







ABOUT US...

The Multi Cuisine Restaurant,
Brings along with it's warmth of service the
Flavours of indian & international food.
spice from indian terrains have always
Been a delight for delicious kebabs & indian.
Specialists in new western and south east asian
have given the new flavours to the connoisseurs
At Surat

ROMAN DINE,
we not only serve food but add lot of personal
touch to give all it's partons memorabl time

Special Mocktails



Iced Tea @170/-
(Peach / Lemon)

Coolers Flavoured @175/-
(Full Loaded with Crushed / Cubes ice & Special made Lemon Zinger Syrup with
Soda Served with Mint & Lemon Sliced refreshing drinks Flavored; with: -Green Apple
/ Kiwi /Lemon Zinger / Orange / Peach / Strawberry)

Summer Dream @180/-
(Pineapple Syrup & Sprite with Lime Juice in a lemonade based refreshing drinks)

Martini Flavoured @190/-
(Special made by soda & sprite with as per same crush or syrup topping with salt
ring & lime sliced Flavoured; with Kiwi / Orange / Strawberry / Green Apple / Peach)

Pink Lady @190/-
(Strawberry Crush With Lime Juice Blended with Sprite & Soda twist of a Cream)

Mojito Flavoured @195/-
(Blended with Crushed / Cubes ice & Special made mojito Syrup with Sprite & Soda
Muddling Mint & Lemon cubes refreshing drinks Garnished with Mint & Lemon Sliced)
Flavoured with: -Green Apple / Watermelon / Lemon Mint / Orange

Blue Ocean @195/-
(Blue Curacao Syrup Tangy Surprised Sprite & Soda with a Zingy twist of a Cream)

Cranberry Coolers @195/-
(Cranberry Crush Chop Apple Clear based drink that takes your mind on a cool trip)

Green Valley @195/-
(Mango & Orange based on kiwi Zingy Zesty drink that makes you forget flavored)

Cranberry Coolers @195/-
(Cranberry Crush Chop Apple Clear based drink that takes your mind on a cool trip)





Royal Class @199/-
(Litchi Crush with Tangy Orange flavored Creamy Drinks)

Litchi Punch @199/-
(Litchi & Pineapple Syrup with Sprite drink with a creamy punch)

Pina Colada @199/-
(Pineapple Syrup, Coconut Milk blended with Sprite based drink with the creamy base)

Fruits Punch @210/-
(Mixed of Mango, Orange, Sprite with Pineapple & Strawberry Syrup blended with vanilla & strawberry ice cream served with chop apple n mint leaves garnished with apple sliced)

Mango Blossom @215/-
(made from mango juice with vanilla ice cream garnished with mango syrup)

Hot Beverages

Black Tea / Coffee @40/-

Regular Masala Tea @45/-

Nescafe Coffee @55/-

Hot Chocolate Boost @130/-



Cold Beverage



Packaged Bottled Water @MRP.

Aerated Drinks (Canned) @70/-
(thums-up / Coke / Sprite / Pepsi / Mango Sliced / Mazza)

Jal Jeere @60/-
(Water / Soda)

Fresh Lime @70/-
(Water / Soda Sweet or Salted)

Butter Milk (Plain) @49/-

Masala Chhas @59/-

Lassi @130/-
(Mango / Sweet / Salted)

Lassi Dry Fruits @145/-

Fresh Juice @165/-
(Sweet lime / Orange / Watermelon / Pineapple)

Wine / Champagne @550/-
(Non-Alcoholic)

Milk Shakes

Shake @149/-
(Vanilla / Strawberry / Chocolate)

Kit Kat / Oreo @180/-

Banana Coconut @190/-

Ferrero Rocher / Brownie @199/-

Dry Fruits @215/-

Kaju Anjeer @245/-





Kids Zone



French Fries	@135/-
Peri -Peri Potato Wedges	@155/-
Bread Butter / Jam	@99/-
Vegetable Sandwich	@135/-
Cheese Sandwich	@145/-
Vegetable Cheese Sandwich	@175/-
Veg. Burger	@175/-
Veg. Cheese Burger	@195/-
Cheese Garlic Loaf (4 Pcs)	@195/-
Cheese Chilly Garlic Toast (4 Pcs)	@220/-

