



# MOCKTAIL (250 ML)

Green Mint Mojito	180
Wild Berry Cooler	180
Rosy Lips	170
Pineapple Quencher	170
Swiss Strawberry	170
Lichi Hi – Ball	170
Blue Lagoon	170
Fruit Punch	170
Mid-Summer Dream	170
Kiwi Classic	170
Pina Colada / Pink Lady	170
Guava Cordial	170

# **COLD REFRESHER'S (250 ML)**

Banana Milk Shake	14	0
Milk Shake With Ice Cream	16	0
(vanilla / Chocolate / Strawberry / Kesa	r Pista)	
Oreo Milk Shake	17	O
Classic Cold Coffee	160 / 14	0
(with Ice Cream / Without Ice Cream)		
Cold Mocha Shake	21	0
Kitkat Shake	19	0
Chilled Bourn Vita	12	0
Seasonal Fresh Juice	14	0
Water Melon, Orange, Sweet Lime, Pin	eapple	
Island Ice Tea	11	0
Lassi	11	0
(plain / Salted / Sweet)		
Supper Time Special Lassi	17	O
Fresh Lime Water / Soda	8	0
Jaljeera Water / Soda	8	0
Kesar Milk / Chilled Milk	140 / 10	0
Butter Milk	7	O
Aerated Water With Mrp & Service Charge	7	O
Packed Drinking Water With Mrp & Service C	harge 3	0

# HOT BEVERAGES (150 / 250 ML)

Tea	70
(Masala / Black / Green / Lemon)	
Hot Coffee / Black Coffee	100
Cappuccino	170
Espresso	170
Latte	170
Hot Bourn vita	120
Classic Hot Chocolate	140
Kesar Milk / Hot Milk	140 / 100
Corn Flakes with Hot or Cold Milk	150
Choco's with Hot or Cold Milk	170

# **SNACKS (150 / 250 GMS)**

Aloo Paratha (with Curd)	150
Gobi Paratha / Onion Paratha (with Curd)	150
Paneer Paratha With Curd	170
Cheese Paratha With Curd	180
Plain Paratha	120
Vegetable Cutlet - 6 Pcs	150
Paneer Cutlet - 6 Pcs	200
Veg. Pakoda - 10 Pcs	180
Paneer Pakoda - 10 Pcs	220
French Fries	150
Peri Peri French Fries	180
Poori Bhaji	200
Chhole Bhaturre	200
Extra Puri	35

# **CHAAT 'S (200 GMS)**

Papdi Chaat	170
Peanut Masala Chaat	170
Bombay Bhel	180
Paneer Pineapple Chaat	200

## **SANDWICH'S (PER PIECE)**

Bread Butter - 2 Slices Plain / Toasted	80 / 90
Dread Butter - 2 Slices Plain / Toasted	80 / 90
Bread Butter With Jam - 2 Slices Plain / Toasted	90 / 100
Cheese Chilly Toast - 2 Slices	170
Garlic Bread - 2 Slices	160
Veg. Sandwich (Plain / Toasted / Grilled)	130 / 140 / 150
Tandoori Masala Sandwich (Plain / Toasted / Grilled)	160 / 170 / 180
Cheese Sandwich (Plain/Toasted/Grilled)	160 / 170 / 180
Cheese Chutney Sandwich (Plain / Toasted / Grilled)	180 / 190 / 200
Mexican Sandwich	220
Corn & Mushroom Grilled Sandwich	220
Suppertime Club Sandwich	240

# **SALAD AND CONDIMENTS (200GMS)**

Mexican Salad	180
Russian Salad	210
Garden Fresh Salad	140
Corn Peanut Salad	180
Greek Salad	180
Waldrof Salad	220
Seasonal Fruit Platter	180
Raita	140
(Vegetable / Pineapple / Boondi / Cucumber /	Mix)
Papad (roasted / Fried)	40 / 50
Masala Papad	70
Cheese Masala Papad	100
Plain Mix Curd	90

## PIZZA (PER PIECE)

Pizza Lidere	360
Black Olive , Onion , Capsicum With Cheese	
Fresh Herb Pizza	360
Cheese Oregano Basil & Parasley	
Capriccios Pizza	375
Fresh Corn, Black Olive, Capsicum With Cheese	
Mexican Pizza	370
Bean's Blended In Tomato, Garlic, Onion Topped With Capsicum Cheese	

