



À LA CARTE

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



BOOKMARK
— RESORTS —
MANALI

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

BREAKFAST SELECTION

(7:30 AM - 10:30 AM)

We Nourish Everyone

While you savor the wide array of offerings, the following selections can be ordered from the kitchen “à la minute” to accomplish your dietary requirements. Each of the dishes was tried & tasted to get the right ingredients, pairing and flavours.

TEA SELECTION

Our curation includes a variety of flavonoid-enriched teas, herbal tisane & all-time breakfast favourites. We serve our tea with milk is also available with almond milk or coconut milk besides skimmed dairy milk & full cream milk.

Green	255
Green Tea with Chamomile	
Magical Mint Green Tea	
Pure Green Tea	
Black	255
Early Grey	
Kangra Strong	
Masala Tea with Ginger	
Herbal Tisane	255
Apple Strudel	
Honey Ginger Lemon	

COFFEE SELECTION

Brewing the perfect cup with integrity, creativity & love & putting the beans of our passion to brew the perfect cup.

We source our organic beans from Blue Tokai, fresh single estate 100% Arabica coffee beans, roasted with care. Our coffee is available with skimmed dairy milk & coconut milk as a dairy-free alternative.



Espresso Double Espresso	275
Americano	295
Filter Coffee	275
Cappuccino	295
Caffé Latte	295
Cold Coffee	295
Hot Chocolate	295

TO START WITH.....

Seasonal Fruit Platter (Choice of Seasonal Fruits, Lime)	395
Seasonal Fruit Juice (Please check with the server)	195
Choice of Cereals  	
Granola	295
Muesli	295
Chocos	255
Cornflakes	255
(With Hot Milk Cold Milk Honey)	
Baker's Basket  	395
(Chef's Choice of Morning Boulangerie Homemade Spread)	
Choice of Eggs 	
Omelette <i>with the choice of</i>	255
(Chili, Tomatoes, Mushrooms, Onion, Capsicum, Spring Onion, Parmesan Cheese)	
Egg Akuri	255
(Tomato, Spices, Brown Bread)	
Scrambled Egg	255
(Potato, Tomato, Brown Bread)	
Single Double Fried Egg	255
(Sourdough, Homemade Sausage, Sundried Tomato)	
Breakfast Slider	355
(Hot Cross Bun with Fried Eggs)	
(Chicken Salami, Mustard Aioli, Cheese & Tomato)	

PROBIOTIC

Fermented Rice Dosa  (Green peas & potatoes, Seasonal Vegetable Sambhar & Chutneys)	355
Uttapam  (Onion, Tomato, Ginger, Seasonal Vegetable Sambhar & Chutneys)	355
Steamed Rice Idli  (Onion, Tomato, Ginger, Seasonal Vegetable Sambhar & Chutneys)	355
Energy Bowl   (Homemade Granola, Cultured Yoghurt, Banana & Pumpkin Seed)	355

ALL-TIME FAVOURITE

Gluten-Free Pancake   (Fruit Compote Spiced Honey Toasted Seeds)	295
Berried French Toast   (Seasonal Fruit Compote Seeds Spiced Honey)	295
Sweet Savory Porridge  <i>(Please ask your host for more information)</i> <i>*Dairy - free option also available</i>	295
Flattened Rice Poha  (Mustard, Curry Leaves, Peanuts & Homemade Chutneys)	255
Semolina Upma  (South Indian Tempering, Peanut & Homemade Chutneys)	255
Whole Wheat Pao Bhaji  (Spiced Seasona, Vegetables, Red Onion & Lime)	295

Himachali Chana Madra  295
(Local Chickpea Stew, Whole Wheat Puri & Pickle)

Whole Wheat Paratha   255
(Please ask the server for the choice of Stuffing, Yoghurt & Pickle)

VITAMINGLES

Blueberry Smoothie 295

Strawberry Smoothie 295

Banana & Honey Smoothie 295

Mixed Berry Shake 295

Turmeric & Pistachio Milkshakes 295

Saffron & Almond Milk Shake 295

Non-dairy options of milk-shakes are also available. Please ask your server for more details.