Khane Ke Saath Saath

Fresh Garden Salad @145/-
(Assorted Seasonally Fresh Sliced Cucumber, Tomato, Carrot & beetroot a bed of Chinese Cabbage & Lemon wedges)

Greek Farmhouse Salad @195/-
(Cubes Fresh Seasonally vegetables Exotic Bell pepper, Iceberg, Lettuce, Black Olives & Cubes cheese Lemon Parsley Dressing)

Exotic BBQ Salad @215/-
(Inspired by the cubes of BBQ Paneer served a bed of exotic & Indian vegetable served with Indian spiced tandoori mayo Dressing)

Mexican Salad @220/-
(Diced Tomato, Onion, bell pepper, Beans, Corn With Iceberg & Lettuce Salsa Dressing)

Russian Salad @230/-
(Mixed Seasonally Vegetable with PA Cubes & Fresh Apple tossed in a chef special Creamy Mayo Dressing)



Italian Pasta Olives Salad @245/-
(Seasonally & Exotic Vegetable Tossed with Penne Pasta served with Lemon Dressing)

Roasted Papad @30/-

Fried Papad @35/-

Sev Masala Papad @60/-

Cheese Malasa Papad @90/-

Crispy Khakhra @165/-

Crispy Peri-Peri Khakhra @175/-

Crispy Cheesy Khakhra @195/-

Raita @130/-
(Boondi / Vegetable / Cucumber / Mint)

Pineapple Raita @155/-

International Soup

Cream Of Vegetable @140/-

Tomato Basil @145/-

Red Tomato Radio @160/-

Minestrone @170/-

Mexican tortilla @180/-

Mexican Chilly Beans @185/-

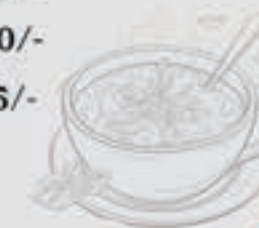
Cheese Corn Tomato @190/-

Cream Of Mushroom @199/-

Broccoli Almond @210/-

Canadian Cheese @210/-

Paustic Subz Shorba @215/-





Oriental - Pan Asian Soup



Veg. Clear	@125/-
Veg. Long Fong	@145/-
Veg. Talumein	@155/-
Sweet Corn Plain / Veg	@165/-
Spicy Tomato Lemon	@165/-
Lemon Coriander	@175/-
Veg.Hot & Sour	@185/-
Burnt Garlic	@185/-
Veg. Manchow	@195/-
Asian Mixed Green	@199/-
Thai Coriander	@210/-
Tom Yum	@215/-
Khowsey	@255/-

Indian Starters

Desi Gobhi Tikka	@215/-
(Fresh Steamed Flower Marinated with hang curd & Indian Spice Masala served with Green Chutney & Lemon Wedges)	
Veg. Seek Kebab	@245/-
(This is an adaptation to the famous minced Vegetable Seekh Kebab for veggie lovers basically a tandoor platter starter Serve With Lemon wedges & Minty Chutney)	
Halka Fulka Seekh Kebab	@255/-
(mixed well Soya chunks & Vegetable Seekh Kebab for Healthy lovers basically a Made from tandoor Serve With Lemon wedges & Minty Chutney)	



Bhutte Ka Seekh Kebab @265/-
(minced Chop American Corn & Vegetable Seekh Kebab for Indian lovers basically a tandoor platter starter Serve With Lemon wedges & Minty Chutney)

Sesame Seekh Kebab @265/-
(All Seasonal Green Chop Vegetable made by Indian Spiced Masala coated with White Sesames cooked from BBQ style served with Minty Chutney & lemon wedges.)

Hara Bhara Kebab @265/-
(Minced All Seasonal Green Chop Vegetable made by Indian Spiced Masala Deep Fried served with Minty Chutney & lemon wedges.)

Bullet Cheese Kebab @275/-
(Minced All Seasonal Green Chop Vegetable & Stuffed With Cheese made by Indian Spiced Masala Deep Fried served with Minty Chutney & lemon wedges.)

Bharwan Shahi Aloo @285/-
(Shallow Fried whole potato stuffed with Cottage cheese & Exotic Vegetable, Chop green chilli, zinger, garlic marinated with Indian spiced herbs served in homemade mint coriander chutney & roll papad on Lachha onion with lemon wedges.)

