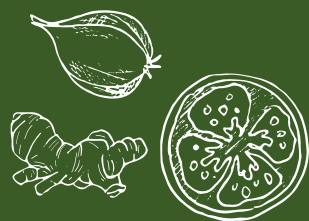




Grape County
Eco Resort & Spa

THE DECK MENU





Welcome to Grape County Eco Resort & Spa

Indulge in the finest hospitality while living in unique habitats thoughtfully built around mother nature.

Grape County Eco Resort & Spa is spread over 250 acres of biodiversity park, hosting luxurious rooms and villas, along with a budding population of over 52,000 trees, 52 bird species, 30 species of butterfly, and diverse local fauna and insect species.

All these together promise an up-close experience of nature to you.

Some Green Practices Followed at our Eco-Restaurant



CUTLERY

The table wear that you are being served in is made of Rice-Husk. Rice-husk kitchenware is strong, durable, and heat-resistant. It is also non-toxic and biodegradable.



WATER

We serve purified RO water in glass bottles. We discourage our guests from unnecessary purchasing plastic mineral bottles.



FRUITS AND VEGETABLES

The food that you are eating is mostly organically grown in our own farms, through local and natural practices. We do not use pesticides. The fruits and vegetables are freshly plucked.



FISH & EGGS

We have created 5 man-made lakes in the resort which has led to a flourishing marine life. We serve a variety of fresh water fish dishes. We also have a growing population of hens in our petting zoo who give us fresh eggs every morning. We do not keep the hens in cages and we get nice healthy free-range eggs.



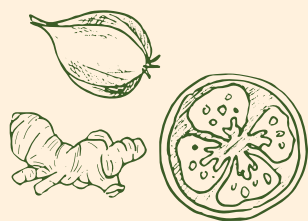
TRANSPORT

We purchase our grocery needs from small local vendors, within a periphery of 10 kms. By doing this, we are providing small vendors a means of livelihood and also reducing our transport costs and carbon footprint.



STAFF

Most of the staff that you see at the restaurant are hired from local villages. We hire them, train them and give them a means to earn their livelihood.



ICON SIGNIFICANCE

 GC Special

 Chef Special



SOUP

Coconut Chilli Lime Soup 295

Thai inspired coconut milk soup flavored with lime & chili

Himalayan Hug Bowl 285

A bowl featuring a flavorful Himalayan broth, tender veggies, noodles, and a subtle chili kick.

Pesto Tomato Soup 285

Rich and creamy tomato soup complemented by swirls of basil pesto, cream, and traditional Italian herbs.

Wild Mushroom Cappuccino 295 🍳

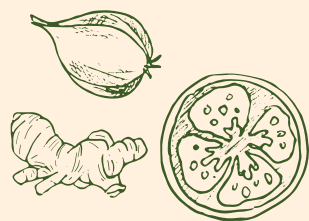
A velvety and aromatic soup crafted from a medley of wild mushrooms, onions, garlic, and a blend of spices.

Add

Paneer / Chicken / Prawns 65/75/125



Government taxes as applicable





SALAD

Avocado Thecha Salad

335

Diced avocado, bell pepper, onion, and tomato tossed in a vibrant thecha mayo dressing, elegantly served in bite-sized canapés.

Add

Paneer / Chicken / Prawns

65/75/125

Mezze Platter

499 🍽️

A perfect platter of hummus, tzatziki, olives, feta cheese, falafel, pita bread, and fresh vegetables like cucumbers, tomatoes, and carrots.

THE HEALTHY CORNER

Watermelon Feta Salad

335

Juicy watermelon cubes delicately marinated in a refreshing lime vinaigrette, paired with crumbled feta cheese.

