



À LA CARTE

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



THE STORY BEGINS.....

"Welcome to Bookmark Resorts", your gateway to an enchanting experience and memories of a lifetime.

Prepare to embark on a transformative culinary journey that goes beyond the mere act of nourishment. Here, food transcends its basic function and becomes a divine force, an energy that propels us forward. We firmly believe that it holds the power to heal, rejuvenate and inspire.

Food is critical on our journey - and it's meant to be a fun, fulfilling experience!

Our goal is not only to tantalize your taste buds but also to ignite your spirit and guide you on a path of personal fulfilment.

We believe that food has the power to harmonize us with nature's rhythms, awaken our inner truths and cultivate a profound sense of gratitude. With every dish we create, our intention is to align with your personal objectives and foster a deep connection with the world around you.

Consider this your personal invitation to embrace a long and vibrant life. Please do not hesitate to reach out if you desire further insight into our offerings and meticulously curated experiences. We are here to guide you on this extraordinary adventure.

May your sojourn with us be filled with boundless joy and endless inspiration.

With warmest regards,

THE FOOD AND BEVERAGE TEAM

BOOKMARK'S EARTH PHILOSOPHY OF DINING

In the earliest days, our connection to food and nature was inseparable. We foraged, climbed, and dived to source sustenance, feeling alive and in harmony with the Earth. Today, sustainability has become central to our approach to food, and our progressive Earth-to-Table cuisine celebrates diverse sources and ingredient integrity.

With intention and devotion, we cultivate a culinary philosophy that honours the Earth's abundance and invites the exploration of unique flavours.

E - Enlightened Nutrition: Embrace a philosophy of nourishment that goes beyond mere sustenance. Seek foods that enlighten your body and mind, providing vital nutrients and supporting your overall well-being.

A - Awareness of Origin: Cultivate an awareness of where your food comes from. Understand the journey from earth to table, prioritize locally sourced ingredients, and support sustainable farming practices that protect the Earth.

R - Regenerative Agriculture: Embrace regenerative agriculture, a holistic approach to farming that aims to restore and enhance ecosystems. Support farmers who prioritize soil health, biodiversity, and sustainable practices, ensuring a regenerative cycle of growth and nourishment.

T - Thoughtful Consumption: Adopt a mindful approach to food consumption. Choose quality over quantity, savour each bite, and appreciate nature's nourishment. Be conscious of food waste and make sustainable choices that benefit both your health and the planet.

H - Harmony with Nature: Strive for a harmonious relationship with nature through your food choices. Support food systems that minimize environmental impact and honour the interconnectedness of all living beings.

By incorporating these principles into your life, you can positively impact your well-being, the environment, and the future of our planet.

It is with this vision we sow the intention of "Earth to Plate" cuisine, celebrating the diversity of sources, and integrity of our ingredients.

A GUIDE TO OUR ALLERGY ICON

Although all due care is taken, some allergens may still be present in the dishes. Please inform our hosts if you have any severe allergies or intolerances before placing orders.

Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free.



Gluten



Crustacean



Fish



Eggs



Peanut



Tree nuts



Soybean



Sesame



Dairy Products

THE BEVERAGE SELECTION

(11 AM - 11 PM)

WATER

Bookmark offers a selection of purified and infused water. Infused water is believed to offer several health benefits. It can help slow down the aging process, maintain the body's pH levels & prevent various chronic diseases by neutralizing acid levels in the body.

Still Water (Veen)	455
Infused Water (Pineapple Lemon Orange Lemongrass)	155
Coconut Water <i>(Rich in potassium & natural electrolytes. Refreshingly hydrating)</i>	195

SMOOTHIES, JUICES & VITAMINGLES

Fresh and Healthy Blends

Nutrient-rich beverages to help nourish you throughout the day. Crafted with the intention to revitalize and refresh, the selection helps with energy boost and replenishment of vital minerals.

