



Wood Castle

Spa and Resort

MENU



*Breakfast is available from 8:00 a.m. until 10:30 a.m.
Adult buffet rates are 800/- per person, while children aged 6-12 years is 500/- per person*

*Lunch is served from 1:00pm to 3:00pm.
Adult buffet rates are 1250/- per person, while children aged 6 to 12 years is 750/- per person*

*Dinner is served from 8:00 p.m. until 10:30 p.m.
Adult buffet rates are 1250/- per person, while children aged 6 to 12 years is 750/- per person*

Wood Castle Spa & Resort offers mouth-watering cuisines, taking inspiration from diverse flavour profiles. Our professional Executive Chef and his culinary team have combined their talents to create delectable dishes for restaurants that include distinctive flavours and the finest ingredients. When you combine this expertise of culinary delights with gorgeously designed venue & exceptional service, you'll explore that Wood Castle provides a wide choice of one-of-a-kind experiences to uncover.

DISCLAIMER

Please read to prevent any misunderstandings or disappointments over menu items or restaurant services

fssai **LICENSE NO.12616007000225**

All menu items are subject to change depending on seasonality and availability.

A percentage of tax will be charged to the food portion of your bill.

The prices of items listed on the menu are not guaranteed and are subject to change without notice.

Some of the meals may take up to 90-120 minutes to cook, thereby it is advisable to inquire before placing your order.

Guests with distinctive dietary needs are advised to reach out to management directly to discuss their needs.

We appreciate your support and understanding.

FROM OUR HEART TO YOURS!
BON APPETIT





MENU

BREAKFAST

ON THE RUN

GRILL HOUSE

(Chinese, Italian & Continental starters)

TANDOORI STARTERS

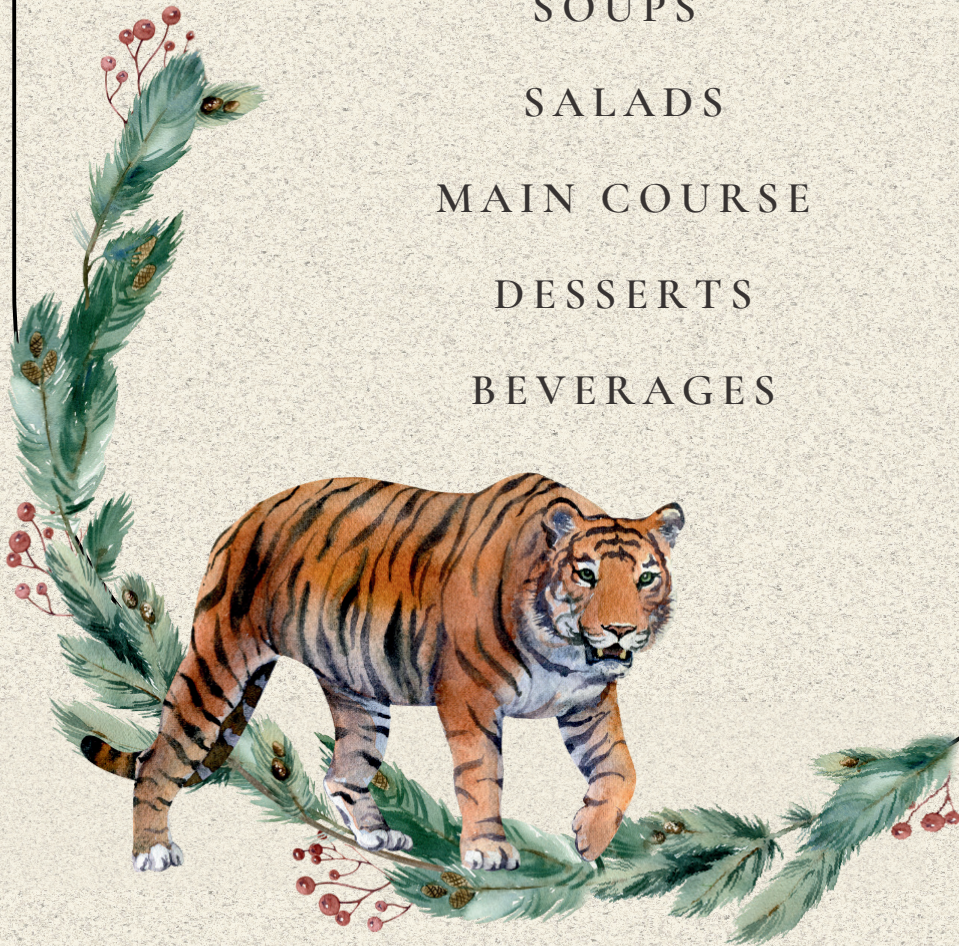
SOUPS

SALADS

MAIN COURSE

DESSERTS

BEVERAGES





BREAKFAST

TROPICAL FRUIT SALAD 275

a refreshing colourful mixture of several sliced raw fruits with honey

CORNFALKES & MILK 250

cereal made from toasting flakes of corn along with the choice of milk, hot and cold

