



# SAWAI CAFE

ALL-DAY DINING

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RESTAURANT MENU

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# BREAKFAST



<b>Seasonal Fresh Fruit Juice</b> Freshly pressed seasonal fruits, naturally refreshing and rich in essential vitamins.	120–130 kcal	₹385
<b>Signature Juice</b> House-crafted juice blend with balanced sweetness, freshness, and vibrant natural flavours.	90–130 kcal	₹385
<b>Farm Fresh Fruits Platter</b> Handpicked seasonal fruits, sliced fresh and served chilled for a wholesome start.	140–185 kcal	₹358
<b>Choice of Cereals</b> Assorted breakfast cereals served with hot or cold milk, light and nourishing.	110–170 kcal	₹330
<b>Choice of Oats</b> Comforting oats cooked to perfection, served plain or lightly seasoned.	150–190 kcal	₹440
<b>Bakers Basket</b> Selection of freshly baked breads and pastries served with butter and preserves.	420–445 kcal	₹495
<b>French Toast / Pancake / Waffle</b> Golden breakfast classics served warm with syrup, butter, and seasonal accompaniments.	385–445 kcal	₹495
<b>Baked Beans</b> Slow-cooked baked beans in rich tomato sauce, hearty and comforting.	155 kcal	₹495
<b>Eggs to Order</b> Eggs prepared your way—fried, scrambled, poached, or omelette, freshly made.	75–195 kcal	₹495
<b>Egg Benedict</b> Poached eggs on toasted bread topped with creamy hollandaise sauce.	640 kcal	₹495
<b>Grillé à l'Avocat</b> Grilled toast topped with creamy avocado, delicately seasoned for a modern breakfast.		₹765
<b>International Cheese</b> Curated selection of international cheeses served with artisan bread and accompaniments.	485 kcal	₹655

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# BREAKFAST



<b>IDLI</b> Soft steamed South Indian rice cakes, light, fluffy, and traditionally comforting.	210 Kcal	₹495
<b>Dosa (Plain / Masala / Rawa)</b> Crisp South Indian crepe served plain or filled with spiced potato masala.	280 Kcal	₹495
<b>Uthappam / Set Dosa</b> Soft, thick South Indian pancakes served with coconut chutney and sambar.	245 Kcal	₹495
<b>Masala Poha</b> Lightly spiced flattened rice tossed with herbs and peanuts.	190 Kcal	₹495
<b>Paratha</b> Fluffy deep-fried pooris served with spiced potato bhaji or chickpea curry.	480 kcal	₹495
<b>Poori with Bhaji/ Chole</b> Fried poori served with potato bhaji or chickpea chole.	680 Kcal	₹358
<b>Kachori / Mirchi Vada</b> Crispy Indian snacks filled with spiced lentils or chilli, bold and flavourful.	680 Kcal	₹495

# BEVERAGES (HOT)



<b>Choice of Tea</b> Classic Indian tea selection brewed fresh and served hot.		₹248
<b>Coffee</b> Freshly brewed coffee with rich aroma and balanced flavour.		₹248
<b>Malts</b> Comforting malt-based hot beverage, nourishing and smooth.		₹248
<b>Pure Chocolate Sin</b> Indulgent hot chocolate with deep cocoa richness and velvety texture.		₹275

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# COLD BEVERAGES



<b>Cold Coffee</b> Chilled coffee blended smooth with milk, lightly sweetened and refreshingly rich.	150-170 Kcal	₹325
<b>Lassi</b> Traditional yoghurt-based drink, creamy, cooling, and gently sweetened.	280-320 Kcal	₹325
<b>Chaas</b> Light spiced buttermilk with herbs, refreshing and ideal for warm days.	140-180 Kcal	₹325
<b>Smoothie</b> Blended fruits with smooth texture, naturally refreshing and energising.	160-280 Kcal	₹325
<b>Milkshakes</b> Classic thick milkshakes blended creamy with rich flavours.	280-385 kcal	₹325
<b>Fresh Lime Water / Soda</b> Freshly squeezed lime served still or sparkling, light and refreshing.	90-150 Kcal	₹270
<b>Ice Tea</b> Chilled brewed tea with subtle sweetness and refreshing citrus notes.	90-130 Kcal	₹270
<b>Ginger Mint Elixir</b> Cooling blend of ginger and mint, refreshing with gentle spice.	180 Kcal	₹270
<b>Aerated Water</b> Sparkling aerated water served chilled for simple refreshment.		₹215