+GST EXTRA

Oriental Express Pizza 360

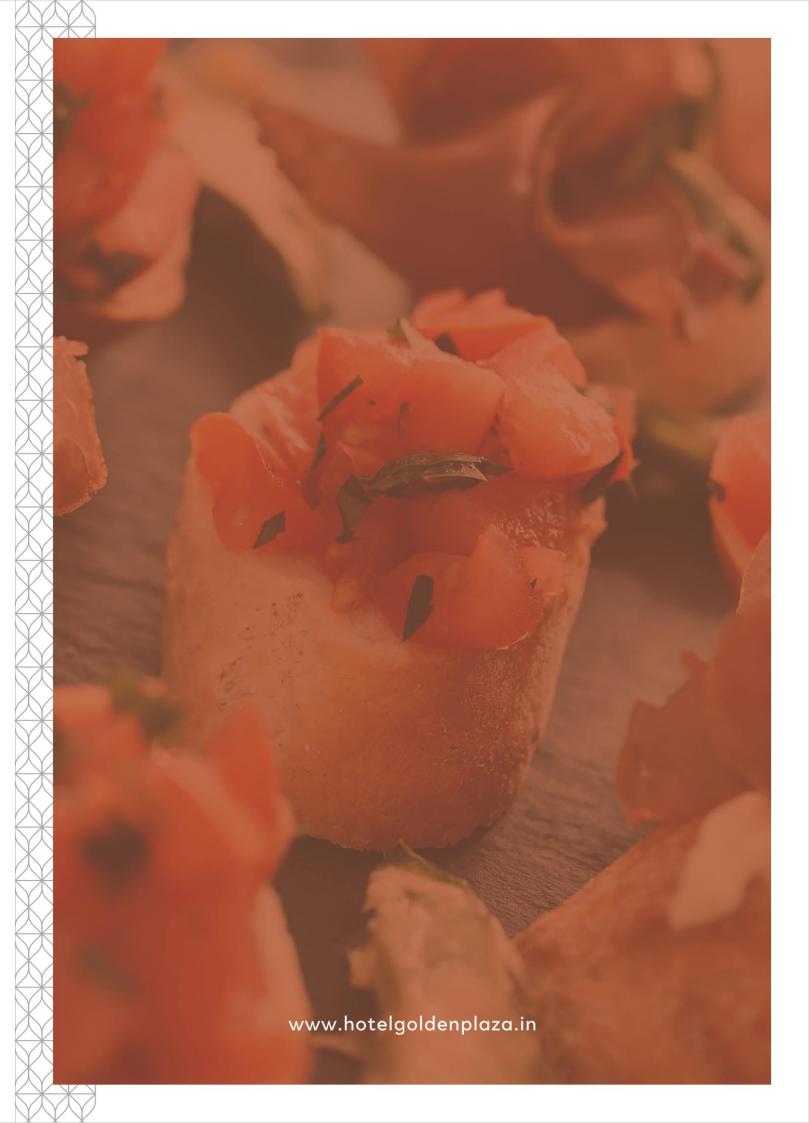
Hot Jalapeno, Papper, Capsicum & Cheese

# **SOUP (250 ML)**

Burmese Khow Suey	190
Broccoli Almond Cheese Soup	180
Cappuccino Of Red Pepper & Zucchini	180
Tom Kha Gai	180
Tom Yum	180
Minestrone Soup	160
Cream Of Mushroom Soup	160
Cream Of Vegetable Soup	160
Cream Of Tomato Soup	160
Manchow Soup	160
Lemon Coriander Soup	160
Cheese Corn Tomato Soup	160
Sweet Corn Soup	160
Hot & Sour Soup	160
Veg Clear Soup	160

# **INDIAN STARTERS (300 GMS)**

Supper Time Tandoor Platter (16 pcs)	680
Tandoori Malai Paneer Roll	320
Hara Bhara Cheese Kebab	340
Hara Bhara Kebab	320
Mulayam Paneer Tikka	320
Paneer Pudina Tikka	320
Paneer Tikka Kalimiri	320
Paneer Lasuni Tikka	320
Paneer Makhmali Tikka	320
Chandani Chowk Ki Mashhoor Tikki	300
American Corn Karari Tikki	280
Tandoori Aloo	280



