



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]	295
Signature Juice (90 - 130 Cal) [ABC Pomegranate Spiced Guava]	325
Farm Fresh Fruits (140 - 185 Cal)	395
Choice of Cereals (100 - 170 Cal) ■ [With Hot Cold Skimmed Milk]	395
Choice Of Oats Porridge (150 - 190 Cal) ■ [Plain Masala]	395
French Toast Pancake Waffle (385 - 445 Cal) ■ [With Maple Honey Nutella Chocolate]	495
Baked Beans (155 Cal) ■	325
Eggs to Order (75 - 195 Cal) ▲ [Omelette Scrambled Poached Akuri Fried Egg] <i>Served with Hash Brown, Grilled Tomato, Toast Butter & Preserves</i>	495
Egg Benedict (640 Cal) ▲ <i>Served with Hash Brown, Grilled Tomato, Toast Butter & Preserves</i>	545
International Cheese Platter (485 Cal) ■ <i>Choice of any four Cheese, served with Cheese Cracker</i>	895

NORTH INDIAN | SOUTH INDIAN

Idli (210 Cal) <i>Served with Sambhar & Chef curated Chutneys</i>	545
Masala Poha (190 Cal) <i>Served with Sev & Chopped Onion</i>	445
Paratha (440 Cal) <i>Served with Curd, Pickle & White Butter</i>	445
Poori with Bhaji Chole (580 Cal)	445
Kachori Mirchi Vada (680 Cal) <i>Local love for breakfast</i>	495

HOT BEVERAGE

Tea (2 - 90 Cal) [Masala Assam Darjeeling English Breakfast Early Grey Green Chamomile Jasmine]	225
Coffee (15 - 190 Cal) [Americano Black Espresso Cappuccino Latte Mocha]	225
Malts (450 Cal) [Horlicks Bournvita Hot Chocolate Caramel Chocolate]	225
Pure Chocolate Sin (390 Cal)	295

COLD BEVERAGE



Cold Coffee <i>(150 - 170 Cal)</i> [Plain with Ice Cream]	325
Lassi <i>(280 - 320 Cal)</i> [Sweet Salted Masala]	325
Chaas <i>(140 - 180 Cal)</i> [Plain Masala Salted]	325
Smoothie <i>(160 - 280 Cal)</i>	325
Milkshakes <i>(280 - 350 Cal)</i> [Vanilla Strawberry Chocolate Oreo]	325
Fresh Lime Water Soda <i>(90 - 150 Cal)</i> [Sweet Salted Masala]	275
Iced Tea <i>(90 - 130 Cal)</i> [Lemon Peach Pineapple Honey Citrus Mint]	325
Ginger Mint Elixir <i>(180 Cal)</i>	345
Aerated Beverage	275

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



Mezze Platter (250 Cal) <i>Assorted Hummus, Baba Ghanoush, Tabbouleh, Falafel & Tzatziki served with Pita Bread</i>	995
Mushroom Duplex (280 Cal) <i>Baked Mushroom stuffed with Creamy Leeks, Cheddar, Pine Nuts</i>	795
Cheddar Chili Beet Croquettes (220 Cal) <i>Served with Chili Mayo</i>	745
Baby Corn Cigar Roll (330 Cal) <i>Crumb Fried Baby Corn served with Tartar Sauce</i>	795
Crispy Corn Chili Pepper Corn (220 Cal) <i>Crispy coated Corn with Garlic, Onion, Spring Onion & Chili</i>	745
Veg 99 (210 Cal) <i>Crispy Vegetables tossed with Ginger Garlic Chili</i>	745
Schezwan Cheese Fritters (230 Cal) <i>Cottage Cheese deep-fried served with Chili Mayo</i>	745
Cheese Corn & Chili Toast (210 Cal) <i>French Baguette topped with Corn, Capsicum, Onion, grated Mozzarella, Jalapeño, Chili Flakes</i>	745
Sizzling Spicy Paneer (280 Cal) <i>[Pan-fried Tofu Paneer] tossed with Onion, Garlic, Chili Flakes, Soya & Sugar</i>	745
Paneer Taipan (270 Cal) <i>Pan-fried Cottage Cheese tossed with Cilantro Sauce</i>	745
Crispy Lotus Stem (230 Cal)	795