POORI BHAJI (4PCS) 300

rich flavoured mildly-spiced potato curry served with puffed deep fried rounds of dough

CHOLE BHATURE 350

a combination of chana masala and bhatura/puri, a deep-fried bread

IDLI SAMBAR 275

Idli, a steamed cake made with fermented rice & lentils served with Sambar, lentil-based vegetable stew, cooked with rich flavoured spices

VADA SAMBAR 275

Vada, donut shaped lentil fritters that are fluffy, deep fried savoury made with lentils & spices served with Sambar

UPMA 275

roasted semolina flour, white lentils, husked & split Bengal gram is cooked with veggies, herbs & spices

DOSA 350

savory pancake made from a fermented batter of lentils and rice, often served with chutney and sambar





UTTAPAM 300

savory pancakes with crispy golden edges and a pillowy soft center topped with veggies

VEG CUTLET 275

shallow fried mixed veggies patty flavoured with delicate Indian spices

PANEER PARATHA WITH CURD 400

stuffed flatbread made of whole wheat flour dough, filled with rich spices & cottage cheese, served with curd

STUFFED PARATHA WITH CURD 300

choice of stuffing, potato, onion, cauliflower, or mix, made of whole wheat flour dough, filled with rich spices and served with curd

PLAIN PARATHA WITH ALOO CHATPATA 300

whole wheat dough flatbreads served with potatoes sauteed in chopped green chilies & savoury spices.

POHA MASALA 275

flattened rice that is steam cooked with veggies, spices & herbs

VERMICELLI 275

cooked with tomatoes, veggies along with spices and herbs

■ EGG TO ORDER

BREAD OMLETTE 300

CHEESE OMLETTE 300

SCRAMBLED EGGS 300

BOILED EGG (2 PCS) 200

MASALA OMLETTE 300





// served from 10:00 am to 10:30pm //

ON THE RUN veg delight



PANEER PAKORA 400

cottage cheese fritters coated with savoury
gram flour batter

CHILLI PANEER 550

batter coated fried paneer, tossed in slightly
sweet, spicy, hot and tangy chili sauce

CHEESE CORN BALLS 600

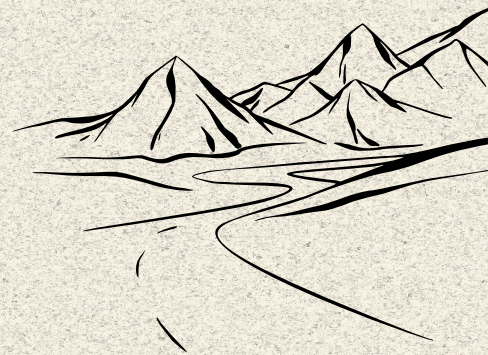
fried snack balls filled with corns, cheese
& potato with a melted cheesy texture

CRUMB FIRED MUSHROOM 550

boiled mushrooms are coated with corn flour
and herbs before being deep fried

CHEESE CHILLI TOAST 450

crisp loaded cheese toast topped with veggies
and herbs





// served from 10:00 am to 10:30pm //

ON THE RUN

▣ CHICKEN CUTLET 650

patties of boneless chunks of chicken
flavoured with herbs & spices

▣ CHICKEN BURGER 650

boneless chicken patty served between the
slices of bun

▣ FISH FINGER 800

stick of battered boneless fish are mixed with
spicy seasoning

▣ GOLDEN FRIED FISH 700

fish coated in corn flour batter with
seasonings and cooked till golden colour

▣ CHICKEN SANDWICH 600

bread stuffed with chicken, bell peppers,
along with onions and spices

▣ CHICKEN PIZZA 650

flat bread topped with cheese, chillies, onion,
garlic sauce and chunks of chicken

▣ CHICKEN KATHI ROLL 650

pieces of chicken cooked with chopped onions
& herbs, and rolled in soft flaky parathas





delightfully prepared at

GRILL HOUSE

ALOO CHAAT 300

parboiled potatoes tossed in tangy sauces

FRUIT CHAAT 450

freshly diced seasonal fruits, mixed with liquids/syrups

CHEESE CHILLI TOAST 450

crisp loaded cheese toast topped with veggies and herbs

PEANUT MASALA 350

fried peanuts mixed with chopped onions, tomatoes, green chili, coriander leaves & lemon juice.