### **ORIENTAL STARTERS (300 GMS)**

Shanghai Cottage Cheese	360
Finger Cut Cottage Cheese Stir Fried With Garlic, Clove, Ginger, Onion, Capsicur Served With Shanghai Sauce	n And
Crispy Jamaikan Dumplings	360
Potli Shaped Dumplings Stuffed Wtih Chinese Vegetable Served Uniqly With Ho	
Crispy Cottage Cheese With Pepper Honey Sauce	360
Indonation Style Of Cottage Cheese Coated With Chilly Pepper In Honey Sau	
Mushroom & Baby Corn In Black Pepper  Mushroom & Baby Corn Cooked In An Exotic Black Pepper Sauce	360
Crispy Spinach Cottage Cheese	340
Fresh Spinach Crispy With Diced Cottage Cheese Marinated With Schezwan Sty	/le
Paneer Chilly (dry)	320
Finger Size Cottage Cheese Fried With Diced Onion , Capsicum With Chinese S	tyle
Paneer Manchurian (dry)	320
Cottage Cheese Coated With Garlic In A Soya Flavoured	
Paneer Schezwan (dry)	320
Cottage Cheeese Coated With Schezwan Style	
Chinese Traingle	360
Fresh Bell Pepper With American Corn & Cottage Cheese Coated With Pan Cake With Hot Garlic Dip	e Serving
Veg. Fried Wanton	320
Veg. Dumpling With Fried In Garlic Flavoured Served With Schezwan Sauce	
Veg. Machurian Dry	320
Assorted Vegetable's Dumpling With Fried In Garlic Flavoured	
Crispy Veg.	320
Diced Vegetables Of Chinese Coated With Crispy Hot Garlic Sauce.	
Veg. Spring Roll	320
Pancake Of White Flour Stuffed With Fresh Vegs. Cooked Chinese Herbs.	
Veg Spicy Finger . In Hot Bean Sauce	320
Bell Peppers, Zuchchini, Sweet Potatoes, Courage N More Tossed In Chinese Ho Sauce	t Bean
Veg. Lolypop	320
Szechwan Taste Grated Vegetable Baton Served With Dip	
Stuffed Mushroom With Garlic Pepper	320
Whole Mushroom Served With Cheese & Vegetables Tossed With Bell Pepper, C Black Papper	Crushed
Sesame Fingers	340
Spread Bread With Butter. Sprinkle With Sesame Seed	
Potato Chilli Dry	300
Chilli Potato Is A Spicy Indo Chinese Style Starter Made With Fried Potatoes Tos	sed In Chil

**MEXICAN & ITALIAN STARTERS (300 GMS)** 

#### Cottage Cheese Dumpling

390

Grated Cottage Cheese With Fresh Chopped Cabbage & Green Chilly Coated, Dip Fried & Served With Spinach Sauce

#### Ricotta Spinach Crostini

390

Crispy Brown Bread Ricotta Cheese With Garlic Topped With Chopped Spinach Seasame Seed Over It Dizzle Honey

Cheese Fondue

590

A Lip Smacking Cheese Pot For Dat Rapturous Fondue Experience Served With Lavash Brune And Fresh Cut Veggies

#### Cannaloni Delight

370

Fresh Tortillas With Spinach ,grated Carrots & Potatoes, Green Onion Fine Chopped Ice Burge Bell Peppers Top With Cheese Bake In Oven Serving With Tomato Sauce

Mexican Platter

540

Cheese, Nachos 4 Pcs, Emphandas 4 Pcs.tacos 4 Pcs And Corn Balls 4 Pcs Served With Beans Salad Pico De Gallo Sour Sauce

Bruschetta 3 D

390

Open Toasted Garlic Bread Covered With 3 Different Topping With Mozzarella & Gratinated

#### **Empanadas**

700

Corn Tortilla Filled With Refried Beans And Grated Cheese, Served With Salad And Chilled Salsa

#### Mexican Tostadas

360

Scooped Out Brand Stuffed With Beans & Corn, Topped With Sour Cream & Baked.

#### Gang Land Enchilladas

360

Soft Tortilla Stuffed With Fresh Corn, Capsicum, Pepper, Diced Cottage Cheese Topped With Red Salsa & Sour Cream

#### Spicy Cheese Spinach Balls

360

Crumb Fried Sauteed Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Served With Basil And Herb Mayo

Cheese Ball

360

Crumb Fried Sauteed Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Served With Basil And Herb Mayo

### THAI STARTERS (300 GMS)

#### Satay Cottage Cheese

380

Cottage Cheese Stripes On Wooden Skewers Marinated With Coconut Milk & Curry Powder Grilled And Served With Peanut Sauce & Cucumber Salad

#### Thai Pan Cake

380

Assorted Vegetable With Grated Cottage Cheese Stuffed With Pan Cake Serving With Two Different Dip.