SMOOTHIES

Heartbeat (Apple, Beetroot, Banana) <i>Fatigue-fighting, antioxidant-rich & brain-boosting</i>	375
Wake-up Call (Beetroot, Green Apple, Ginger, Carrot, Coconut Water) <i>Hydrating, replenishes electrolytes & promotes healthy skin</i>	375

Double B 375
(Banana, Berries, Chia Seed, Almond Milk)
Energy-balancing, antioxidants-rich & brain-boosting

Weightlessness 375
(Apple, Grapefruit, Carrot)
Liver-supportive, skin-nourishing & energy-boosting

COMPOUND JUICES

Cooler 375
(Apple, Cucumber, Parsley, Celery, Coconut Water)
Antioxidants-rich, hydrating & supports healthy kidneys

Be Fit 375
(Orange, Apple, Beetroot, Strawberry)
Reviving, brain-supportive & antioxidants-rich

Good Moving 375
(Orange, Apple, Watermelon, Lemon)
Hydrating, supports healthy kidneys & blood circulation

Mindfulness 375
(Carrot, Moringa, Spinach, Celery)
Helps reduce sugar cravings, hydrates & replenishes electrolytes

Make Your Own Juice 395

We offer a wide array of freshly squeezed juice from mindfully sourced

Fruits Apple | Pineapple | Mango (seasonal) | Watermelon

Vegetables Cucumber | Carrot | Beetroot | Tomato | Celery | Spinach

Herbs Mint | Basil | Coriander

HOT BREWS

COFFEE SELECTION



Espresso / Double Espresso	195 / 255
Macchiato	275
Americano	275
Mocha Latte	275
Cappuccino	275

** The non-dairy option is also available, please ask your server.*

TEA & TISANE

Masala Tea	255
Green Tea	195
Chamomile	195
Tulsi & Rhododendron	195
Nettle & Lemongrass	195
Himalayan Echinacea	195
Tridoshik Ayurvedic Tea	195

HOT BEVERAGES

Turmeric Latte	195
Hot Chocolate	275

**The non-dairy option is also available, please ask your server.*



COLD BEVERAGES

COFFEE SELECTION

Cold Coffee	295
Iced Latte	275
Coconut Vanilla Latte	295
Mocha Latte	295
Almond & Hazelnut Milkshake	395
Chocolate Milkshake	375
Dates & Saffron Milkshake	395
Mango Milkshake	375

ICED TEA



Mojito Mint	295
Passion Fruit	295
Lime & Mint	295
Rhododendron & Lemongrass	295
Pomegranate & Lime	295

SOFT BEVERAGES

Fresh Lime Soda / Water	255
Coke Can	195
Sprite Can	195
Diet Coke	195
Soda	175
Red Bull	295
Ginger Ale	195
Tonic Water	195
Canned Juice	225

BOOKMARK
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MANALI

"A grain of rice contains the universe. When we look at a grain of rice, one second of mindfulness and concentration allows us to see that this grain contains the whole world - the Rain, the Cloud, the Earth, Time, Space, Farmers, everything."
– Thich Nhat Hanh

SALADS 🕒

Fattoush 🍷	295
(Cucumber, Radish, Bell peppers, Goat Cheese, Gluten-free Crisp)	
Red Beet 🍷 🌱	295
(Orange, Beans, Feta, Seasonal Green, Walnut)	
Green Salad	295
(Garden Leaves, Cucumber, Avocado, Pumpkin Seed)	
Niçoise Salad 🐟 🥚	395
(Preserved Tuna, Hen Egg, Young Potato, Beans, Roasted Garlic Dressing)	
Sakarkandi Chaat	295
(Tamarind & Cumin Chutney, Pomegranate)	
Smoked Chicken 🌾	395
(Garden Leaves, Thyme-infused Croutons, Cherry Tomatoes, Jalapeno & Coriander Dressing)	

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Please let us know if you have any food allergies or special dietary needs.

