



MANOVAN RESORT

ALL DAY DINING MENU

❀BREAKFAST❀

(7:30 AM TO 10:30 AM)

CEREAL BOWL

A Selection of premium breakfast cereals served with milk or fresh yogurt.

199

MUESLI BOWL

Wholesome muesli blended with dried fruits and nuts, served with milk or yogurt.

225

BREAD TOAST

Golden-toasted slices of bread, crisp on the outside and soft inside, served with butter and jam.

149

FARM FRESH CUT FRUITS

Seasonal fruits, hand-cut and elegantly presented.

199

COLE SLAW SANDWICH

Soft bread layered with freshly prepared creamy coleslaw.

249

STUFFED PARATHA (2 PCS)

Traditional Indian flatbreads generously filled with Aloo, onion, or Paneer. & accompanied by Cooling curd and tangy pickle.

249

POORI BHAJI (4 PCS)

Golden fried pooris accompanied by delicately spiced potato Bhaji.

245

CHOLEY BHATURE (2 PCS)

Fluffy bhature served with slow-cooked Punjabi Chole.

245

VADA SAMBAR (4 PCS)

Crisp lentil fritters served with aromatic Sambar and coconut chutney.

225

IDLI SAMBAR (4 PCS)

Steamed rice cakes paired with traditional Sambar and chutney.

225

COFFEE

Freshly brewed coffee with rich milk.

145

CHOICE OF TEA

Freshly brewed tea offers gentle flavors and a calming aroma for a moment of pure relaxation.

125

❁SALAD & YOGURTS❁

GARDEN GREEN SALAD 🥗🌿	175
Fresh seasonal greens lightly tossed in a delicate dressing.	
RUSSIAN SALAD 🥗	215
A creamy medley of vegetables and fruits in a refined mayonnaise blend.	
GREEK SALAD 🥗🌿	245
Crisp vegetables, olives, and feta cheese drizzled with olive oil.	
FRUIT SALAD 🥗	295
A refreshing assortment of seasonal fruits.	
SPROUT SALAD 🥗	275
Protein-rich sprouts tossed with fresh herbs and spices.	
PLAIN CURD 🥛🌿	115
Freshly prepared homemade yogurt.	
MIX RAITA 🥛🌿	195
Cooling yogurt blended with garden vegetables.	
BOONDI RAITA 🥛🌿	195
Crisp Boondi folded into lightly spiced yogurt.	
PINEAPPLE RAITA 🥛🌿	225
Sweet pineapple balanced with chilled yogurt.	

❁SOUP❁

VEG CLEAR SOUP 🥣	195
A light, fragrant vegetable broth.	
HOT AND SOUR SOUP 🥣	195
A bold balance of spice and tang.	
MANCHOW SOUP 🥣🌿	195
Hearty vegetable soup finished with crisp noodles.	
SWEET CORN 🥣	195
Classic sweet corn soup with a smooth finish.	
CREAM OF MUSHROOM 🥣	195
Rich and velvety mushroom soup.	
CREAM OF TOMATO 🥣	195
Slow-cooked tomatoes blended into a silky cream soup.	

❀ ALL TIME FAVOURITE ❀

FRENCH FRIES 🍟 🌿	180
Hand-cut potatoes fried to a golden crisp.	
PEANUT MASALA 🥜 🌿	199
French fries tossed in signature peri peri seasoning.	
MASALA PAPAD 🌿 🌿	180
Steamed peanuts tossed with onion, herbs, and spices.	
PERI PERI FRENCH FRIES 🍟 🌿	199
French fries tossed in signature peri peri seasoning.	
LOADED NACHOS 🥑 🌿	199
Corn chips layered with cheese, vegetables, and salsa.	
ASSORTED PAKORA 🌿 🌿	199
A selection of seasonal vegetable fritters.	
CHEESE GARLIC BREAD	199
Toasted bread infused with garlic butter and cheese.	
CHEESE NACHOS 🥑 🌿	239
Nachos generously topped with melted cheese.	

❀ CHINESE VEG APPETIZERS ❀

CHILLI HONEY POTATO 🌿 🌿	290
Crispy potato wedges glazed with sweet chili sauce.	
VEG MANCHURIAN 🌿	290
Vegetable dumplings tossed in a flavorful Indo-Chinese sauce.	
VEG CRISPY 🌿	295
Batter-fried vegetables finished with aromatic spices.	
CRISPY CORN 🌿	295
Golden fried corn kernels tossed with seasoning.	
MUSHROOM CHILLI 🌿	325
Crisp mushrooms tossed in a spicy chili sauce.	
COTTAGE CHEESE CHILLI 🌿 🌿	325
Cottage cheese cubes sautéed with peppers and chili sauce.	

❁ TANDOORI VEG APPETIZERS ❁

PANEER TIKKA / MALAI TIKKA / LAHSUNI TIKKA 🌱🌿	380
Paneer marinated in traditional spices and roasted in the Tandoori.	
ACHARI MUSHROOM TIKKA 🌱🌿	380
Mushrooms infused with pickling spices and grilled.	
HARA BHARA KABAB 🌱🌿	380
Spinach-based kebabs shallow fried to perfection.	
VEG SEEKH KABAB 🌱🌿	380
Minced vegetables seasoned and grilled on skewers.	
TANDOORI MALAI BROCCOLI 🌱🌿	380
Broccoli marinated in creamy spices and roasted.	
TANDOORI VEG PLATTER 🌱🌿🌟	645
An assortment of chef-selected Tandoori specialties.	

