



BOOKMARK
— RESORTS —
JOGI MAHAL, RANTHAMBORE

À LA CARTE

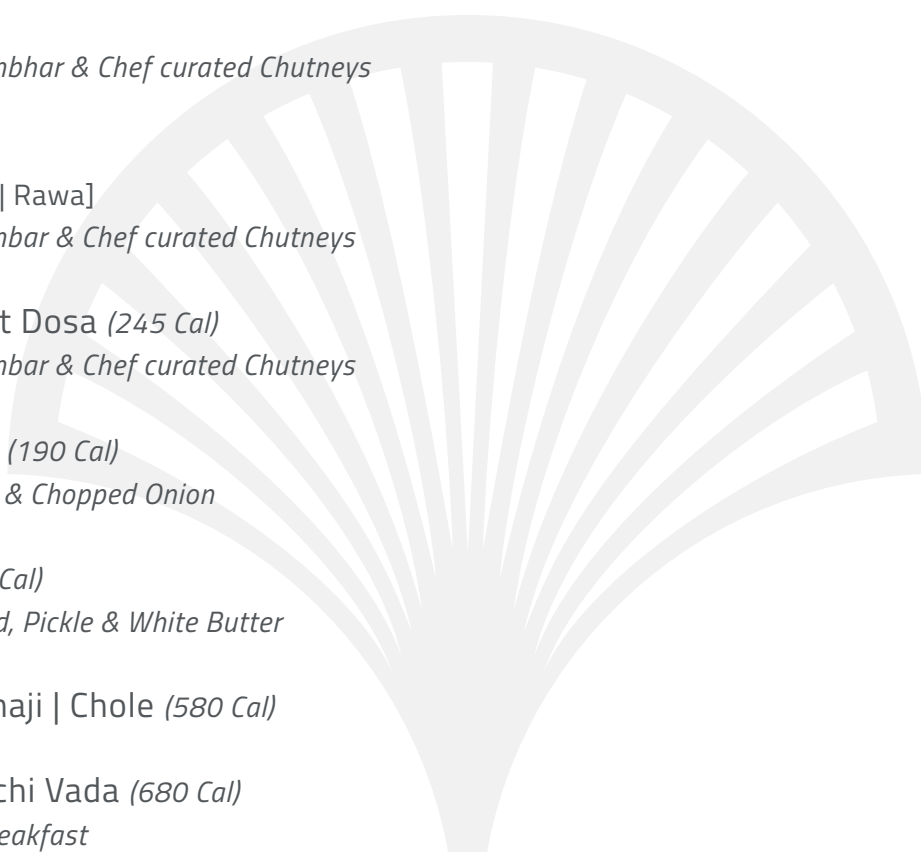
All prices are in Indian rupees and exclusive of government taxes.

BREAKFAST

(8 AM - 10:30 AM)

Seasonal Fresh Fruit Juice (120 - 130 Cal) [Orange Watermelon Pineapple]	225
Signature Juice (90 - 130 Cal) [ABC Pomegranate Spiced Guava]	245
Farm Fresh Fruits (140 - 185 Cal)	255
Choice of Cereals (100 - 170 Cal) ■ [With Hot Cold Skimmed Milk]	295
Choice Of Oats Porridge (150 - 190 Cal) ■ [Plain Masala]	295
Bakers Basket (420 - 445 Cal) ■	245
French Toast Pancake Waffle (385 - 445 Cal) ■ [With Maple Honey Nutella Chocolate]	295
Baked Beans (155 Cal) ■	245
Eggs to Order (75 - 195 Cal) ■ [Omelette Scrambled Poached Akuri Fried Egg] <i>Served with Hash Brown, Grilled Tomato, Toast Butter & Preserves</i>	295
Egg Benedict (640 Cal) ■ <i>Served with Hash Brown, Grilled Tomato, Toast Butter & Preserves</i>	325
International Cheese Platter (485 Cal) ■ <i>Choice of any four Cheese, served with Cheese Cracker</i>	555