Honey Chili Potato (230 Cal) <i>Batter fried Potato tossed with spicy sauce & Honey</i>	695
Bharwaan Paneer Tikka (180 - 220 Cal) <i>Cottage Cheese Tikka stuffed with dry fruit Khoya & served with Mint Chutney</i>	895
Malai Broccoli (210 Cal) <i>Marinated & Clay Oven cooked Broccoli served with Mint Chutney</i>	995
Dahi Ke Kebab (220 Cal) <i>Hung Curd & Cottage Cheese stuffed Kebab served with Mint Chutney</i>	895
Tandoori Platter (260 Cal) <i>Six Tandoori veg starters served with Mint & Yoghurt Chutney</i>	1195


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>	1645
Chicken Quesadilla (280 Cal) <i>Served with Tomato Salsa</i>	1195
Parmesan Crusted Chicken (330 Cal) <i>Deep fried crispy Parmesan Chicken served with Tartar sauce</i>	1095
Stir-Fried Lamb (310 Cal) <i>Sliced Lamb, Bok Choy, Capsicum, Onion diced, Garlic & Chili paste</i>	1195
Fiery Chili Pork (320 Cal) <i>Sliced Pork cooked with Garlic, tricolour Pepper, Oyster sauce, Soya & Scallions</i>	1195
















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Achari Fish Tikka (220 Cal) <i>Caraway seed infused Fish Tikka</i>	1195
Jolokia Tawa Fish (320 Cal) <i>Grilled & spicy Tawa Fish</i>	1195
Spicy Calamari (340 Cal) <i>Coated Pan-Fried Calamari tossed with Capsicum & Chinese Spices</i>	1395
Shami Kebab (240 Cal) <i>Minced Lamb Kebab served with Mint Chutney & ulta tawa Paratha</i>	1095
Mutton Gilafi Seekh (250 Cal) <i>Marinated mince Lamb cooked in tandoor served with Mint Chutney</i>	1395
Harissa Cilantro Pesto Prawn (280 Cal) <i>Grilled Prawns duo, Wonton Cups & spicy Papaya Salad</i>	1945
Murg Malai Tikka (240 Cal) <i>Tender juicy boneless Chicken Chunks cooked in Clay Oven</i>	1195
Tandoori Pomfret (210 Cal) <i>Clay Oven cooked Pomfret</i>	1945
Chili Garlic Prawn (320 Cal) <i>Deep fried Prawns tossed with Garlic, Chili & Onion</i>	1945
Pizza Indiana (460 Cal) <i>Chicken Tikka, Mustard Prawns & Mutton Chukka</i>	1095
Reshmi Kebab (280 Cal) <i>Mouth melting Chicken Kebab</i>	1095
Non-Veg Tandoori Platter (340 Cal) <i>Six types of Kebabs served with Mint & Yoghurt Chutney</i>	2245

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SOUP 

Broccoli & Almond (180 Cal) 	395
Green Pea Mint & Asparagus (160 Cal) 	395
Creamy Seafood Chowder (190 Cal) 	395
Tomato Basil (170 Cal) 	345
Minestrone (180 Cal) 	345
Manchow (160 - 210 Cal)   [Vegetarian / Chicken]	395 / 445
Sweet Corn (160 - 210 Cal)   [Vegetarian / Chicken]	395 / 445
Clear Soup (160 - 210 Cal)   [Vegetarian / Chicken]	395 / 445
Hot & Sour (160 - 210 Cal)   [Vegetarian / Chicken]	395 / 445




SALAD 🕒

Mediterranean Quinoa Salad (130 Cal) 🟢	895
<i>Healthy Greek Salad made with fresh Cherry Tomato, diced Pepper, chopped Parsley, Red Onion & Guacamole</i>	
Watermelon Goat Cheese (110 Cal) 🟢	895
<i>Watermelon, Pear, Goat Cheese & Hazelnut with Raspberry Dressing</i>	
Classic Caesar (140 Cal) 🟢	1095
With Chicken (150 Cal) 🔴	1095
With Grilled Prawn (180 Cal) 🔴	1395
Mexican Chicken Salad (160 Cal) 🔴	995
<i>Mustard marinated grilled Chicken with Cilantro Honey Vinaigrette</i>	
Asian Seafood Salad (170 Cal) 🔴	995
<i>Prawns, Calamari, Mussels & grilled Fish served on a bed of mixed green</i>	