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# APPETIZERS



<b>Mushroom &amp; Cheese Crostini</b> Toasted bread topped with sautéed mushrooms and melted cheese.	280 Kcal	₹655
<b>Crispy Tacos</b>	220 Kcal	₹655
<b>Tortillas – Cajun Jackfruit (Vegan)</b>		₹655
<b>Tortillas – Corn Cheese &amp; Spinach</b>		₹655
<b>Tortillas – Spiced Lamb</b>		₹765
<b>Tortillas – Spiced Chicken</b>		₹765
<b>Togarashi Prawn</b> Succulent prawns seasoned with Japanese togarashi spice, crisp and aromatic.		₹875
<b>Cheddar &amp; Jalapeno Toast</b> Toasted bread topped with melted cheddar and spicy jalapenos.	210 Kcal	₹655
<b>Buffalo Wings</b> Crispy chicken wings tossed in classic buffalo sauce, bold and tangy.	280 Kcal	₹765

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# PIZZETTE'S



<b>Mushroom</b> Stone-baked pizzette topped with sautéed mushrooms and melted cheese.	410 Kcal	₹655
<b>Assorted Veg</b> Stone-baked pizzette topped with seasonal vegetables and classic cheese blend.	410 Kcal	₹655
<b>Chicken / Lamb / Prawn</b> Stone-baked pizzette topped with your choice of spiced chicken, lamb, or prawns.	410 Kcal	₹765
<b>Moroccan Trio Chicken Tenders</b> Juicy chicken tenders marinated with Moroccan spices, grilled and served hot. (It can be cooked in three ways grilled / Butter fried / deep fried)	330 Kcal	₹765
<b>Gambas ala Plancha</b> Grilled prawns cooked Spanish-style, seasoned simply to highlight natural sweetness.	320 Kcal	₹985
<b>Calamari Al Ajilo</b> Tender calamari tossed with garlic, olive oil, and subtle seasoning.	340 Kcal	₹985
<b>Margherita Pizza</b> Classic pizza with tomato sauce, mozzarella cheese, and fresh basil.	460 Kcal	₹655
<b>Chicken Tikka Pizza</b> Pizza topped with smoky chicken tikka, onions, and mozzarella cheese.	460 Kcal	₹765
<b>Mustard Prawns Pizza</b> Bold mustard-marinated prawns layered over rich tomato sauce and cheese.	460 Kcal	₹985
<b>Mutton Chukka Pizza</b> Spicy South Indian-style mutton topping with bold flavours and aromatic spices.	460 Kcal	₹985
<b>Tofu (Vegan) Pizza</b> Vegan pizza topped with seasoned tofu and fresh vegetables.	460 Kcal	₹655
<b>Chicken Pizza</b> Pizza topped with tender chicken chunks, classic sauce, and melted cheese.	460 Kcal	₹765

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# STARTERS & KEBABS



<b>Honey Chilli Potato</b> Crispy potatoes tossed in sweet chilli sauce with gentle heat.		₹765
<b>Bharwan Paneer Tikka</b> Stuffed paneer cubes marinated in spices and grilled to perfection.		₹655
<b>Malai Broccoli</b> Broccoli florets marinated in creamy spices and grilled gently.		₹765
<b>Dahi Ke Kabab</b> Soft yoghurt-based kababs with delicate spices and crisp exterior.		₹655
<b>Veg Tandoori Platter</b> Assorted vegetarian tandoori delights served with chutneys and accompaniments.		₹1130
<b>Crispy Corn Chilli Pepper (Vegan)</b> Crunchy corn tossed with chilli, pepper, and bold seasoning.	220 Kcal	₹765
<b>Schezwan Cheese Fritters</b> Crispy fritters filled with cheese and spicy Schezwan flavours.	230 Kcal	₹765
<b>Crispy Lotus Stem (Vegan)</b> Crispy lotus stem tossed in spices, crunchy and flavour-packed.	230 Kcal	₹950
<b>Stir Fried Lamb</b> Tender lamb stir-fried with spices, onions, and robust flavours.	310 Kcal	₹1095
<b>Pahadi Paneer Tikka</b> Paneer marinated in hill-style spices, grilled with rustic flavours.	180–220 Kcal	₹765
<b>Mathania Paneer Tikka</b> Paneer marinated in Mathania chillies, smoky, spicy, and aromatic.	180–220 Kcal	₹765

