




**GRACES**  
RESORT

*Luxury at Nature's Lap*

**Menu**



# 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



## Breakfast

(7:00AM to 10:30 AM)

- |  |     |
|--|-----|
| ☑ <b>SEASONAL FRUIT JUICE</b>  | 205 |
| ☑ <b>LASSI (SWEET OR SALTED)</b>   | 155 |
| ☑ <b>CEREALS</b> 🌾 🥛   | 195 |
| Cornflakes, Wheat Flakes, Chocos   |     |
| ☑ <b>SEASONAL FRESH FRUITS</b>   | 205 |
| ☑ <b>CONTINENTAL BREAKFAST</b> 🌾   | 375 |
| Seasonal Fruits, Fruit Juices, Homemade Bakery Selection, Hot Beverage                               |     |
| ☑ <b>INDIAN BREAKFAST</b> 🌾 🥛  | 415 |
| Choice of Lassi or Fresh Juice, Idli/ Dosa/ Paratha Served With Accompaniments, Masala Tea or Coffee |     |
| ☑ <b>DOSA</b>  | 205 |
| Choice Of Masala (Potato Bhaji) Or Plain, Accompanied With Sāmbhar And Chutney                       |     |
| ☑ <b>UTTAPAM</b>   | 205 |
| Choice of Masala, Plain, Onion or Tomato Accompanied With Sāmbhar and Chutney                        |     |
| ☑ <b>STEAMED IDLI</b>  | 205 |
| South Indian Steamed Rice and Lentil Cake, Accompanied with Sāmbhar and Chutney                      |     |
| ☑ <b>PURI BHAJI</b> 🌾  | 205 |
| Mildly Spiced Potato Curry Served With Golden Fried Puffed Bread.                                    |     |
| ☑ <b>PARATHA – 2 Pcs</b> 🌾 🥛   | 205 |
| Choice of Potato / Cauliflower / Paneer / Radish Served with Yoghurt and Pickle.                     |     |
| ☑ <b>PEANUT POHA</b> 🌾   | 195 |
| 🍷 <b>EGGS TO ORDER</b> 🍳   | 205 |
| Fried / Boiled / Scrambled / poached / Omelette / Akuri, Served With French Fries and Tomatoes       |     |

## Refreshing Delights

- |   |     |
|---|-----|
| ☑ <b>LITCHI SWIMMING POOL</b>   | 205 |
| Refreshing of litchi lemon juice topped with mint leaves                  |     |
| ☑ <b>MAGIC ISLAND MOCKER</b>  | 205 |
| Exotic Combo of Apple Juice and Grenadine Syrup, Topped with Melted cream |     |
| ☑ <b>WATER MELON MOJITO</b>   | 205 |
| ☑ <b>FRUIT PUNCH</b>  | 205 |
| A tempting blend of fruit juices and ice cream                            |     |
| ☑ <b>HAWAIIAN RHAPSODY</b>  | 205 |
| Lemony Blue Curacao topped with cream                                     |     |
| ☑ <b>STRAWBERRY COUNTRY BREEZER</b>                                       | 205 |
| 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 30 minutes service time

## Beverages

☑ LEMON ICED TEA	195
☑ ENERGY DRINK (CAN)	175
☑ AERATED DIET BEVERAGES (CAN)	95
☑ AERATED BEVERAGES – (CAN)	95
☑ FRESH LIME SODA /WATER	95
☑ MINERAL WATER	100
☑ TEA (Masala / Ginger / Herbal) - (Serve with cookies)	95
☑ COFFEE (Serve with Cookies)	115

## All Day Dining

(12:30 hrs to 22:30 hrs)

☑ SANDWICH DELI 🥪🥤	265
Toasted, Grilled Or Plain Sandwich With Filling Of Your Choice Cucumber, Cheese, Tomato, Lettuce, Coleslaw Or Grilled Vegetables	
☑ SANDWICH CHICKEN or EGG 🍗🥚🥤	325
Choice Of Brown / Plain Bread Served With Ketchup, Mustard, French Fries & Coleslaw	
☑ DESI STYLE CHILLI CHEESE TOAST 🍞🥤	225
Melted Cheese And Chilli On Toast	
☑ VEGETABLE PAKODA / CHICKEN PAKODA	285/375
The Flavorful Deep Fries Fritters Made Of Mixed Vegetables Or Chicken Served With Tomato Ketchup And Mint Chutney	
☑ PANEER / MUSHROOM PAKODA 🥤	375
Prepared With Special Paneer Cubes Or Mushroom Coated With Besan And Deep Fried, Served With Tomato Ketchup And Mint Chutney	
☑ FRENCH FRIES	210
Potato Fries Are A Classic Side Made With Wedges Of Potatoes And Seasonings	