#### Mushroom Rangoon

430

Fresh Mushroom Bomboo Shoot And Cheese Wrapped With Wonton Skin Deep Fried To A Nice Brown And Served With Sweet & Sour Sauce

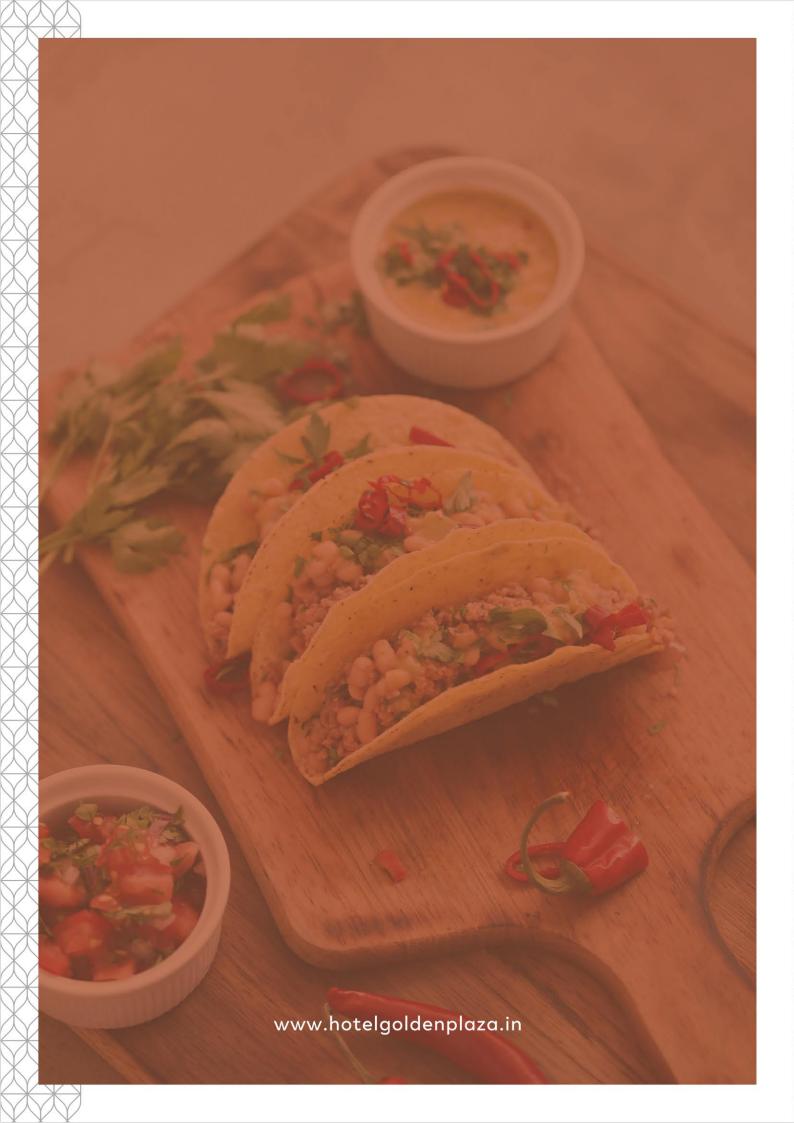
#### Corn Ball With Paprika

350

Chilli Potato Is A Spicy Indo Chinese Style Starter Made With Fried Potatoes Tossed In Chilli Sauce

+GST EXTRA

Exotic Chinese Preparation Tossed In Chinese Seasonings N Served With Spicy Red Sauce And Secret Exotic Dip



## **BURRITOS (300 GMS)**

#### Mushroom Burritos

390

Fresh Mushroom, Mexican Beans, Brown Onion, garlic, lettuce And Fresh Coriander Leaves With Cheese Serving In Sour Sauce

#### Corn' N' Bean Burritos

390

Tortilla With Fresh Beans, Corn, Black Beans, Cucumber, Cumin, Garlic, Mastered, Honey, Chopped Green Chillis With Cheese

#### Veggies Grilled Burritos

390

Tortilla Seets With Fresh Zucchini Red & Green Capsicum, Tomatoes With Chilli Pepper

### **TACOS & NACHOS (300 GMS)**

#### Black Been Mushroom Tacos

340

Fresh Mushrooms Chopped With Black Beens, cabbege Garlic, Chilli Pepper, Oregon Cumin Powder With Cheese

#### Zucchini And Corn Tacos

340

Corn Tortillas With Fresh Diced Zucchini And Yellow ,White Corn Chopped White Onion Garlic, Tomatoes, Black Beans With Cheese Serving In Green Salsa

#### Veggie Tacos

330

Corn Tortillas With Zucchini, Red & Yellow Capsicum, Onion, Garlic, Green Chilli, Jalopeno, Chilli Pepper, Pinch Of Cumin, Oregano Chopped

#### Mexican Nachos

Straight From Mexico With A Generous Helping Refried Beans Topped With Red Cheese

#### Nachos With Cheese Sauce & Salsa

320

Corn Chips Served With Tongue Tickling Salsa And Creamy Cheese Sauce

Tacos

310

Crispy Tacos Shells Loaded With Refried Beans Sour Cream Salsa Lettuce N Cheddar Cheese Served With Pico De Gallo N Sour Cream

### SIZZLERS (500 GMS)

#### Cottage Cheese Sizzler (continental)

560

Succulent Cottage Cheese Chunks Rightly Marinated, Skewered And Grilled To Perfection Blended With Its Smooth Brown Gravy + Butter Rice And Tossed Vegetables And More.....

