SAWAI CAFE

BOOKMARK RESORTS, JOGI MAHAL, RANTHAMBORE

RESTAURANT MENU

All-day dining

RESTAURANT MENU

BREAKFAST

Seasonal Fresh Fruit Juice 385
120–130 kcal
Freshly pressed seasonal fruits, naturally refreshing and rich in essential vitamins.

Signature Juice 385
90-130 kcal
House-crafted juice blend with balanced sweetness, freshness, and vibrant natural flavours.

Farm Fresh Fruits Platter 358
140-185 kcal
Handpicked seasonal fruits, sliced fresh and served chilled for a wholesome start.

Choice of Cereals 330
110-170 kcal
Assorted breakfast cereals served with hot or cold milk, light and nourishing.

Choice of Oats 440
150-190 kcal
Comforting oats cooked to perfection, served plain or lightly seasoned.

Bakers Basket 495
420-445 kcal
Selection of freshly baked breads and pastries served with butter and preserves.

French Toast / Pancake / Waffle 495
385-445 kcal
Golden breakfast classics served warm with syrup, butter, and seasonal accompaniments.

Baked Beans 495
155 kcal
Slow-cooked baked beans in rich tomato sauce, hearty and comforting.

Eggs to Order 495
75-195 kcal
Eggs prepared your way—fried, scrambled, poached, or omelette, freshly made.

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RESTAURANT MENU

BREAKFAST · CONTINUED

Egg Benedict 495
640 kcal
Poached eggs on toasted bread topped with creamy hollandaise sauce.

Grillé à l'Avocat 765
Grilled toast topped with creamy avocado, delicately seasoned for a modern breakfast.

International Cheese 655
485 kcal
Curated selection of international cheeses served with artisan bread and accompaniments.

IDLI 495
210 Kcal
Soft steamed South Indian rice cakes, light, fluffy, and traditionally comforting.

Dosa (Plain / Masala / Rawa) 495
280 Kcal
Crisp South Indian crepe served plain or filled with spiced potato masala.

Uthappam / Set Dosa 495
245 Kcal
Soft, thick South Indian pancakes served with coconut chutney and sambar.

Masala Poha 495
190 Kcal
Lightly spiced flattened rice tossed with herbs and peanuts.

Paratha 495
480 kcal
Fluffy deep-fried pooris served with spiced potato bhaji or chickpea curry.

Poori with Bhaji/ Chole 358
680 Kcal
Fried poori served with potato bhaji or chickpea chole.

Kachori / Mirchi Vada 495
680 Kcal
Crispy Indian snacks filled with spiced lentils or chilli, bold and flavourful.

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RESTAURANT MENU

BEVERAGES (HOT)

Choice of Tea — 248
Classic Indian tea selection brewed fresh and served hot.

Coffee — 248
Freshly brewed coffee with rich aroma and balanced flavour.

Malts — 248
Comforting malt-based hot beverage, nourishing and smooth.

Pure Chocolate Sin — 275
Indulgent hot chocolate with deep cocoa richness and velvety texture.

COLD BEVERAGES

Cold Coffee — 325
150-170 Kcal
Chilled coffee blended smooth with milk, lightly sweetened and refreshingly rich.

Lassi — 325
280-320 Kcal
Traditional yoghurt-based drink, creamy, cooling, and gently sweetened.

Chaas — 325
140-180 Kcal
Light spiced buttermilk with herbs, refreshing and ideal for warm days.

Smoothie — 325
160-280 Kcal
Blended fruits with smooth texture, naturally refreshing and energising.

Milkshakes — 325
280-385 kcal
Classic thick milkshakes blended creamy with rich flavours.

Fresh Lime Water / Soda — 270
90-150 Kcal
Freshly squeezed lime served still or sparkling, light and refreshing.

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RESTAURANT MENU

COLD BEVERAGES · CONTINUED

Ice Tea 270
90–130 Kcal
Chilled brewed tea with subtle sweetness and refreshing citrus notes.

Ginger Mint Elixir 270
180 Kcal
Cooling blend of ginger and mint, refreshing with gentle spice.