NORTH INDIAN | SOUTH INDIAN

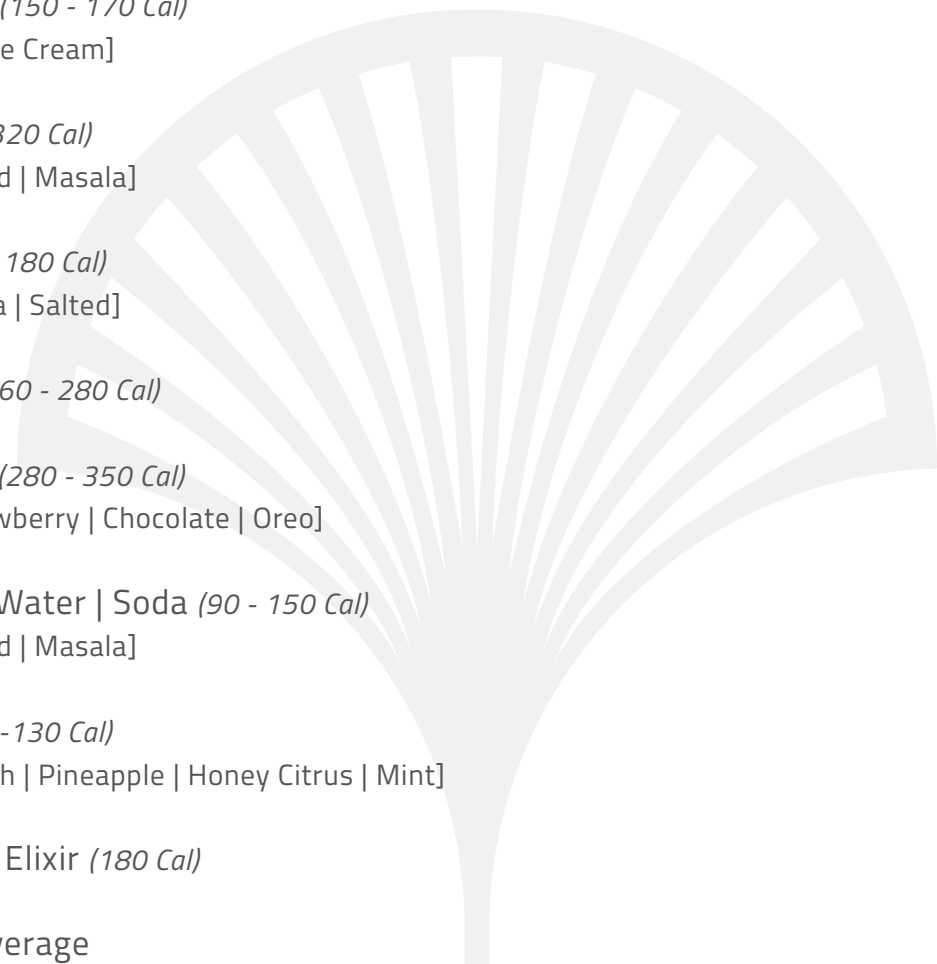


Idli (210 Cal) <i>Served with Sambhar & Chef curated Chutneys</i>	345
Dosa (280 Cal) [Plain Masala Rawa] <i>Served with Sambar & Chef curated Chutneys</i>	345
Uttapam Set Dosa (245 Cal) <i>Served with Sambar & Chef curated Chutneys</i>	345
Masala Poha (190 Cal) <i>Served with Sev & Chopped Onion</i>	295
Paratha (440 Cal) <i>Served with Curd, Pickle & White Butter</i>	325
Poori with Bhaji Chole (580 Cal)	325
Kachori Mirchi Vada (680 Cal) <i>Local love for breakfast</i>	395

HOT BEVERAGE


Tea (2 - 90 Cal) [Masala Assam Darjeeling English Breakfast Early Grey Green Chamomile Jasmine]	155
Coffee (15 - 190 Cal) [Americano Black Espresso Cappuccino Latte Mocha]	155
Malts (450 Cal) [Horlicks Bournvita Hot Chocolate Caramel Chocolate]	155
Pure Chocolate Sin (390 Cal)	195