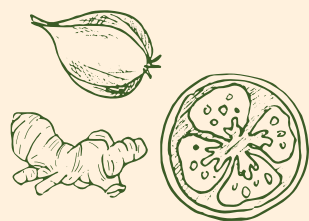
Exotic Red Quinoa Salad

335 🍽️

A colorful medley of bell pepper, onion, and tomato combined with fragrant red quinoa, infused with a tangy beet vinaigrette.



Government taxes as applicable





Broccoli & Edamame Tikki

375 🍳

Protein-rich edamame and fresh broccoli blended with cilantro, formed into flavorful tikkis, and served with local thecha mayo.

Grilled Chicken Steak with Paprika Sauce

495

Tender grilled chicken steak seasoned with paprika spices, served with creamy mashed potatoes and assorted vegetables.

Tuvar Dal Ki Khichdi

345

An Indian comfort food made with rice and tuvar dal tempered in ghee with cumin seeds and spices.

Pan Fried Quinoa Noodles

415

Organic noodles, blend of quinoa and whole wheat, tossed with Asian greens, mushrooms, and zucchini, and lightly seasoned with soy sauce.

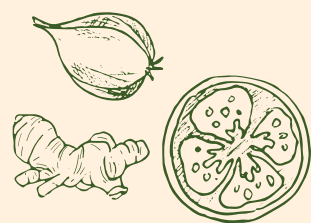
Burnt Garlic Multi Grain Noodles

425

A delightful blend of noodles crafted from five types of grains, tossed with savory burnt garlic and a medley of vegetables.



Government taxes as applicable





APPETIZERS - VEG

Beetroot Galouti

375 

Beetroot Galouti kebabs served with crispy bread for a fusion of flavors and textures.

Paneer Lifafa

425 

Chopped paneer tikka wrapped in delicate phyllo pastry and served with mango mayo.

Classic Paneer Tikka

425

Cubes of paneer marinated in aromatic spices, baked in a tandoor oven for a smoky flavor.

Kataifi Paneer

425 

Thai chili-infused paneer wrapped in crispy katafi pastry and served with Thai curry sauce.

Makhani Arancini

325

Spicy rice balls served on a bed of makhani sauce.

Butter Garlic Gnocchi

345 

Fluffy potato pillows served in a rich and creamy butter sauce infused with garlic.

Baked Brie with Pineapple Chili Jam

395

Creamy Brie cheese baked on Khari pastry and served with tangy pineapple chili jam, finished with a drizzle of balsamic.

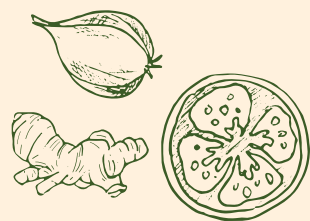
Sweet & Spicy Water Chestnut

395

Crispy deep-fried water chestnuts coated in a tantalizing sweet and spicy sauce.



Government taxes as applicable





APPETIZERS - NON VEG

Nasheelee Tandoori Jhinga

595 

Rum-infused chargrilled shrimp skewers, accompanied by refreshing mint sauce.

Wraped Meen Pan Fried

465

Indian basa fish seasoned with aromatic spices and wrapped in banana leaves, pan-fried, and served with a flavorful chutney.

Lebanese Chicken with 7 spices

455

Minced chicken on skewers & mixed with fresh parsley, onions, garlic, warm middle eastern spices cover with pita breads.

Chatpatta Murgh Ke Tikka

455

Tender and juicy peri peri chicken tikka, baked to perfection.

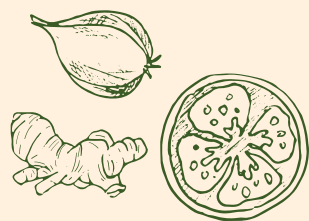
Awadhi Mutton Seekh

545

Awadhi-style mutton seekh kebabs seasoned with cardamom, garlic, ginger, green chili peppers, herbs, and spices.



Government taxes as applicable





Fire Cracker Prawn with Hot Garlic Sauce

565

Succulent prawns marinated in Dragon spice, wrapped in a crispy corn wrapper, and fried until golden, served with zesty Schezwan sauce.