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# STARTERS & KEBABS



<b>Kache Kele aur Anjeer Ke Kebab</b>		₹765
Raw banana and fig kababs with mild spices and crisp texture.		
<b>Makhai Cheese Kebab</b>	220 Kcal	₹765
Sweet corn and cheese kebabs grilled golden and flavourful.		
<b>Kasundi Mahi Tikka</b>	220 Kcal	₹950
Fish tikka marinated with Bengali kasundi mustard, grilled perfectly.		
<b>Tawa Machhi</b>	320 Kcal	₹985
Fish cooked on tawa with spices, crisp outside and tender inside.		
<b>Tandoori Jhinga</b>		₹1095
Juicy prawns marinated in tandoori spices and grilled over charcoal.		
<b>Mutton Gilafi Seekh</b>	250 Kcal	₹1095
Minced mutton seekh kebabs coated with herbs and grilled evenly.		
<b>Murgh Malai Kebab</b>	240 Kcal	₹985
Creamy chicken tikka marinated in malai and mild spices.		
<b>Bhatti Ka Murgh</b>		₹1095
Rustic-style grilled chicken cooked in traditional bhatti flavours.		
<b>Non-Veg Tandoori Platter</b>	340 Kcal	₹1460
Assorted non-vegetarian tandoori kebabs served with classic accompaniments.		

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# SOUPS



**Corn & Cashewnut Velouté** 180 Kcal ₹655  
Creamy corn soup blended with cashew, smooth texture and delicate sweetness.

**Wild Mushroom Tea** 160 Kcal ₹655  
Clear mushroom broth infused with earthy flavours and aromatic herbs.

**Zuppa De Pomodoro** 170 Kcal ₹655  
Classic Italian tomato soup, slow-cooked with herbs and rich tomato flavour.

**Sev Tamatar Shorba** 142 Kcal ₹655  
Traditional Gujarati-style tomato shorba topped with crispy sev.

**Bajare Ki Raab** 155 Kcal ₹655  
Nutritious pearl millet soup, lightly spiced and warming.

**Singaporean Laksa (Veg / Chicken / Prawn)** ₹650 / ₹850 / ₹900  
Fragrant coconut-based Southeast Asian soup with noodles and bold spices.

**Soup of the Day** 250 Kcal ₹660  
Chef's special freshly prepared soup, changing daily with seasonal ingredients.

**Tom Yum Gai / Koong** ₹700 / ₹800

# SALADS



**Bookmark Mix Leaf Salad** 95 Kcal ₹655  
Assorted lettuce ,vegetable , plum ,EVO, Candied walnut, Parmesan Crisp.

**Super Clean Quinoa Salad** 130 Kcal ₹655  
Broccoli Sweet Potato,Pomegranate,Feta, Thai Chili, Cold pressed coconut oil ,Kaffir lime ,Nuts

**Earl Grey Tea Scented Watermelon Goat Cheese** ₹655  
Watermelon cubes infused with Earl Grey, paired with creamy goat cheese.

**Buddha Bowl (Vegan)** 250 Kcal ₹765  
Balanced bowl of grains, vegetables, and plant-based proteins.

**Classic Caesar Salad with Chicken** ₹875  
Classic Caesar salad topped with grilled chicken and parmesan shavings.

**Classic Caesar Salad with Bacon** ₹875  
Classic Caesar salad with crispy bacon and rich creamy dressing.

**Classic Caesar Salad with Grilled Prawn** 180 Kcal ₹875  
Caesar salad topped with succulent grilled prawns and parmesan.