Malai Broccoli Tikka @295/-
(Marinated tin baby corn served in homemade mint coriander chutney & roll papad on Lachha onion with lemon wedges.)

Mushroom Tikka @335/-
(Marinated Bottom mushroom served in homemade mint coriander chutney & roll papad on Lachha onion with lemon wedges.)

BBQ Paneer Tikka @325/-
(Paneer Tikka is popular Indian appetizer made with cubes of paneer marinated with yogurt & Indian Spices. it's grilled in a tandoor served in homemade mint coriander chutney & roll papad on Lachha onion with lemon wedges.)
(Amritsari/ Lasuni / Afgani / Achari / Basil / Malai / Kalimirch / Peri Peri / Rosemary)

Jaituni Paneer Tikka @335/-
(Marinated a Cottage Cheese with Creamy yogurt & Cheese paste Mix well with Indian spices. Stuffed a, cheeses, cashew nut, chop olive, green chili, ginger, garlic, served in homemade mint coriander chutney & roll papad on Lachha onion with lemon wedges.)

Special Roman Platter @499/-
(2 HBK, 2 Broccoli, 2 Seekh 2 Desi Gobhi, 2 Mushroom, 6, pcs 3 types of Paneer)





International Starters



Baked Bruschetta @275/-

(6 pc Crispy French Loaf Loaded with Tomato, Bell peppers, Olive, Basil Topping with Mozzarella Cheese.)

Cheese Corn Tikki @275/-

(8 PC Crisps fried tikki made by cheese & potato coated with breadcrumbs served with tangy tomato ketch-up)

Greek Bombas @285/-

(8 PC Crisps fried tikki made by cheese & potato coated with breadcrumbs served with tangy tomato ketch-up)

Jalapeno Cheese poppers @299/-

(8Pc shallow fried homemade tortilla Heavy Loaded with chop jalapeno, bell peppers, cheese served with tartar sauce.)

Terrific Nachos @299/-

(12-14 Pc Nachos Chips with Salsa & Cheese Sauce.)

Corn Cheese Ball @299/-

(8PC best cheese and A-corn balls are crispy fried on the outside, tender and cheesy on the inside. to serve with zesty sauces.)

Mexican Tacos @310/-

(6Pc Taco Shells Heavy Loaded with Baked Beans, Fresh Leafy Green topping with Processed Cheese.)

Veg. Orly @310/-

(6 PC Sautéed Exotic Vegetables, Cheese, Paneer with Italian Herbs Served with Tartar Sauce.)

Cheesy Quesadilla @315/-

(4 PC Soft Tortilla Bread loaded with Onion, Bell Peppers, Olives & Corn, Paneer, Cheese Served with Salsa & Sour Cream.)

Mexican Tortilla Cigar Roll @325/-

(6 PC Soft Tortilla Bread stuffing with Onion, Bell Peppers, Olives & Corn, Cheese Served with Salsa & Tortilla Chips.)

Mexican tart Basket @335/-

(8Pc homemade tart loaded with Onion, Bell Peppers, & Corn, rajma, Baked beans, topping with Cheese & Olive Served with Salsa & mayo Mustard sauce.)

Cottage Cheese Pesto @349/-

(Cottage Cheese Sautéed in Creamy Pesto Sauce tossed with Chop spiced & Italian herbs)

Cottage Cheese BBQ @349/-

(Cottage Cheese Sautéed in ready BBQ Sauce tossed with Chop spiced & Italian herbs)

Cottage Cheese Tit-Bit @355/-

(Cottage Cheese & bellpeppers Sautéed with Olive oil ,Chop Celery, onion, garlic & Italian herbs)



Oriental Starters



Banana Chilly Dry @245/-

Veg. Sesami Finger @249/-

Crispy Potato Schezwan @255/-

Crispy Vegetable @285/-

Crispy Cilantro Vegetable @275/-

Veg. Manchurian Dry / Gravy @275/-

Veg. Balls In G-P Sauce @275/-

Veg. 65 @275/-

Veg. Lollypop @275/-

Veg. Satey in Hot Garlic Sauce @270/-

Crispy Spring Roll @285/-

Chinese Cigar Roll @285/-

Cheese Cigar Roll @325/-

Veg. Mangolian Hot-Pot @290/-

Crispy Corn Peppers Honkong @295/-

Veg. Satey in Peanut Butter Sauce @299/-

Paneer Chilly Dry / Gravy @325/-

Paneer Schezwan Dry / Gravy @330/-

Mushroom Lai Style @345/-

Paneer Salt & Peppers @315/-

Paneer Hunan Dry / Gravy @315/-

Paneer Shanghai @320/-

Paneer Melody @325/-

Paneer L-P Sauce @330/-

Paneer Tai-Chi @335/-

Kung -Pao Cottage Cheese @345/-

Water Chesnutt @399/-

Sauce Your Choice(Basil Honey Chilly/ Sichuan / plum / Hunan)