#### Italian Sizzler

Goes Without Saying- Assorted Pastas In Three Different Sauces Like Neapolitan, Alfredo And Pesto + Tossed Beans And Chips .....

#### Vegetable Grilled Sizzler (continental)

The Popular Continental Sizzler Served With Vegetable Steak Macroni With Tomato Sauce, Fresh Boiled Vegetable With French Fries.

#### Paneer Stick 'n' Pineapple Sizzler

550

Paneer Cutlet Stuffed Tomato, Capsicum B.b.q. Sauce With Pineapple

#### Paneer Shashlik Sizzler

550

Cubes Of Cottage Cheese Marinated In Tangy Sauce Grilled With Onion Capsicum & Tomato Served In Buttered Rice Along With Brown Potato ,grilled Vegetble Serving With Hot

#### Chinese Sizzler

540

540

Chinese Platter With Veg Fried Rice Chilly Paneer, Hakka Noodles & Veg Manchurian Served With Hot Garlic Sauce

Indian Sizzler

Indian Platter With Kadhai Paneer, Veg Makhanwala Jeera Rice Dal Makhani, Hariyali Naan

### PASTA (300 GMS)

Penne Blush	340
Penne Tossed In A Rich Tomato Sauce With A Generous Helping Of Basil That Le Remarkable Lingering Tase And Flaour.	nds A
Pasta Della	340
Pasta Served In Sauce With Butter , Onion Paste, Red & Yellow Capsicum, Cream Parmesan Cheese	And
Pasta Barbaresca	340
Sun-dried Tomatoes, Temphe, Parmesan Cheese And Chilly Pepper	
Fusilli With Basil Pesto	340
Fresh Green Pasto With Light Taste	
Brocolli Fettoccine Arrabitta	340
Fettoccine Pasta Tossed In Brocoli With Arrabitta Sauce.	
Pasta Al Funghi	340
Dry Pasta With Shitake Mushroom "n" Herbs	
Penne Pesto	340
All Light Basil & Celery Flavoured Creamy Sauce Tossed With Penne.	
Pasta Arrabiatta	340
A Spicy Red Pasta Sauce	
Herb Pasta	340
Pasta Sauteed In Olive Oil With Herbs	

### **CONTINENTAL MAIN COURSE (300 GMS)**

Mexican Trio

Baked Chilli Corn	360
Peppers With Golden Corn In Alfre	Sauce Loaded In Cheddar Cheese And Baked To

Perfection

Combination Of Veus Refried Beans In A Multi Layered Pasta Sheet & Covered With A Tangy Mexican Sauce.

360

Veg. Lasagne 360

Three Layered Classic Dish Made With Lasagne Pasta Layers Lined With Spinach , Exotic Vegetables And Cheese , Topped With Creamy Tomato Sauce  $\,$  And Baked To Perfection  $\,$ 

Burmese Spaghetti 360

Spaghetti Covered With A Special Tomato Sauce With Cheese & Gratinated

Baked Spaghetti Pineapple 360

Your Favourite Spaghetti With White Sauce & Fresh Pineapple Topped With Cheese Gratinated

Cannelloni Florentine With Broccoli 330

Fresh Pasta Sheet On A Bad Spinach Covered With Broccoli In A White Sauce Topped With Cheese Gratinated

Veg. Au Gratine 330

Garden Fresh Veg's Corn In Light Creamy Sauce Topped With Mozzarella & Cheese Gratinated

Baked Macroni With Pineapple

Boiled Cut Macroni In White Sauce With Pineapple Cube Topped With Cheese Gratinated

Baked Lasagna 380

Layered With A Rich Sauce And A Creamy Parmesan White Sauce Plus The Perfect Amount Of Mozzarella Cheese