❁ CONTINENTAL VEG APPETIZERS ❁

SPINACH CHEESE MUSHROOM CIGAR ROLL 🌱🌿	315
Crisp rolls filled with mushroom, spinach, and cheese.	
CRISPY CHEESE FINGERS 🌱🌿	300
Golden fried cheese sticks served with dip.	
PENNE ALFREDO 🌱🌿	325
Penne pasta in a rich and creamy Alfredo sauce.	
PENNE ARRABIATA 🌱🌿	325
Penne pasta in a mildly spiced tomato sauce.	
PENNE MIX SAUCE 🌱🌿	325
Penne tossed in a harmonious blend of red and white sauces.	

❁ PIZZA, SANDWICHES & BURGERS ❁

VEG. GRILLED SANDWICH 🍷	245
Grilled sandwich filled with fresh vegetables and cheese.	
VEG. CLUB SANDWICH 🍷	295
Layered sandwich with vegetables, spreads, and toasted bread.	

PERI PERI PANEER TIKKA SANDWICH 🍷🌟

Grilled sandwich with spicy Paneer Tikka filling.

295

CLASSIC VEG BURGER 🍔

Crisp vegetable patty served in a soft bun with condiments

155

FARM HOUSE PIZZA 🍷

A generous topping of garden-fresh vegetables.

205

CLASSIC PANEER CAPSICUM & ONION 🍷

Pizza topped with Paneer, capsicum, and onion.

325

MARGHERITA PIZZA 🍷

Classic pizza with tomato sauce and mozzarella cheese.

275

PANEER TIKKA PIZZA 🍷🌟

A fusion pizza topped with spiced Paneer Tikka.

375

🌸 **MAIN COURSE VEG** 🌸

YELLOW DAL TADKA 🌿🍷

Yellow lentils tempered with cumin and garlic.

280

DAL MAKHANI 🌿🍷🌟

Slow-cooked black lentils finished with butter and cream.

375

CHANA MASALA 🌿🍷

Chickpeas simmered in spiced onion-tomato gravy.

280

RAJMA RASILA 🌿🍷

Red kidney beans cooked in rich gravy.

280

MIX VEG 🌿🍷

Seasonal vegetables cooked in a mild Masala.

280

KUMAUNI ALOO 🌿🍷🌟

Traditional hill-style potatoes tempered with regional spices.

275

ALOO JEERA 🌿🍷

Potatoes sautéed with cumin and spices.

275

PANEER BUTTER MASALA 🌿🍷

Paneer in a smooth tomato and butter gravy.

360

SHAHI PANEER 🌿🍷

Paneer cooked in luxurious cashew-based gravy.

360

PALAK PANEER 🌿🍷

Paneer cubes simmered in a spinach purée

360

KADHAI PANEER 🌿🍷🍷

Paneer tossed with peppers in a robust Masala.

360

MALAI KOFTA 🌱 375
Soft vegetable dumplings served in creamy gravy.

PALAK CORN MUSHROOM MASALA 🌱 375
Spinach-based gravy with corn and mushrooms.

❀ INDIAN BREADS ❀

TAWA ROTI 🌱 25

TANDOORI ROTI 🌱 35

NAAN 🌱 75

LACCHA PARATHA 🌱 65

MISSI ROTI 🌱 50

MIRCHI PARATHA 🌱 🍴 75

❀ RICE & NOODLES ❀

STEAMED RICE 🍚 225

JEERA RICE 🍚 225
Basmati rice lightly tempered with cumin.

VEG PULAO 🍚 245
Fragrant rice cooked with vegetables and spices.

VEG BIRYANI 🍚 375
Aromatic basmati rice layered with vegetables.

FRIED RICE 🍚 325
Golden-brown rice stir-fried with garden vegetables, herbs, and a hint of spices.

HAKKA NOODLES 🍜 325
Wok-tossed noodles with crisp vegetables and delicate seasonings, served hot and flavorful.

CHILLI GARLIC NOODLES 🍜 🍴 345
Golden noodles sautéed with fresh vegetables, garlic, and chili, offering a bold, Flavorful and aromatic delight.

VEG SIZZLER 🌱 ⭐ 550
Sautéed vegetables with sauce, served sizzling with rice or noodles.

CHEF'S SPECIAL SIZZLER 🌱 ⭐ 595
Manchurian, potato patty, and rice or noodles on a sizzling platter.

❀DESSERTS❀

HOT GULAB JAMUN 🍴 (2 pcs)	99
Soft milk dumplings soaked in fragrant sugar syrup.	
CHOICE OF ICE CREAM 🍦🍌 (2 scoop)	145
Vanilla Strawberry Chocolate Butterscotch	
KHEER 🍴	175
Traditional rice pudding delicately flavored with cardamom.	
RASS MALAI(2 pcs)	210
Soft cottage cheese dumplings in sweetened milk.	

❀BEVERAGES❀

PACKAGED DRINKING WATER 🍷	MRP
SOFT BEVERAGE (CAN) 🍷	125
HOT & COLD MILK (PER GLASS) 🍷	99
LASSI 🍷	149
BUTTER MILK 🍷	149
CANNED JUICE (PER GLASS)	125
VIRGIN MOJITO 🍷	175
BLUE LAGOON 🍷	195
LEMON MINT ICED TEA 🍷	175
COLD COFFEE	195
MILK SHAKE 🍷	195
Vanilla Banana Strawberry Butterscotch	