



O ORIZON

RESTAURANT & BANQUETS



Appetizers

Fruit Punch	119
Blue Lagoon	119
Strawberry Punch	119
Mint Mojito	119
Fresh Lime Soda	80
Jaljeera Soda	90
Fresh Lime Water	60
Aerated Drink	MRP
Mineral Water	MRP

Hot Steaming Soups & Shorbhas

Cream of Tomato Soup	90
Fresh tomato puree, cream, and indian spices with fresh bread crumbs	
Minestrone Soup	95
Minced boiled vegetables with lots of cheese and cream in tomato puree	
Veg Hot & Sour Soup	95
Fresh minced vegetables with chinese spices & sauces	
Veg Manchow Soup	95
Fresh minced vegetables & crispy fried noodles with chinese spices & sauces	
Veg Sweet Corn Soup	95
Minced vegetables, fresh american corn and cream with chinese sauces	
French Onion Soup	95
Fresh onion puree with indian spices	
Tamato Dhaniya Shorbha	95
Tomato based thin soup with indian spices & garnish with coriander leafs	
Palak Shorbha	95
Fresh spinach puree with lots of cream & indian spices	
Daal Adrakhi Shorbha	95
Smashed daal with ginger and indian spices	
Cream of Mushroom Soup	99
Chopped mushroom with white creamy sauce	
Cream of Vegetable Soup	99
Boiled chopped vegetables with creamy sauce	
Lemon Coriander Soup	99
Boiled chopped vegetables with lemon juice & garnished coriander leaves	

Tandoori Sholey

Tandoori Paneer Platter	350
Assorted cottage cheese tikka served in one platter	
Paneer Bharra Tikka	220
Stuffed cheese, cashunuts & capsicum in paneer & marinated in Yellow chilly flavored curd	
Paneer Malai Tikka	220
Home made cottage cheese marinated in mava & creamy curd With indian spices	
Panner Tikka Dry	210
Pieces of cottage cheese marinated in spicy tomato puree and curd, Cooked in tandoor	
Paneer Lasuniya Tikka	210
Paneer cubes marinated with garlic and cooked in tandoor	
Paneer Hariyali Tikka	210
Pieces of cottage cheese marinated in spicy coriander mint chatni	
Paneer Papdi Steak	220
Finger cut home made cottage cheese deep fried with roasted papad	
Tandoori Veg. Platter	320
Assorted veg. kababs served in one platter	
Corn ke Kabab	199
Fresh American corn with smashed cheese with indian spices	
Dahi Ke Kabab	199
Chopped onion, tomato, capsicum with creamy curd & coated by bread crums	
Kabuli Kabab	199
Smashed kabuli chana with indian & lukhnavi spices	
Veg. Harabhara Kabab	190
Minced vegetables fried tikki with indian spices	





Paneer ka Khazana

Orizon La-jawab	220
Diced cottage cheese & capsicum with green chilly sauce with two type of indian red and yellow gravy	
Orizon Special	230
Diced cottage cheese & capsicum with green chilly sauce with two type of indian green and yellow gravy	
Tandoori paneer Lahsuniya	230
Dried Diced cut cottage cheese With scoub cut onion & capsicum with fresh chopped garlic	
Paneer Pasandida	230
Three layerd of colloured Cottage cheese with Cooked in rich Tomato spiced greavy	
Paneer Bhuna	215
Smashed cottage cheesecooked in highly spiced Brown gravy	
Paneer Zalzalla	215
Diced cottage cheese cooked in highly spiced tomato gravy	
Paneer Hungama	215
Chopped cottage cheese & fresh sweet corn with Indian yellow gravy and garnish with coriander leafs	
Paneer Afghani	215
Extra grated cottage cheese and capsicum with Indian yellow gravy on roasted papad	
Paneer Kasturi	215
Roasted kasturi methi leafs with grated cottage cheese in indian Yellow gravy	
Paneer Adhrakhi	215
Lacchedar adharkh and diced cutted cottage cheese with Indian spice brown gravy	
Golden Paneer Curry	215
Diced cottage cheese and Red chilly sauce with Indian brown gravy	
Paneer Peshawari	215
Diced cottage cheese cooked in mildly spiced tomato gravy and finished with triangle paneer peaces	
Paneer Rajwadi	215
Diced cottage cheese cooked in rich tomato creamy sauce	
Paneer Kabab Masala	215
Chopped paneer with Indian spicy rolled with Indian highly spicy gravy	
Paneer Toofani	215
Chopped paneer & capsicum with Indian tomato red spicy gravy	
Kachhi Mirch Ka Paneer	215
Diced cottage cheese mixed with onion, tomato, capsicum Cooked in highly spicy gravy & finished with green chilies	
Paneer Do Piyaza	199
Fresh scub of onion & cottage cheese cooked in onion brown gravy	