Kataifi Chicken

455 

Thai chili-infused chicken wrapped in crispy kataifi pastry and served with Thai curry sauce.

Chicken Kheema Lifafa

455

Indian-style chopped chicken tikka wrapped in delicate phyllo pastry and served with mango mayo.

Crispy Fried Calamari with Cocktail Sauce

545

Tender and crispy fried calamari seasoned to perfection and served with classic cocktail sauce.

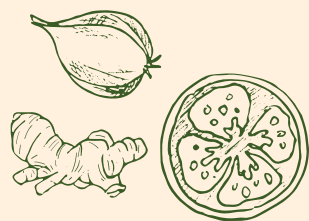
Maple & Ghost Chicken Wings

455

Sticky maple chicken wings featuring a perfect balance of sweet and spicy flavors, topped with a sprinkle of sesame seeds.



Government taxes as applicable





VEGETARIAN MAINS

Fusion Kadai

395

A vibrant kadai-style dish, including mushrooms, zucchini, bell peppers, and mixed veggies, cooked to perfection.

Soya Palak Tarkari

395

Tender soya chunks sautéed with finely chopped ginger, garlic, onion, and tomatoes, then simmered in a luscious spinach sauce.

Town Wale Anjir Kofta

445

Creamy koftas made with paneer and figs, served in a rich cashew-based sauce.

Jodhpuri Gatte

395

A Rajasthani specialty gatta made of besan (gram flour), served in a spicy and tangy curd-based gravy.

Stuffed Zucchini

395

Zucchini stuffed with a flavorful mixture of cheese, garlic, peri peri masala, and coriander, then coated with a luscious makhani sauce.

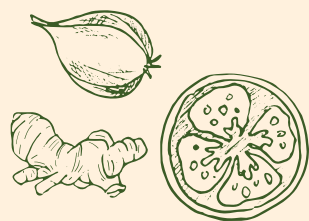
Sev Tomato Bhaaji

375

A Maharashtrian delicacy made with roasted Maharashtrian kaala masala, onions, garlic, coconut, and crunchy sev.



Government taxes as applicable





Pithla Bhakri

395

A traditional Maharashtrian dish featuring creamy gram flour (pithla) served with Bhakri.

Bharleli Vangi

395

Flavorful and delectable Maharashtrian-style stuffed baby eggplant.

Chili Basil Paneer

445 🍳

Succulent cottage cheese coated in a fragrant blend of fresh chilies and basil, served in a spinach sauce, available in both dry and gravy.

Thai Curry (Red/Green)

475

A fragrant Thai curry made with Thai pesto, chili, coconut milk, ground herbs, shallots, and lemongrass.

Asian Veg Hot Garlic Sauce

395

A flavorful and spicy Asian vegetable dish tossed in a zesty hot garlic sauce.

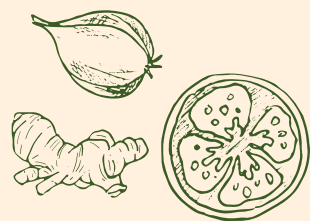
Cajun Spiced Cheese Steak with Mashed Potato

445

Grilled cottage cheese seasoned with Cajun spices, served with Cajun-spiced mashed potatoes, and creamy spinach sauce.



Government taxes as applicable





NON VEGETARIAN MAINS

Coastal Prawns Curry 625

A Goan-inspired prawn curry bursting with warm, spicy, and tangy flavors reminiscent of coastal cuisine.

Manglorian Ghee Roast Chicken 485

Fiery red chicken ghee roast infused with tangy and spicy flavors, enhanced with ghee and roasted spices.

Nawabi Tangdi Korma 485

Chicken drumsticks marinated in yogurt, green chili, and ground spices, cooked to perfection in a rich tomato sauce.