## **PAN ASIAN MAIN COURSE (300 GMS)**

Thai Green Curry	340
Fresh Vegs. Baby Corn In Thai Green	
Thai Red Curry	340
Fresh Vegs. Tofu In This Traditional Curry From Thailand	
Thai Cottage Cheese Green Curry	340
Fresh Cottage Cheese Ginger Garlic Paste With Coconut Milk Green Curry	
Paneer Manchurian	320
Cottage Cheese Coated With Garlic In A Soya Flavoured Sauce	
Gobi Manchurian	290
Fresh Cauliflower Coated With Garlic Soya Flavoured Sauce	
Veg. Manchurian	290
Dumpling Vegs. With Prepared Garlic In A Soya Flavoured Sauce	
Veg. Hot Garlic Sauce	290
Dices Of Vegetable Cooked In Hot Garlic Flavoured Sauce	
Baby Corn Manchurian	290
Tender Baby Corn Dumpling With Garlic In A Soya Flavoured Sauce	
Mushroom Manchurian	290
Tender Button Mushroom With Garlic In A Soya Flavoured	
Sweet N Sour Veg	290
Mixed Vegetables In A Sweet N Sour Sauce	
Diced Veggies. In Schezwan Sauce	310
Cubed Crispy Veggies. In A Spicy Schezwan Sauce	

## **GLOBAL MAIN COURSE (300 GMS)**

Mexican Diced Cottage Cheese

Diced Cottage Cheese, Bean Curd Vegs. In Spicy Mexican Rice Or Tortillas	
Papas Con Quesco	440
Potatoes Veg. & Cheese Cooked In Hot Salsa Ranchero Served With Rice Or Bread Rolls.	
Jesse James Fajitas	440
Spicy Strips Of Cottage Cheese Potatoes, Tomatoes, Capsicum, Onion Topped W Sour Cream Cheese & Masala Tortillas	ith Salsa
Fajita Platter	440
4 Soft Tortillas, refried Beans, lightly Toss Cocked Veggies, Cheddar Cheese, Grille Cheese , butter Rice Serve With Pepper Salad	ed Cottege
Chillaquilles	440
Jalepeno N Cheese Stuffed Pancakes Smothered With Red Maxican Pepper Ton Served With Spanish Rice	nato Sauce
Totopos	400
Spice Cottage Cheese Stuffed With Mexican Herb's Cheese And Served With Ric	е
Mexican Salsa Curry With Rice	400
A Wholesome Mexican Meal Consist Of Rice And Salsa Curry	

450

410

+GST EXTRA

+GST EXTRA

Mexican Hot Pot

## **NOODLES & RICE (300 GMS)**

Sesame Noodles Wheat Spaghtti With Tofu ,fresh Veggies, Garlic. Red Pepper Flacks Hot Pepper	310 Sauce With
Peanut Butter .salt & Pepper To Test Garnish With Cucumber  Spicy Peanut Noodles  Spaghetti With Peanut Red Bell Pepper ,cucumber ,garlic. Chilli Paste Green Or Souce, Venigar Tossed With Peanut Butter	310 nion, Soy
American Chopsuey Shredded Vegs. In A Tangy Tomato Sauce Topped With Fried Noodles	310
Veg. Hakka Noodles  Boiled Noodles & Flack's Chilly Garlic Than Julennes Fine Cut Vegetable And Ca Cooked In Hakka Style	290 psicum
Chilly Garlic Noodles	310
Fresh Assorted Vegetables With Noodles In Garlic Flavoured  Schezwan Noodles  Fresh Vegetables, Soft Noodles, Spicy Schezwan Style	290
Broccoli Fried Rice  Bashmati Rice With Fresh Broccolli Soysouce In Salt & Pepper, Chinese Style V Onion	<b>310</b> With Green
Singapore Fried Rice	310
Basmati Rice With Soft Noodles & Vegetables	
Mushroom Fried Rice Fresh Mushroom Toosed In Basmati Rice	310
Thai Fried Rice Evergreen Spice Flavored Paste With Thai Rice	290
Baby Corn Mushroom Fried Rice Fresh Bay Corn Mushroom Tossed With Rice	290
Veg. Fried Rice  Basmati Rice Tossed With Vegetable & Chinese Seasoning	290
Chinese Bhel  Basmati Rice Tossed With Crispy Fried Noodles, Colorful Vegetables, And Bold Sauce	310 Sweet Chilli

## **INDIAN DELICACIES (300 GMS)**

Suppertime Special Paneer	340
Kali Mirch Paneer Tikka (Adrak Masala)	310
Cottage Cheese Marinated With Kali Mirch Adrak Indian Spices Tossed With Ri	ich Brown
Gravy	
Paneer Tikka Makhani	310
Cottage Cheese Charcoaled And Tossed In Traditional Makhani Gravy	
Paneer Tikka Methi Garlic Masala	310
Chef Says No Need For Description Just Order It	
Awadhi Dum Paneer	310
Specially Prepared Cottage Cheese In Brown Gravy Sealed In Handi To Retain I	lts Aroms