Paneer Bhurji	215
Grated paneer blended with onion, tomato, capsicum, and garnished with coriander leaves	
Paneer Palak	190
Dedicated combination of spinach with diced & grated cottage cheese	
Paneer Kadhai	190
Fresh cottage cheese mixed with diced onion, capsicum cooked in spicy Brown gravy	
Paneer Tikka Masala	190
Marinated cottage cheese, onion, capsicum cooked tandoor first & mixed with indian spicy red gravy	
Paneer Butter Masala	190
Diced cottage cheese cooked in mildly spicy tomato gravy and finished with cube of butter & cream	
Garlic Cheese Butter Masala	220
Diced cheese stick with tomato garlic paste & finished with cube of butter	
Garlic Cheese Palak	220
Diced cheese cube with spinach garlic paste	
Cheese Rogan Josh	220
Diced cheese & fresh vegetables with indian spicy gravy	
Cheese Butter Masala	220
Diced cheese in indian spicy gravy with cube of butter	
Cheese Paneer Masala	220
Diced cheese and panner cube with tomato rich gravy with Indian masala	
Cheese Paneer Kadhai	220
Diced cut cheese & panner with Indian yellow gravy garnished with onion & capsicum	
Kaju Badamwala	220
Whole casewnuts & almond in indian spicy brown gravy	
Kaju Handi	220
Whole Casewunuts With Julian cut Capsicum cooked in Spicy brown gravy	
Kaju Khoya	220
Whole roasted cashwunuts in rich creamy gravy	
Kaju Curry	205
Whole roasted cashwnuts in thin spicy tomato gravy	
Kaju Masala	205
Whole roasted cashwunuts in highly spice brown gravy	
Kaju Paneer Masala	220
Whole roasted cashew nuts with diced cottage cheese in tomato rich gravy with Indian masala	





Subz ka Khazana

Vegetable Badami	199
Minced cutted mixed vegetables & capsicum in highly spice Indian brown gravy	
Vegetable Diwani	199
Minced cutted vegetables and button mushroom with Spicy green chilly sauce.	
Vegetable Angara	199
Minced vegetables with spicy tomato gravy, served in hot sizzler's platter	
Nawabi Handi	199
Fresh mixed vegetables & chopped spinach with creamy spinach gravy	
Methi Mutter Malai	199
Kasturi methi & green peas cooked in rich & indian creamy gravy	
Vegetable Balty	190
Fresh mixed vegetables cooked in indian spicy gravy served in balty	
Vegetable Toofani	195
Chopped mixed vegetable cooked in highly spice indian red gravy	
Navratna Korma	199
Limed mixed vegetables cooked in rich cashew gravy with Fresh fruits & dry fruits	
Corn Palak	185
Fresh american corn cooked in rich spinach & cream sauce	
Chana Masala	180
Chick peas cooked with ginger & green chilly in north west frontier delicacy	
Vegetable Kadhai	180
Minced mix vegetables cooked with mint in traditional gravy	
Vegetable Kolhapuri	180
Thick tomato gravy with mixed vegetables lined with whole red chilly	
Vegetable Makhani	180
Mixed vegetables cooked in rich tomato gravy with fresh cream And cube of butter	
Vegetable Hariyali	180
Limed mixed vegetables delicately blended with spinach & cream	
Bhindi Masala	175
Fresh lady fingers cooked with tomato, onion & ginger past	
Bhindi Dry	175
Fresh lady fingers with chopped onion, tomato, ginger with Indian garam masala	
Allu Gobbi Mutter	175
Boiled potato, coli flower, green peas cooked with tomato Onion & ginger past	