Malvani Hirva Mutton 595

Tantalizing Malvani mutton cooked with coconut, green pesto, and rich aromatic flavors.

Peshawari Gosth Kofta 595

Kofta infused with aromatic spices, enveloped in a rich brown onion and cashew nut sauce

Champaran Mutton 595

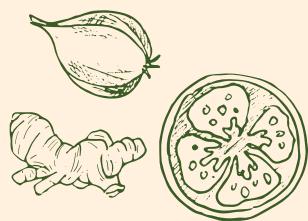
A Bihari delicacy featuring mutton cooked in whole spices in a traditional clay pot.

Mutton Kala Rassa 595

Local Maharashtrian mutton curry cooked with dark charred onions, aromatic herbs, and a coconut base.



Government taxes as applicable





Kombdi Cha Kalwan

495

Traditional Maharashtrian chicken curry cooked with dark charred onions, aromatic herbs, and a coconut base.

Nadan Kozhi Curry

485

Flavorful South Indian chicken curry made with coconut milk and local spices.

Thai Chili Basil Chicken

485

Chicken pieces coated in a fresh chilies and basil, served in a spinach sauce, available in both dry and gravy.

Thai Curry (Red/Green)

Tender chicken pieces simmered in a green curry made with authentic Thai spices, fragrant coconut milk, aromatic ground herbs, shallots, and lemongrass.

CHICKEN

525

FISH

565

PRAWNS

625

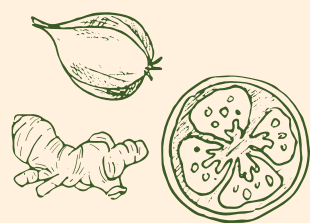
Indonesian Style Fish Curry

525

Pan-fried fish served alongside a rich and flavorful Indonesian rendang curry, accompanied by potatoes.



Government taxes as applicable





Grilled Jumbo Prawns with Chimichuri Sauce

625

Jumbo prawns marinated in a zesty chimichurri sauce, served with a side of vegetables and creamy mashed potatoes.

Malaysian Massaman Chicken Curry

495

Aromatic Massaman chicken curry slightly sweet & savory flavors, enriched with coconut milk and spices including cumin, cardamom, and cinnamon.

Chicken Nasi Goreng with Prawns Crackers

495

Southeast Asian fried rice made with spices, tender chicken, assorted vegetables, and a fried egg, served with crispy prawn crackers.

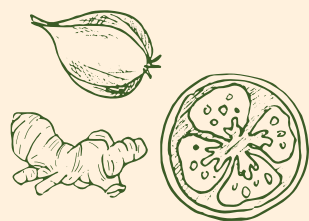
Chicken Lapeta

495

An exclusive dhaba-style dish featuring tender chicken loaded with aromatic masalas and fresh coriander leaves.



Government taxes as applicable





DAL

Dal Fry / Tadka 295

Dal Bukhara 295

Dal Bukhara is a luxurious and flavorful lentil dish made with black dal, tomatoes, and cream.

Pind Ki Dal 315

Pind ki dal combines the goodness of Chana dal and spinach, cooked with aromatic tadka.

INDIAN RICE

Steamed Rice 255

Jeera Rice 275

Veg Dum Pukht Biryani 475

A flavorful rice dish made with basmati rice, mixed vegetables, and whole spices, cooked using the traditional dum pukht method.

Classic Butter Chicken Biryani 495

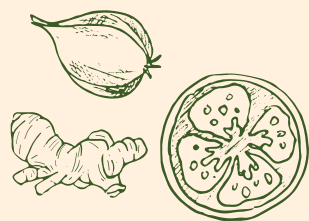
Savory chicken biryani made with flavorful rice, tender chicken pieces, and spices, garnished with fresh ginger, garlic, coriander, and mint.

Lahori Mutton Biryani 595 

Fragrant basmati rice layered with succulent mutton cooked in an ancient Mughlai spice blend.