SMALL PLATES

Himalayan Rajma Galouti (Pickled Vegetables, Herb Chutney)		355
Roasted Broccoli & Cauliflower  (Millet, Garden Greens, Mint & Cilantro Chutney)		355
Baby Corn & Lotus Root   (Crispy vegetables, Peanuts, Sweet & Sour Sauce)		355
Tacos [Paneer / Chicken / Fish]   (Bell Pepper, Cilantro, Roasted Tomato & Onion Salsa, Sauerkraut)	455 / 495 / 555	
Tempura   (Shrimp & Seasonal Vegetables, Ginger-Sesame Salad, Tsuyu)		595
Tandoori Fish Tikka   (Mustard Marinated Fish, Pickled Salad & Chutney)		395
Murg Tikka  (Saffron & Spice Marinated Chicken, Pickled Salad & Chutney)		395
Chicken Satay  (Thai Salad & Pickle, Peanut Dipping)		455
Shikampur Mutton Kebab  (Goat Meat & Bengal Gram, Pickled Salad & Chutney)		495

SOUP 🕒

Roasted Tomato Soup (Oven Roasted Tomato, Basil, Garlic)	295
Yellow Pumpkin Soup (Kasundi Pumpkin, Pepita, Chives)	295
Mountain Potato & Leek Vichyssoise (Pickled Potato, Mustard Oil, Chives)	295
Yamdagini Carrot Soup (Ginger, Ashwagandha, Cilantro)	295
Asian Coconut & Lemongrass Broth [Mushroom / Chicken] 🍲 (Lime Leaf)	295 / 355
Clear Vegetable / Chicken Soup 🍲 (Seasonal Vegetables, Lime, Vegetable)	295 / 355












LIGHT

WRAP & ROLL 🕒

Bookmark Mezze 🌱 🌾 🥗 (Moutabel, Beet Hummus, Fattoush, Muhammara, Pita Bread)	495
Caprese Sandwich 🌾 🥗 (Rosemary Focaccia, Pesto, Mozzarella, Red Onion & Tomato)	495
Sourdough Open Sandwich [Cheese Smoked Chicken] 🌾 🥗 (Tomato, Gherkin, Smoked Peppers, Homemade Chutney, Garden Salad)	495
Edible Green 🥗 🌾 (Homemade Flatbread, Tandoor Roasted Vegetables Chicken)	495
Cilantro Shrimp Wrap 🥗 🌾 (Seasonal Greens, Tomato, Honey-Apple Cider Vinaigrette)	595

LIGHT

HEALTHY BOWLS

The Japanese Bowl  	595
(Miso Marinated Fish, Brown Rice, Edamame, Gomashio, Gari)	
Hearty Ramen Bowl [Egg / Chicken]   	495 / 555
(The vegetarian version also available with Paneer)	
Tibetan Thupka  	555
(Egg Noodles, Beans, Cabbage, Chicken, Pickled Vegetables)	
Burrito Bowl [Grilled Paneer Pahadi Chicken] 	495
(Brown Rice, Corn, Avocado, Olives)	
Chilli Potle Egg Bowl 	495
(Spiced Millet, Soft Boiled Egg, Sweet Potatoes, Sautéed Leaves, Avocado, Pickled Carrots, Chipotle Sauce)	
BBQ Bowl	555
(Grilled Chicken with Vegetables, Roasted Sweet Potatoes Homemade Pickles, Pico de Gallo Salsa)	
Seafood Nasi Goreng  	595
(Prawn, Vegetables Acar, Sunny Side Egg, Sago Cracker)	








SUBSTANTIAL

INTERNATIONAL SELECTION

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








Grilled Vegetable Lasagna   (Roasted Vegetables, Cheese, Tomato Sauce)	555
Mushroom Steak  (Spinach Tossed in Gram Flour, Creamy Mushroom Sauce)	495
Pasta [Mushroom / Chicken / Shrimp]    TYPE - Penne Spaghetti Tagliatelle SAUCE - Tomato Sauce Alfredo Sauce Aglio e Olio	495 / 555 / 595
Thai Curry [Vegetable / Chicken / Fish / Shrimp]   (Jasmine Rice, Thai Cucumber Pickle) CURRY - Red Green	595 / 655 / 655 / 695
Mediterranean Style Fish   (Roasted Cherry Tomatoes, Olives, Baby Potatoes)	655
Grilled Himalayan Trout   (Medley of Peppers, Scallion, Garlic-Butter Sauce)	695
Free Range Chicken  (Banana & Pistachio Crust, Spiced Squash Puree)	655
Stir-fried Broccoli & Chicken   (Scallion, Sesame, Brown Rice, Homemade Pickle)	595