Mushroom Rogan Josh	215
Diced cut mushroom & chopped vegetables with Indian spiced gravy	
Mushroom Kadhai	215
Whole fried Mushroom with with scub cut onion and capsicum With highly spiced brown gravy	
Mushroom Coriander	215
Stair fried button mushroom with delicious green coriander creamy sauce	
Dhingri Mutter Masala	215
Stair fried button mushroom and fresh green peas with Indian spicy gravy	
Cheese Kofta Curry	220
Kofta made by mava and panner with brown gravy garnished with chopped cheese cubes	
Paneer Kofta Curry	210
Kofta made by mava & paneer with tomato puree with Indian masala granished with gratted panner	
Kaju Kofta Curry	210
Kofta made by mava & paneer with Indian brown gravy garnished with fried cashew nuts	
Malai Kofta Curry	195
Kofta made from mashed potatoes, mava, paneer & dry fruit, Deeped in rich cashew cream sauce	
Kofta La Jawab	195
Vegetable kofta deep in traditional indian yellow gravy	

Mahekati Daalen

Daal Makhani	155
Blackd lentil and red beans cooked with butter & cream	
Daal Bukhara	155
Yellow tuver lentils cooked with rai seed, indian spices & rich cream	
Daal Palak	145
Yellow tuver lentils & cremy spinach cooked with indian spices	
Daal Tadka	135
Yellow tuver lentils cooked with onion, lined whole red chilly & garlic	
Daal Fried	125
Yellow tuver lentils cooked with indian spices	





Chawalon ki Rangat

Tawa Biryani	190
Diced cut vegetables with Basmati rice cooked Indian garam masala Served in tawa Plater	
Dum Biryani	185
Seasonal vegetables & basmati rice dummed with traditional	
Handi Biryani	185
Diced cut veg. with chips of potato & cottage cheese cooked Indian garam masala served in handi	
Veg. Kheema Biryani	185
Mixed veg. & soya bin kheema with basmati rice cooked in indian gravy	
Hydrabadi Biryani	175
Seasonal vegetables with basmati rice cooked in blended spinach sauce	
Navratna Pulav	185
Seasonal vegetables, dry fruits & fresh fruits with delight test	
Corn Capsicum Pulav	170
Fresh american corn, chopped capsicum with basmati rice	
Subz Biryani	170
Seasonal vegetables cooked with basmati rice and subtly flavour	
Kaju Pulav	190
Fried cashew nuts and vegetables blended in rice	
Cheese Pulav	199
Mixed vegetables with Indian masala cooked with basmati rice and garnish with chopped cheese cubes	
Paneer Pulav	185
Mixed vegetables and diced cut panner cooked with basamati rice	
Veg. Pulav	165
Seasonal vegetables blended in basmati rice	
Masala Rice	165
Steamed rice saute in tomato, onion and green chilly with Indian garam masala	
Jeera Fried Rice	125
Steam rice flavored with cumin seeds	
Safed Chawal	115
Steam rice with traditional smelled of india	

Khichdi

Daal Khichdi	130
Tadka Daal Khichdi	150
Palak Khichdi	160
Rajwadi Khichdi	180
Kadhi Khichdi	150
Masala Kadhi Khichdi	170
Gujarati Kadhi	90

Bhatiyari Zaverat

Plain Tawa Rotti	15
Butter Tawa Rotti	20
Plain Tandoori Rotti	18
Butter Tandoori Rotti	23
Plain Paratha / Naan / Kulcha	45
Butter Paratha / Naan / Kulcha	55
Stuffed Paratha / Kulcha	75
Missi Rotti	60
Garlic Naan	70
Roomali Rotti	70
Cheese Naan	99
Garlic Cheese Naan	110
Garlic Cheese Chilly Naan	115
Paneer Paratha	95

Continental

Veg. Baked Au Gratin	199
Baked Macaroni With P/a.	229
Baked Spaghetti	229





Chinese

Mozzarella Cheese Stick	249
Babby Corn Chilly	190
Chinese Bhel	190
Paneer '65	210
Paneer Chilly	210
Crispy Vegetables	180
Crispy Chilly Potatoes	180
Veg. Spring Roll	170
Veg. Manchurian	170
Veg. Choupsy	170
American Choupsy	170
Veg. Hakka Noodles	170
Veg. Schezwan Noodles	195
Manchurian Noodles	190
Manchurian Fried Rice	190
Veg. Schzewan Fried Rice	180
Veg. Fried Rice	170

