

THE — GRAND — RESORT — MENU

SOUPS

Cream of Tomato* 249

(A silky blend of ripe tomatoes finished with a touch of cream.)

Sweet Corn* 249

(Tender sweet corn in a smooth, comforting broth.)

Manchow 249

(A bold, spicy broth with aromatic black soya notes.)



Hot & Sour* 249

(A tangy, fiery broth with julienne vegetables.)

Lemon Coriander* 249

(A refreshing clear soup infused with lemon and fresh coriander.)

Cream of Broccoli* 249

(Velvety broccoli purée enriched with delicate cream.)

STARTERS

French Fry 199

Onion Rings 249

(Golden, crisp batter-fried onion rings.)

Crispy Baby Corn* 249

(Baby corn tossed in spiced batter and fried to crisp perfection.)

Garlic Bread* 229

(Oven-baked bread brushed with garlic butter & herbs.)

Garlic Bread with Cheese* 275

(Classic garlic bread topped with melted cheese.)

Cheesy Fries* 275

(Crispy French fries smothered in rich cheese.)

Italian Chilly Cheese Toast* 275

(Herb-infused cheese melt on toasted bread.)

American Corn Cheese Balls* 275

(Creamy corn and cheese bites, crisp on the outside.)



Paneer Pakora* 275

(Soft malai paneer fritters coated in seasoned batter.)

Paneer Kurkure* 275

(Crunchy cornflake-coated paneer with a spicy kick.)

Nachos Cheese With Salsa* 249

(House-Made Tortilla Chips with Velvety Cheese & Zesty Salsa.)

Nachos Cheese with Mexican Beans 275

(House-Made Tortilla Chips with Cheese Dip, Zesty Salsa & Mexican Bean Top-Up.)

Cheese Pakora* 275

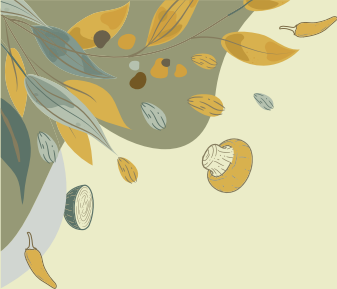
(Amul Cheese cubes dipped in spiced chickpea batter.)

Hara Bhara Kabab* 249

(Wholesome vegetable & paneer patties.)

Aloo Tikki 249





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TANDOOR KE PET SE

Bharwan Aloo 249

(Gourmet Paneer-Stuffed Potatoes with Tandoori Drizzle, Green Salad & Mint Chutney.)

Tandoori Mushroom 249

(Tandoori Yogurt-Infused Mushrooms paired with Salad & Mint Chutney.)

Paneer Tikka* 299

(Mustard-Infused Tandoori Malai Paneer with Crisp Salad & Mint Chutney.)



* Tandoor options are subject to availability during dinner hours.

Paneer Hariyali Tikka* 299

(Delicate Malai Paneer marinated in Mustard and Tandoori Essence, served with Salad & Mint Chutney.)

Paneer Malai Tikka* 299

(Delicate Malai Paneer in Mustard & Kali Mirch Tandoori Essence, paired with Fresh Salad & Mint Dressing.)

ORIENTAL

Veg Chilly* 249

(Vegetables tossed in spicy black soya sauce.)

Mushroom Chilly 249

(Crispy mushrooms in a bold chilli-soya glaze.)

Veg Crispy* 249

(Crisp vegetable fritters in hot Schezwan sauce.)

Veg Manchurian (Dry/Gravy)* 249

(Signature Manchurian Balls with Black Soy-Chilli Infusion.)



Honey Chilly Potato 249

(Crisp Honey-Glazed Potatoes seasoned with Chinese Chilli, paired with Schezwan & Aromatic Five-Spice Sauces.)

Paneer Chilli (Dry/Gravy)* 299

(Paneer Malai Bites with Diced Veggies, tossed in Black Soy-Chilli Infusion.)

Veg 65* 249

(Golden-Baked Vegetables tossed in Light Spices & a Bright Chinese Sauce.)