# BURGERS



**Beet, Millet and Bean Burger (Vegan)** 260 Kcal ₹655  
Wholesome vegan patty made from beetroot, millet, and beans, served fresh.

**Crispy Double Patty Chicken Burger** 380 Kcal ₹765  
Crispy chicken patties layered with sauces, lettuce, and soft burger bun.

**Mediterranean Lamb Burger** 340 Kcal ₹985  
Juicy lamb patty seasoned with Mediterranean spices, served with fresh accompaniments.

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# SANDWICH



<b>Bookmark Veg Club Sandwich</b> Layered vegetable club sandwich with fresh fillings and toasted bread.	290 Kcal	₹655
<b>Bookmark Non-Veg Club Sandwich</b> Classic club sandwich layered with meats, vegetables, and creamy spreads.	290 Kcal	₹765
<b>Grilled Chicken Cheddar Sandwich</b> Grilled chicken with melted cheddar cheese in toasted bread.	340 Kcal	₹655
<b>Grilled Chicken Tikka Sandwich</b> Smoky chicken tikka layered with sauces inside toasted sandwich bread.	340 Kcal	₹655
<b>BLT Sandwich</b> Classic bacon, lettuce, and tomato sandwich with creamy dressing.	360 Kcal	₹655

# ORIENTAL MAINS



<b>Kung Pao Chicken</b> Stir-fried chicken with peanuts, chillies, and bold Sichuan flavours.		₹765
<b>Fish in Soya Garlic</b> Fish tossed in savoury soya garlic sauce with balanced seasoning.		₹765
<b>Thai Red Curry – Vegetables</b> Creamy Thai red curry with vegetables, coconut milk, and aromatic spices.		₹765
<b>Thai Red Curry – Prawns</b> Thai red curry cooked with prawns, coconut milk, and fragrant herbs.		₹875
<b>Thai Red Curry – Chicken</b> Tender chicken simmered in Thai red curry with coconut richness.		₹875
<b>Five Treasured Vegetables in Hot Garlic Sauce</b> Assorted vegetables tossed in spicy hot garlic sauce, bold and flavourful.		₹655
<b>Chongqing Tofu</b> Crispy tofu cooked in fiery Chongqing-style chilli and pepper sauce.		₹765

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# WESTERN MAINS



<b>Shawarma Marinated Broccoli &amp; Cauliflower</b> Char-grilled broccoli and cauliflower marinated in shawarma spices, flavourful and hearty.	₹715
<b>Ratatouille Lasagna</b> Layered lasagna with slow-cooked vegetables, tomato sauce, and rich cheese.	₹770
<b>Risotto Provencal</b> Creamy risotto cooked with Provençal herbs and seasonal vegetables.	₹770
<b>Wild Mushroom Barley Risotto</b> Hearty barley risotto with wild mushrooms, earthy flavours, and creamy texture.	₹825
<b>French Morel Risott (with chicken &amp; truffle essence)</b> Luxurious risotto cooked with prized French morels and creamy parmesan.	₹850
<b>Choice of Pasta with Choice of Sauce</b> 280–330 Kcal Pasta served with your choice of classic sauces, cooked al dente.	₹600
<b>Penne / Spaghetti / Farfalle</b> Choice of pasta shapes served with house-made sauces.	₹715
<b>Pesto / Cream / Arrabbiata / Alfredo Sauce – With Vegetables</b> Pasta tossed with selected sauce and seasonal vegetables.	₹655
<b>Pesto / Cream / Arrabbiata / Alfredo Sauce – With Chicken</b> Pasta paired with tender chicken and your preferred classic sauce.	₹765
<b>Pesto / Cream / Arrabbiata / Alfredo Sauce – With Seafood</b> Pasta served with seafood medley in your chosen flavourful sauce.	₹875
<b>Linguini Lamb Bolognese</b> Slow-cooked lamb bolognese tossed with linguini, rich and comforting.	₹875
<b>La Poitrine de Volaille</b> Pan-seared chicken breast served with elegant European-style accompaniments.	₹875
<b>Lamb Shank</b> Slow-braised lamb shank, tender and rich, served with robust sauce.	₹1095
<b>Loup De Mer in Papillote</b> Pangas Fish baked in parchment with herbs, delicate and aromatic.	₹985
<b>Khao Suey (Seafood)</b> Burmese-style coconut curry with seafood, noodles, and assorted condiments.	₹985

