

### CLOUD RESTAURANT







# GRACES RESORT Luxury at Matoris Lap Welcome to Cloud Lounge

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



**SCAN FOR MENU** 





SUPER POWER

Milk Shake-Chocolate or Strawberry or Vanilla

	195
Sweet Corn Vegetable Soup	195
■ SPIDERMAN's WEB	499
Spaghetti Tossed with Cheese Sauce or Tomato Sauce	
■ TOM & JERRY's CHOICE	275
Grilled Cheese Sandwich with Roasti Potato	
FRENCH FRIES	225
DOREMON'S INVENTION	295
Chocolate Brownie with Vanilla Ice Cream	
COOL NODDY	155
Choice of Ice-cream Vanilla, Strawberry, Chocolate	

\*GST AS APPLICABLE

195





BREAKFAST (7:00AM to 10:30 AM)	<ul><li>SEASONAL FRUIT JUICE</li><li>POWER JUICES</li></ul>	205 250
(7:00AN to 10:50 AN)	ABC - Apple, Beet Root and Carrot  CARROTENE	250
	Carrot, Cucumber, Orange and Ginger	230
	LASSI (SWEET OR SALTED)/ BUTTER MILK	175
	■ CEREALS # =	195
	Cornflakes, Wheat Flakes, Chocos,	
	SEASONAL FRESH FRUITS	205
	■ CONTINENTAL BREAKFAST	375
	Seasonal Fruits, Fruit Juice, Homemade	
	Bakery Selection, Hot Beverage  INDIAN BREAKFAST	425
	Choice of Lassi or Fresh Juice , Idli/ Dosa/ Paratha Served with	435
	Accompaniments, Masala Tea Or Coffee	
	DOSA	215
	Choice Of Masala (potato Bhaji) or Plain, Accompanied	213
	With Sāmbhar And Chutney	
	UTTAPAM	215
	Choice of Masala, Plain, Onion or Tomato accompanied	
	With Sāmbhar and Chutney	
	STEAMED IDLI	215
	South Indian Steamed, Rice and Lentil Cake,	
	Accompanied with Sāmbhar And Chutney	
	● POORI BHAJI	215
	Mildly spiced potato curry served with golden	
	Fried puffed bread.	225
	■ PARATHA – 2 Pcs. ■ Choice Of Potato/ Cauliflower/ Paneer / Radish Served	225
	With Yoghurt And Pickle.	
	● PEANUT POHA /	199
	■ EGGS TO ORDER 🍑	225
	Fried / Boiled / Scrambled /poached / Omelettes / Akuri,	
	Served With Potato Smiles and Tomatoes	
REFRESHING	■ LITCHI SWIMMING POOL	215
_	Refreshing of litchi, lemon juice topped with	
DELIGHTS	Mint leaves	
	MAGIC ISLAND MOCKER	215
	Exotic Combo Of Apple Juice And Grenadine Syrup,	
	Topped with Melted Cream	
	WATER MELON MOJITO	215
	■ FRUIT PUNCH	215
	A Tempting Blend of Fruit Juices and Ice Cream	
	HAWAIIAN RHAPSODY	215
	Lemony Blue Curacao topped with Cream	213
	STRAWBERRY COUNTRY BREEZER	215
	Bubbly Strawberry Refresher	213
	Dubbly Strawberry Refresher	



BEVERAGES	■ LEMON ICED TEA	210
DE VEIQUOES	■ ENERGY DRINK (CAN)	185
	AERATED DIET BEVERAGES (CAN)	95
	AERATED BEVERAGES – (CAN)	95
	■ FRESH LIME SODA /WATER	120
	MINERAL WATER	110
	TEA (Masala/Ginger/Herbal) - (Serve with cookies)	100
	COFFEE ( Serve with Cookies )	115
ALL DAY	■ SANDWICH DELI 🌯	275
DINING	Toasted   Grilled   Plain - with filling of your choice	
	Cucumber, Tomato, Lettuce   Cheese   Coleslaw   Grilled Vegetables	250
(12:30 hrs to 22:30 hrs)	▲ GRACES NON VEG CLUB SANDWICH ♣ ♠ ♠ Chicken slaw, lettuce, tomato and fried eggs	350
	■ CHILLI CHEESE TOAST	250
	Melted cheese and Chilli on Toast	205
	VEGETABLE MARKET The flavorful deep fries fritters made of mixed vegetables	285
	served with tomato_ketchup and mint chutney	
	■ PANEER PAKODA =	375
	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 Potato fries are a classic side made with wedges of potatoes and seasonings	225
Junch _ 1	(12:30 hrs to 15:30hrs / 19:00 hrs to 22:30 hrs)	