Lakhnavi Paneer Handi 310 Paneer Simmered In Tomato & Onion Gravy Infused With Cream Cheese Butter Masala 310 The Ever-popular" Cheese Butter Masala with Makhani Gravy A Speciality Of North Indian Paneer Tawa Masala 320 Barbequed Paneer Tikka Cooked In Spicy Brown Gravy 310 Paneer Achari Fresh Cubes Of Cottege Cheese With Diced Onion, Garlic ,ginger Paste With Yoghart Marinated In Brown Gravy Garnished Fresh Corrianders With Cream 310 Paneer Makhmali Tikka Masala Cubes Of Cottage Cheese In Marinated In Yoghurt Afghani Spices Made Into A Succulent Dish In White Gravy Paneer Tikka Lababdar 310 Malai Paneer Cooked In Clay Oven And Served With Ich Makhani Gravy Paneer Aap Ki Pasanad 310 Paneer Kadai / Paneer Handi / Paneer Tikka Masala / Paneer Baldi / Paneer Butter Masala / Palak Paneer Paneer Lajawab 310 Fresh Marinated Cottage Cheese Cooked In The Charcoal Blended With A Tangy Tomato Mulayam Paneer Ke Pasande 310 Sandwiched Cottage Cheese In Rich Cardamom Flavoured Gravy Paneer Hara Pyaaz 310 Fresh Cottage Cheese Simmered In Mild With Spring Onion Based Gravy Kumbh Makai Paneer 310 Mushroom, Corn And Cottage Cheese Simmered In Aromatic Tomato Gravy 330 Kaju Aap Ke Pasande Khoya Kaju / Kaju Curry / kaju Masala / Kaju Paneer / Kaju Butter Subzi Aap Ki Pasanad 280 Veg Kadhai / Veg Handi / Veg Jaipuri / Veg Makhan Wala / Veg Jalfrezi / Veg Tawa Masala / Veg Toofani 295 Vegetables Cooked In Spicy Brown Gravy Veg Palak Taka Tak 295 Madely With Seasonal Veg. Garlic With Spinach Gravy 300 Darbari Kofta Curry Spicy Vegetable Dumpling Curry Cooked In Traditional Maharastrian Style With Hand Founded Spices 300 Veg. Navratna Fresh Vegetable Cooked In A Rich Gravy With Dry Fruits Topped With Pineapple And Kumbh Mutter Dilruba 290 A Delactable Combination Of Fresh Peas And Mushroom's In A Mildly Spiced Gravy Kofta Aap Ki Pasand 290 Malai Kofta / Hariali Kofta / Veg. Kofta / Cheese Kofta Baby Corn Hara Masala 280 A Uniquie Blend Of Baby Corn In Spinach Gravy 280 Aaloo Aapki Pasand Aaloo Gobhi / Aaloo Mutter / Aaloo Palak / Aaloo Dum / Aaloo Jeera

+GST EXTRA

## **DAL (300 GMS)**

Dal Tadka / Fry

Yellow Lentil Cooked With Tomato And Spices Tempered With Cumin Red Chillies

Dal Makhani

Black Lentil And Red Beans Simmered Overnight On A Slow Fire, Finished With Cream & Butter