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.

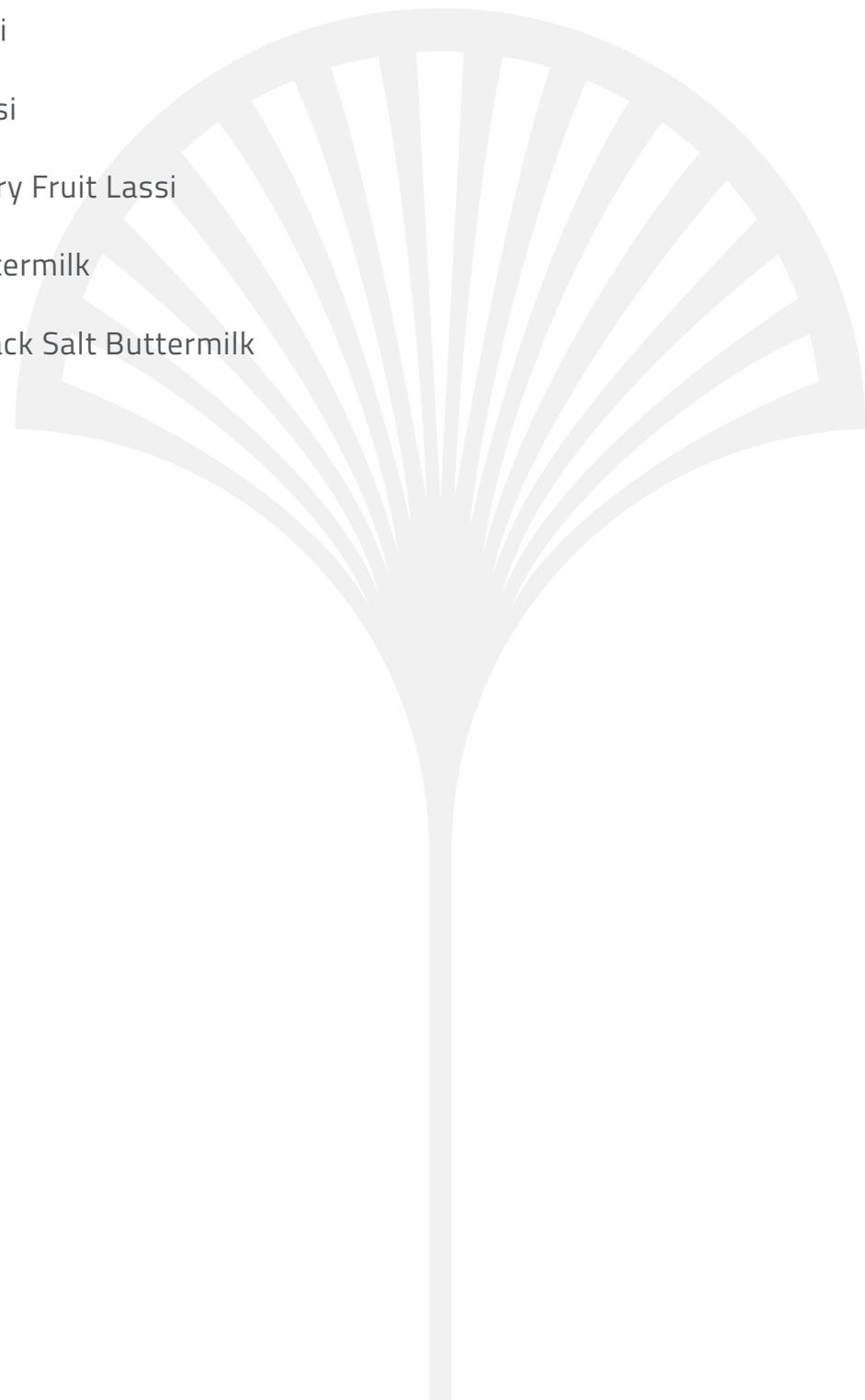
Still Water (Veen)	455
Infused Water (Pineapple Lemon Orange Lemongrass)	155
Coconut Water <i>(Rich in potassium & natural electrolytes. Refreshingly hydrating)</i>	155