Salad / Raita / Papad

Tomato Salad	80
Kachumber Salad	95
Green Salad	80
Pineapple Raita	80
Boondi Raita	70
Vegetable Raita	70
Plain Curd	60
Masala Cheese Papad	60
Masala Papad	40
Fried Papad	30
Roasted Papad	25
Masala Chaas	45
Butter Milk	35
Plain Lassi (Sweet / Salted)	80

LOZON Fixed Lunch

125

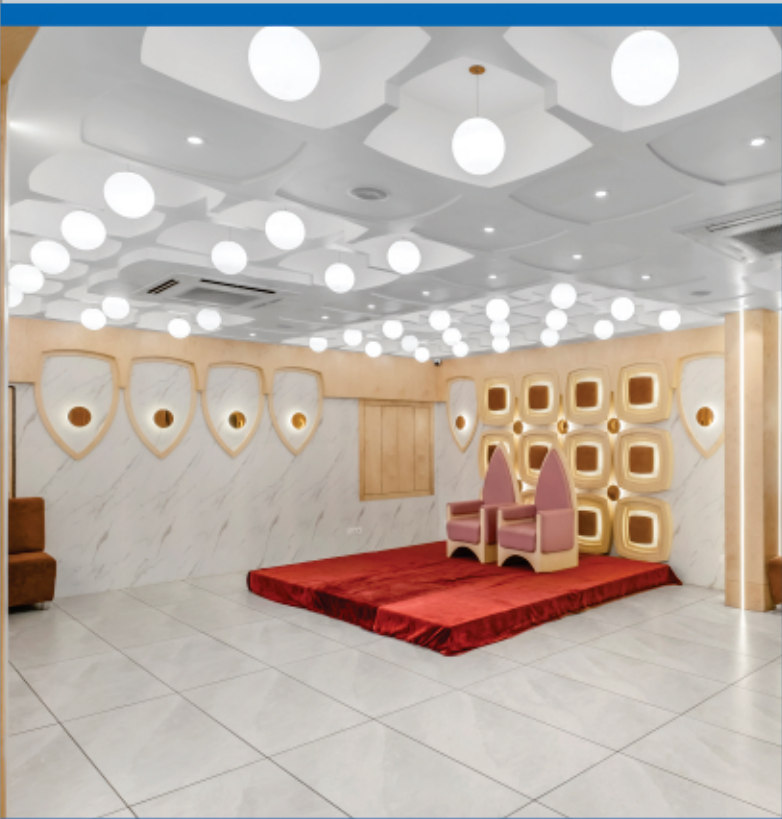
- 1 Paneer
- 1 Mixed Vegetable
- 3 Butter Rotti
- Jeera Rice - Daal Fry
- Roasted Papad, Veg. Raita



MIDZON Fixed Lunch

150

- 1 Paneer
- 1 Mixed Vegetable
- 3 Butter Rotti
- Jeera Rice - Daal fry
- 2 pcs Gulab jamun
- Roasted Papad, Butter Milk (200ml)



WE ALSO SPECIALIZE IN

- ▲ Banquet Hall with modern amenities having Capacity of 50 to 350
- ▲ Conference, Birthday, Get-to-Gather & Corporate Party

HELP UP TO SERVE YOU BETTER

- ▲ Order once placed can not be cancelled.
- ▲ All items are made in cottonseed oil.
- ▲ Items are subject to availability.
- ▲ Outside food is not allowed.
- ▲ All rights are reserved.
- ▲ Taxes as applicable.

APPROXIMATE SERVING QUANTITY PER ITEM GIVEN BELOW :

Juice - Mocktail - Milk Shake - Butter Milk - Lassi - Soup - Soft Drinks: 200 ml,
Starter: 8 pcs, Indian Veg: 400 g, Roti / Chapati: 35 g, Pulav - Rice: 300 g, Biryani: 400 g

RESTAURANT TIME : 11:00 A.M. TO 3:00 PM & 6:30 P.M. TO 10:45 P.M.



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