Baked Dishes



Baked Macaroni / Spaghetti / Penne / Fussily@399/-
(a chef special creamy Cheese sauce served with Yours Choices Pasta)

Vegetable Au-Gra-Tin @415/-
(Diced Cut Fresh Vegetable & tin pineapple baked with béchamel sauce topping in heavy mozzarella cheese.)

Veg. Lasagna @425/-
(A chef special homemade three-layer pasta with exotic vegetable cooked in béchamel sauce served with heavy baked cheese.)

Corn Enchilada @449/-
(a chef's made tortilla breads roll with fresh corn, baked beans, rajma & bell pepper, onion cooked with chef special tomato sauce topped with mozzarella cheese.)

Pastas

Penne / Fussily / Macaroni / Spaghetti / Ferfalle

Arrabiatta Sauce @345/-
(Homemade Tomato Sauce Made with Red Chili peppers flakes Fragrant garlic and fresh basil this zesty Sauce is tossed with tender your choice of pasta combined with Exotic Vegetable Served with Garlic Loaf.)

Alfredo Sauce @399/-
(A chef made creamy and cheesy sauce like white sauce pasta combined with Exotic Vegetable & Garlic Loaf.)

Creole Sauce @385/-
(A mixed creamy & Tomato sauce with Italian herbs served with exotic vegetable Served with Garlic Loaf.)

Creamy Pesto Sauce @415/-
(Our chef special made basil pesto sauce served in creamy & Cheesy Sauces with Exotic Vegetable Served with Garlic Loaf.)

Paprika Sauce @399/-
(A creamy based sauce made in the oven roasted red bell peppers and cheddar cheese served with garlic loaf.)



Pizza 9" Thin Crust



Margherita @380/-
(heavy loaded cheesy pizza with sliced tomato & A-Corn flavored sauce Served with Italian herbs & tobacco sauce)

Classic Veg. @385/-
(tomatoes, onions, baby corn & black olives topping with mozzarella cheese. Served with Italian herbs & tobacco sauce)

Sicilian @399/-
(Sun Dried tomatoes onions mushroom black olives topping with mozzarella cheese. Served with Italian herbs & tobacco sauce)

Four Seasons @410/-
(Classic topping of bell peppers, American corn, black olives & cottage cheese Served with Italian herbs & tobacco sauce)

Aussie BBQ @420/-
(Exotic Vegetables and Cottage Cheese tossed in BBQ Sauce Served with Italian herbs & tobacco sauce)

Hot & Spice @430/-
(Bell Peppers,Babycorn, Mushroom & Jalapeno Spice Tomato Sauce served with Italian herbs & tobacco sauce)

Supreme @440/-
(Cherry Tomato BBQ Paneer, , bell peppers Fresh Spring Onion and mozzarella Cheese served with Italian herbs & tobacco sauce)

Mexicano @450/-
(Mexican Beans, American Corn, Jalapeno and fresh bell peppers with tomato, onions topped with mozzarella Cheese served with Italian herbs & tobacco sauce)

Sizzling Hot Platter

Veg. Veggie Sizzler @499/-
(Sumptuous Vegetable balls served with buttered bell pepper rice, glazed vegetables topped with a concord Sauce. Sautéed Vegetable Served with Fries.)

Hunter Shashlik Sizzler @549/-
(A bed of pimento rice, Cottage Cheese Stick ,tossed in hot Garlic pepper sauce, Sautéed Vegetable Served with Fries.)





Mexican Fajitas Sizzler @549/-
(A bed of Mexican Rice Topped with baked Beans, bell pepper, A-corn, onion, Fajitas, topping with Mexican baked beans sauce Served with Sautéed Vegetables & Tortilla chips.)