MASALA PAPAD 300

fried papad topped with a spiced and tangy onion-tomato mixture

PANEER FINGER 400

paneer pieces are marinated in a spicy mix, and deep fried till crispy

CHEESE BALLS 400

crispy cheesy balls made with corn flour, cheese, herbs and spices

FRENCH FRIES 400

chopped deep fried potato fingers

HONEY CHILLI POTATOES 400

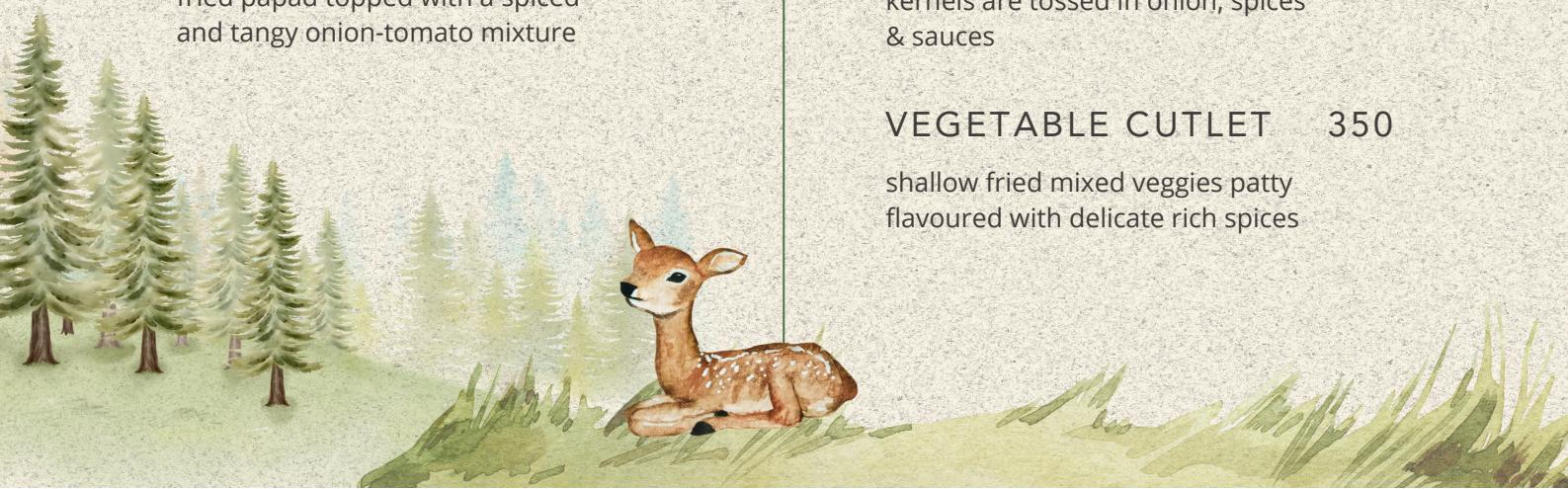
deep-fried potato fingers coated with sesame seeds, honey and sweet-spicy sauce

CRISPY CORN 400

deep-fried crunchy sweet corn kernels are tossed in onion, spices & sauces

VEGETABLE CUTLET 350

shallow fried mixed veggies patty flavoured with delicate rich spices



VEGGIE PAKORA 400

crispy fritters made with veggies like onions, potatoes, gram flour, s herbs and rich Indian spices

VEG KATHI ROLL 400

layered wheat flour wrap with a filling of finely julienne cut veggies, sauces & spices

VEG COCKTAIL KEBAB 400

finely chopped vegetable patty seasoned with spices and herbs, served with a green chutney dip

HARA BHARA KEBAB 400

grilled patties filled with leafy green veggies, along with herbs and seasonings

PANEER PAPDI 400

paneer slices are covered with crumbled papad and peanuts, then deep-fried

VEG BURGER 400

pan fried vegetable patty served between sesame burger buns along with coleslaw and French fries

VEG CHEESE BURGER 500

vegetable patty served between sesame burger buns with loaded cheese, coleslaw and French fries

CHICKEN BURGER 350

served between pieces of a bun boneless chicken and herbs, along with French fries

sandwiches

VEGGIE CLUB SANDWICH 375

grilled three layered slices of bread loaded with fresh vegetable mix, mayonnaise & herbs

