

JÜSTA LUXÉ - HIGHPOINT JAWAI

RESTAURANT MENU



BREAKFAST

Paratha	525
(Aloo / Paneer / Onion) Flaky paratha stuffed with item of your choice & served with curd	
South Indian Platter Idli/dosa/uttapam with sambar & chutneys.	575
Indian Breakfast Stuffed parantha or poori bhaji, curd & pickle, masala tea/coffee.	595
Continental Breakfast Bakery basket, preserves, butter, juice, tea/coffee.	595
Sabor Signature Breakfast Seasonal fruits, multigrain toast, eggs, mushrooms, juice, tea/coffee.	795
Healthy Breakfast Fruits, overnight oats, egg white omelette, herbal tea/black coffee.	825

APPETIZERS

Cheese Garlic Bread Garlic bread topped with melted cheese.		475	Tandoori Chicken Tikka Boneless chicken marinated and grilled.	645
Veg Spring Rolls Crispy rolls filled with vegetables.		525	Chicken 65 South Indian style crispy chicken appetizer.	645
Honey Chilli Potato Crispy potatoes tossed in honey chilli glaze.		525	Chicken Sheekh Roll Soft roll filled with seekh kebab & chutney.	645
Crispy Corn Salt & Pepper Fried corn kernels with peppers and herbs.		545	Crispy Chicken Strips Battered fried chicken served with dip.	645
Hara Bhara Kebab Spinach and green pea kebabs.		545	Chicken Manchurian Dry Spicy Indo-Chinese chicken in thick sauce.	675
Veg Seekh Kebab Skewered vegetable mince kebabs.		545	Chicken Malai Tikka Creamy white-marinated chicken kebabs.	675
Veg Manchurian Dry Indo-Chinese tossed vegetable dumplings.		575	Lemon Pepper Chicken Grilled chicken tossed in lemon-pepper spice.	675
Dahi Ke Kebab Hung curd kebabs with mild spices.		575	Kung Pao Chicken Stir-fried chicken with peppers, peanuts & chilli.	695
Paneer Tikka Tandoori grilled paneer with spices.		575	Smoked Chicken Tikka Charcoal smoked chicken with spices.	695
Stuffed Tandoori Mushroom Tandoori mushrooms stuffed with cheese.		595	Mutton Seekh Kebab Skewered minced mutton grilled to perfection.	795
	• Vege	etarian	Non-Vegetarian	

HEALTHY BOWLS

SALADS

Quinoa Protein Bowl

Quinoa, veggies, chickpeas, seeds, mint yoghurt.

Jawai Garden Green Salad Mixed greens with lemon-olive oil dressing.	525
Classic Caesar Salad (Veg) Romaine, parmesan, croutons, Caesar dressing.	575
Millet & Ker Sangri Salad Foxtail millet with ker sangri and herbs.	595
Classic Caesar Salad (Chicken) Caesar salad topped with grilled chicken.	645



SOUPS

625



Tomato Basil Soup Creamy tomato soup with basil & croutons.ing.	425
Clear Vegetable Soup Broth with seasonal vegetables.	425
Hot & Sour Soup (Veg) Oriental hot and sour broth with vegetables.	425
Tomato Shorba Tangy Indian spiced tomato broth.	425
Sweet Corn Soup Classic sweet corn with herbs.	425
Lemon Coriander Chicken Soup Chicken broth with lemon & coriander.	475
Chicken Sweet Corn Soup Creamy chicken & corn soup.	475
Hot & Sour Chicken Soup Shredded chicken in spicy oriental broth.	475

KITCHENS OF INDIA

REGIONAL & INDIAN MAINS

Regional Thali Chef's Special	1000
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Dal Baati Churma Traditional baati, dal, sweet churma.	725
Ker Sangri ki Subzi Ker berries & sangri cooked with spices.	675
Jawai Laal Maas Spicy red mutton curry.	975
Safed Maas Mild yoghurt-cashew mutton curry.	975
Bajra Roti with Lehsun Chutney Pearl millet roti with garlic chutney.	225
Paneer Makhan Masala Paneer in rich tomato-butter gravy.	675
Mutter Paneer Paneer & peas in onion-tomato masala.	675
Dal Tadka Yellow lentils tempered with ghee & spices.	575
Dal Makhani Slow-cooked black lentils with cream.	625

Non-Vegetarian

Vegetarian

KITCHENS OF INDIA

REGIONAL & INDIAN MAINS

Palak - Corn, Paneer, Mushroom Spinach gravy and your fav indian veg add on		625
Seasonal Vegetable Curry Home-style mixed vegetable curry.	•	575
Murgh Makhani (Butter Chicken) Tandoori chicken in butter-tomato gravy.		875
Murgh Curry – Home Style Rustic, light onion-tomato chicken curry.		825
Mutton Rogan Josh Aromatic Kashmiri red curry.	•	975
RICE & BREADS		
Assorted Indian Breads (per piece) Selection of roti, naan, paratha.		145
Steamed Basmati Rice Aromatic long-grain steamed rice.	•	375
Jeera Rice Cumin-flavoured basmati rice.		395
Veg Biryani with Raita Layered biryani with vegetables.		695
Murgh Biryani with Raita Chicken biryani with raita.	•	825
Mutton Biryani with Raita Slow-cooked mutton biryani.		925

Non-Vegetarian

Vegetarian



QUICK BITES

Vegetable Pakoda	495
Crispy mixed vegetable fritters.	
Aloo Mutter Samosa (4 pcs)	495
Potato-pea filling samosas.	
Paneer Pakoda Cottage cheese fritters.	525
Keema Samosa (4 pcs) Minced meat samosas.	525
Veg Burger with Fries	 575
Veg patty burger with fries.	
Kathi Roll – Paneer	575
Paneer tikka wrapped in paratha.	
Chicken Burger with Fries	625
Chicken burger with fries.	
Kathi Roll – Chicken Tikka Chicken tikka roll with onions.	625
	676
Grilled Veg & Hummus Multigrain Sandwich Veggies & hummus on multigrain bread.	575
Roasted Chana & Sprout Chaat	495
High-protein sprout salad.	
Bajra & Jowar Khakhra Basket	445
Millet crisps with dips.	