Aerated Water 215
Sparkling aerated water served chilled for simple refreshment.

APPETIZERS

Mushroom & Cheese Crostini 655
280 Kcal
Toasted bread topped with sautéed mushrooms and melted cheese.

Crispy Tacos 655
220 Kcal

Tortillas – Cajun Jackfruit (Vegan) 655

Tortillas – Corn Cheese & Spinach 655

Tortillas – Spiced Lamb 765

Tortillas – Spiced Chicken 765

Togarashi Prawn 875
Succulent prawns seasoned with Japanese togarashi spice, crisp and aromatic.

Cheddar & Jalapeno Toast 655
210 Kcal
Toasted bread topped with melted cheddar and spicy jalapenos.

Buffalo Wings 765
280 Kcal
Crispy chicken wings tossed in classic buffalo sauce, bold and tangy.

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PIZZETTE'S

Mushroom 655
410 Kcal
Stone-baked pizzette topped with sautéed mushrooms and melted cheese.

Assorted Veg 655
410 Kcal
Stone-baked pizzette topped with seasonal vegetables and classic cheese blend.

Chicken / Lamb / Prawn 765
410 Kcal
Stone-baked pizzette topped with your choice of spiced chicken, lamb, or prawns.

Moroccan Trio Chicken Tenders 765
330 Kcal
Juicy chicken tenders marinated with Moroccan spices, grilled and served hot. (It can be cooked in three ways grilled / Butter fried / deep fried

Gambas ala Plancha 985
320 Kcal
Grilled prawns cooked Spanish-style, seasoned simply to highlight natural sweetness.

Calamari Al Ajilo 985
340 Kcal
Tender calamari tossed with garlic, olive oil, and subtle seasoning.

Margherita Pizza 655
460 Kcal
Classic pizza with tomato sauce, mozzarella cheese, and fresh basil.

Chicken Tikka Pizza 765
460 Kcal
Pizza topped with smoky chicken tikka, onions, and mozzarella cheese.

Mustard Prawns Pizza 985
460 Kcal
Bold mustard-marinated prawns layered over rich tomato sauce and cheese.

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RESTAURANT MENU

PIZZETTE'S · CONTINUED

Mutton Chukka Pizza 985
460 Kcal
Spicy South Indian-style mutton topping with bold flavours and aromatic spices.

Tofu (Vegan) Pizza 655
460 Kcal
Vegan pizza topped with seasoned tofu and fresh vegetables.

Chicken Pizza 765
460 Kcal
Pizza topped with tender chicken chunks, classic sauce, and melted cheese.

STARTERS & KEBABS

Honey Chilli Potato 765
Crispy potatoes tossed in sweet chilli sauce with gentle heat.

Bharwan Paneer Tikka 655
Stuffed paneer cubes marinated in spices and grilled to perfection.

Malai Broccoli 765
Broccoli florets marinated in creamy spices and grilled gently.

Dahi Ke Kabab 655
Soft yoghurt-based kababs with delicate spices and crisp exterior.

Veg Tandoori Platter 1130
Assorted vegetarian tandoori delights served with chutneys and accompaniments.

Crispy Corn Chilli Pepper (Vegan) 765
220 Kcal
Crunchy corn tossed with chilli, pepper, and bold seasoning.

Schezwan Cheese Fritters 765
230 Kcal
Crispy fritters filled with cheese and spicy Schezwan flavours.

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STARTERS & KEBABS · CONTINUED

Crispy Lotus Stem (Vegan) — 950
230 Kcal
Crispy lotus stem tossed in spices, crunchy and flavour-packed.

Stir Fried Lamb — 1095
310 Kcal
Tender lamb stir-fried with spices, onions, and robust flavours.

Pahadi Paneer Tikka — 765
180–220 Kcal
Paneer marinated in hill-style spices, grilled with rustic flavours.

Mathania Paneer Tikka — 765
180–220 Kcal
Paneer marinated in Mathania chillies, smoky, spicy, and aromatic.

Kache Kele aur Anjeer Ke Kebab — 765
Raw banana and fig kababs with mild spices and crisp texture.

