



CEDRUS

BREAKFAST MENU

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

THE BEGINNING OF NOURISHMENT.....

"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

À LA CARTE 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

Inspired by our tea master, 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

Green Tea with Chamomile
Magical Mint Green Tea
Pure Green Tea

195

Black

Early Grey
Kangra Strong
Masala Tea with Ginger

195

Herbal Tisane

Apple Strudel
Honey Ginger Lemon

195

COFFEE SELECTION

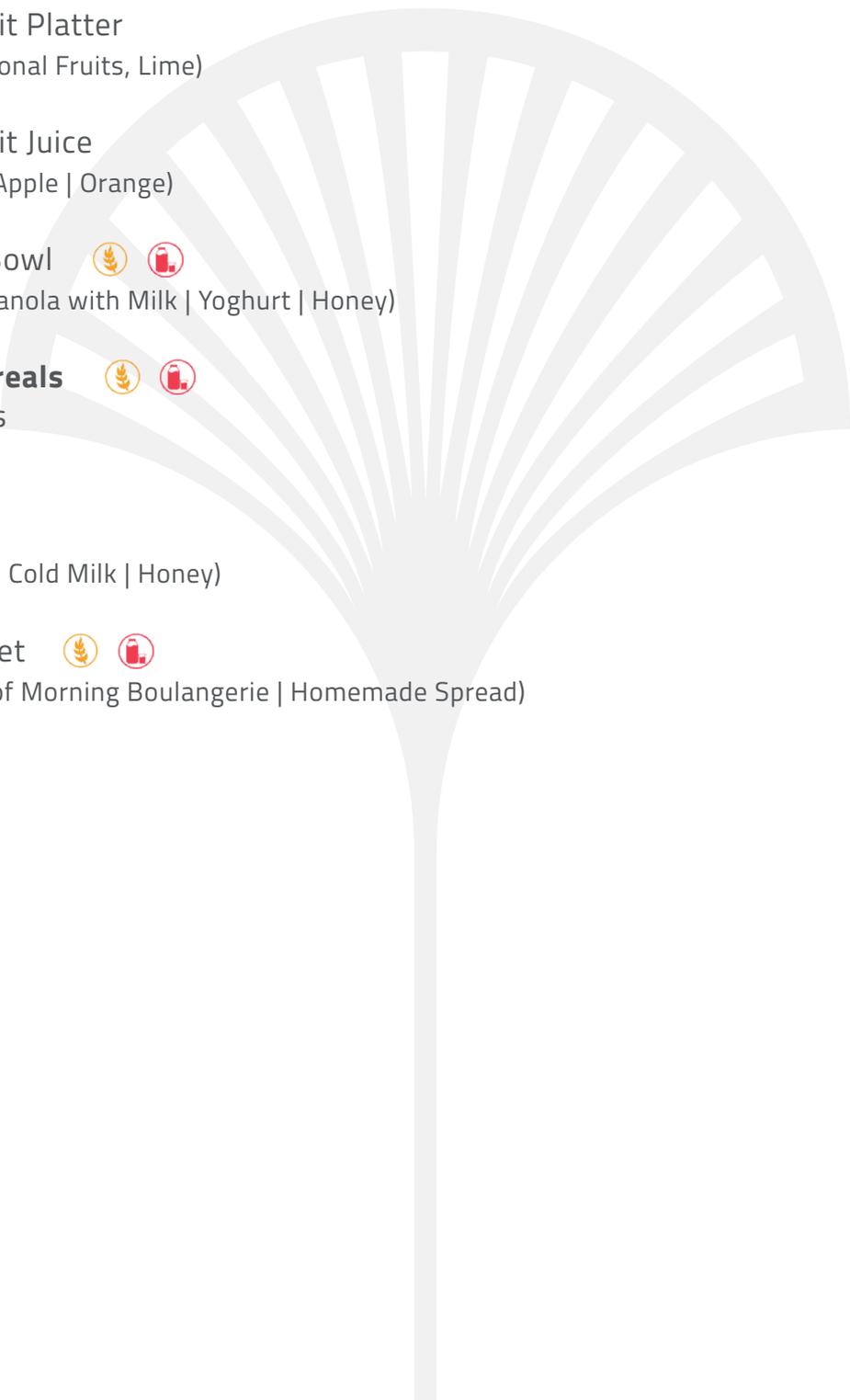
Brewing the perfect cup with integrity, creativity & love & putting the beans of our passion to brew the perfect cup.

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	195 / 255
Americano	275
Filter Coffee	275
Cappuccino	275
Caffé Latte	275
Hot Chocolate	275

TO START WITH.....



Seasonal Fruit Platter (Choice of Seasonal Fruits, Lime)	395
Seasonal Fruit Juice (Watermelon Apple Orange)	195
The Energy Bowl   (Homemade Granola with Milk Yoghurt Honey)	275
Choice of Cereals   Wheat Flakes Muesli Chocos Cornflakes (With Hot Milk Cold Milk Honey)	295
Baker's Basket   (Chef's Choice of Morning Boulangerie Homemade Spread)	355

CHOICE OF EGGS



Omelette <i>with the choice of</i> (Chili, Tomatoes, Mushrooms, Onion, Capsicum, Spring Onion, Parmesan Cheese)	225
Poached Free-Range Eggs (Sweet potato, Tomato & Chimichurri)	225
Egg Akuri (Tomato, Spices & Brown Bread)	225
Scrambled Egg (Potato, Tomato & Brown Bread)	225
The Himalayan Egg Benedict (Homemade English Muffins, Chicken Ham & Saffron Hollandaise)	255
Single Double Fried Egg (Sourdough, Homemade Sausage & Sundried Tomato)	255
Middle Eastern Style Egg (Poached Egg, Chickpea Hummus & Smoked Paprika)	255
Breakfast Slider (Hot Cross Bun with Fried Eggs) (Chicken Salami, Mustard Aioli, Cheese & Tomato)	295

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
Smoothie Bowl   (Homemade Granola, Cultured Yoghurt, Banana & Pumpkin Seed)	355
Congee - Japanese Rice Gruel (Choice of Chicken / Vegetables, Edamame, Sesame Seed & Gari)	355 / 325

ALL-TIME FAVOURITE

Gluten-Free Pancake Waffle   (Fruit Compote Spiced Honey Toasted Seeds)	255
Berried French Toast   (Seasonal Fruit Compote Seeds Spiced Honey)	255
Avacado Toast   (Boiled / Poached Eggs Homemade Sourdough)	355
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)	225



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MANALI

Semolina Upma 	225
(South Indian Tempering, Peanut & Homemade Chutneys)	
Whole Wheat Pao Bhaji 	255
(Spiced Seasona, Vegetables, Red Onion & Lime)	
Himachali Chana Madra 	255
(Local Chickpea Stew, Whole Wheat Puri & Pickle)	
Whole Wheat Paratha  	225
(Please ask the server for the choice of Stuffing, Yoghurt & Pickle)	

VITAMINGLES

Blueberry Smoothie	255
Strawberry Smoothie	255
Banana & Honey Smoothie	255
Mixed Berry Shake	255
Turmeric & Pistachio Milkshakes	255
Saffron & Almond Milk Shake	255

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



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