BURGER

Vegetable Cheese Burger (260 Cal) 	695
<i>Vegetable Patty with Mushroom, Jalapeno & Cheddar</i>	795
Crispy Double Patty Chicken Burger (380 Cal) 	
<i>Minced Double Chicken Patty, fried Egg, caramelized Onion</i>	
Mediterranean Lamb Burger (340 Cal) 	895
<i>Harissa marinated Lamb Patty, Guacamole, homemade Aioli, Jalapeño & Tomato</i>	

SANDWICH

Double Decker Veg Sandwich (290 Cal) 	795
<i>Layered Cheese Sandwich with Green Chutney & Veggies</i>	
Grilled Chicken Cheddar Sandwich (340 Cal) 	845
<i>Grilled Chicken, Pesto Mayo with Cheddar Cheese</i>	
Ultimate Bacon Sandwich (360 Cal) 	895
<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) <i>Grilled Chicken with sweet Teriyaki sauce & served with fresh Garden Salad</i>	1095
Oozing Chicken Steak (360 Cal) <i>Served with mashed Potato, sautéed Beans & country style sauce</i>	1195
Garlic Rosemary Lamb Chops (370 Cal) <i>Rosemary Lamb chop serve with Mustard Potato, sautéed Peas & Chimichurri sauce</i>	1395
Catch of the Day (370 Cal) <i>Grilled Salmon served with Citrus Salad & country sauce</i>	1945
Braised Pork Belly with Spicy BBQ Sauce (410 Cal) <i>Grilled Apple & Mesclun Salad</i>	1395
Tandoori Lamb Chops (340 Cal) <i>Served with Mustard Baby Potato & Green Peas Salad</i>	1395
Crumbed Fried Fish & Chips (380 Cal) <i>Served with crispy Truffle fries & Tartar sauce</i>	1095
Cracked Pepper & Lemon Grilled Fish (360 Cal) <i>Served with sautéed veg & mashed Potato</i>	1195
Cottage Cheese Steak (320 Cal)  <i>Served with sautéed baby Potato & vegetables</i>	995

FROM THE BOWL

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

<p>Chole Kulcha (280 Cal) ■</p> <p><i>Delhi style Yellow Mutter Chaat served with Baby Kulcha</i></p>	895
<p>Beetroot Risotto with Ratatouille (320 Cal) ■</p> <p><i>Creamy Beetroot Risotto with Ratatouille</i></p>	895
<p>Cheese Corn Cannelloni (230 Cal) ■</p> <p><i>Classic Italian dish made by mixture of Corn, Spinach, Parmesan Cheese & Mozzarella</i></p>	895
<p>Tikha Murg Khurchan (260 Cal) ▲</p> <p><i>Served with Baby Cheese Naan & Jeera rice</i></p>	945
<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>	795 / 895 / 1145
<p>Lamb Bonanza (290 Cal) ▲</p> <p><i>Spaghetti tossed with minced Lamb sauce & grated Parmesan</i></p>	1395
<p>Chicken Lasagna (280 Cal) ▲</p> <p><i>Served with Salad & Garlic Bread</i></p>	1195
<p>Nasi Goreng (320 Cal) ▲</p> <p><i>Indonesian Seafood fried Rice served with Prawns cracker, Chicken Satay, fried Egg & Sambal</i></p>	1195
<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>	895 / 1145 / 1345

FRIED RICE / NOODLES

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

Vegetarian (180 Cal) 	645
Chicken (200 Cal) 	745
Egg (210 Cal) 	695
Seafood (220 Cal) 	795