## Lunch–Dinner

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

## From The Kettle

☑ TOMATO SOUP 🥤	175
A Light Broth Of Tomatoes.	
☑ MINISTRONE SOUP 🥤	175
Tuscan Vegetables, Tomato And Bean Broth	
☑ MILD MUSHROOM SOUP 🥤	205
Truffle Scented Cheese Twist.	
☑ HOT n SOUR SOUP	175
Vegetable / Chicken	
☑ KHOW SUEY (Burmese Soup, Flavored of Coconut) 🥤	205
Vegetable / Chicken	
☑ MANCHOW SOUP	175
Vegetable / Chicken	

☑ 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 30 minutes service time

- ▲ **LEMON CORIANDER SOUP**  175  
 Vegetable / Chicken
- ▲ **SWEET CORN SOUP** 175  
 Vegetable / Chicken

## Salad









- **GARDEN GREEN SALAD** 150
- **INSALATA A'LA CAPRESE**  205  
 Mozzarella, Tomatoes, Green Leaves Finished With Vinaigrette Dressing
- **VEGETARIAN CAESAR**  225  
 Hearts Of Romaine With Pepper Cream Dressings Shaved Parmesan With Crispy Tofu
- **RUSSIAN SALAD**  225  
 Healthy Fruits & Vegetables With Creamy Mayo Dressing
- ▲ **NUTTY CHICKEN SALAD**  275  
 Shredded Chicken With Crushed Nut, Honey, Ginger And Lemon Dressing
- **HEALTHY ORGANIC SALAD**  205  
 Assorted Healthy Vegetables Fruits & Chunks Of Sprouts With Chef Choice Dressing

## Western Vegetarian Appetizers

- **TERRIFIC NACHOS**  315  
 Crispy Corn Chips Topped With Goopy Cheese Sauce
- **INSALATA CAPRESE BRUSCHETTA**  250  
 Fresh mozzarella cheese, red tomatoes, basil leaves
- **JALAPENO & CHEESE POPPERS**  325  
 Crumb Fried Cheese And Jalapeno, Prunes And House Salad
- **MUSHROOM SPINACH PHYLLO**  325  
 Extremely Thin Dough Flaky Pastry Stuffed With Mushroom Spinach Cheese & Add On Of Herbs
- ▲ **TYPES OF PIZZA**  365 / 475  
 Cheese, Vegetables, Margarita, Chicken
- **CHEESY CIGAR ROLL**  375  
 Puff pastry sheet stuffed with herbs cheese

## Western Non Vegetarian Appetizers

- ▲ **PEARLS OF PRAWNS**  925  
 Marinated Baby Prawns, Served On Greens & Topped With Tangy Barbeque Sauce
- ▲ **MARINATED FISH FINGER-GRILLED**   475  
 Marinated Fillet Of Fish Served With Tartar Sauce & Exotic Greens
- ▲ **CHARMOULA CHICKEN CILANTRO**  475  
 Parsley And Cilantro Marinated Chicken
- ▲ **CHICKEN IN BARBEQUE SAUCE**  525  
 Chicken Cubes Tossed In Spicy Barbeque Sauce
- ▲ **DORITOS CRUSTED CHICKEN**  475  
 Crumb Fried Chicken Serve With Mint Tartar Sauce

■ 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 30 minutes service time

## Pan Asian Vegetarian Appetizer

- **INDONESIAN SATAY** 🍷 🥥 425  
 Paneer Cubes Grilled In Bamboo Skewers And Served With Peanut Sauce
- **COTTAGE CHEESE OF YOUR CHOICE** 🥛 375  
 Pepper / Szechuan / Oyster / Black Bean
- **WOK FRIED CASHEWNUITS WITH SWEET CHILLY SAUCE** 🍷 🥥 395  
 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** 345  
 Batter Fried Corn Kernels
- **CRISPY CHILLI BABYCORN / MUSHROOM** 365  
 Choice Of Batter Fried / Dust Fried, Baby Corn /mushroom Tossed In Spicy Tangy Sauce.