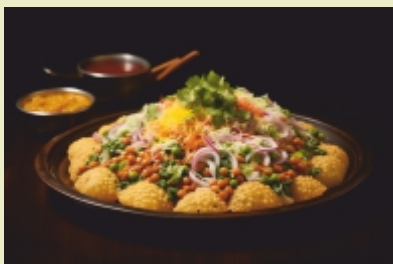
HALKA- PHULKA & CHAT

Puri Bhaji* 199

Maggie Plain / Masala* 199

Dahi Papadi Chat 249

(Crisp papadi layered with chana, potato, sweet curd, and signature chutneys.)



Potato Chat / Peanut Chat / Chana Chat 249

Dahi Batata Puri 249

Chowpatty Bhel 249

(Gila / Sukha)



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MAIN COURSE – INDIAN

CHOICE OF PANEER GRAVY

Paneer Makhani / Butter Masala / Kadhai Paneer / Paneer Lababdar / Palak Paneer / Mutter Paneer* 349

Paneer Kurchan* 349
(Tender cottage cheese cubes simmered with colorful bell peppers in a velvety tomato gravy.)

Tandoori Paneer Tikka Masala* 349
(Tandoori-spiced paneer and diced vegetables simmered in a rich, spicy tomato gravy.)

Paneer Bhurji* 349
(Grated malai paneer with capsicum and tomatoes, blended into a smooth, creamy gravy.)

Kaju Masala* 439
(Roasted cashews in luxurious creamy gravy.)

Cheese Butter Masala* 349
(Buttery tomato gravy topped generously with cheese.)

Baby Corn Mushroom Masala 329
(Fresh baby corn and mushrooms simmered in a rich, creamy onion-tomato gravy.)

Sabzi Panchmela* 329
(A medley of fresh vegetables simmered in a delicate, aromatic green gravy.)

Sabz Noorani* 329
(A medley of fresh chopped vegetables and bell peppers simmered in a rich red tomato gravy.)



Dum Aloo Amritsari 329
(Boiled potatoes stuffed with flavourful paneer masala, simmered in a rich, spicy gravy.)

Peshawari Kofta* 329
(Delicate vegetable and malai paneer kofta, simmered in a velvety cream-infused gravy.)

Punjabi Chhole* 329

Jeera Aloo 329

Veg Diwani Handi* 329
(A medley of fresh chopped vegetables, paneer, and corn simmered in a rich, velvety spinach cream gravy.)

Veg Kolhapuri* 329
(A medley of garden-fresh vegetables enveloped in a bold and aromatic red gravy.)

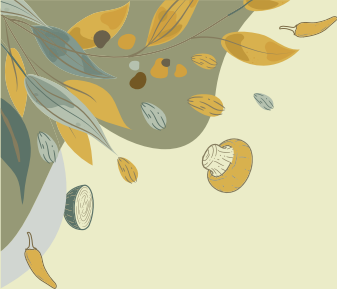
Veg Kadai 329
(Garden-fresh vegetables topped with julienned onion, tomato, and capsicum, finished in a rich onion-tomato gravy.)

Sev Tamatar* 329
(A traditional Tamatar nu Shaak crafted from ripe tomatoes and topped with spiced red sev.)

Lasooni Palak 329
(Spinach tempered with roasted garlic.)

Lasooni Methi 329
(Fresh fenugreek leaves cooked with garlic.)

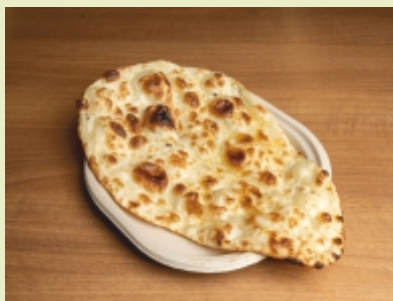
Bhindi Masala 329
(Fresh okra simmered with whole and ground spices, aromatic herbs, onion, and tomatoes.)



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INDIAN BREAD

Tawa Paratha*	P / B 34 / 49
Lachha Paratha*	39 / 54
Chapati*	29 / 39
Tandoori Roti*	34 / 49
Naan*	44 / 59



Garlic Naan	P / B 46 / 69
Cheese Naan*	49 / 72
Cheese Garlic Naan	59 / 79
Bhakri*	49 / 79

ORIGINAL DELHI PARATHA

Aloo Paratha	229
Gobi Paratha*	229
Aloo Methi Paratha	229



All Parathas Served With Plain Curd & Pickles

Paneer Paratha*	249
The Grand SPL Paratha	259
(A signature blend of fresh garden vegetables, paneer, and cheese crafted exclusively at The Grand Resort)	

ORIENTAL MAIN COURSE

Veg Fried Rice*	279
Veg Hakka Noodles*	279
(Stir-fried vegetables tossed in a delicate blend of soy sauce and select aromatic spices.)	
Burnt Garlic Fried Rice	279
(Steamed rice blended with garden vegetables and slow-roasted garlic.)	