COLD BEVERAGE



Cold Coffee <i>(150 - 170 Cal)</i> [Plain with Ice Cream]	225
Lassi <i>(280 - 320 Cal)</i> [Sweet Salted Masala]	225
Chaas <i>(140 - 180 Cal)</i> [Plain Masala Salted]	225
Smoothie <i>(160 - 280 Cal)</i>	225
Milkshakes <i>(280 - 350 Cal)</i> [Vanilla Strawberry Chocolate Oreo]	225
Fresh Lime Water Soda <i>(90 - 150 Cal)</i> [Sweet Salted Masala]	195
Iced Tea <i>(90 - 130 Cal)</i> [Lemon Peach Pineapple Honey Citrus Mint]	195
Ginger Mint Elixir <i>(180 Cal)</i>	195
Aerated Beverage	155

VEGETARIAN APPETIZERS 
(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)



Mezze Platter (250 Cal) <i>Assorted Hummus, Babaganoush, Tabouleh, Falafel & Tzatziki served with Pita Bread</i>	525
Mushroom Duplex (280 Cal) <i>Baked Mushroom stuffed with Creamy Leeks, Cheddar, Pine Nuts</i>	425
Cheddar Chili Beet Croquettes (220 Cal) <i>Served with Chili Mayo</i>	425
Baby Corn Cigar Roll (330 Cal) <i>Crumb Fried Baby Corn served with Tartar Sauce</i>	425
Crispy Corn Chili Pepper Corn (220 Cal) <i>Crispy coated Corn with Garlic, Onion, Spring Onion & Chili</i>	395
Veg 99 (210 Cal) <i>Crispy Vegetables tossed with Ginger Garlic Chili</i>	425
Schezwan Cheese Fritters (230 Cal) <i>Cottage Cheese deep-fried served with Chili Mayo</i>	425
Cheese Corn & Chili Toast (210 Cal) <i>French Baguette topped with Corn, Capsicum, Onion, grated Mozzarella, Jalapeño, Chili Flakes</i>	445
Sizzling Spicy Paneer (280 Cal) <i>[Pan-fried Tofu Paneer] tossed with Onion, Garlic, Chili Flakes, Soya & Sugar</i>	425
Paneer Taipan (270 Cal) <i>Pan-fried Cottage Cheese tossed with Cilantro Sauce</i>	445
Crispy Lotus Stem (230 Cal)	495
Pizza Tasting (410 Cal)	695

Honey Chili Potato (230 Cal) <i>Batter fried Potato tossed with spicy sauce & Honey</i>	425
Bharwaan Paneer Tikka (180 - 220 Cal) <i>Cottage Cheese Tikka stuffed with dry fruit Khoya & served with Mint Chutney</i>	425
Malai Broccoli (210 Cal) <i>Marinated & Clay Oven cooked Broccoli served with Mint Chutney</i>	425
Dahi Ke Kebab (220 Cal) <i>Hung Curd & Cottage Cheese stuffed Kebab served with Mint Chutney</i>	445
Tandoori Platter (260 Cal) <i>Six Tandoori veg starters served with Mint & Yoghurt Chutney</i>	1055


NON- VEGETARIAN APPETIZERS

(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

Tikka Taster (210 Cal) <i>Chicken Tikka in five different flavours</i>	995
Chicken Quesadilla (280 Cal) <i>Served with Tomato Salsa</i>	695
Buffalo Wings (320 Cal) <i>Crispy fried Chicken Wings served with Vinegar, Cayenne Pepper & Butter sauce</i>	695
Parmesan Crusted Chicken (330 Cal) <i>Deep fried crispy Parmesan Chicken served with Tartar sauce</i>	695
Stir-Fried Lamb (310 Cal) <i>Sliced Lamb, Bok Choy, Capsicum, Onion diced, Garlic & Chili paste</i>	695
Fiery Chili Pork (320 Cal) <i>Sliced Pork cooked with Garlic, tricolour Pepper, Oyster sauce, Soya & Scallions</i>	695
