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Stir-Fried Shrimp & Edamame  	755
(Pok Choy, Bell Pepper, Brown Rice, Homemade Pickle)	
Hakka Noodles [Veg / Paneer / Chicken]   	495 / 555 / 595
Fried Rice [Veg / Paneer / Chicken]  	495 / 555 / 595

INDIAN SELECTION

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

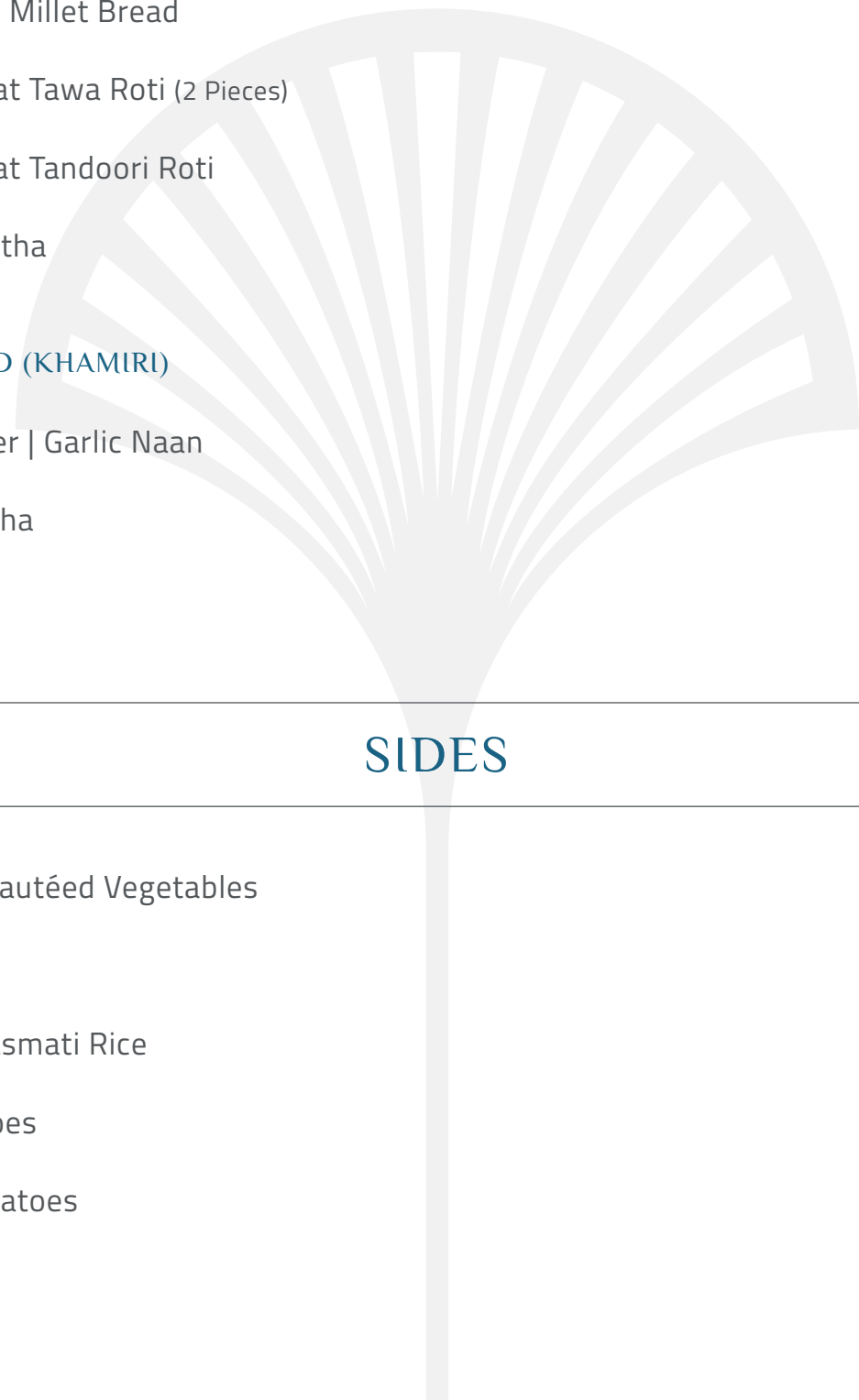
Kadhai Paneer 	495
(Stir-Fried Cottage Cheese & Bell Pepper with Whole Spices & Tomato)	
4M [Methi, Matar, Makhan, Mushroom] 	475
(White gravy cooked with aromatic ingredients)	
Scrambled Cottage Cheese 	495
(Red Onion, Tomato & Bell Pepper)	
Cauliflower & Quinoa Kofta  	525
(Brown Onion & Cashew Nut Gravy)	
Bharwan Aloo  	395
(Nuts & Cottage Cheese Stuffed Potato, Tomato-Cashew Sauce)	