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# FRIED RICE / NOODLES



## Vegetable

Wok-tossed rice or noodles with fresh vegetables and light seasoning.

₹545

## Chicken

Wok-fried rice or noodles tossed with tender chicken and sauces.

₹765

## Egg

Rice or noodles stir-fried with eggs and mild oriental seasoning.

₹655

## Seafood

Rice or noodles tossed with seafood medley and aromatic sauces.

₹875

## Jasmine Rice

Steamed fragrant jasmine rice, light and aromatic.

₹655

# INDIAN DELICACY (MAIN COURSE)



## Lahsooni Dal Tadka

Yellow lentils tempered with garlic, spices, and aromatic ghee.

260 Kcal

₹765

## Dal Makhani

Slow-cooked black lentils simmered with butter and cream.

290 Kcal

₹875

## Shabnam Curry

Mixed vegetables cooked in a mildly spiced creamy gravy.

280 Kcal

₹765

## Makai Palak

Sweet corn and spinach cooked together in a smooth, spiced gravy.

270 Kcal

₹765

## Diwani Handi

Royal-style mixed vegetable curry cooked in rich tomato gravy.

270 Kcal

₹765

## Subz Miloni

Assorted vegetables blended harmoniously in mildly spiced curry.

270 Kcal

₹765

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# PANEER AAP KI PASAND



<b>Makhani</b> Paneer simmered in rich tomato butter gravy, smooth, mildly sweet, and comforting.	220-260 Kcal	₹875
<b>Kadai</b> Paneer tossed with capsicum, onions, and crushed spices in traditional kadai masala.	220-260 Kcal	₹875
<b>Singhada Palak</b> Paneer cooked with water chestnuts and spinach in a mildly spiced gravy.	220-260 Kcal	₹875
<b>Tikka Masala</b> Grilled paneer tikka cooked in creamy, spiced tomato-based gravy.	220-260 Kcal	₹875
<b>Shahi Mushroom Korma</b> Mushrooms cooked in royal cashew-based gravy, rich, creamy, and aromatic.	220-260 Kcal	₹875
<b>Mushroom Masala</b> Mushrooms simmered in onion-tomato masala with classic Indian spices.	220-260 Kcal	₹875

# NON-VEGETARIAN CURRIES



<b>Kozhi Korma</b> Chicken cooked in coconut and cashew gravy with gentle aromatic spices.	330 Kcal	₹985
<b>Butter Chicken</b> Tandoori chicken simmered in buttery tomato gravy, rich and indulgent.	360 Kcal	₹985
<b>Kadai Chicken</b> Chicken cooked with capsicum, onions, and robust kadai spices.	340 Kcal	₹985
<b>Mutton Rogan Josh</b> Slow-cooked mutton in Kashmiri-style gravy, deep, aromatic, and flavourful.	410 Kcal	₹1315
<b>Malabar Fish Curry</b> Fish cooked in tangy coconut-based Malabar-style curry.	330 Kcal	₹985
<b>Prawn Masala</b> Prawns simmered in spiced onion-tomato gravy, bold and flavour-packed.	280 Kcal	₹1265