Schezwan Fried Rice*	279
(Fluffy rice blended with spicy Schezwan sauce and crisp vegetables.)	
Schezwan Noodles*	279
(Fresh noodles tossed with spicy Schezwan sauce and crisp vegetables.)	
Triple Schezwan Rice	329
(A fiery blend of Schezwan and hot garlic sauces, paired with rich Manchurian gravy.)	

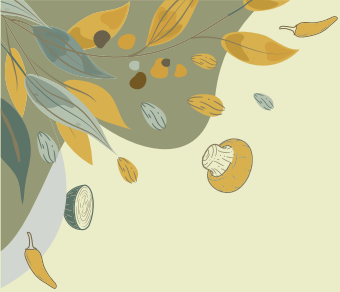
CHOICE OF DAL & DAHI KADI

Dal Fry / Dal Tadka / Dal Kolhapuri*	319
Dal Makhani*	349
(Overnight-simmered lentils finished with a rich blend of cream and butter.)	



Punjabi Kadi / Gujarati Kadi*	319
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BASMATI KA KHAJANA

Steam Rice* 199

Jeera Rice* 229

Veg Pulav* 229

Kashmiri Pulav* 349

(A fragrant, richly crafted pulao infused with fresh fruits and premium dry fruits.)

Curd Rice 239



Veg Dum Biryani* 429

(Aromatic basmati rice and spiced vegetables cooked on dum to perfection, accompanied by veg raita.)

Dal Khichadi / Tadka / Plain* 239

(A comforting fusion of basmati rice and lentils, finished with a blend of slow-toasted spices.)

Masala Rice* 239

RAITA

Plan Curd / Aloo Raita / Boondi Raita 159

Pineapple Raita* 179



Veg Raita* 159

PAPAD & SALAD

Papad Roasted / Fry 49

Khicha Papad* 59

Masala Papad* 69



Fresh Green Salad* 199

(Finely sliced, garden-fresh vegetables served with refreshing lemon slices.)

Toss Salad* 249

(A medley of cube-cut vegetables paired with vibrant bell peppers.)

Hirvi Mirchi cha Thecha 99

PIZZA

Margherita* 499

(A classic Margherita topped with oven-dried tomatoes, fresh basil, creamy mozzarella, and a rich herb-infused tomato sauce.)

Fresh Garden Pizza* 549

(Cube-cut fresh garden vegetables topped with mozzarella and a rich herb tomato sauce.)

Exotic Pizza* 549

(A classic blend of exotic vegetables topped with mozzarella and a rich herb tomato sauce.)



All Pizzas 10" With Herb Tangy Tomato Sauce

Tandoori Paneer Pizza* 569

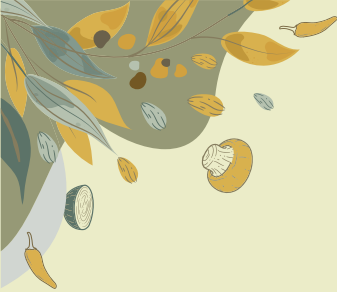
(Soft paneer cubes marinated in rich curd, tandoori spice blend, and aromatic seasonings, finished with a herb tomato sauce.)

Mexican Pizza* 569

(A blend of baked beans, corn, and jalapeños finished with string mozzarella & herb tomato sauce.)

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PASTA

Penne Arrabbiata* 499

(Penne in a rich tomato sauce infused with chili flakes, garlic, and fresh basil.)

Penne Pink Sauce* 499

(Penne blended in a velvety pink sauce with diced exotic vegetables.)

Penne Alfredo Sauce* 549

(Creamy Alfredo penne with exotic vegetables, garlic, and shaved Parmesan.)



Penne Pesto Sauce* 569

(Penne with exotic vegetables in a basil pesto sauce made with pistachios, green onion, olive oil, and cheese/milk.)

