



THE DINING BOARD

• All day: 300/ 400 each

- Hand cut potato fries**
Bengali mustard, ketchup
- Vegetable pakoras**
Vegetable fritters with desi tomato chutney, green chutney
- Beetroot chops** 🌱
Fresh coriander chutney
- Dahi bhalle**
Lentil dumplings in spiced yogurt, drizzled with sweet tamarind chutney

- Fish fingers**
Tartar sauce, kasundi
- Mexican crumbed chicken** 🌶️
With tomato salsa

- Chilli cheese toast**
- Bombay grilled sandwich**
Street style Mumbai sandwich, Home cut fries
- Devilled egg sandwich**
Home cut fries
- Grilled chicken salad sandwich**

- The chip and dip hideout: 400
Tomato chutney, yogurt dip, tomato salsa with vegetable crudité, crackers and chips

• Brekkie in the jungle: 300 each

- Eggcentric**
Eggs to order with hot buttered toast, grilled potato and tomato
- Rawa idli and sambhar (g)** 🌱
Chutney and podi
- Batata matar ka poha**
The quintessential home style breakfast bowl across India, made with flattened rice, served with bhujia

• Jungle lore soups: 300 each

- Coconut, lentil and carrot soup (g)** 🌱
Favorite soup in the core area
- Lemon coriander soup**
With/ without chicken
- Hara dhaniya, tamatar ka shorba**
- Millet and vegetable soup (g)**
With smashed garlic and gud
- Chilled tomato gazpacho**
- Hearty chicken and corn soup**

• Salad bowl: (g) 300 each

- Seasonal leafs and fruit salad**
Ginger lemon mint dressing
- Beetroot & spinach with tomato**
Coconut flakes
- Sprouts and juliennes**
With sesame and peanut dressing
- Mixed fixed chop chop salad**
With desi tomato vinaigrette



(g)

“The wilderness is healing, a therapy for the soul.”
– Nicholas Kristof



INDIAN CUISINE



450 each

• Greens and vegetables in the wilderness:

All served with herbed toast

Gobi at steak

Pan-grilled cauliflower, marinated in black pepper infused yogurt and cheese, grilled beans

Penne with squished tomatoes, olives & with baby spinach

Herbed baked vegetables

The dal chawal story

Dal chawal, bhuna aloo, kachumber, achar

Langar waali dal

Seasonal sabzi, homemade achar, phulka

Palak paneer ki bhurji

Lachha paratha/ chapati, tamatar ki chutney, papad

Makkhan maar ke paneer lababdar

Laccha paratha/ rice, home made achar

Aloo pyaaz ka salan

Baby potatoes and onions in a spicy peanut and tamarind gravy

Malabar paratha, raita

Forest greens with smashed garlic (g)

Jowar ki roti, tamatar ki chutney

Khatte meethe baingan

Sweet and sour eggplants cooked in local Gond style

Jowar ki roti/ chapati/ rice, masala aloo, kachumber

Zunka bhakri (g)

Local tribal dish with smashed garlic and gram flour, millet flour bread

550 each

• Sea food, chicken and meat :

Fish and chips

Tartar sauce, kasundi

Grilled chicken in orange reduction

Tomato salsa, green beans and mashed potatoes

Kipling's fish curry

Steamed rice/ paratha/ roti, chutney, papad

Panchforan tempered chicken curry

Bengali spices and fresh tomatoes

Paratha/ pulao

Kanha countryside chicken curry

Steamed rice

South hall ka chicken tikka masala

Buttered coriander rice/ paratha/ naan

Pulled mutton bharta



Flaky Malabar paratha

Rogan josh

Steamed rice/ roti, kachumber



(g)

• Super bowls: 450/ 550 each

- Stir fried vegetables with rice (g)
- Lemon grass and coconut vegetable/ chicken curry
- Steamed rice

Bhuni moong dal ki khichadi

Lentil and rice casserole
Aloo chokha, tamatar chutney

Biryani subz/ gosht/ murg

With salan, raita

• Mowgli's favourite desserts: 300 each

Rich butter cake with toasted almonds

Drizzled with salted caramel

Apple crumble

With vanilla ice cream

Chunky chocolate and walnut cake

Fresh cream

Gud ki kheer

Jaggery and rice pudding

Mahua ki kheer

Mahua berries, the local tree
Maybe a little intoxicating, maybe not!

Halwa of the season

The Gond people revere the Mahua tree as the 'tree of life'..

• Cold beverages 225 each

Amritsari lassi

Topped with almonds flakes

Chaach

Plain/masala

Shakes

Chocolate/ caramel

Cold coffee

With ice cream

Lemon iced tea

Shikanji

Plain/ masala

Fizz of your choice

150

Packaged water

80

• Hot beverages:

Tea 150 each

Darjeeling/ Masala / Assam / English breakfast

Turmeric latte 200 each

Calm & Easy chamomile tea

A Tisane made with Holy Basil, St John Worts, Lemon Balm, Chamomile, Ginger - for a super calming effect.

Digestive Tea

Made with Indian spices that help digestive juices flowing and make you active again to be had right after a meal

Mint Melody

An alluring fragrance of peppermint, spearmint and stinging nettle which will refresh you and also free you of any allergies.

Nirvaanic Tea

A blend which will soothe you with the very first sip. Made with herbs like lavender, chamomile, ginger, lemon grass and lemon rinds

French press coffee 200

Bon appetite!!

Our dishes go off to the jungle, once in a while..please bear with us..

Taxes as applicable..