FRC	DM	TH	ΗE
KET	TTL	E	

TOMATO SOUP	190
A light broth of tomatoes.	
MINESTRONE SOUP	190
Tuscan vegetables, tomato and bean broth	
MILD MUSHROOM SOUP	215
Truffle scented cheese twist.	
HOT n SOUR SOUP	190
Vegetable / Chicken	
KHOW SUEY, (Burmese Soup, Flavored Of Coconut)	215
Vegetable / Chicken	
MANCHOW SOUP	195
Vegetable / Chicken	
LEMON CORIANDER SOUP	195
Vegetable / Chicken	
SWEET CORN SOUP	195
Vegetable / Chicken	



SALAD	<ul> <li>■ GARDEN GREEN SALAD</li> <li>■ INSALATA A'LA CAPRESE ♣ </li> </ul>	150 215
	Mozzarella, tomatoes, green leaves finished with	
	vinaigrette dressing  VEGETARIAN CAESAR	225
	Hearts of romaine with pepper cream dressings	223
	shaved parmesan with crispy tofu	
	■ RUSSIAN SALAD	225
	Healthy fruits & vegetables with creamy mayo dressing	
	▲ NUTTY CHICKEN SALAD	300
	Shredded chicken with crushed nut, honey, ginger and lemon dressing	
	<ul> <li>HEALTHY ORGANIC SALAD</li> </ul>	225
	Assorted healthy vegetables, chunks of fruits & sprouts	
	with chef's choice of dressing	
WESTERN	■ TERRIFIC NACHOS =	350
APPETIZERS	Crispy corn chips topped with gooey cheese sauce	
1612112210	■ INSALATA CAPRESE BRUSCHETTA —	275
	Brusschetta is a classic Italian appetizer featuring	
	slices of toasted breads topped with a creamy cheese spead, fresh tomatoes, fresh basil and aromatic herbs	
	JALAPENO & CHEESE POPPERS	350
	Crumb fried cheese and jalapeno, prunes and house salad	330
	MUSHROOM DUPLEX	350
	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	
	■ TYPES OF PIZZA	365/475
	Cheese, Vegetables, Margarita , Chicken	
	CHEESY CIGAR ROLL	375
	Puff pastry sheet stuffed with herbs cheese	
WESTERN	<b>▲</b> BUTTER GARLIC PRAWNS €	999
	Succulent prawns sauteed in rich butter, infused with aromatic	999
NON	garlic, and finished with a hint of fresh herbs, served with a zesty	
VEGETARIAN	lemon wedge for the perfect balance of flavors, a mouth watering	
<b>APPETIZERS</b>	delight for seafood lovers!	
	■ MARINATED FISH FINGER-GRILLED	510
	Marinated fillet of Fish served with tartar sauce & exotic greens	
	■ CHICKEN CILANTRO —	510
	Parsley and cilantro marinated chicken	
	▲ CHICKEN IN BARBEQUE SAUCE	550
	Chicken cubes tossed in spicy barbeque sauce	F10
	■ DUSTED CHICKEN   Crumb fried chicken serve with mint tartar sauce	510
	Cramb fried chicker serve with mill tartar sauce	