RAW VEGETABLE SANDWICH 350

shredded veggies, mayonnaise & bit of seasoning inside the raw/ non-grilled bread slices

VEG CHEESE SANDWICH 350

grilled slices of bread stuffed with fresh vegetables & loaded with cheese

VEG GRILLED SANDWICH 450

grilled bread slices loaded with fresh seasonal vegetables & other spices

CHICKEN SANDWICH 450

slices of bread stuffed with chicken and veggies, served along with French fries



grill charm



GRILLED MIX VEGETABLES 700

a variety of vegetable sauteed with cottage cheese and served with curry sauce

GRILLED MUSHROOM 800

button mushrooms threaded onto skewers, grilled to golden brown perfection with veggies, herbs & garlic butter

VEG SIZZLER 800

vegetarian platter consists of rice, cottage cheese, mushroom and other veggies (might vary sometime)

arabic delight

FALAFEL 700

deep-fried fritters served with humus, shredded green pickled veggies, authentic dips, and pita pockets

HUMUS AND PITA 600

levantine dip made from cooked mashed chickpeas blended with olive oil, lemon juice, and garlic, served with pita bread

🇸🇦 CHICKEN SHAWARMA 800

tender marinated chicken pieces are roasted and stuffed into flatbreads with a variety of sauces, vegetables, and pickles



chinese

SESAME GRILLED PANEER 450

marinated paneer is coated with sesame seeds & then grilled

CHILLI PANEER 450

batter coated fried paneer is tossed in slightly sweet, spicy, hot & tangy chili sauce

CHILLI MUSHROOM 500

batter coated crisp fried mushrooms are tossed in a sweet and spicy chilli sauce

MUSHROOM STICK 400

marinated mushrooms, onion, capsicum, tomatoes are skewered and deep-fried

MANCHURIAN DRY 400

vegetable balls are sauteed in spicy, tangy onion and garlic sauces

VEG CRISPY 400

veggies are coated with batter, deep fried & tossed in sweet and spicy sauce

CHINESE PLATTER 800

vegetarian platter consists of noodles, manchurian, chili paneer, mushroom chili & spring roll (might vary sometime)



SPRING ROLLS 400

hot handheld pockets of vegetables are wrapped and deep fried, served with spicy dip

VEGETABLE WONTON 400

filling wonton wrappers with a mixture of small diced vegetables, served with hot garlic sauce

noodles

VEGGIE NOODLES 450

stir-fried noodles cooked with vegetables, herbs and spices

HAKKA NOODLES 500

noodles with mild flavours are stir-fried with veggies and seasonings

CHILLI GARLIC NOODLES 450

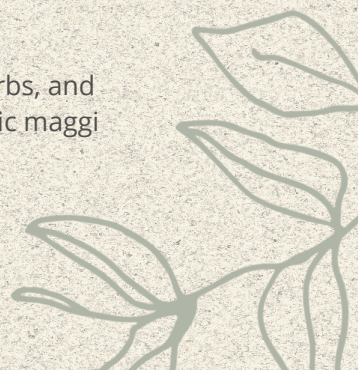
noodles are intensely spicy and mixed with fresh garlic, chilli oil, soy sauces, and sauteed veggies

MASALA MAGGI 300

classic maggi is loaded with fresh veggies, herbs, and rich spices

CHEESE MAGGI 400

stuffed with cheese, fresh vegetables, green chilli, herbs, and spicy flavourings into classic maggi



pizza



MARGHERITA 450

pizza features a bubbly cheese crust, tomato sauce, fresh mozzarella and topped with herbs

VEGGIE DELIGHT 450

loaded with capsicum, onion, mushroom, golden corn, tomato along with cheese

EXTRAVAGANZA 500

stuffed with black olives, capsicum, onion, mushroom, golden corn, tomato, jalapeno, and extra cheese

CHICKEN PIZZA 650

flat bread topped with cheese, chilies, onion, garlic sauce and chunks of chicken

pasta



ALFREDO 450

choice of pasta- penne, fusilli, combined with fresh veggies (bell pepper, sweet corn, broccoli), white cream & cheese

ALL' ARRABBIATA 450

choice of pasta- penne, fusilli, seasoned with arrabbiata sauce (tomatoes, hot chili pepper, garlic) & fresh parsley

MACARONI 450

boiled macaroni is tossed with onion, tomato, ginger, garlic & rich spices and herbs



non-vegetarian selection



■ CHICKEN KATHI ROLL 650

pieces of chicken cooked with chopped onions & herbs, and rolled in soft flaky parathas