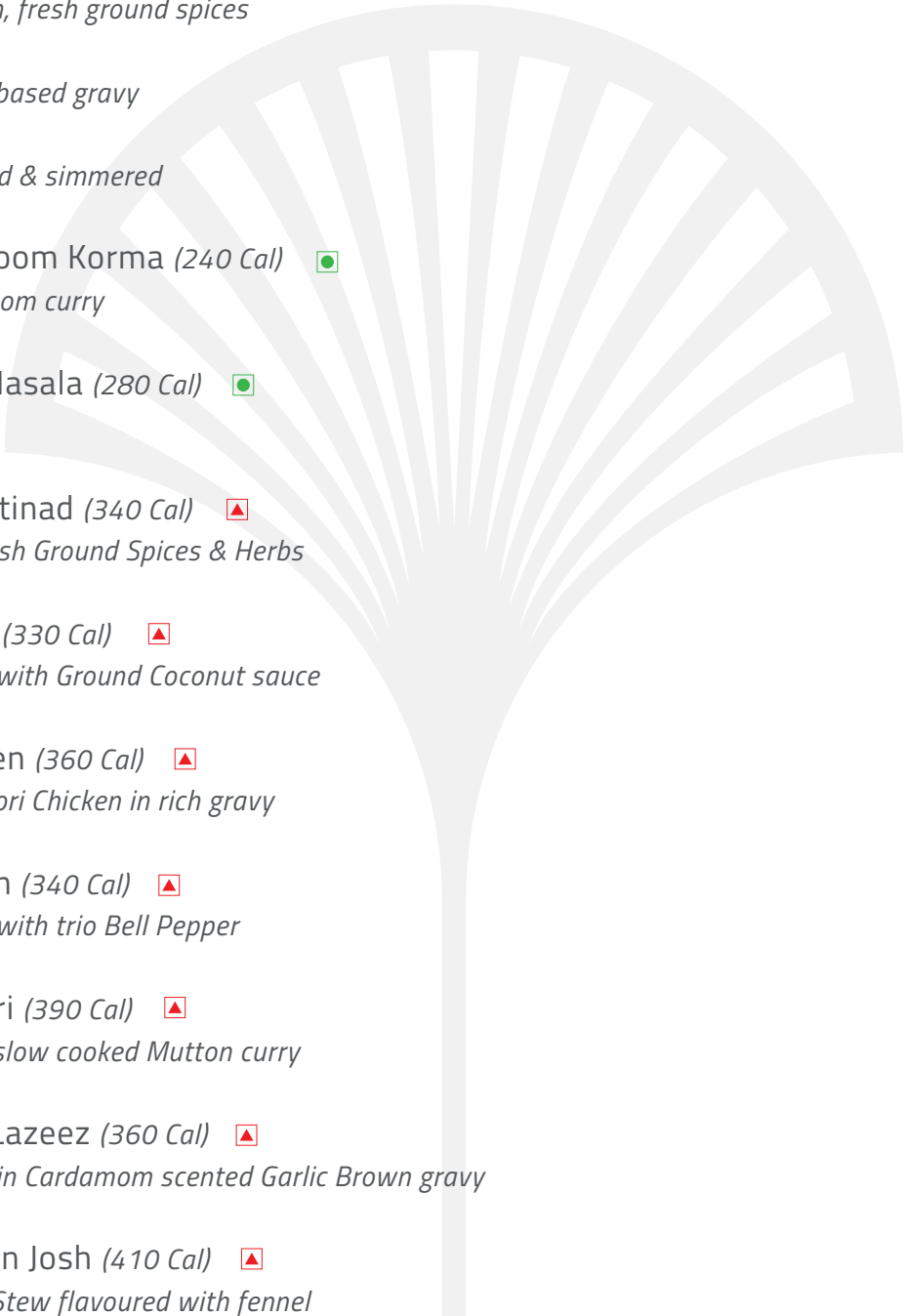
INDIAN DELICACY (MAIN COURSE)

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

Lahsooni Dal Tadka (260 Cal)  <i>Yellow Lentils tempered with Ghee</i>	645
Dal Double Tadka (260 Cal) 	645
Dal Makhni (290 Cal)  <i>Overnight Cooked Black Lentils finished with Butter & Cream</i>	745
Mushroom Cashew Mutter (280 Cal)  <i>Button Mushroom Green Peas</i>	645
Lahsooni Makai Palak (270 Cal)  <i>Spinach & American Corn tempered with Cumin & Garlic</i>	645
Diwani Handi (270 Cal)  <i>Exotic vegetables cooked to perfection</i>	645
Subz Saagwaala (270 Cal)  <i>Loads of Spinach with Indian vegetables</i>	645
Subz Jalfrezi / Kadai Sabzi (270 Cal) 	645