Dal Lasuni

230

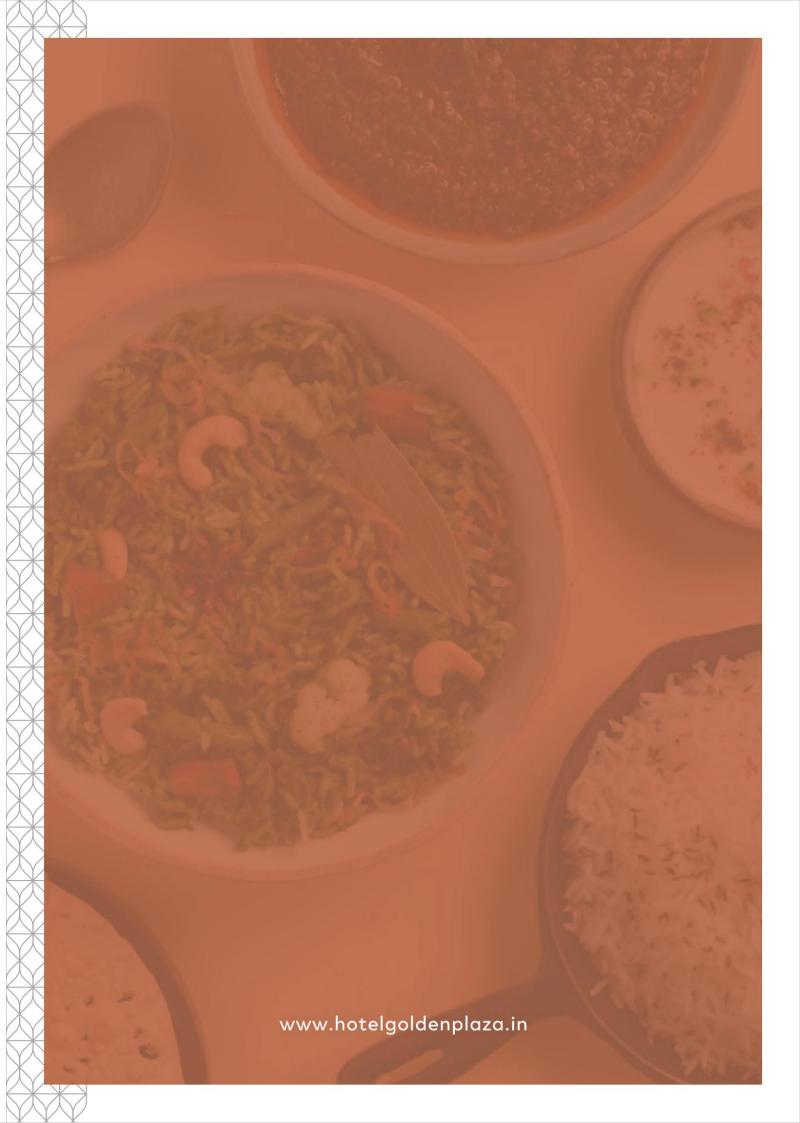
Yellow Lentil Cooked With Garlic Flavoured And Spices

## **BASMATI RICE (300 GMS)**

Paneer Awadhi Dum Biryani 320 Charcoal Ovened Cottage Cheese With Saffron Flavoured Aromatic Basmati Rice In Avadhi Mushroom Awadhi Dum Biryani 320 Charcoal Ovened Stuffed With Fresh Mushroom, saffron Flavoured Aromatic Basmati Rice In Avadhi Tradition 300 Hydrabad Dum Biryani Seasonal Vegetable With Saffron Flavoured Aromatic Basmati Rice In Hydrabadi Tradition 290 Veg. Biryani Seasonal Vegetable Spices With Basmati Rice 290 Kashmiri Pulao Fried Basmati Rice Garnished With Dry Fruits, Pineapple & Cherries 290 Navratna Pulao Fried Rice With Carrots, Beans , Dry Fruits And Cottage Cheese 270 Veg. Pulao Farm Vegetable Cooked With Basmati Rice Jeera Rice 220 Cumin Flavoured Basmati Rice Garnished With Fresh Coriander Steam Rice 200 **Curd Rice** 220 Lemon Rice 270

## **ROTI BASKET (PER PIECE)**

Roti (Plain/Butter)	45/50
Naan (Plain/Butter)	70/80
Paratha (Plain/Butter)	70/80
Kulcha (Plain/Butter)	70/80
Stuffed Paratha / Kulcha/ Naan	120
Pudina Paratha / Methi	100
Cheese Naan / Kashmiri Naan	160
Cheese Garlic Naan / Cheese Chilly Naan	140
Garlic Naan	120
Hariyali Naan	120
Assorted Roti Basket	400
(1 Butter Naan,1 Butter Kulcha,1 Butter Roti, 1 Cheese Naan. 1 Garlic Naan)	



## **DESSERTS (150 GMS)**

Gulab Jamun	120
Gulab Jamun With Ice Cream	160
Walnut Brownie	240
Vanilla Ice Cream With Hot Chocolet Sauce Served In Hot Sizzling	
Triple Sundae	240
Regular Ice Cream	140
Vanila / Strawbery / Chocolate / Butter Scotch	
Indian Halwa	160
Seasonal Indian Halwa	

#### Terms & Conditions:

- · Order Once Placed Will Not Be Cancelled.
- After Placing The Order Kindly Allow Us Minimum 30 Minutes.
- $\cdot$  Items Will Be Served Only On Subject To Availablitity.
- · Outside Food & Liquor Not Allowed.
- · GST Tax Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subject To Change Without Any Prior Notice.
- · Parking Solely At Owner's Risk.
- · All Right Of Admission Are Reserve By Management.
- Terms & Conditions Apply\*

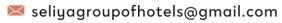
#### Jain Food Is Also Available\*

Lunch Time: 12-00 pm to 3-00 pm Dinner Time: 7-00 pm to 10-30 pm

# Golden Plaza

FEEL LIKE HOME

Opp Townhall, Near Karnavati Hospital, Ellisbridge, Ahmedabad 380006 (Gujarat - India)



www.hotelgoldenplaza.in

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