Makhai Cheese Kebab — 765
220 Kcal
Sweet corn and cheese kebabs grilled golden and flavourful.

Kasundi Mahi Tikka — 950
220 Kcal
Fish tikka marinated with Bengali kasundi mustard, grilled perfectly.

Tawa Machhi — 985
320 Kcal
Fish cooked on tawa with spices, crisp outside and tender inside.

Tandoori Jhinga — 1095
Juicy prawns marinated in tandoori spices and grilled over charcoal.

Mutton Gilafi Seekh — 1095
250 Kcal
Minced mutton seekh kebabs coated with herbs and grilled evenly.

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STARTERS & KEBABS · CONTINUED

Murgh Malai Kebab — 985
240 Kcal
Creamy chicken tikka marinated in malai and mild spices.

Bhatti Ka Murgh — 1095
Rustic-style grilled chicken cooked in traditional bhatti flavours.

Non-Veg Tandoori Platter — 1460
340 Kcal
Assorted non-vegetarian tandoori kebabs served with classic accompaniments.

SOUPS

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

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

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

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

Bajare Ki Raab — 655
155 Kcal
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.

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RESTAURANT MENU

SOUPS · CONTINUED

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

Tom Yum Gai / Koong — 700 / 800

SALADS

Bookmark Mix Leaf Salad — 655
95 Kcal
Assorted lettuce ,vegetable , plum ,EVO, Candied walnut, Parmessan Crisp.

Super Clean Quinoa Salad — 655
130 Kcal
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) — 765
250 Kcal
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 — 875
180 Kcal
Caesar salad topped with succulent grilled prawns and parmesan.

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RESTAURANT MENU

BURGERS

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

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

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

SANDWICH

Bookmark Veg Club Sandwich 655
290 Kcal
Layered vegetable club sandwich with fresh fillings and toasted bread.

Bookmark Non-Veg Club Sandwich 765
290 Kcal
Classic club sandwich layered with meats, vegetables, and creamy spreads.

Grilled Chicken Cheddar Sandwich 655
340 Kcal
Grilled chicken with melted cheddar cheese in toasted bread.

Grilled Chicken Tikka Sandwich 655
340 Kcal
Smoky chicken tikka layered with sauces inside toasted sandwich bread.

BLT Sandwich 655
360 Kcal
Classic bacon, lettuce, and tomato sandwich with creamy dressing.

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ORIENTAL MAINS

Kung Pao Chicken 765
Stir-fried chicken with peanuts, chillies, and bold Sichuan flavours.

Fish in Soya Garlic 765
Fish tossed in savoury soya garlic sauce with balanced seasoning.

Thai Red Curry – Vegetables 765
Creamy Thai red curry with vegetables, coconut milk, and aromatic spices.

Thai Red Curry – Prawns 875
Thai red curry cooked with prawns, coconut milk, and fragrant herbs.

Thai Red Curry – Chicken 875
Tender chicken simmered in Thai red curry with coconut richness.

Five Treasured Vegetables in Hot Garlic Sauce 655
Assorted vegetables tossed in spicy hot garlic sauce, bold and flavourful.

Chongqing Tofu 765
Crispy tofu cooked in fiery Chongqing-style chilli and pepper sauce.

WESTERN MAINS

Shawarma Marinated Broccoli & Cauliflower 715
Char-grilled broccoli and cauliflower marinated in shawarma spices, flavourful and hearty.

Ratatouille Lasagna 770
Layered lasagna with slow-cooked vegetables, tomato sauce, and rich cheese.

Risotto Provencal 770
Creamy risotto cooked with Provençal herbs and seasonal vegetables.

Wild Mushroom Barley Risotto 825
Hearty barley risotto with wild mushrooms, earthy flavours, and creamy texture.

French Morel Risott (with chicken & truffle essence) 850
Luxurious risotto cooked with prized French morels and creamy parmesan.

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RESTAURANT MENU

WESTERN MAINS · CONTINUED

Choice of Pasta with Choice of Sauce — 600
280–330 Kcal
Pasta served with your choice of classic sauces, cooked al dente.