COLD BEVERAGES

Juice of the Day	255
Blueberry Smoothie	295
Strawberry Smoothie	295
Banana & Honey Smoothie	295
Almond & Hazelnut Milkshake	295
Butterscotch Milkshake	295
Chocolate Milkshake	295



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Dates & Saffron Milkshake	295
Sweet Lassi	275
Mango Lassi	295
Banana Lassi	295
Saffron & Dry Fruit Lassi	295
Masala Buttermilk	275
Cumin & Black Salt Buttermilk	275

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SNACKS MENU

(11 AM - 11 PM)



Plain Masala Papad	225
Masala Peanut	225
French Fries	225
Crispy Corn Salt & Pepper	355
Chilli Garlic Mushroom	375
Vegetable Manchurian	355
Trio Paneer Tikka (with Homemade Chutney)	375
Classic Chili Paneer (Onion, Bell Pepper)	355
Hara Bhara Kebab (with Homemade Chutney)	355
Chicken Wings (Tossed in Spicy Oriental Sauce)	455
Chili Chicken (Onion, Bell Pepper)	475
Fish Fingers (Served with Tartare Sauce & Mustard Aioli)	475
Eggs To Order (Indian Style Scrambled Boiled Sunny Side Up Omelette)	255
Tandoori Chicken Tikka (with Homemade Chutney)	475
Nawabi Fish Tikka (with Homemade Chutney)	475
Murg Malai Tikka (with Homemade Chutney)	495
Chicken Salt & Pepper	475

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"A grain of rice contains the universe. When we look at a grain of rice, one second of mindfulness & 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 	325
(Cucumber, Radish, Bell peppers, Goat Cheese, Gluten-free Crisp)	
Red Beet  	325
(Orange, Beans, Feta, Seasonal Green, Walnut)	
Sakarkandi Chaat	325
(Tamarind & Cumin Chutney, Pomegranate)	
Niçoise Salad  	375
(Preserved Tuna, Hen Egg, Young Potato, Beans, Roasted Garlic Dressing)	
Smoked Chicken 	395
(Garden Leaves, Thyme-infused Croutons, Cherry Tomatoes, Jalapeno & Coriander Dressing)	

SMALL PLATES

Roasted Broccoli & Cauliflower 	425
(Millet, Garden Greens, Mint & Cilantro Chutney)	
Baby Corn & Lotus Root  	355
(Crispy Vegetables, Peanuts, Sweet & Sour Sauce)	

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Tacos [Paneer Chicken Fish]   (Bell Pepper, Cilantro, Roasted Tomato & Onion Salsa, Sauerkraut)	555
Tandoori Fish Tikka   (Mustard Marinated Fish, Pickled Salad & Chutney)	475
Murg Tikka  (Saffron & Spice Marinated Chicken, Pickled Salad & Chutney)	475
Chicken Satay  (Thai Salad & Pickle, Peanut Dipping)	555

SOUPS

Roasted Tomato Soup (Oven Roasted Tomato, Basil, Garlic)	295
Yellow Pumpkin Soup (Kasundi Pumpkin, Pepita, Chives)	295
Yamdagini Carrot Soup (Ginger, Ashwagandha, Cilantro)	295
Asian Coconut & Lemongrass Broth [Mushroom Chicken Shrimp] (Lime Leaf)	295
Clear Vegetable / Chicken Soup (Seasonal Vegetables, Lime, Vegetable / Chicken Gyoza)	295 / 355

LIGHT

WRAP & ROLL

Bookmark Mezze  (Moutabel, Beet Hummus, Fattoush, Muhammara, Pita Bread)	525
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