## Pan Asian Non Vegetarian Appetizer

- ▲ **STIR FRIED PRAWNS** 🍷 🦐 890  
 Stir Fried Prawns with Homemade Preserved Chinese Pepper
- ▲ **PRAWN GINGER GARLIC** 🍷 🦐 890  
 Deep Fried Prawns with Ginger, Garlic, Red Pepper & Spring Onions
- ▲ **BATTER FRIED PEPPER FISH** 🍷 🐟 475  
 Sliced Fried Fish Served With Tangy Chili Sauce
- ▲ **DRUMS OF HEAVEN** 400  
 Fried Chicken Wings Tossed with Szechuan Sauce with Spring Onion & Chillies
- ▲ **HONEY PEPPER CHICKEN** 400  
 Tender Pieces Of Chicken Tossed In Pepper & Honey Sauce
- ▲ **CHOICE OF CHICKEN** 425  
 Szechuan / Chilly / Manchurian

## Vegetarian Kebabs

- **DUDHIYA TIL KEBAB** 🥛 385  
 Homemade Cottage Cheese Imbued With Herbs And Spices
- **BHATTI KA PANEER TIKKA** 🥛 385  
 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** 🥛 🥥 345  
 Delicate Flavored Kebabs Of Spinach And Green Vegetable Stuffed With Cottage Cheese
- **DAHI KE KEBAB** 🥛 375  
 This Tender Kebab Of Yoghurt With Herbs Spices And Cheese Redolent
- **TANDOORI MUSHROOM** 🥛 375  
 Button Mushrooms With Cheese Marinated & Cooked In Tandoor
- **BAGON KE PASAND** 🥛 🥥 875  
 Assortment of Kebab Platter, Served with Bowl of Dal Makhani and Baby Naan
- **DAHI K SHOLE** 🥛 450  
 Homemade Bread Stuff With Flavoured Hung Curd

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 Kindly allow 30 minutes service time

## Non Vegetarian Kebab - Tandoor Se

- |   |  |         |
|---|--|---------|
| ▲ | <b>TANDOORI JHINGA (PRAWNS)</b> 🍤 🥛  | 900     |
|   | Plump Tiger Prawns Refreshingly In A Citric Blend  |         |
| ▲ | <b>ACHARI MACHHI TIKKA</b> 🐟 🥛   | 475     |
|   | Cubes Of Fish Marinated With Pickling Spices   |         |
| ▲ | <b>AWADHI GILAWATI KEBAB</b> 🍖 🥛   | 550     |
|   | A Mouth Melting Lamb Kebab Especially Created For Nawab Of Lucknow.  |         |
| ▲ | <b>BHATTI KA MURGH (HALF/FULL)</b> 🍗 🥛   | 445/775 |
|   | Small Whole Chicken Marinated With Yoghurts And Hot Indian Spices.   |         |
| ▲ | <b>TANGRI GULISHTAN ( Leg Pec -4)</b> 🍗 🥛  | 585     |
|   | Chicken Leg Marinated With Ginger Garlic Paste, Red Chili And Garam Masala   |         |
| ▲ | <b>MURG TIKKA LAZIZ</b> 🍗 🥛  | 425     |
|   | Succulent Chicken Morsels Marinated With Roasted Spices.   |         |
| ▲ | <b>BADSHAON KI PASAND ( Non Veg Kebab Platter )</b> 🍗 🥛 🐟  | 1099    |
|   | Assortment of Non Veg Kebabs, Served with Bowl of Dal Makhani and Baby Naan  |         |
| ▲ | <b>TANDOORI FISH TIKKA</b> 🐟 🥛   | 475     |
|   | Succulent Fish Marinated With Indian Spices.   |         |
| ▲ | <b>MURGH MALAI TIKKA</b> 🍗 🥛 🌰   | 450     |
|   | Mouth Melting Chicken Morsels Marinated With Cashew, Cream & Spices  |         |
| ▲ | <b>KALMI CHICKEN KEBAB</b> 🍗 🥛   | 450     |
|   | 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)