■ CHICKEN NUGGET 600

deboned chopped chicken is battered and grilled on the hot plate

■ CHICKEN LOLLIPOP 650

frenched chicken drumette is marinated and battered before being fried or baked until crisp

■ CHILLI CHICKEN 600

a sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soya sauce

■ CHICKEN STEAK 600

grilled tender chicken pieces marinated thoroughly, bursting with flavours of spices

■ GARLIC CHICKEN 600

tiny pieces of chicken marinated with crushed garlic, dry chillies, vinegar & salt, cooked with onion and tomatoes

■ STEAM CHICKEN 600

chicken is marinated in yogurt, ginger, garlic, and spices before being steamed for a soft and supple texture

■ LEMON CHICKEN 600

pieces of sautéed and deep-fried chicken meat wrapped in a thick, sweet lemon-flavored sauce

■ GRILLED CHICKEN 800

chicken breast is marinated and grilled to perfection

■ CHICKEN SALT & PEPPER 550

crispy seasoned chicken, fried up with crunchy onions and spicy chillies



❑ CHICKEN SHASHLIK 600

boneless chicken and veggies are marinated in a sweet and spicy flavor, and cooked on a hot plate

❑ CHICKEN GULBADAN 600

boneless chicken is thoroughly marinated and fried, with an omelette stuffed inside it

❑ MUTTON TAKILA 700

boiled mutton is strongly flavoured with spices, herbs and vegetables and served dry

❑ MUTTON BHUNA GOST 700

mutton is slow-cooked and served dry with a variety of spice blends

❑ CHILLI FISH 800

boneless pieces of fish, batter fried and soaked in a spicy-tangy sauce made with soya, tomato & chili sauce along with chilies, ginger & garlic

❑ MASALA GRILLED FISH 900

marinated fish is grilled in a peppery coating and served with tartar sauce

❑ GRILLED LEMON BUTTER FISH 900

fish is marinated in rich spices for a savoury flavour with a very smooth texture before being grilled

❑ FRIED FISH 900

marinated fish deeply fried and served with tartar sauce

❑ NON-VEG SIZZLER 900

non-vegetarian platter consists of grilled chicken, stir-fried chicken, sweet corn and vegetable rice (might vary sometime)



TANDOORI STARTERS

PANEER TIKKA SHASHLIK 500

soft marinated paneer skewered with capsicum, onions and tomatoes, cooked in tandoor

PANEER MALAI TIKKA 500

cream based marinated paneer, diced onion & capsicum are skewered & grilled in tandoor

PANEER SEEKH KEBAB 550

grated cottage cheese, bread crumbs, spices, & herbs are mixed, formed into cylinders on skewers & grilled in tandoor

PANEER STICK 500

chunks of marinated paneer, pineapple, onion, capsicum, tomatoes are grilled on a hot plate

MUSHROOM DUPLEX 600

mushrooms are stuffed with potatoes, mint & spices, coated with yogurt batter and grilled in tandoor

MUSHROOM TIKKA 550

marinated mushrooms are stacked with diced onions, bell pepper on skewers & grilled in tandoor



ALOO NAZAKAT

500

crispy fried potato shells are filled with cottage cheese, potato & dry fruits mixture, marinated in yogurt sauce & cooked in tandoor

ANGARA PANEER TIKKA

500

tandoor-cooked thoroughly coated marinated paneer with diced veggies, and rich spices

VEGETABLE SHAMI KEBAB

500

black chickpea patties mix with spices and herbs are deep fried for a crunchy, rich texture

VEGETABLE SEEKH KEBAB

500

vegetables are mashed and marinated in a batter before being skewered and grilled in a tandoor

STUFFED TANDOORI VEGETABLE

550

bell pepper, potato, mushroom, and cottage cheese are stuffed with dried fruits and marinated in yogurt sauce.