Penne / Spaghetti / Farfalle — 715
Choice of pasta shapes served with house-made sauces.

Pesto / Cream / Arrabiata / Alfredo Sauce – With Vegetables — 655
Pasta tossed with selected sauce and seasonal vegetables.

Pesto / Cream / Arrabiata / Alfredo Sauce – With Chicken — 765
Pasta paired with tender chicken and your preferred classic sauce.

Pesto / Cream / Arrabiata / Alfredo Sauce – With Seafood — 875
Pasta served with seafood medley in your chosen flavourful sauce.

Linguini Lamb Bolognese — 875
Slow-cooked lamb bolognese tossed with linguini, rich and comforting.

La Poitrine de Volaille — 875
Pan-seared chicken breast served with elegant European-style accompaniments.

Lamb Shank — 1095
Slow-braised lamb shank, tender and rich, served with robust sauce.

Loup De Mer in Papillote — 985
Pangas Fish baked in parchment with herbs, delicate and aromatic.

Khao Suey (Seafood) — 985
Burmese-style coconut curry with seafood, noodles, and assorted condiments.

FRIED RICE / NOODLES

Vegetable — 545
Wok-tossed rice or noodles with fresh vegetables and light seasoning.

Chicken — 765
Wok-fried rice or noodles tossed with tender chicken and sauces.

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RESTAURANT MENU

FRIED RICE / NOODLES · CONTINUED

Egg 655
Rice or noodles stir-fried with eggs and mild oriental seasoning.

Seafood 875
Rice or noodles tossed with seafood medley and aromatic sauces.

Jasmine Rice 655
Steamed fragrant jasmine rice, light and aromatic.

INDIAN DELICACY (MAIN COURSE)

Lahsooni Dal Tadka 765
260 Kcal
Yellow lentils tempered with garlic, spices, and aromatic ghee.

Dal Makhani 875
290 Kcal
Slow-cooked black lentils simmered with butter and cream.

Shabnam Curry 765
280 Kcal
Mixed vegetables cooked in a mildly spiced creamy gravy.

Makai Palak 765
270 Kcal
Sweet corn and spinach cooked together in a smooth, spiced gravy.

Diwani Handi 765
270 Kcal
Royal-style mixed vegetable curry cooked in rich tomato gravy.

Subz Miloni 765
270 Kcal
Assorted vegetables blended harmoniously in mildly spiced curry.

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PANEER AAP KI PASAND

Makhani — 875
220-260 Kcal
Paneer simmered in rich tomato butter gravy, smooth, mildly sweet, and comforting.

Kadai — 875
220-260 Kcal
Paneer tossed with capsicum, onions, and crushed spices in traditional kadai masala.

Singhada Palak — 875
220-260 Kcal
Paneer cooked with water chestnuts and spinach in a mildly spiced gravy.

Tikka Masala — 875
220-260 Kcal
Grilled paneer tikka cooked in creamy, spiced tomato-based gravy.

Shahi Mushroom Korma — 875
220-260 Kcal
Mushrooms cooked in royal cashew-based gravy, rich, creamy, and aromatic.

Mushroom Masala — 875
220-260 Kcal
Mushrooms simmered in onion-tomato masala with classic Indian spices.

NON-VEGETARIAN CURRIES

Kozhi Korma — 985
330 Kcal
Chicken cooked in coconut and cashew gravy with gentle aromatic spices.

Butter Chicken — 985
360 Kcal
Tandoori chicken simmered in buttery tomato gravy, rich and indulgent.

Kadai Chicken — 985
340 Kcal
Chicken cooked with capsicum, onions, and robust kadai spices.

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RESTAURANT MENU

NON-VEGETARIAN CURRIES · CONTINUED

Mutton Rogan Josh 1315
410 Kcal
Slow-cooked mutton in Kashmiri-style gravy, deep, aromatic, and flavourful.

Malabar Fish Curry 985
330 Kcal
Fish cooked in tangy coconut-based Malabar-style curry.

Prawn Masala 1265
280 Kcal
Prawns simmered in spiced onion-tomato gravy, bold and flavour-packed.