Government taxes as applicable





INDIAN BREADS

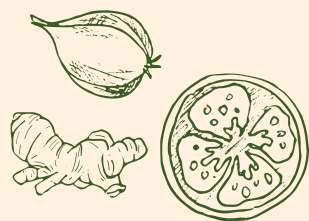
Plain Tandoori Roti, Plain Tandoori Naan, Lacha Paratha	85
Butter Tandoori Roti / Naan / Lacha Paratha	95
Garlic Butter Naan	125
Cheese Garlic Naan	175

SIDE DISH

Papad Platter	325
Three types of fried papad - Nagali, Urad, Saggo with chutney.	



Government taxes as applicable





ORIENTAL NOODLES

Cantonese Pan Fried Noodles 395

Experience a burst of vibrant colors of silky soft noodles and a colorful array of vegetables, all coated with a light soy sauce and vinegar dressing.

Add
Paneer / Chicken / Prawns 85/95/125

ORIENTAL RICE

Dragon Fried Rice 415

Fiery flavors of aromatic Basmati rice stir-fried with crackling garlic, zesty ginger, Asian greens, and a spicy Schezwan sauce.

Add
Paneer / Chicken / Prawns 85/95/125

Classic Asian Fried Rice 415

Add
Paneer / Chicken / Prawns 85/95/125

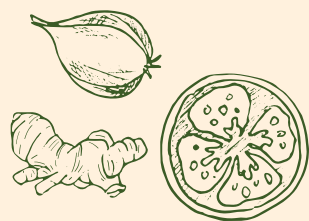
Blossom Pineapple Fried Rice 425

Experience a tropical flavors with long-grain basmati rice delicately tossed with crisp Asian greens and chunks of juicy pineapple.

Add
Paneer / Chicken / Prawns 85/95/125



Government taxes as applicable





PASTA SECTION

Make your own Pasta (Spaghetti, Penne, Fusilli)

425

Our pesto is made with hand-chopped basil, garlic, Parmesan cheese, olive oil, and nuts.

Add

Paneer

85

Chicken

95

Prawns

125

Arrabbiata

425

Arrabbiata sauce, a spicy and vibrant sauce made from garlic, tomatoes, dried red chili peppers, Parmesan cheese, and olive oil.

Add

Paneer

85

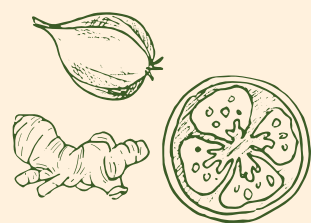
Chicken

95

Prawns

125

Government taxes as applicable





HI TEA

Double Decker Sandwich - Veg 325

Double Decker Sandwich - Chicken 395

Tex Mex Cheesy Nachos 265

Curly Fries (Salt / Peri Peri) 235

Kolkata Wala Roll 395

Kolkata-style wrap, featuring a spiced mixed vegetables stuffed inside a soft wrap.

Add

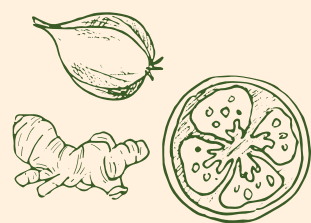
Paneer / Chicken / Prawns 85/95/125

Crispy Moong Dal Pakoda 295

A bite-sized fritters made with moong dal, sprinkled with chaat masala for an extra burst of flavor. Served with chutney.



Government taxes as applicable





DESSERTS

GC Special Dessert

325 

Crispy bread drenched in luscious rabdi, adorned with delicate kataifi and a sprinkling of dry fruits.

Lotus Biscoff Cheesecake

325 

No baked lotus biscoff seasonal flavored cheesecake.

Tiramisu

275

Tiramisu is a no-bake Italian dessert combining espresso-dipped ladyfingers & a creamy, lightly sweetened mascarpone cream, dust of coffee.