Penne Magical* 569

(Creamy cheese-sauce penne with mixed peppers, corn, and a golden cheese corn ball.)

SIZZLING & SIZZLER

Sizzling Paneer Chilly* 329

(Tender paneer infused with chilli flakes, soy reduction, herbs, and peppers — served with aromatic buttered rice.)

Herbed Italian Sizzler* 549

(Creamy cheese pasta in a spicy Italian tomato sauce, served with butter-roasted vegetables, steamed greens, and topped with a crispy corn patty.)



Sizzling Veg Chilly* 299

(Garden-fresh vegetables tossed in a spicy black soy sauce with garlic, honey, and vinegar — served with buttered rice.)

Chef's SPL Oriental Sizzler 599

(Paneer and vegetables glazed in our signature hot garlic sauce, served with fried rice, steamed greens, paneer chilli, and topped with crisp sago chips.)

SANDWICH

Bread Butter / Toast Butter* 109

Cheese Sandwich* 229



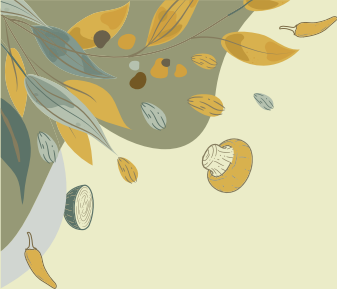
All Sandwiches are in Double Decker, Served with Green Chutney & tomato Ketchup

Double Decker Veg Sandwich* 299

Double Decker Veg Grilled Sandwich* 329

Extra Cheese* 49





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MOCKTAILS

Fresh Lemon
Water/Soda* 99

Buttermilk* 99

Lassi (Sweet / Salted)* 149

Soft Drink* 99



Cold Coffee* 149

Cold Coffee with Ice
Cream* 199

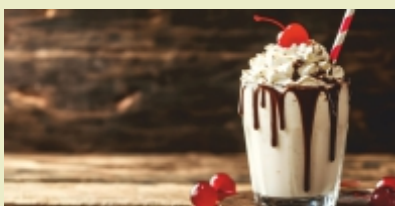
Virgin Mint Mojito* 149

MILK SHAKES

Vanilla Milk Shake* 199

Chocolate Milk Shake* 199

Strawberry Milk Shake* 199



Oreo Milk Shake* 229

Dry Fruit Mastani Milk
Shake*

(Unique and tasty desi milkshake
with ice cream and dry fruits)

ICED TEA

Lemon Ice Tea* 199
(Freshly brewed black tea
blended with lemon juice and a hint
of sugar, served chilled over ice.)

Peach Ice Tea* 199
(Fine black tea blended with
lemon, sugar syrup, and peach
flavour, served chilled over ice.)



Strawberry Ice Tea* 199
(Fine black tea infused with
lemon, sugar syrup, and
strawberry essence,
served chilled over ice.)

ICE CREAM SODA

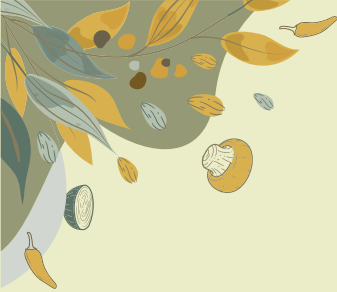
Pink Lady* 199
(Luscious strawberry syrup
fused with sparkling soda, crowned
with rich vanilla ice cream.)

Lime Green Gilmour's* 199
(A cool fusion of aromatic
khus syrup and fizzy flavoured soda,
crowned with rich vanilla ice cream.)



Orange Ice Cream Soda* 199
(Vibrant orange syrup infused in
sparkling soda, elegantly topped
with vanilla ice cream.)





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VIRGIN MARGARITAS

Original Twist On* 199

(A zesty blend of lemon and orange essence, balanced with honey and spindrift lime, poured over crisp ice.)

Blush Strawberry* 199

(A smooth blend of ripe strawberries, zesty lime, and honey, poured over crisp ice.)



Sunlight Drive* 199

(A refreshing blend of lemon soda, sweet syrup, orange juice, and lime juice, served chilled over ice.)

ICE CREAM & SUNDAE

Vanilla Ice Cream* 199

Chocolate Ice Cream* 229

Strawberry Ice Cream* 199

Vanilla Hot Chocolate Sundae*

(A rich scoop of vanilla ice cream draped in warm chocolate sauce and finished with roasted cashew nuts.)