TANDOORI PLATTER SIZZLER

800

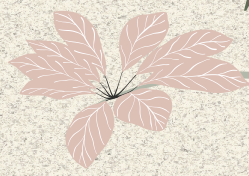
platter consists of tandoori starters, paneer tikka, mushroom, kebabs, tandoori pineapple (might vary sometime)

GRILLED MEDLEY OF VEGETABLES

600

diced bell peppers, mushrooms, onions, and other veggies are coated with spices prior being grilled to perfection





TANDOORI NON-VEG

▣ CHICKEN AFGANI 800

cream with cashews, sesame seeds, and pepper is layered over chicken and cooked in tandoor

▣ CHICKEN SEEKH KEBAB 700

finely chopped meat is seasoned with herbs, warm spices, & then skewered & cooked to perfection in tandoor

▣ MUTTON SEEKH KEBAB 800

tandoor-cooked mildly spicy & flavourful dish made with minced mutton and a blend of spices

▣ CHICKEN LAHSUNI TIKKA 700

marinated chunks of chicken flavoured with garlic & chilies & cooked in a tandoor

▣ KALMI KEBAB 700

chicken thigh pieces are marinated in a flavourful blend of spices & then cooked to taste in tandoor

▣ FISH TIKKA 800

tandoor-cooked boneless chunks of fish marinated in delicious spices





SOUPS



MINESTRONE SOUP 500

thick veggies filled with pasta, beans, tomatoes, & seasoned with Italian herbs

VEG HOT & SOUR SOUP 500

soup with spicy and hot flavours made with fresh veggies, spices, and soy sauce

VEG MANCHOW SOUP 500

cooked with a variety of vegetables, garlic, ginger, soy sauce, fried noodles, and other flavorful seasonings

VEG SWEET CORN SOUP 500

consist of tender corn kernels, spices and herbs

TOMATO SOUP 550

hot & tangy flavours of tomatoes served with toasted croutons

TOMATO SHORBA 600

lightly spiced soup of tomatoes flavoured with fresh coriander





TALUMEIN SOUP 600

noodles and vegetables, flavoured with soy sauce and held together with a blend of spices

LEMON CORIANDER SOUP 500

clear vegetable soup flavored with lemon & coriander leaves

CREAM OF MUSHROOM SOUP 550

sauteed mushrooms with onion, garlic, milk & cream

MUSHROOM BABY CORN SOUP 550

chopped mushrooms, baby corns with a blend of spices

CREAM OF BROCCOLI SOUP 600

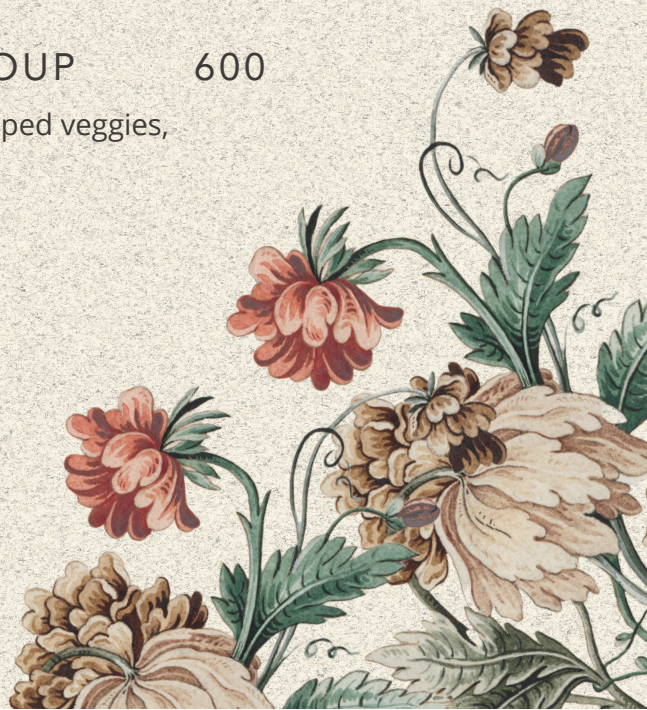
made with broccoli, sauteed onion, garlic, milk along with spices

■ CHICKEN AND BARLEY SOUP 600

clear soup loaded with hearty barley (jau) and tender chicken

■ CHICKEN HOT & SOUR SOUP 600

shredded chicken cooked with chopped veggies, garlic, spices and herbs



SALADS



WALDORF SALAD 550

salad of seasonal fresh fruits and walnuts , dressed with mayonnaise

RUSSIAN SALAD 550

packed with veggies like cabbage, peas, French beans and fruits, dressed with mayo, cream and herbs

CREAM SALAD 500

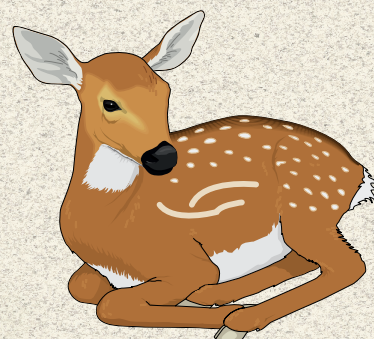
made with julienned cut tomatoes, cucumbers, onion, and dressed with cream and mayo