HEALTHY BOWLS

Hearty Ramen Bowl [Vegetable / Chicken or Egg]  <i>(The vegetarian version also available with Paneer)</i>	495 / 555
Tibetan Thupka  (Egg Noodles, Beans, Cabbage, Chicken, Pickled Vegetables)	555
Burrito Bowl [Grilled Paneer Pahadi Chicken]  (Brown Rice, Corn, Avocado, Olives)	555
BBQ Bowl (Grilled Chicken with Vegetables, Roasted Sweet Potatoes Homemade Pickles, Pico de Gallo Salsa)	625
Seafood Nasi Goreng  (Prawn, Vegetables Acar, Sunny Side Egg, Prawn Cracker)	675

SUBSTANTIAL

INTERNATIONAL SELECTION

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

Grilled Vegetable Lasagna   (Roasted Vegetables, Cheese, Tomato Sauce)	625
Pasta [Mushroom Chicken Shrimp]    TYPE - Penne Spaghetti Tagliatelle SAUCE - Tomato Sauce Alfredo Sauce Aglio e Olio	555
Thai Curry [Vegetable Chicken Fish Shrimp]   (Jasmine Rice, Thai Cucumber Pickle) CURRY - Red Green	655
Free Range Chicken  (Banana & Pistachio Crust, Spiced Squash Puree)	755
Stir-Fried Broccoli & Chicken   (Scallion, Sesame, Brown Rice, Homemade Pickle)	625
Hakka Noodles [Veg Paneer Chicken]  	525
Fried Rice [Veg Paneer Chicken] 	525

INDIAN SELECTION

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

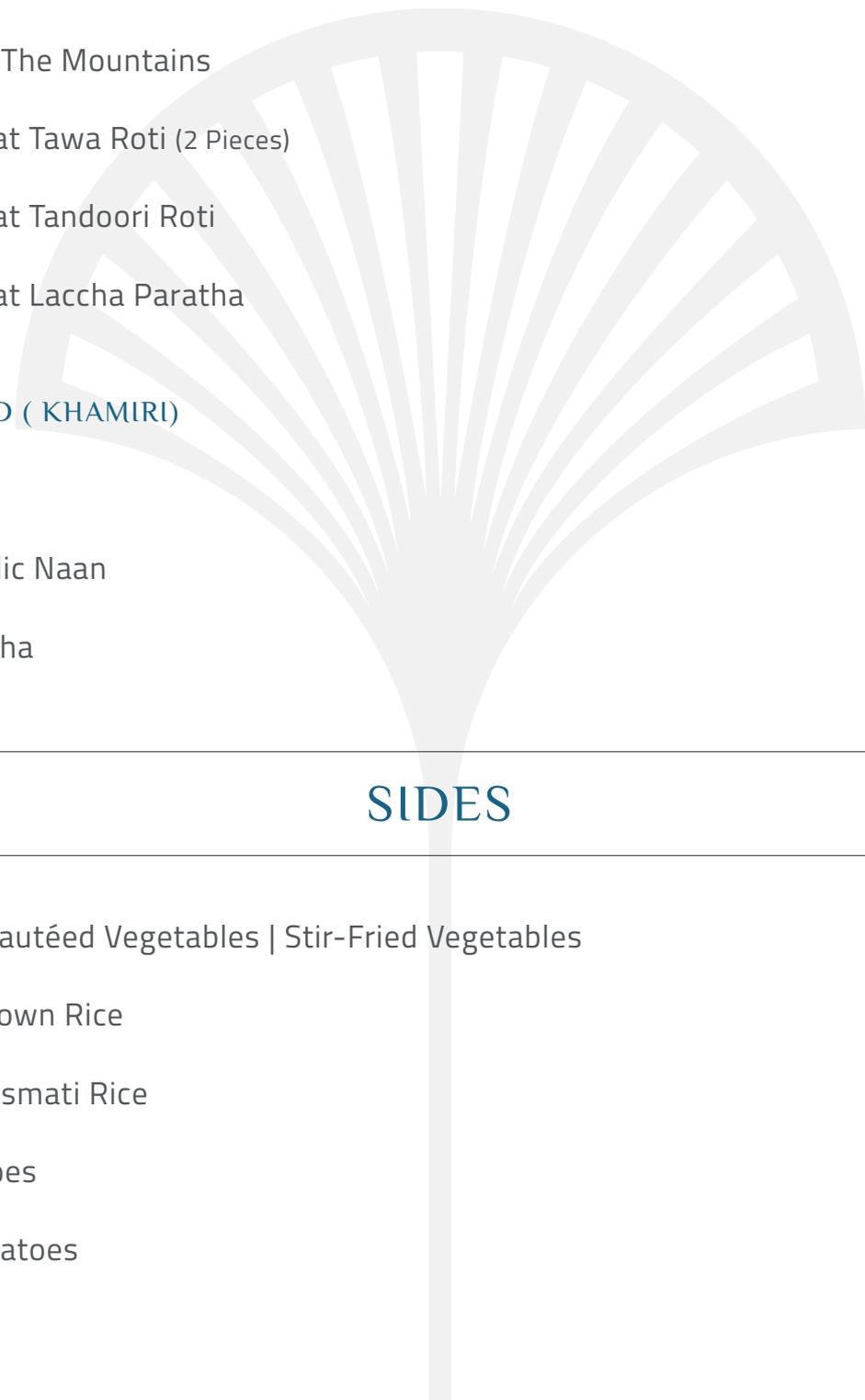
Kadhai Paneer  (Stir-Fried Cottage Cheese & Bell Pepper with Whole Spices & Tomato)	575
4M [Methi, Matar, Makhan, Mushroom]  (White gravy cooked with aromatic ingredients)	575