Non-Vegetarian

Vegetarian

ORIENTAL & CONTINENTAL

Vegetable Hakka Noodles		495
Classic Indo-Chinese noodles.		3
Chicken Hakka Noodles		545
Noodles tossed with chicken.		
Veg Lasagne Florentine		695
Layers of pasta, spinach & ricotta in tomato cream sauce.		
Grilled Vegetable Steak		645
Char-grilled veggies with herb jus & mashed potato.	~ h.	
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Ratatouille		645
Bouquet of veggies in Pomodoro sauce		
Chicken Steak with Herb		075
		875
Grilled chicken breast with lemon herb reduction.		
Fish & Chips		895
Battered fish fillet served with tartare sauce & fries.		0/)
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Herb Roasted Chicken		875
Slow roasted chicken with thyme & butter sauce.		0, 5
Choice of Pasta		495
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Vegetarian Non-Vegetarian

ORIENTAL & CONTINENTAL

Baby Corn, Broccoli & Tofu in Black Bean Chilli Served with basil vegetable rice.	595
Stir-Fried Asian Greens Greens in garlic/coriander wine sauce.	575
Thai Vegetable Green Curry with Rice Coconut-based green curry with rice.	725
Fish in Thai Chilli Basil Sauce Crisp fish wok-tossed with basil & chilli.	825
Diced Chicken – Hong Kong Style Chicken in ginger-chilli sauce.	795
Thai Red Chicken Curry with Rice Red coconut curry with steamed rice.	875
Vegetable Fried Rice Wok-fried rice with vegetables.	495
Chicken Fried Rice Fried rice with chicken.	545

• Vegetarian

DESSERTS



Gajar ka Halwa	575
Gulab Jamun	575
Soft milk dumplings in syrup.	
Rice Kheer	525
Slow-cooked rice pudding.	

595 Brownie with Ice Cream TChocolate brownie with vanilla ice cream.

Seasonal Fresh Fruit Plate 495

Seasonal cut fruits.

Sugar-Free Dessert of the Day 575

Low-sugar dessert prepared daily.





LIQUID DELIGHTS

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HEALTH "O" HEALTH

Green Detox Smoothie Spinach, cucumber, apple.	575
Tropical Energy Smoothie Pineapple, mango, yoghurt.	575
Antioxidant Smoothie Banana, berries, flax seed.	595
Protein Breakfast Smoothie Oats, banana, peanut butter.	595
Carrot-Orange Immunity Juice Fresh cold-pressed juice.	545
Kanji Shot (Seasonal) Fermented probiotic drink.	545

SIGNATURE MOCKTAILS

Rise Up	550
Green apple + orange + sparkling water.	
Citrustini	550
Orange, pineapple, apricot, almond.	
Island Sunset	600
Pineapple-orange cooler.	
Strawberry Sunrise	550
Strawberry, mint, lemon.	
Drooling Guava	550
Guava, coriander, chaat masala.	

BEVERAGES

	30
Soft Beverages	275
Fresh Lime Soda/Water	425
Iced Tea (Lemon/Peach) Chilled infused tea.	525
Cold Coffee Coffee blended with milk.	625
Milkshakes Thick milk-based shakes.	625
Lassi / Buttermilk Sweet, salted or masala.	495
Tea Selection Assorted teas.	225
Coffee Selection Espresso, Americano, Cappuccino, Latte.	250
Enery Drink	325





Non-Vegetarian

WHILE YOU WAIT.....

ENJOY THESE FUN FOOD FACTS!

LEOPARD CAPITAL OF INDIA

Jawai has one of the highest densities of wild leopards living freely among granite hills.

HARMONY WITH THE WILD

Local Rabari communities believe leopards are protectors, creating a rare bond of peaceful coexistence.

JAWAI'S MAJESTIC GRANITE HILLS

The dramatic rock formations are over 850 million years old.

CROCODILE NEIGHBOURS

The Jawai Dam waters are home to giant marsh crocodiles, often seen sunbathing on the banks.

BIRDWATCHER'S PARADISE

Over 100 bird species, including migratory flamingos, visit Jawai each year.

NATURE'S INFINITY POOL

The Jawai Bandh creates a stunning lake where sunsets reflect like molten gold.

LEOPARDS OUTNUMBER VILLAGERS (ALMOST!)

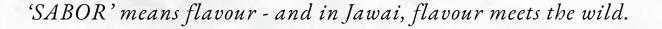
Some hamlets have more leopard sightings than the number of houses.

THE INDIAN "MASAI MARA"

With its open landscapes and safari culture, Jawai draws comparisons to Africa's famous wilderness.







At jüSTa Luxé - Highpoint Jawai, our culinary craft celebrates bold tastes and local inspiration from the land of leopards and granite hills. Every dish is thoughtfully paired with refreshing beverages to delight every palate - sweet, spicy, salty, or savoury.

Dine with views of dramatic rocky landscapes, the quiet of the wild, and skies full of stars. From relaxed mid-day bites to indulgent dinners after a thrilling safari - SABOR offers the perfect setting to savour each moment.

With heartfelt hospitality and unforgettable flavours, every meal here is more than dining... it's an experience of Jawai itself.