#### PAN ASIAN ▲ SATAY (COTTAGE CHEESE/CHICKEN) 430/475 Tender, marinated chicken or paneer cubes skewers grilled to **APPETIZER** perfection and served with a rich creamy peanut Sauce COTTAGE CHEESE OF YOUR CHOICE 400 Pepper/Szechwan/Chilly ■ WOK FRIED CASHEWNUTS WITH SWEET CHILLY SAUCE 425 Batter fried cashew tossed with sweet chili pepper sauce POTATOES (SPICY HUNAN / DRAGON) 345 Crisp potato wedges tossed with chef special sauce CRISPY CORN SALT & PEPPER 355 Batter fried corn kernels CRISPY CHILLI BABYCORN / MUSHROOM 380 Choice of batter fried / dust fried, baby corn /mushroom tossed in spicy tangy sauce. PAN ASIAN 999 Stir fried Prawns with homemade preserved Chinese pepper NON PRAWN GINGER GARLIC < = </p> 999 VEGETARIAN Deep fried prawns with ginger, garlic, red pepper & spring onions **APPETIZER** CRISPY FISH FRY 499 Sliced fried fish Serve with tangy chili sauce 415 DRUMS OF HEAVEN Fried Chicken wings tossed with Schezwan sauce with spring onion & chilies 415 HONEY PEPPER CHICKEN Tender pieces of chicken tossed in pepper & honey sauce 425 CHOICE OF CHICKEN Schezwan / Chilly / Manchurian VEGETARIAN DUDHIYA TILL KEBAB A 395 Homemade cottage cheese imbued with herbs and spices **KEBABS** BHATTI KA PANEER TIKKA 400 Cottage cheese cubes with crushed peppercorn ■ TANDOORI BHARWAN ALOO 365 Potato stuffed with dry fruits cottage cheese khoya serve with mint sauce ■ HARA KEBAB AWADHI 350 Delicate flavored kebabs of spinach and chana dal stuffed with cottage cheese DAHI KE KEBAB = 395 This tender kebab of yoghurt with herbs spices and cheese redolent TANDOORI MUSHROOM 395 Button mushrooms with cheese marinated & cooked in tandoor BAGON KE PASAND (Vegetable kebab platter) = 959



450

Assortment of vegetable kebabs

DAHI KE SHOLEY

Served with bowl of dal makhani & baby naan

Home made grilled, stuffed with flavored hung curd

### NON-VEGETARIAN KEBAB-TANDOOR SE

TANDOORI JHINGA (PRAWNS) 🧨 📋	999
Plump tiger prawns refreshingly in a citric blend	
ACHARI MACHHI TIKKA 🎢 🗎	525
Cubes of fish marinated with pickling spices	
MUTTON GILAFI SEEKH @	575
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)	460/800
Small whole chicken marinated with yogurt and hot Indian spices.	
TANGDI KEBAB (2)	599
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 delicious	ly
rich and aromatic experience!	
JAITUNI MURGH TIKKA =	460
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 Kebab Platter ) 겵 🖣	1099
Assortment of Non-vegetarian kebabs, served with bowl of dal makhani	
and baby Naan	
TANDOORI FISH TIKKA 🎢 🖥	525
Succulent fish marinated with Indian spices.	
MURGH MALAI TIKKA 🥒 🖥	490
Mouth melting chicken morsels marinated with cashew, cream & spices	
KALMI CHICKEN KEBAB -	490
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	480
_	Corns & mushrooms in cheesy cream sauce on the bed of spinach	
	CHICKEN STROGANOFF	<b>62</b> !
	Strips of chicken and mushroom cooked in creamy cheese sauce	
	SELECT YOUR PASTA-SPAGHETTI & PENNE	499
	Choice of sauces- Arrabiata or Cheese Sauce / Bolognese or Carbonara	
	LASAGNE	59!
	Pasta sheet with cream and tomato cheese sauce with chicken or vegetable	
	GRILLED CHICKEN	62!
	Deboned chicken breast 'n' leg flavored with rosemary / pepper / mushroom	
	FRIED FISH FINGER	<b>52</b> !
	Fillet of fish deep fried and servred with tartar sauce	
	FISH N CHIPS = ?	599
	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 🧨 📋	999
	Shelled tiger prawn cooked in fresh tomato sauce	



#### STIR FRIED VEGETABLES 395 **WOK SELECTION** Bok Choy, broccoli and light soy ginger sauce VEGETABLE MANCHURIAN 385 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! **▲ ● THAI GREEN CURRY** 425 /575 /999 Vegetable / Chicken / Prawns (Served with Steamed Rice) 425 /575 /999 ▲ ● THAI RED CURRY Vegetable / Chicken / Prawns € (Served with Steamed Rice) CHILLI DUSTED CHICKEN 475 Piquant chicken morsels, wok fried with onion and bell peppers. **▲** STIR FRIED FISH 545 (Choice of sauces: schezwan, black bean or Thai chilli herbs sauce. 350 /450 /625 🔺 ASIAN FRIED RICE 🚚 Vegetable / Chicken / Prawns **▲** ■ NOODLES