VEGETABLE SALAD 400

salad made with a number of fresh and colourful veggies and herbs seasoning

ONION SALAD 400

sliced onion rings with a blend of lemon juice, and fresh herbs



MAIN COURSE

DAL



Dal Makhani	600
Dal Tadka	600
Dal Handi	600
Dal Bukhara	600
Dal Mixed	600

PANEER



Paneer Butter Masala	700
Kadhai Paneer	700
Shahi Paneer	700
Mutter Paneer	700
Paneer Hydrabadi	700
Paneer Makhani	700
Paneer Tikka Masala	700
Paneer Kohlapuri	700

MIX VEGETABLE

Veg Takatak	600
Aloo Methi	500
Jeera Aloo	500
Mix Veg	500
Seasonal Veggie	500

KOFTA

Banarsi Kofta	700
Kashmiri Kofta	700
Gulbadan Kofta	700
Malai Kofta	700
Veg Kofta	700

MUSHROOM

Mushroom Curry	700
Matar Mushroom	700
Mushroom Do Pyaaza	700
Mushroom Masala	700



non-veg main course



CHICKEN

Butter Chicken	800
Chicken Masala	700
Chicken Curry	700
Kadhai Chicken	700
Chicken Salona	700
Chicken Home style	700
Chicken Kali Mirch	800
Chicken Biryani	700
Chicken Vindaloo	700

MUTTON

Mutton Rogan Josh	800
Mutton Curry	800
Mutton Masala	800
Mutton Saag	800
Mutton Biryani	800
Mutton Korma	800
Mutton Vindaloo	800



BREADS & SIDES

ASSORTED INDIAN BREADS

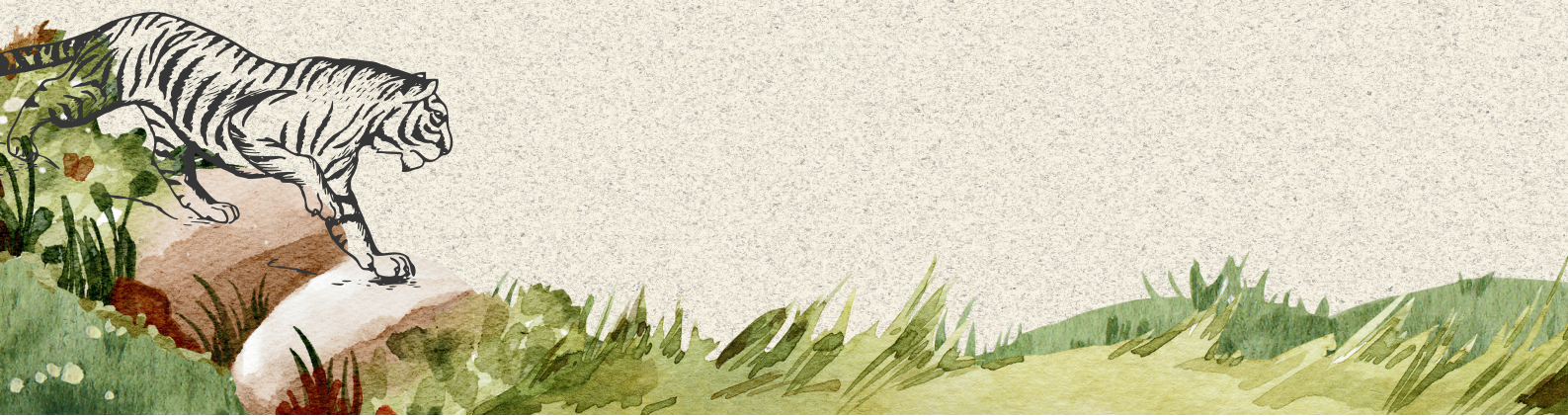
Tandoori Roti	50
Butter Naan	140
Garlic Naan	140
Lachhha Naan	140
Kulcha	120
Missi Roti	100
Tawa Roti	50

RICE/ PULAO

Steamed Rice	500
Jeera Rice	500
Veggie Pulao	500
Matar Pulao	500
Onion Pulao	500
Kashmiri Pulao	500

RAITA

Kumauni Raita	500
Classic Mix Raita	450
Pineapple Raita	500
Boondi Raita	450
Cucumber Raita	450
Onion Raita	450