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Achari Fish Tikka (220 Cal) <i>Caraway seed infused Fish Tikka</i>	695
Jolokha Tawa Fish (320 Cal) <i>Grilled & spicy Tawa Fish</i>	695
Spicy Calamari (340 Cal) <i>Deep fried Spicy Squid</i>	695
Shami Kebab (240 Cal) <i>Minced Lamb Kebab served with Mint Chutney & ulta tawa Paratha</i>	695
Mutton Gilafi Seekh (250 Cal) <i>Marinated mince Lamb cooked in tandoor served with Mint Chutney</i>	695
Harissa Cilantro Pesto Prawn (280 Cal) <i>Grilled Prawns duo, Wonton Cups & spicy Papaya Salad</i>	795
Murg Malai Tikka (240 Cal) <i>Tender juicy boneless Chicken Chunks cooked in Clay Oven</i>	695
Tandoori Pomfret (210 Cal) <i>Clay Oven cooked Pomfret</i>	725
Chili Garlic Prawn (320 Cal) <i>Deep fried Prawns tossed with Garlic, Chili & Onion</i>	825
Pizza Indiana (460 Cal) <i>Chicken Tikka, Mustard Prawns & Mutton Chukka</i>	795
Reshmi Kebab (280 Cal) <i>Mouth melting Chicken Kebab</i>	795
Non-Veg Tandoori Platter (340 Cal) <i>Six types of Kebabs served with Mint & Yoghurt Chutney</i>	1595

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SOUP

Broccoli & Almond (180 Cal) 	245
Green Pea Mint & Asparagus (160 Cal) 	325
Creamy Seafood Chowder (190 Cal) 	325
Tomato Basil (170 Cal) 	245
Minestrone (180 Cal) 	295
Manchow (160 - 210 Cal)   [Vegetarian / Chicken]	295 / 325
Sweet Corn (160 - 210 Cal)   [Vegetarian / Chicken]	295 / 325
Clear Soup (160 - 210 Cal)   [Vegetarian / Chicken]	295 / 325
Hot & Sour (160 - 210 Cal)   [Vegetarian / Chicken]	295 / 325
Soup of the Day	295

SALAD 🕒

Mediterranean Quinoa Salad (130 Cal) 🟢	425
<i>Healthy Greek Salad made with fresh Cherry Tomato, diced Pepper, chopped Parsley, Red Onion & Guacamole</i>	
Watermelon Goat Cheese (110 Cal) 🟢	425
<i>Watermelon, Pear, Goat Cheese & Hazelnut with Raspberry Dressing</i>	
Classic Caesar (140 Cal) 🟢	395
With Chicken (150 Cal) 🔴	495
With Bacon (160 Cal) 🔴	495
With Grilled Prawn (180 Cal) 🔴	525
Mexican Chicken Salad (160 Cal) 🔴	455
<i>Mustard marinated grilled Chicken with Cilantro Honey Vinaigrette</i>	
Asian Seafood Salad (170 Cal) 🔴	525
<i>Prawns, Calamari, Mussels & grilled Fish served on a bed of mixed green</i>	

BURGER 🕒













Falafel Cheese Burger (260 Cal) 🟢	425
<i>Kidney Bean Patty with Mushroom, Avocado Salsa, Jalapeño & Cheddar</i>	
Crispy Double Patty Chicken Burger (380 Cal) 🟠	495
<i>Minced Double Chicken Patty, fried Egg, caramelized Onion</i>	
Mediterranean Lamb Burger (340 Cal) 🟠	585
<i>Harissa marinated Lamb Patty, Guacamole, homemade Aioli, Jalapeño & Tomato</i>	

SANDWICH 🕒

Double Decker Veg Sandwich (290 Cal) 🟢	495
<i>Layered Cheese Sandwich with Green Chutney & Veggies</i>	
Grilled Chicken Cheddar Sandwich (340 Cal) 🟠	525
<i>Grilled Chicken, Pesto Mayo with Cheddar Cheese</i>	
Ultimate Bacon Sandwich (360 Cal) 🟠	495
<i>Grilled Bacon, fried Egg, Amul Cheese with spicy Mayo</i>	