- |    |   |     |
|----|---|-----|
| ■  | <b>SPINACH CORN &amp; MUSHROOM DELIGHT</b> 🥛                              | 450 |
|    | Corns & Mushrooms In Cheesy Cream Sauce On The Bed Of Spinach             |     |
| ▲  | <b>CHICKEN STROGANOFF</b> 🥛   | 595 |
|    | Strips Of Chicken And Mushroom Cooked In Creamy Cheese Sauce              |     |
| ■▲ | <b>SELECT YOUR PASTA-SPAGHETTI &amp; PENNE</b> 🥛                          | 475 |
|    | Choice Of Sauces- Arrabiata Or Cheese Sauce / Bolognese Or Carbonara      |     |
| ▲  | <b>CLAY OVEN CHICKEN LASAGNE</b>  | 595 |
|    | Pasta Sheet With Cream And Tomato Cheese Sauce With Chicken               |     |
| ▲  | <b>GRILLED CHICKEN</b> 🍗 🥛  | 595 |
|    | Deboned Chicken Breast 'n' Leg Flavored With Rosemary / Pepper / Mushroom |     |
| ▲  | <b>FRIED FISH FINGER</b> 🐟 🥛  | 475 |
|    | Fillet of Fish Deep Fried & Served with Tartar Sauce                      |     |
| ▲  | <b>GRILLED FISH WITH CHILLI BUTTER SAUCE</b> 🐟 🥛                          | 565 |
|    | Fillets Of Fish Grilled   |     |
| ▲  | <b>TIGER PRAWN SALSA</b> 🍤 🥛  | 900 |
|    | Shelled Tiger Prawn Cooked In Fresh Tomato Sauce                          |     |

## Wok Selection

- |    |   |               |
|----|---|---------------|
| ■  | <b>STIR FRIED VEGETABLES</b>                                    | 375           |
|    | Bok Choy, Broccoli And Light Soy Ginger Sauce                   |               |
| ■  | <b>VEGETABLE SWEET CHILLI DUMPLING</b>                          | 385           |
|    | Savory Vegetable Dumplings In Honey Chilli Sauce                |               |
| ■▲ | <b>THAI GREEN CURRY</b> 🥛 🍤                                     | 425 /545 /900 |
|    | Vegetable / Chicken / Prawns                                    |               |
| ■▲ | <b>THAI RED CURRY</b> 🥛 🍤                                       | 425 /545 /900 |
|    | Vegetable / Chicken / Prawns                                    |               |
| ▲  | <b>CHILLI DUSTED CHICKEN</b>                                    | 450           |
|    | Piquant Chicken Morsels, Wok Fried With Onion And Bell Peppers. |               |

■ 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 30 minutes service time

▲ <b>STIR FRIED FISH</b> 🐟	525
(Choice Of Sauces: Szechuan, Black Bean Or Thai Chilli Herbs Sauce.)	
■▲ <b>ASIAN FRIED RICE</b>	325 /425 /625
Vegetable / Chicken / Prawns 🍤	
■▲ <b>NOODLE MAO STREET</b>	325
Mix Vegetable / Corn	
Chicken / Prawns / Mixed	
	425/625/700

## Bespoke Indian Dining Experience

### VEGETARIAN



■ <b>PANEER KA ZAIKA</b> 🥛	425
Kadai Paneer / Paneer Khurchan / Paneer Makhān Masala / Paneer Pukhtan	
■ <b>SHAHI MALAI METHI KOFTA</b> 🥛🌿	425
(Red Delicacy / white Delicacy / Spinach Delicacy)	
Dumplings Of Cottage Cheese, Khoya & Green Fenugreek Flavored of Cardamom Cooked In Choice Of Delicacy	
■ <b>MATAR MIRCH KA NIMONA</b>	425
Coarsely Green Peas Curry Cooked with Indian Spices	
■ <b>CHOICE OF ALOO</b>	395
Jeera Aloo / Hing Dhaniye ke Aloo / Dum Aloo	
■ <b>HOUSE SPECIAL VEGETABLES ( About house special vegetables please ask to server)</b>	375
Seasonal Vegetables Cooked In Chef Special Indian Spices	
■ <b>VILAYATI SUBZI</b>	375
Stir Fried Broccoli, Bell Peppers, Baby Corn And Peas Cooked In Flavoured Spices	
■ <b>RANI CHEESE PALAK</b> 🥛	445
Princess Corn And Emerald Spinach Gravy	
■ <b>SHABNAMI ZAIKA / KHUMB MUTTER</b> 🥛	445
Mushroom Slice Simmered In Cashew Onion Gravy	
■ <b>KADAI KE KARISHME</b> 🥛	425
Simmered Vegetables With Cottage Cheese Cooked In Indian Spices	