Aglio-e-Olio Sizzler @599/-
(a pan tossed dry 2-3 types of Italian pasta sautéed with olive oil & chop garlic, accompaniment with herbs butter rice arrabiatta sauce & Sautéed Exotic Vegetable & Served with 4 pies of Garlic Loaf.)

Chinese Masic Sizzler @499/-
(Cooked from oriental Combo Wok Rice, Hakka Noodles, Manchurian Gravy, topping with Fries.)

Oriental Expresso Sizzler @549/-
(Cooked from oriental Combo Schezwan Rice, Hakka Noodles, Paneer chilly, topping with Sautéed Vegetable and Fries.)

Thai Masama Sizzler @599/-
(Thai Style Five Spice Sautéed Vegetable Pad Thai Noodle with Coconut Curry Served with Lemon bamboo Rice.)

Oriental Main Course

Wok Hakka Noodles @280/-

Chilly Garlic Noodles @285/-

Schezwan Noodles @295/-

Singapore Noodles @299/-
(a fresh Julian cut of vegetable, broccoli & Noodles tossed in lightly yellow paste.)

Basil Pad Thai Noodles @320/-
(flat Noodles a fresh Julian cut of vegetable with Mushroom and Basil tossed sautéed with bell peppers & specially in Thai paste.)

American Chop Suey @349/-
(a crispy noodles topped with a sweet, spicy and tangy vegetable stir fry gravy served with Slice Pineapple.)

Wok Fried Rice @270/-

Burnt Garlic Spinach Fried Rice @295/-

Schezwan Fried Rice @299/-

Corn Carrot Fried Rice @310/-



Combination Rice @325/-
(Chef special cooked by rice, noodles, tossed in Hot Garlic Schezwan Sauce.)

Diced Veg. in Choice of Sauce @279/-
(Schezwan/ Hunan / Hot Garlic/ Black Pepper/ Spicy Black Beans / Husain)

Diced Cottage Cheese in choice of sauce @289/-
(Schezwan/ Hunan / Hot Garlic/ Black Pepper/ Spicy Black Beans / Husain)

Thai Curry With Rice @499/-
Choice of Sauce:- Red / Green / Yellow (a Combination Of Serving :-
(Paneer in Red Curry with Lemon Butter Rice / Exotic Vegetables in Green Curry with Butter Bamboo Rice / / Exotic Vegetables in Yellow Curry with Fortune Rice)

North Indian Main-Course

Paneer Aap Ki Pasand @299/-
(Palak / Kadhai / Handi / Makhani / Toofani / Kolhapuri / Hyderabad / Tikka / Butter Masala / Bhurjee)

Paneer Sufiyani Lababdar @330/-
(Charcoal Roasted Paneer tossed in Indian Spice served with rich tomato Makhani gravy.)

Paneer Khurchan @335/-
(Our Chef Made Cubes Cottage Cheese with Bell peppers tossed in Indian spice tomato gravy.)

Paneer Kaju Masala @399/-
(A touch of tomato gravy with fried cashewnuts & Paneer Cubes cooked in Indian spice with butter creamy Tomato Gravy.)

Vegetable Aap Ki Pasand @299/-
(Kadhai / Handi / Makhani / Kolhapuri / Hyderabad / Jalfrezi/ Jaipuri)

Subz Deewani Handi @315/-
(Garden Fresh Vegetable Simmered in Minty Flavor Spinach Creamy Touch)

Subz Tawa @320/-
(Mixed Fresh Seasonal Vegetables Sautéed in Tangy Tomato Touch with Indian spice.)

Corn Capsicum Masala @289/-
(fresh American corn & cubes capsicum tossed in tomato gravy with Indian spice chop masala.)

Aloo Jeera @249/-
(All Time Favored Boiled Cubes Baby Potato Shallow Fried Cumin seeds & Coriander Leaves Just Home-Made Style.)

Corn Lasooni Palak @355/-
(American corn in Spinach creamy Gravy loaded on Burnt Garlic.)



**Chana Masala @259/-**

(Jaikedaar Kabooli Chana Tossed in Similar Indian Masala.)

**Subz Khyberi Tawa @315/-**

(Seasonal vegetable sautéed with Indian spice masala served in Rich Makhani tomato Curry.)