Coffee Panna Cotta with Walnut Crumb 275

Treat yourself to our delectable coffee-flavored panna cotta, topped with a crunchy walnut crumb.

Caramel Custard

295

Caramel custard made with a caramel base topped with a smooth egg and milk custard, served chilled.

Sizzling Chocolate Brownie

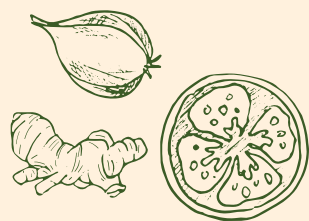
295

Gulab Jamun with Rabdi

275



Government taxes as applicable



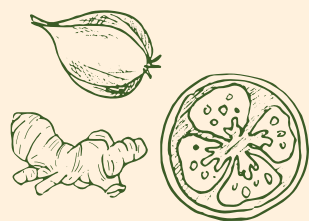


JUNIOR MENU

Junior Classic Minestrone Soup	195
Chhota Bheem Chicken Crunchies	225
Mickey's Fish & Chips	225
Jerry Ke Mac & Cheese	225
Pasta Alfredo	225
Cheesecake	225
Seasonal Cut Fruits	195
Ice Creams	150



Government taxes as applicable





COCKTAIL

Tropical mule 495

Made with vodka, ginger beer, and lime juice

Japanese Summer 495

Made with premium gin infused with delicate botanicals.

Caramel Popcorn Whiskey 495

whiskey with creamy caramel syrup and a hint of buttery popcorn flavor.

Filter coffee Martini 495

A blend of vodka, coffee liqueur and Freshly brewed filter coffee.

Cosmopolitan 495

Made of vodka, Triple sec, cranberry juice and freshly squeezed lime juice.

Passionate pucker Margarita 495

Base of tequila, sweet tang of passion fruit. A splash of tripal sec.

Gin & Sin 495

Made with gin, orange juice, lemon juice, and a splash of grenadine syrup



Government taxes as applicable





Tropical sunset Twist

495

Cocktail that combines rum, almond syrup, lime juice & orange liqueur.

Long island tea

545

Combining vodka, rum, gin, tequila, triple sec, and a splash of cola.

Whiskey sour

495

Made with whiskey, freshly squeezed lemon juice, and simple syrup.

Berry Blush sangria

495

Made with red wine it's infused with oranges, lemons, and berries. Sweetened with a touch of sugar or honey and fortified with a splash of brandy.

Boozy Hot toddy

495

Brandy, honey, lemon juice, and hot water.



Government taxes as applicable





MOCKTAIL

Melon Madness 295

Fresh watermelon, honeydew melon,
Enhanced with a splash of soda.

Jamun Sparkler 295

Made with freshly pureed jamun fruit,
This offers a delightful balance of sweet and
tangy notes.

Citrus Lemongrass Fizz 295

Refreshing flavors of citrus and lemongrass,
freshly squeezed lemon and orange juices.

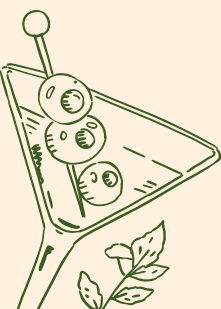
Ginger Zest Mojito 295

Fresh mint leaves, lime juice, and ginger
syrup & hint of warmth from the ginger.

Caribbean Colada 295

Made with a blend of creamy coconut milk,
pineapple juice, and a splash of lime juice,
with a hint of tanginess.

Government taxes as applicable





- Kindly allow us a minimum of 20-30 minutes to cook your fresh and hot meal
 - Additional Govt. taxes as applicable
- As a corporate policy, we hire staff from local villages, to provide them an opportunity to grow.
Kindly be patient with them, to help them serve you better
 - Kindly let us know about your food allergies at the time of placing the order
 - We serve RO water at the restaurant, to reduce the plastic usage through packaged drinking water bottles