Mix Vegetable / Corn/ Chilly Garlic

Chicken / Prawns/Mixed

# BESPOKE INDIAN DINING EXPERIENCE

**VEGETARIAN** 

PANEER KA ZAIKA	450
Kadai Paneer / Paneer Khurchan / Paneer Makhan Masala / Paneer Pukhtan	
SHAHI MALAI METHI KOFTA	450
(Red Delicacy/White Delicacy/Spinach Delicacy)	
Dumpling of cottage cheese, khoya & green fenugreek flavored of	
cardamom cooked in choice of delicacy	
MATAR MIRCH KA NIMONA	450
Coarsely Green Peas curry cooked with Indian spices	
CHOICE OF ALOO	399
Jeera Aloo / Hing Dhaniye k Aloo / Dum Aloo	
HOUSE SPECIAL VEGETABLES ( About house special vegetables please ask to server)	385
Seasonal vegetables cooked in chef special Indian spices	
VILAYATI SUBZI	385
Stir fried broccoli, bell peppers, baby corn and peas cooked in flavoured spices	
RANI CHEESE PALAK	460
Creamy tender Spinach cooked in a flavorful blend of spices and	
topped with soft cheese	
SHABNAMI ZAIKA / KHUMB MUTTER =	460
Mushroom slice simmered in cashew onion gravy	
KADAI KE KARISHME	450
Simmered vegetables with cottage cheese cooked in Indian spices	

### **NON-VEGETARIAN**

	JHINGA MASALA 🧨 🖥	999
	Prawns simmered in fenugreek flavored yoghurt gravy	
A	MAHI SARSON 🎢	675
	Fillets of Fish imbued with mustard seed paste	
	AJWAINI MACHCHI MASALA	675
	Carom seed flavored fish curry	
	ROGAN JOSH	<b>775</b>
	Lamb braised with onion, yoghurt and Kashmiri red chilli.	





325

450/625/700

	■ NIHARI GOSHT @	799
	Nihari is a slow cooked lamb shalk curry with a	
	myriad of Indian Spices	
	■ BHUNA GOSHT	775
	A true Rajashthani delicacy of lamb	
	■ BUTTER CHICKEN	625
	Chicken morsels cooked in a clay oven and finished in creamy	
	fenugreek flavored tomato gravy.  MURG AWADHI KORMA	625
	Chunks of Chicken Cooked with Cashew Nut, Yogurt & Cream	023
	CHICKEN CURRY	550
	Chicken curry is a flavorful and aromatic dish, made with	
	tender chicken pieces cooked in a rich, spiced gravy	
INDIAN	■ YELLOW DAL ( Tadka / Plain / Jeera Mirch / Lasooni )	375
	■ MOONG PALAK DAL (2)	325
STAPLES	Yellow lentils slowly cooked with Green chilly ,Spinach	
	& tempered with cumin Seed	400
	DAL MAKHANI (2) Simmered black lentils cooked with butter, tomato and cream	400
	• CHOICE OF RICE OR PULAO	275
	(Steamed   Jeera   Subz   Peas )	
	DUM BIRYANI (Vegetables / Chicken / Mutton)	425 /525 / 650
	■ KHICHDI	299
INDIAN	■ STUFFED KULCHA —	95
	TANDOORI ROTI ( PLAIN / BUTTER )	65
BREADS	TANDOORI NAAN ( PLAIN / BUTTER )	75
	TANDOORI PARATHA (LACCHA/PUDINA)	85
	■ MISSI ROTI — LACCHA DOUBLE NAAN —	65
	MASALA LACCHA PARATHA	85 95
	WASALA LACCITA LARATTIA	33
<b>CCOMPANIMENTS</b>	MASALA PAPAD	99
	Fried or roasted papad garnished with a spicy raw vegetable mix	125
	Boondi / Mix Veg / Pineapple/Plain Curd	125
	bootidi / iviix veg / Filieappie/Fiairi Curu	
DESSERT	SHAHI TUKDA ☐	199
STUDIO	An exotic dessert of saffron rabdi spread on homemade bread	400
OLODIO	SHAHI MANGO CREAM (Seasonal )	199
	Saffron flavoured cream mixed with fresh mango  RAS MALAI	199
	Chef's Special delicacy	133
	■ GULAB JAMUN    Ø	175
	■ WARM WALNUT BROWNIE	295
	Gooey chocolate brownie served hot with ice cream	155/175
	<ul> <li>■ ICE CREAM – CLASS /PREMIUM</li></ul>	155/175 199
	Chef's Special delicacy	100



## 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.