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Scrambled Cottage Cheese Paneer 	575
(Red Onion, Tomato & Bell Pepper)	
Bharwan Aloo  	455
(Nuts & Cottage Cheese Stuffed Potato, Tomato-Cashew Sauce)	
Subj Palak Meloni 	455
(Mélange of Flavoured Spinach Puree & Seasonal Vegetables)	
Himalayan Rajma 	395
(Local Rajma Simmered with Indian Spices)	
Yellow Dal Tadka 	355
(Cumin & Tomato Tempered Yellow Lentil)	
Dal Makhni 	395
(Slow Cooked Black "Urad Lentil")	
Khichdi 	375
(White Rice & Yellow Lentil Gruel)	
Dum Biryani [Vegetable / Chicken / Goat Meat / Prawn] 	495 / 595 / 695 / 795
(Basmati Rice cooked with Spices in the traditional "Dum" method)	
Fish / Prawn Moilee 	625 / 795
(Traditional Home Cooked Curry, Mustard Seeds, Coconut Milk)	
Murg Tikka Makhni 	655
(Oven Roasted Chicken Tikka, Tomato & Cream Sauce)	
Palak Gosht 	695
(Succulent Goat Meat, Spinach & Tomato Gravy)	

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CHOICE OF INDIAN BREAD

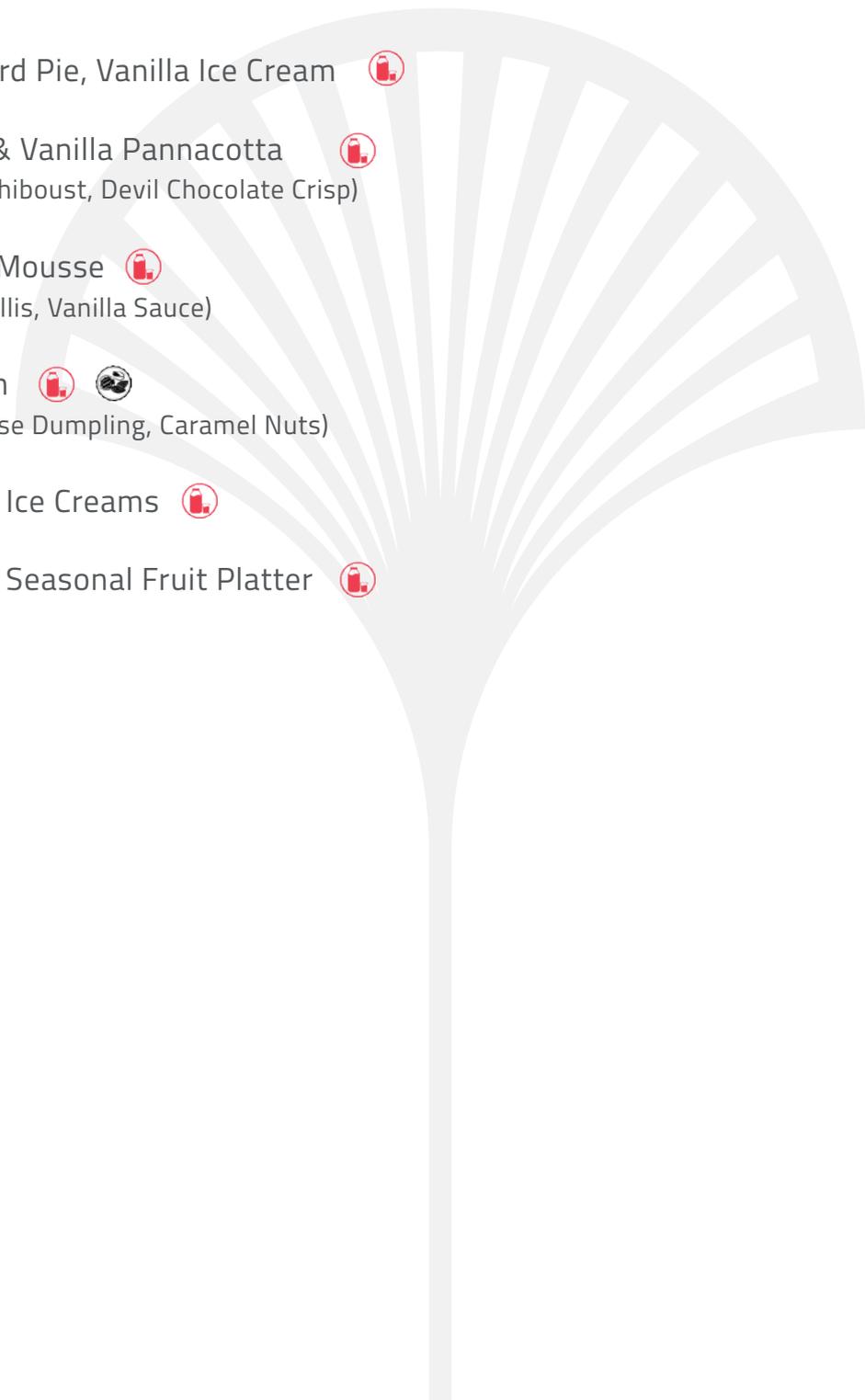


Millet From The Mountains	225
Whole Wheat Tawa Roti (2 Pieces)	155
Whole Wheat Tandoori Roti	155
Whole Wheat Laccha Paratha	175
FERMENTED (KHAMIRI)	
Naan	195
Butter Garlic Naan	225
Masala Kulcha	225

SIDES

Steamed Sautéed Vegetables Stir-Fried Vegetables	275
Steamed Brown Rice	325
Steamed Basmati Rice	275
Baby Potatoes	255
Mashed Potatoes	255

DESSERTS



Apple Custard Pie, Vanilla Ice Cream 	525
Buttermilk & Vanilla Pannacotta  (Wild Cream Chiboust, Devil Chocolate Crisp)	525
Kahlua Soy Mousse  (Chocolate Trellis, Vanilla Sauce)	575
Gulab Jamun   (Cottage Cheese Dumpling, Caramel Nuts)	375
Selection of Ice Creams 	455
Selection of Seasonal Fruit Platter 	395



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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