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Subj Palak Meloni 	395
(Mélange of Flavoured Spinach Puree & Seasonal Vegetables)	
Himalayan Rajma 	355
(Local Rajma simmered with Indian Spices)	
Yellow Dal Tadka 	395
(Cumin & Tomato Tempered Yellow Lentil)	
Dal Makhni 	355
(Slow Cooked Black "Urad Lentil")	
Khichdi 	295
(Tempered Brown / White Rice & Yellow Lentil Gruel served with Papad, Yoghurt & Pickle)	
Dum Biryani [Vegetables / Chicken / Goat Meat / Prawn] 	395 / 495 / 595 / 695
(Basmati rice cooked with spices in the traditional "Dum" method)	
Fish / Prawn Moilee 	595 / 695
(Traditional Home Cooked Curry, Mustard Seeds, Coconut Milk)	
Murg Tikka Makhni 	575
(Oven Roasted Chicken Tikka, Tomato & Cream Sauce)	
Palak Gosht 	595
(Succulent Goat Meat, Spinach & Tomato Gravy)	

CHOICE OF INDIAN BREAD

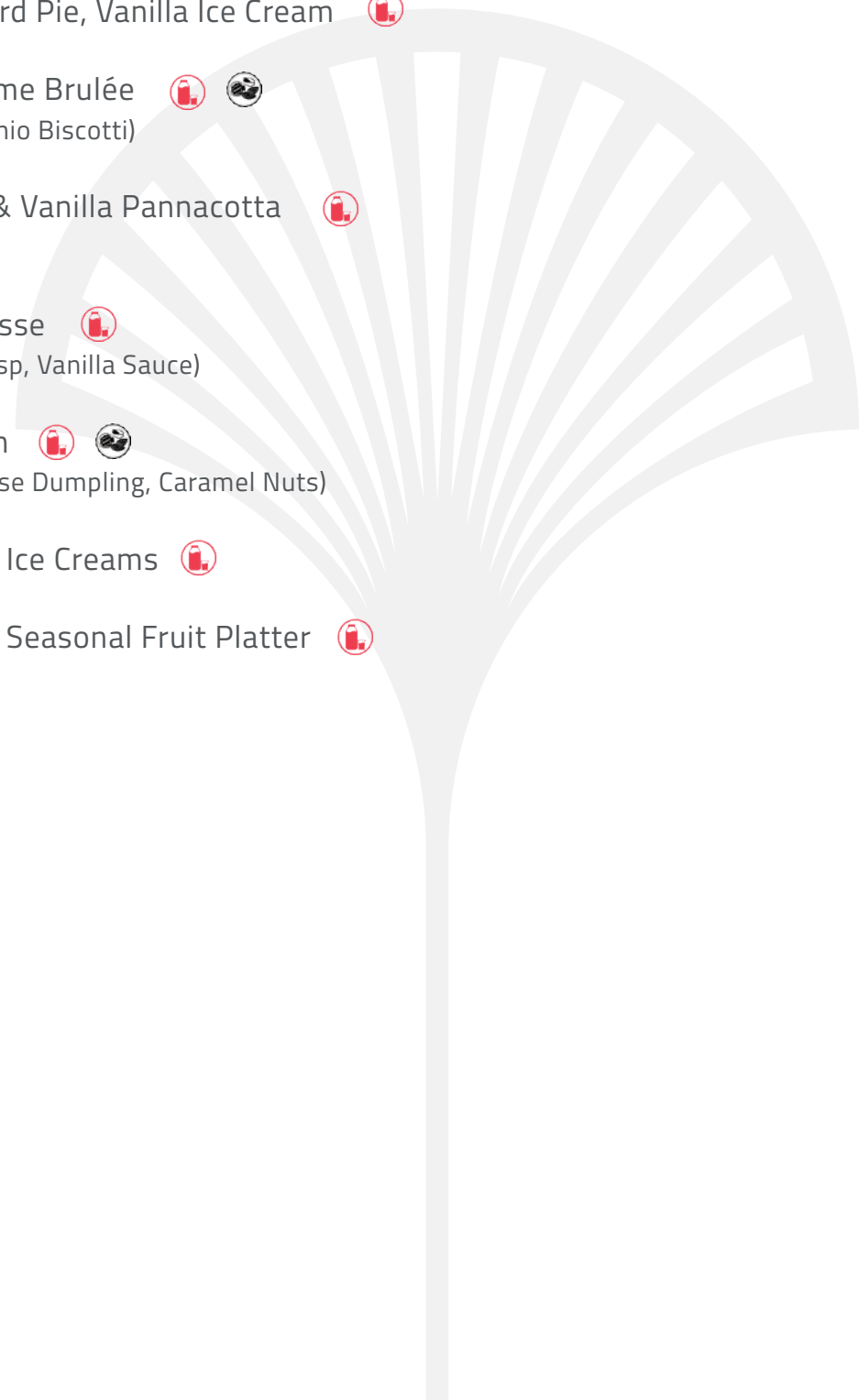











Gluten-Free Millet Bread	175
Whole Wheat Tawa Roti (2 Pieces)	155
Whole Wheat Tandoori Roti	175
Laccha Paratha	175
FERMENTED (KHAMIRI)	
Naan Butter Garlic Naan	195
Masala Kulcha	225

SIDES

Steamed Sautéed Vegetables	255
Brown Rice	255
Steamed Basmati Rice	255
Baby Potatoes	255
Mashed Potatoes	275

DESSERTS



Apple Custard Pie, Vanilla Ice Cream 	455
Banana Crème Brulée   (Citrus-Pistachio Biscotti)	455
Buttermilk & Vanilla Pannacotta  (Berry Sauce)	455
Kahlua Mousse  (Chocolate Crisp, Vanilla Sauce)	495
Gulab Jamun   (Cottage Cheese Dumpling, Caramel Nuts)	295
Selection of Ice Creams 	375
Selection of Seasonal Fruit Platter 	355



OUR PARTNERS AND SOURCING PHILOSOPHY