FROM THE GRILL

(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

Chicken Teriyaki (320 Cal) 	545
<i>Grilled Chicken with sweet Teriyaki sauce & served with fresh Garden Salad</i>	
Ozging Chicken Steak (360 Cal) 	595
<i>Served with mashed Potato, sautéed Beans & country style sauce</i>	
Garlic Rosemary Lamb Chops (370 Cal) 	745
<i>Rosemary Lamb chop serve with Mustard Potato, sautéed Peas & Chimichurri sauce</i>	
Chicken Ala King (420 Cal) 	545
<i>Creamy Chicken Mushroom & Pepper</i>	
Chicken Cordon Bleu Sauce (440 Cal) 	575
<i>Cheese stuffed Chicken served with Broccoli & Couscous</i>	
Catch of the Day (370 Cal) 	995
<i>Grilled Salmon served with Citrus Salad & country sauce</i>	
Braised Pork Belly with Spicy BBQ Sauce (410 Cal) 	725
<i>Grilled Apple & Mesclun Salad</i>	
Tandoori Lamb Chops (340 Cal) 	795
<i>Served with Mustard Baby Potato & Green Peas Salad</i>	
Crumbed Fried Fish & Chips (380 Cal) 	595
<i>Served with crispy Truffle fries & Tartar sauce</i>	
Cracked Pepper & Lemon Grilled Fish (360 Cal) 	725
<i>Served with sautéed veg & mashed Potato</i>	
Cottage Cheese Steak (320 Cal) 	495
<i>Served with sautéed baby Potato & vegetables</i>	
Corn on the Cob (290 Cal) 	495
<i>Grilled Corn with Salt Pepper & Butter</i>	

FROM THE BOWL

(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

<p>Mutter Kulcha (280 Cal) ■</p> <p><i>Delhi style Yellow Mutter Chaat served with Baby Kulcha</i></p>	525
<p>Beetroot Risotto with Ratatouille (320 Cal) ■</p> <p><i>Creamy Beetroot Risotto with Ratatouille</i></p>	575
<p>Cheese Corn Cannelloni (230 Cal) ■</p> <p><i>Classic Italian dish made by mixture of Corn, Spinach, Parmesan Cheese & Mozzarella</i></p>	525
<p>Tikha Murg Khurchan (260 Cal) ■</p> <p><i>Served with Baby Cheese Naan & Jeera rice</i></p>	595
<p>Penne Pasta with Choice of Sauce (280 - 330 Cal) ■ ■</p> <p><i>Pesto / Cream Sauce / Arrabbiata Sauce / Alfredo Sauce</i> [With Vegetable / With Chicken / With Seafood]</p>	445 / 525 / 595
<p>Lamb Bonanza (290 Cal) ■</p> <p><i>Spaghetti tossed with minced Lamb sauce & grated Parmesan</i></p>	695
<p>Chicken Lasagna (280 Cal) ■</p> <p><i>Served with Salad & Garlic Bread</i></p>	675
<p>Saffron Seafood Paella (240 Cal) ■</p> <p><i>Creamy Saffron Rice cooked with Bell pepper, Butter & mixed Seafood</i></p>	695
<p>Nasi Goreng (320 Cal) ■</p> <p><i>Indonesian Seafood fried Rice served with Prawns cracker, Chicken Satay, fried Egg & Sambal</i></p>	675
<p>Nasi Lemak (340 Cal) ■</p> <p><i>Coconut Rice served with fried Anchovies, fried Chicken, boiled Egg & Sambal</i></p>	525
<p>Khao Suey (230 - 260 Cal) ■ ■</p> <p>[Veg / Chicken / Seafood]</p> <p><i>Burmese Noodles dish served with a delicately spiced Coconut Milk sauce with choice of condiments</i></p>	525 / 595 / 695