DESSERTS

MOONG DAL HALWA	200
GAJAR KA HALWA (SEASONAL)	250
KASHMIRI HALWA	200
GULAB JAMUN (2 PCS)	150
SEWAI KHEER	200
MAKAHANA KHEER	280
RICE KHEER	200
ICE CREAM	150
SHAHI TOAST	200
CHOCOLATE ECLAIRS (4 PCS)	280
BROWNIE WITH ICECREAM	200
WHITE CHOCOLATE MUDCAKE	200
PASTRY	150
PUDDING	200





cake 'o' clock

PINEAPPLE CAKE (1 POUND)	1000
-----------------------------	------

CHOCOLATE CAKE (1 POUND)	1250
-----------------------------	------

BLACK FOREST CAKE (1 POUND)	1250
--------------------------------	------

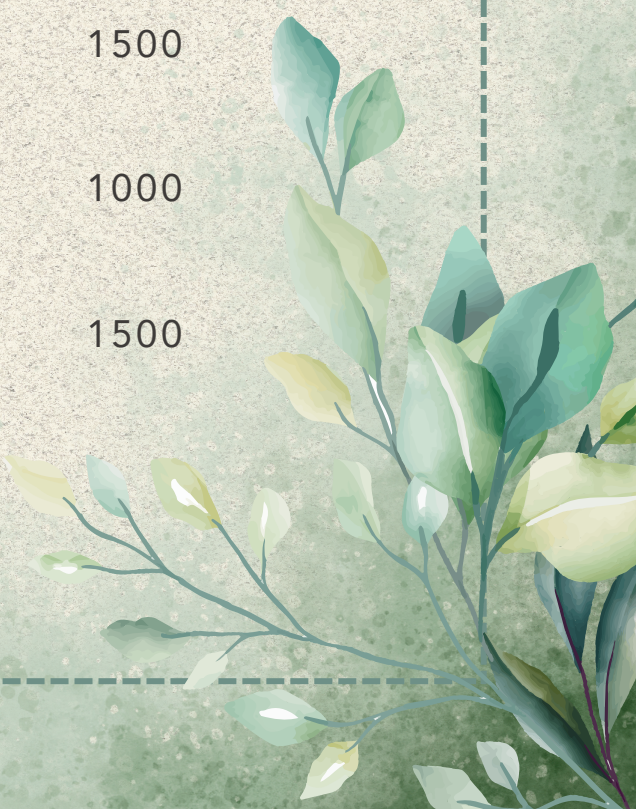
CHOCOLATE TRUFFLE CAKE (1 POUND)	1500
-------------------------------------	------

BUTTER SCOTH CAKE (1 POUND)	1000
--------------------------------	------

LOTUS BISCOFF CAKE (1 POUND)	1500
---------------------------------	------

CLASSIC VANILLA CAKE (1 POUND)	1000
-----------------------------------	------

LOADED FRUIT CAKE (1 POUND)	1500
--------------------------------	------



BEVERAGES

hot drinks

HOT MILK	100
MASALA TEA	100
REGULAR COFFEE	100
LATTE	150
CAPPUCCINO	150
HOT CHOCOLATE	200

cold drinks

COLD COFFEE	200
COLD COFFEE (WITH ICECREAM)	300
ICED TEA	150
FRESH LIME WATER	100
FRESH LIME SODA	150
SODA	100
ICE BUCKET	100
JALJEERA	150
MINERAL WATER (1ltr)	100
SOFT DRINKS (600ml)	100
CANNED JUICE (glass)	200
LASSI	200
MILKSHAKES	300
(BANANA, STRAWBERRY CHOCOLATE, VANILLA)	





mocktails



VIRGINIA 500

fine blend of orange, pineapple, and mango juices, pomegranate syrup, & fresh cream

MANGO TANGO 500

blend of of mango and orange juice along with crushed ice

FRUIT PUNCH 550

mix of orange, pineapple and mango juice

VIRGIN MARY 500

tomato juice, tabasco sauce, and a subtle lemon juice blend

SUNRISE 550

orange and pineapple juices infused with grenadine syrup

HAWAIIAN BREEZE 600

orange juice, sugar syrup, pinch of lemon juice & blue curacao

VIRGIN MOJITO 550

stimulating blend of mint & lime

WATERMELON MOJITO 600

twist on classic mojito with thirst quenching watermelon





follow us on

INSTAGRAM @WOOD.CASTLE



PAY HERE



Wood Castle
Spa & Resort

NH 309, Jim Corbett National Park, Village Dhikuli, Ramnagar,
District Nainital (244715) Uttarakhand, India.
Contact- +91 9634030983, +91 9917470033