### NON- VEGETARIAN










▲ <b>JHINGA MASALA</b> 🍤🥛	950
Prawns Simmered In Fenugreek Flavored Yoghurt Gravy	
▲ <b>MAHI SARSON</b> 🐟	645
Fillets Of Fish Imbued With Mustard Seed Paste	
▲ <b>AJWAINI MACHCHI MASALA</b> 🐟	645
Carom Seed Flavored Fish Curry	
▲ <b>ROGAN JOSH</b>	699
Lamb Braised With Onion, Yoghurt And Kashmiri Red Chilli.	
▲ <b>NIHARI GOSHT</b> 🍖	765
Nihari is a Slow Cooked Lamb Shank Curry with a Myriad of Indian Spices	
▲ <b>BHUNA GOSHT</b>	765
A True Rajashthani Delicacy Of Lamb	
▲ <b>BUTTER CHICKEN</b> 🥛	599
Chicken Morsels Cooked In A Clay Oven And Finished In Creamy Fenugreek Flavored Tomato Gravy.	

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 Kindly allow 30 minutes service time




- ▲ **MURGH AWADHI KORMA**   599  
 Chunks of Chicken Cooked with Cashew Nut, Yogurt & Cream
- ▲ **DO LEG KI CHICKEN CURRY** 525  
 Succulent Chicken Leg in a Curry Flavoured with Indian Spices

## Indian Staples

- **YELLOW DAL** (Tadka / Plain / Jeera Mirch / Lasooni)  355
- **MOONG PALAK DAL**   275  
 Yellow Lentils Slowly Cooked with Green Chilly, Spinach  
 & Tempered with Cumin Seed
- **DAL MAKHANI**   375  
 Simmered Black Lentils Cooked with Butter, Tomato and Cream
- **CHOICE OF RICE OR PULAO** (Steamed | Jeera | Subz | Peas)   245
- ▲ **DUM BIRYANI** (Vegetables / Chicken / Mutton)  425 / 495 / 625
- **KHICHDI** Veg / Masala Butter / Plain)  265

## Indian Breads









- **STUFFED KULCHA**  95
- **TANDOORI ROTI** (PLAIN / BUTTER)  60
- **TANDOORI NAAN** (PLAIN / BUTTER)  65
- **TANDOORI PARATHA** (LACCHA / PUDINA)  65
- **MISSI ROTI**  60
- **LACCHA DOUBLE NAAN**  85
- **MASALA LACCHA PARATHA**  85

## Accompaniments

- **MASALA PAPAD** 95  
 Fried Or Roasted Papad Garnished With A Spicy Raw Vegetable Mix
- **CHOICE OF RAITA & CURD**  115  
 Boondi / Mix Veg / Pineapple/Plain Curd

## Dessert Studio

- **SHAHI TUKDA**   175  
 An Exotic Dessert Of Saffron Rabdi Spread On Homemade Bread
- **SHAHI MANGO CREAM (Seasonal) / SITAFAL CREAM**  175  
 Saffron Flavoured Cream Mixed With Fresh Mango
- **RAS MALAI**   175  
 Chef's Special delicacy
- **GULAB JAMUN**   155
- **WARM WALNUT BROWNIE**   295  
 Gooey Chocolate Brownie Served Hot with Ice Cream
- **ICE CREAM – CLASS / PREMIUM**   145 / 165
- **DAL BADAM KA HALWA**   175  
 Chef's Special delicacy
- ▲ **CARAMEL CUSTARD**   175  
 Chef's Special

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 Kindly allow 30 minutes service time

# 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**

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