MUTTER	Mushroom slice simmered in cashew onion gravy	499
■	KADAI KE KARISHME	Simmered vegetables with cottage cheese cooked in Indian spices	490

NON- VEGETARIAN

▲	JHINGA MASALA	Prawns simmered in fenugreek flavored yoghurt gravy	1079
▲	MAHI SARSON	Fillets of Fish imbued with mustard seed paste	729
▲	AJWAINI MACHCHI MASALA	Carom seed flavored fish curry	729
▲	ROGAN JOSH	Lamb braised with onion, yoghurt and Kashmiri red chilli.	799

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INDIAN STAPLES

▲ NIHARI GOSHT 🍲	835
Nihari is a slow cooked lamb shank curry with a myriad of Indian Spices	
▲ BHUNA GOSHT	799
A true Rajasthani delicacy of lamb	
▲ BUTTER CHICKEN 🥛	675
Chicken morsels cooked in a clay oven and finished in creamy fenugreek flavored tomato gravy.	
▲ MURG AWADHI KORMA 🥛🌰	675
Chunks of Chicken Cooked with Cashew Nut, Yogurt & Cream	
▲ CHICKEN CURRY	590
Chicken curry is a flavorful and aromatic dish, made with tender chicken pieces cooked in a rich, spiced gravy	
■ YELLOW DAL (Tadka / Plain / Jeera Mirch / Lasooni) 🥛	405
■ MOONG PALAK DAL 🍲🥛	350
Yellow lentils slowly cooked with Green chilly ,Spinach & tempered with cumin Seed	
■ DAL MAKHANI 🍲🥛	430
Simmered black lentils cooked with butter, tomato and cream	
■ CHOICE OF RICE OR PULAO 🥛🌰	300
(steamed Jeera Subz Peas)	
▲ ■ DUM BIRYANI (Vegetables / Chicken / Mutton) 🥛	460 /570 / 700
■ KHICHDI 🥛	325

INDIAN BREADS

■ STUFFED KULCHA 🥛	100
■ TANDOORI ROTI (PLAIN / BUTTER) 🥛	70
■ TANDOORI NAAN (PLAIN / BUTTER) 🥛	80
■ TANDOORI PARATHA (LACCHA/PUDINA) 🥛	90
■ MISSI ROTI 🥛	70
■ LACCHA DOUBLE NAAN 🥛	90
■ MASALA LACCHA PARATHA 🥛	100

ACCOMPANIMENTS

■ MASALA PAPAD	110
Fried or roasted papad garnished with a spicy raw vegetable mix	
■ CHOICE OF RAITA & CURD 🥛	135
Boondi / Mix Veg / Pineapple/Plain Curd	

DESSERT STUDIO

■ SHAHI TUKDA 🥛🌰	215
An exotic dessert of saffron rabdi spread on homemade bread	
■ SHAHI MANGO CREAM (Seasonal) 🥛🌰	215
Saffron flavoured cream mixed with fresh mango	
■ RAS MALAI 🥛🌰	215
Chef's Special delicacy	
■ GULAB JAMUN 🥛🌰	190
■ WARM WALNUT BROWNIE 🥛🌰	320
Goey chocolate brownie served hot with ice cream	
■ ICE CREAM – CLASS /PREMIUM 🥛🌰	170/190
■ DAL BADAM KA HALWA 🥛🌰	215
Chef's Special delicacy	

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Welcome to



A breathtaking destination for anyone looking for a luxurious and relaxing vacation. Our resort is located in the heart of a pristine natural setting. We offer a range of world-class amenities and services that cater to your every need. Our luxurious accommodations are designed to provide maximum comfort and relaxation, with spacious rooms, plush beds, and modern amenities to ensure your stay is unforgettable.

Our resort also features a range of activities and entertainment options that will keep you engaged and entertained throughout your stay.

For those looking to explore the great outdoors, our resort offers a range of outdoor activities, including Zipline, Segway & Hiking. Take in the stunning scenery and immerse yourself in nature's beauty.

After a long day of adventure, indulge in a delicious meal at our restaurant, where our chefs use only the freshest and finest ingredients to create dishes that will tantalize your taste buds.

Experience the ultimate vacation at Graces Resort, where luxury and natural beauty meet in perfect harmony. Book your stay with us today and create unforgettable memories that will last a lifetime.

Graces Resort

Contact: +91 9285204855/56

E-mail: info.bpl@gracesresort.com

Adjacent to Bhopal-Indore Expressway, Konajheer,
Sehore - Ichhawar Road, Dist. Sehore (M.P.) 466 001