LOCAVORE

Gatta Curry 875
280 Kcal
Traditional Rajasthani gram flour dumplings cooked in spiced yoghurt gravy.

Kair Sangri 875
230 Kcal
Classic desert beans and berries cooked in authentic Rajasthani spices.

Papad Mangodi 875
210 Kcal
Papad and lentil dumplings cooked in tangy, spiced gravy.

Dal Baati Churma 1095
330 Kcal
Iconic Rajasthani platter of baked baati, lentils, and sweet churma.

Rajasthani Kadi Chawal 875
260 Kcal
Yoghurt-based curry with gram flour dumplings served with steamed rice.

Methi Murgh 1205
320 Kcal
Chicken cooked with fresh fenugreek leaves in mildly spiced gravy.

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RESTAURANT MENU

LOCAVORE · CONTINUED

Laal Maas 1315
380 Kcal
Fiery Rajasthani mutton curry made with red chillies and robust spices.

Banjara Gosht 1315
390 Kcal
Slow-cooked mutton curry inspired by rustic Banjara-style flavours.

BUFFET

Breakfast 825

Lunch 1650

Dinner 2200

RICE

Steamed Rice 358
200 Kcal
Perfectly steamed plain rice, light, fluffy, and ideal with Indian curries.

Peas Pulao / Jeera Pulao / Ghee Rice 390
230-385 Kcal
Fragrant basmati rice cooked with peas, cumin, or aromatic ghee.

Curd Rice 390
210 Kcal
Cooling rice mixed with yoghurt, lightly seasoned and comforting.

Plain / Masala Khichdi 390
210-330 Kcal
Soft cooked rice and lentils, mildly spiced for wholesome comfort.

Hyderabadi Biryani – Subz 655
320 Kcal
Aromatic basmati rice layered with spiced vegetables, slow-cooked dum style.

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RESTAURANT MENU

RICE · CONTINUED

Hyderabadi Biryani – Chicken 765
410 Kcal
Classic Hyderabadi biryani with tender chicken and fragrant spices.

Hyderabadi Biryani – Mutton 875
430 Kcal
Rich, slow-cooked mutton biryani with deep flavours and aromatic basmati rice.

ASSORTED INDIAN BREADS

Phulka (3 pcs) Plain / Butter 215
Soft whole wheat flatbreads served plain or brushed with butter.

Tandoori Roti Plain / Butter 215
Clay-oven baked wheat bread, crisp outside and soft within.

Naan Plain / Butter / Garlic / Cheese 248
Soft leavened bread baked in tandoor, available with classic flavour options.

Paratha Aloo / Methi / Paneer / Ajwain 248
Layered Indian flatbread stuffed with spiced fillings, cooked golden.

Kulcha Plain / Masala / Paneer / Onion 248
Tandoor-baked kulcha stuffed with flavourful fillings, soft and aromatic.

DESSERTS

Choco Molten Lava Cake (Veg) 754
385 Kcal (per 60 g)
Warm chocolate cake with gooey molten centre, rich, indulgent, and freshly baked.

Classic Berry Cheesecake 754
Creamy cheesecake topped with tangy berry compote on a buttery biscuit base.

Sticky Date Pudding 690
Soft date sponge served warm with rich toffee sauce.

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RESTAURANT MENU

DESSERTS · CONTINUED

Rose Shrikhand Mousse 690
Light yoghurt mousse infused with rose, delicately sweet and aromatic.

Angoori Rasmalai 690
Soft bite-sized khoya dumplings soaked in fragrant sugar syrup.

Lapsi 690
Traditional Rajasthani wheat dessert cooked slowly with ghee and jaggery.

Gulab Halwa 690
Rich, slow-cooked halwa infused with subtle rose flavours.

Moong Dal Halwa 690
240 kcal
Classic Indian dessert made with roasted lentils, ghee, and gentle sweetness.

Gulab Jamun 580
300 kcal
Soft milk dumplings soaked in warm cardamom-flavoured sugar syrup.

Ice Cream 495
190 kcal
Assorted flavours of creamy ice cream, served chilled and refreshing.

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