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# LOCAVORE



<b>Gatta Curry</b> Traditional Rajasthani gram flour dumplings cooked in spiced yoghurt gravy.	280 Kcal	₹875
<b>Kair Sangri</b> Classic desert beans and berries cooked in authentic Rajasthani spices.	230 Kcal	₹875
<b>Papad Mangodi</b> Papad and lentil dumplings cooked in tangy, spiced gravy.	210 Kcal	₹875
<b>Dal Baati Churma</b> Iconic Rajasthani platter of baked baati, lentils, and sweet churma.	330 Kcal	₹1095
<b>Rajasthani Kadi Chawal</b> Yoghurt-based curry with gram flour dumplings served with steamed rice.	260 Kcal	₹875
<b>Methi Murgh</b> Chicken cooked with fresh fenugreek leaves in mildly spiced gravy.	320 Kcal	₹1205
<b>Laal Maas</b> Fiery Rajasthani mutton curry made with red chillies and robust spices.	380 Kcal	₹1315
<b>Banjara Gosht</b> Slow-cooked mutton curry inspired by rustic Banjara-style flavours.	390 Kcal	₹1315

# BUFFET



Breakfast	₹825
Lunch	₹1650
Dinner	₹2200

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# RICE



<b>Steamed Rice</b> Perfectly steamed plain rice, light, fluffy, and ideal with Indian curries.	200 Kcal	₹358
<b>Peas Pulao / Jeera Pulao / Ghee Rice</b> Fragrant basmati rice cooked with peas, cumin, or aromatic ghee.	230-385 Kcal	₹390
<b>Curd Rice</b> Cooling rice mixed with yoghurt, lightly seasoned and comforting.	210 Kcal	₹390
<b>Plain / Masala Khichdi</b> Soft cooked rice and lentils, mildly spiced for wholesome comfort.	210-330 Kcal	₹390
<b>Hyderabadi Biryani – Subz</b> Aromatic basmati rice layered with spiced vegetables, slow-cooked dum style.	320 Kcal	₹655
<b>Hyderabadi Biryani – Chicken</b> Classic Hyderabadi biryani with tender chicken and fragrant spices.	410 Kcal	₹765
<b>Hyderabadi Biryani – Mutton</b> Rich, slow-cooked mutton biryani with deep flavours and aromatic basmati rice.	430 Kcal	₹875

# ASSORTED INDIAN BREADS



<b>Phulka (3 pcs) Plain / Butter</b> Soft whole wheat flatbreads served plain or brushed with butter.		₹215
<b>Tandoori Roti Plain / Butter</b> Clay-oven baked wheat bread, crisp outside and soft within.		₹215
<b>Naan Plain / Butter / Garlic / Cheese</b> Soft leavened bread baked in tandoor, available with classic flavour options.		₹248
<b>Paratha Aloo / Methi / Paneer / Ajwain</b> Layered Indian flatbread stuffed with spiced fillings, cooked golden.		₹248
<b>Kulcha Plain / Masala / Paneer / Onion</b> Tandoor-baked kulcha stuffed with flavourful fillings, soft and aromatic.		₹248

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# DESSERTS



<b>Choco Molten Lava Cake (Veg)</b> Warm chocolate cake with gooey molten centre, rich, indulgent, and freshly baked.	385 Kcal (per 60 g)	₹754
<b>Classic Berry Cheesecake</b> Creamy cheesecake topped with tangy berry compote on a buttery biscuit base.		₹754
<b>Sticky Date Pudding</b> Soft date sponge served warm with rich toffee sauce.		₹690
<b>Rose Shrikhand Mousse</b> Light yoghurt mousse infused with rose, delicately sweet and aromatic.		₹690
<b>Angoori Rasmalai</b> Soft bite-sized khoya dumplings soaked in fragrant sugar syrup.		₹690
<b>Lapsi</b> Traditional Rajasthani wheat dessert cooked slowly with ghee and jaggery.		₹690
<b>Gulab Halwa</b> Rich, slow-cooked halwa infused with subtle rose flavours.		₹690
<b>Moong Dal Halwa</b> Classic Indian dessert made with roasted lentils, ghee, and gentle sweetness.	240 kcal	₹690
<b>Gulab Jamun</b> Soft milk dumplings soaked in warm cardamom-flavoured sugar syrup.	300 kcal	₹580
<b>Ice Cream</b> Assorted flavours of creamy ice cream, served chilled and refreshing.	190 kcal	₹495

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