Double Chocolate Sundae* 399

(A decadent duo of chocolate and vanilla ice cream served with fudgy brownie pieces and rich chocolate sauce.)

Fruit Ice Cream Sundae* 399

(A vibrant mix of fruit cocktail served with scoops of vanilla and strawberry ice cream, finished with fruit jam and roasted cashews.)

Sizzling Brownie* 469

(Warm chocolate brownie served with a scoop of vanilla ice cream and finished with rich chocolate sauce and roasted cashew nuts.)

TEA & COFFEE

Masala Tea* 79

Hot Coffee* 89

Green Tea* 79



Hot Milk* 99

Mineral Water* 29

SWEET DESSERT

Gulab Jamun 3 Nos* 199

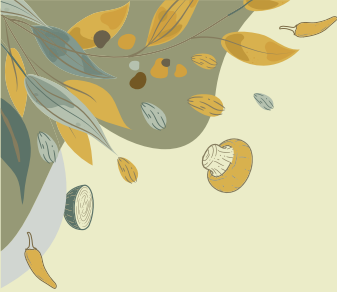
Rasgulla 3 Nos* 239



Dudhi Halwa* 199

Gajar Halwa 199





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BREAK FAST

DESI TASTE

Puri Bhaji*	199
Stuff Paratha*	229
Aloo Gobi / Aloo Methi Paratha*	229
Paneer Cheese*	249
Kanda Poha*	199



Batata Wada*	199
Tomato Omelette*	149
Sabudana Wada / Khichdi	149
Extra Puri (3 Pc)	49

FROM THE SOUTH INDIAN SIDE

Idli Sāmbhar / Medu Wada*	199
Uttappa (Onion / Tomato / Masala)*	199/229
Upma*	199



Onion Pakoda / Mix Pakoda*	199
Extra Butter / Cheese*	49

SPECIAL CONTINENTAL BREAKFAST

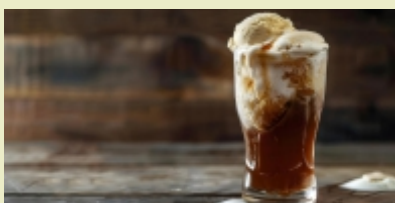
Corn Flakes / Chocó's*	129
Fresh Cut Fruit (Seasonal)*	149
Bread Butter	109
Toast Butter*	129
Cheese Sandwich*	229



Double Decker Veg Sandwich*	299
Double Decker Veg Cheese Grilled Sandwich*	329
Extra Cheese*	49

TEA KETTLE & COFFEE

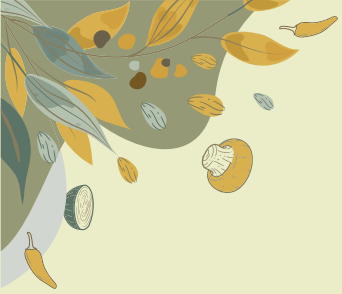
Tea / Coffee	79/89
Bournvita	149
Cold Coffee	149
Hot Milk	99

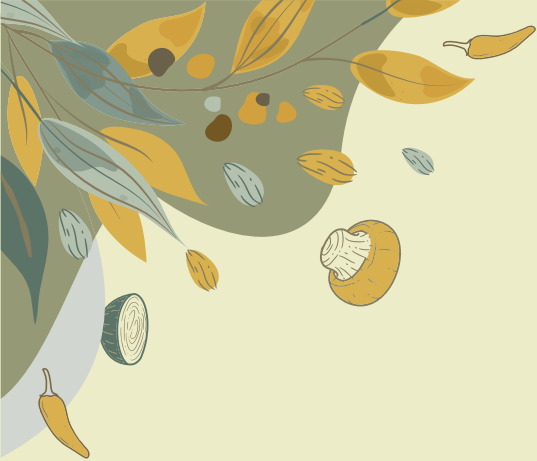


Cold Coffee with Ice Cream	199
Oreo Milk Shake	229
Dry Fruit Mastani Milk Shake	249

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For Reservations- Call: +91-8007291234

www.ggresort.com

Address: NH-3 Mumbai Agra highway,
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Thank You



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