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Paneer Aap Ki Pasand (220 - 260 Cal) ■	
Makhni	695
<i>Paneer simmered in Tomato gravy</i>	
Kadai	695
<i>Onion, Capsicum, fresh ground spices</i>	
Palak	695
<i>Cream Spinach-based gravy</i>	
Tikka Masala	695
<i>Clay oven cooked & simmered</i>	
Shahi Mushroom Korma (240 Cal) ■	645
<i>Mughlai Mushroom curry</i>	
Mushroom Masala (280 Cal) ■	645
<i>Indian Delicacy</i>	
Chicken Chettinad (340 Cal) ▲	1095
<i>Chicken with fresh Ground Spices & Herbs</i>	
Kozhi Korma (330 Cal) ▲	1095
<i>Chicken cooked with Ground Coconut sauce</i>	
Butter Chicken (360 Cal) ▲	1195
<i>Boneless Tandoori Chicken in rich gravy</i>	
Kadai Chicken (340 Cal) ▲	1095
<i>Chicken cooked with trio Bell Pepper</i>	
Mutton Nihari (390 Cal) ▲	1395
<i>Lucknow origin slow cooked Mutton curry</i>	
Murg Handi Lazeez (360 Cal) ▲	1095
<i>Chicken cooked in Cardamom scented Garlic Brown gravy</i>	
Mutton Rogan Josh (410 Cal) ▲	1395
<i>Kashmiri Lamb Stew flavoured with fennel</i>	

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Malabar Fish Curry (330 Cal) ▲ 1195
A Kerala Fish curry prepared by Coconut, Tamarind & Indian spices

Prawn Masala (280 Cal) ▲ 1945
Prawn cooked in Onion, Tomato & Indian spices

LOCAVORE

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

Gatta Curry (280 Cal) ■ 645
Gram flour Dumpling simmered in local Spices & Yoghurt

Kair Sangri (230 Cal) ■ 645
Local Berries soaked in Butter Milk & tempered

Papad Mangodi (210 Cal) ■ 595
Local preparation of Papad & sundried Lentil Dumpling

Dal Baati Churma (330 Cal) ■ 1195
Baked Wheat balls served with Lentils
**4 hours advance order required*

Rajasthani Kadi Chawal (260 Cal) ■ 745








Methi Murg (320 Cal) ▲ 1095
Chicken cooked with dried Fenugreek Leaves

Laal Maas (380 Cal) ▲ 1395
Traditional Lamb preparation

Banjara Gosht (390 Cal) ▲ 1395
Rajasthani feast with all perfect spices

**24 hours prior information required*

RICE / BIRYANI

Steamed Rice (200 Cal) 	325
Peas Pulao Jeera Pulao Ghee Rice (230 - 350 Cal) 	395
Curd Rice (210 Cal) 	545
Plain Masala Khichdi (210 - 230 Cal) 	545
Biryani	
Subz (320 Cal) 	745
Chicken (410 Cal) 	845
Mutton (430 Cal) 	995

ASSORTED INDIAN BREAD (80 - 150 Cal)

Phulka (3 pieces) [Plain Butter]	295
Tandoori roti [Plain Butter]	195
Naan [Plain Butter Garlic Cheese]	245
Paratha [Aloo Methi Paneer Ajwain]	225
Kulcha [Plain Masala Paneer Onion]	255

DESSERTS



Nutella Brownie with Ice Cream (280 Cal) <i>Nutella Brownie served with Vanilla Ice Cream & Rainbow Sprinkler</i>	695
Baked Yoghurt with Blueberry Compote (140 Cal) <i>It is made in condensed Milk, fresh Cream & Yoghurt</i>	745
Tiramisu (220 Cal) <i>Italian classic Cake. Dive into a luxurious combination of Mascarpone, Coffee & Kahlua</i>	695
Cheese Cake (240 Cal) <i>Dessert made with a soft fresh Cheese, Egg & Sugar</i>	695
Rasmalai (240 Cal)	625
Gulab Jamun (300 Cal)	425
Ice Cream (190 Cal)	445



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