At Bookmark Resorts, our culinary philosophy revolves around three core principles: playfulness, meaning, and permanence. We find joy in crafting dishes that not only delight the palate but also hold profound significance in the lives of our guests. Our mission goes beyond creating fleeting culinary experiences; we strive to leave a lasting impression on the way people eat and live.

Central to our ethos is the deep reverence we hold for farmers and myriad producers. Their tireless work forms the foundation of our culinary artistry, and we seek to honour their noble contributions in every bite we serve. By highlighting their efforts, we hope to inspire not just our team and patrons but also our entire community to embrace a lifestyle of well-being and wholesome sustenance.

In the heart of our kitchen lies a deep passion for teaching, mentoring, and supporting our team. We believe that a united and inspired culinary force can make food more than just sustenance; it can be a canvas for creativity and a medium for sharing love and nourishment. Each dish that leaves our kitchen is a reflection of our collective dedication and unwavering pursuit of culinary brilliance.

In the end, our food is an extension of ourselves—the culmination of our beliefs, dedication, and shared love for culinary artistry. We invite you to join us on this enriching gastronomic journey, where each dish is a celebration of life, connection and the nourishing essence of our being."



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Near Log Huts Road, Manali, Himachal Pradesh 175131

9089 777 000 | book@bookmarkresorts.com

www.bookmarkresorts.com