FRIED RICE / NOODLES

(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

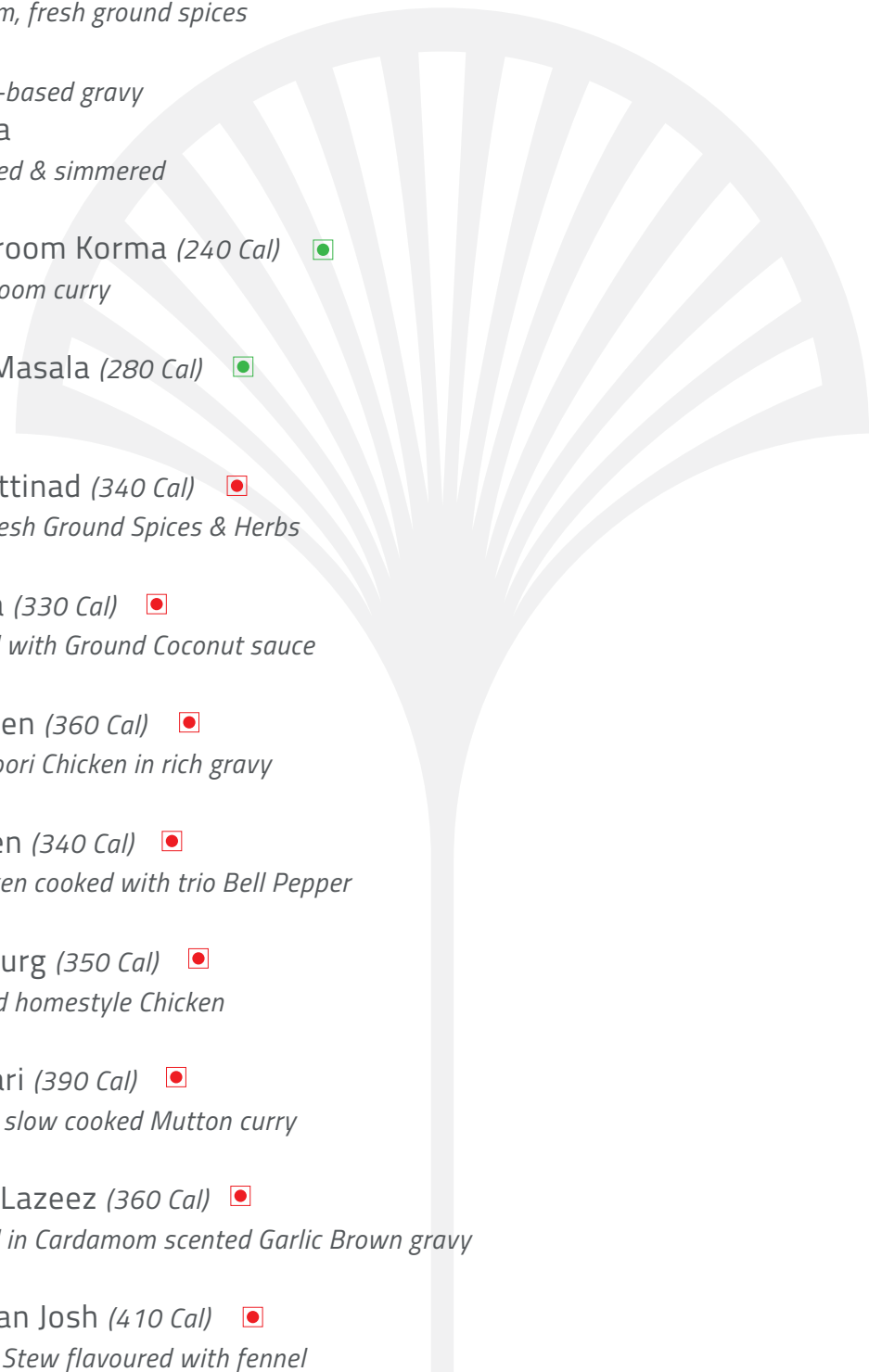
Vegetarian (180 Cal) 	425
Chicken (200 Cal) 	475
Egg (210 Cal) 	455
Seafood (220 Cal) 	495

INDIAN DELICACY (MAIN COURSE)

(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

Lahsooni Dal Tadka (260 Cal)  <i>Yellow Lentils tempered with Ghee</i>	325
Dal Double Tadka (260 Cal) 	355
Dal Makhni (290 Cal)  <i>Overnight Cooked Black Lentils finished with Butter & Cream</i>	455
Mushroom Cashew Mutter (280 Cal)  <i>Button Mushroom Green Peas</i>	425
Lahsooni Makai Palak (270 Cal)  <i>Spinach & American Corn tempered with Cumin & Garlic</i>	375
Diwani Handi (270 Cal)  <i>Exotic vegetables cooked to perfection</i>	375
Subz Saagwaala (270 Cal)  <i>Loads of Spinach with Indian vegetables</i>	375
Subz Jalfrezi / Kadai Sabzi (270 Cal) 	375

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Paneer Aap Ki Pasand (220 - 260 Cal) ■	
Makhni	455
<i>Paneer simmered in Tomato gravy</i>	
Kadai	455
<i>Onion, Capsicum, fresh ground spices</i>	
Palak	455
<i>Cream Spinach-based gravy</i>	
Tikka Masala	455
<i>Clay oven cooked & simmered</i>	
Shahi Mushroom Korma (240 Cal) ■	455
<i>Mughlai Mushroom curry</i>	
Mushroom Masala (280 Cal) ■	425
<i>Indian Delicacy</i>	
Chicken Chettinad (340 Cal) ■	655
<i>Chicken with fresh Ground Spices & Herbs</i>	
Kozhi Korma (330 Cal) ■	655
<i>Chicken cooked with Ground Coconut sauce</i>	
Butter Chicken (360 Cal) ■	695
<i>Boneless Tandoori Chicken in rich gravy</i>	
Kadai Chicken (340 Cal) ■	655
<i>Shredded Chicken cooked with trio Bell Pepper</i>	
Martbaan Murg (350 Cal) ■	655
<i>Pickle flavoured homestyle Chicken</i>	
Mutton Nihari (390 Cal) ■	725
<i>Lucknow origin slow cooked Mutton curry</i>	
Murg Handi Lazeez (360 Cal) ■	655
<i>Chicken cooked in Cardamom scented Garlic Brown gravy</i>	
Mutton Rogan Josh (410 Cal) ■	695
<i>Kashmiri Lamb Stew flavoured with fennel</i>	

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Malabar Fish Curry (330 Cal)  655
A Kerala Fish curry prepared by Coconut, Tamarind & Indian spices

Prawn Masala (280 Cal)  895
Prawn cooked in Onion, Tomato & Indian spices

Prawn Balchao (280 Cal)  895
A spicy traditional Goan Prawn curry

LOCAVORE
(12:30 PM - 3:30 PM & 7:30 PM - 10:30 PM)

Gatta Curry (280 Cal)  455
Gram flour Dumpling simmered in local Spices & Yoghurt

Kair Sangri (230 Cal)  455
Local Berries soaked in Butter Milk & tempered

Papad Mangodi (210 Cal)  425
Local preparation of Papad & sundried Lentil Dumpling

Dal Baati Churma (330 Cal)  655
Baked Wheat balls served with Lentils
**4 hours advance order required*

Rajasthani Kadi Chawal (260 Cal)  455








Methi Murg (320 Cal)  755
Chicken cooked with dried Fenugreek Leaves

Laal Maas (380 Cal)  755
Traditional Lamb preparation

Banjara Gosht (390 Cal)  755
Rajasthani feast with all perfect spices

**24 hour prior information required*

RICE / BIRYANI

Steamed Rice (200 Cal) 	225
Peas Pulao Jeera Pulao Ghee Rice (230 - 350 Cal) 	255
Curd Rice (210 Cal) 	255
Plain Masala Khichdi (210 - 230 Cal) 	255
Biryani	
Subz (320 Cal) 	455
Chicken (410 Cal) 	555
Mutton (430 Cal) 	655

ASSORTED INDIAN BREAD (80 - 150 Cal)

Phulka (3 pieces) [Plain Butter]	145
Tandoori roti [Plain Butter]	95
Naan [Plain Butter Garlic Cheese]	95
Paratha [Aloo Methi Paneer Ajwain]	125
Kulcha [Plain Masala Paneer Onion]	125

DESSERTS

Nutella Brownie with Ice Cream (280 Cal) <i>Nutella Brownie served with Vanilla Ice Cream & Rainbow Sprinkler</i>	425
Baked Yoghurt with Blueberry Compote (140 Cal) <i>It is made in condensed Milk, fresh Cream & Yoghurt</i>	495
Banana Foster (160 Cal) <i>Caramelized Banana served with whipping & fresh Strawberry</i>	395
Tiramisu (220 Cal) <i>Italian classic Cake. Dive into a luxurious combination of Mascarpone, Coffee & Kahlua</i>	425
Cheese Cake (240 Cal) <i>Dessert made with a soft fresh Cheese, Egg & Sugar</i>	495
Red Velvet (230 Cal) <i>A dramatic deep red sponge filled with velvety Cream Cheese</i>	425
Rasgulla (240 Cal)	195
Gulab Jamun (300 Cal)	195
Malpua (280 Cal)	255
Ice Cream (190 Cal)	225



BOOKMARK
— RESORTS —
JOGI MAHAL, RANTHAMBORE

Ranthambore Road, Village Khilchipur, Sawai Madhopur, Rajasthan 322001
9089 777 000 | book@bookmarkresorts.com
www.bookmarkresorts.com