Kaju Curry @415/-

(A touch of tomato & cashew nuts Gravy cooked with rich cream Served With Shallow fried Kaju Fada tossed in Butter & Mawa pan on Indian Golden style Gravy.)

Kaju Butter Masala @409/-

(A touch of tomato gravy with fried cashewnuts cooked in Indian spice with butter creamy Tomato Gravy.)

Khoya Kaju @449/-

(Specially Cooked in Cashewnuts Gravy with Khoya touch of butter & Cream.)

Cheese Butter Masala @449/-

(Cubes Cheese in Tomato Gravy touch of cream n Butter served in makhani gravy.)

Our Roman's Signature Dishes**Roman Dine Special Paneer @449/-**

(A Stuffing sandwich sliced of cottage cheese cooked in tomato & Spinach gravy with cheese Sauce and chopped Roasted garlic & peanuts.)

Cheesy Angoori @420/-

(cubes cheese fully cheesy on tomato gravy tangy taste cooked with Indian spice & cream)

Cheese Begumbahar @415/-

(Finger Cut cheese Pies fully cheesy on Brown gravy touch of layer tomato gravy tangy taste cooked with Indian spice & cream)

Paneer Shan -E- Nawabi @399/-

(Sliced roll paneer stuffed with paneer, mawa, cheese cooked in tomato gravy served with Indian spiced.)

Paneer Smokey Angara @445/-

(Finger cut cottage cheese cooked in tomato & onion gravy a char coal smoke flavor.)

Paneer Adraki Kaliyan @425/-

(Cubes of cottage cheese cooked in tomato & cashewnut gravy.)

Paneer Pudina @435/-

(Cubes of cottage cheese cooked in Fine chop mint leaves with Indian Spice Masala & cashewnut gravy.)

**Kofta Rasgulla Palak @425/-**

(Chef Special homemade rasgulla cooked in Spinach creamy paste.)

Kofta Makai Kamaal @410/-

(American corn made kofta cooked in tomato & onion gravy.)

Kofta Double Decker @415/-

(A big shape vegetable & Cottage cheese kofta Served with double parts of Spinach & Tomato Flavor gravy.)

Subz Desi Bidesi @435/-

(a dry Cubes cutting Exotic & seasonal vegetable cooked in rich tomato flavor.)

Subz Manali @430/-

(Exotic vegetable tossed in rich tomato gravy.)

Subz Avadhi @445/-

(Seasonal vegetable with American corn cooked in cashewnuts & Creamy Saffron gravy.)

Subz Bhuna Masala @415/-

(A fine chop seasonal vegetable tossed on pan cooked with Onion Gravy touch of spinach & mint.)

Lasuniya Kebab Curry @410/-

(Our chef special kofta made by Green garlic & Chop Vegetable cooked in Rich Onion Creamy Gravy.)

Lazeez Kheema Masala @399/-

(A fine chop seasonal vegetable tossed Cashew nut & Onion Gravy touch of Cream & Butter.)

Babycorn Chat-Pata @435/-

(finger cutting baby corn & bell pepper cooked with Indian full spice masala tossed in saffron gravy.)

Mushroom Chat-Pata @445/-

(cubes cutting bottom mushroom & bell pepper cooked with Indian full spice masala tossed in saffron gravy.)

Methi Mutter Malai @435/-

(fresh green peas cooked with cashew nut creamy gravy & fenugreek leaves tossed in cream & mawa.)





Dal Preparation



Dal Lasooni Palak	@190/-
Dal Fry	@199/-
Dal Tadka	@215/-
Dal Makhani	@365/-
Dal Bukhara	@375/-

Basmati Ki Khushboo

Steam Rice	@190/-
Jeera Rice	@199/-
Peas Pulav	@240/-
(Steam Basmati with Fresh Green Peas touch of desi ghee.)	
Veg.Pulav	@249/-
(Steam Basmati with Fresh Seasonal Green Vegetable touch of desi ghee.)	
Awadhi Pulav	@339/-
(Steam Basmati with Mix Dry fruits & French Onion a little bit touch of saffron Flavor Pulav.)	
Handi Biryani	@255/-
(Classic Vegetable Biryani Topped with crispy brista onion and mint tossed in a tomato curry served with raita.)	
Hyderabadi Biryani	@265/-
(Mixed vegetable & basmati rice cooked in spinach & Mint Spicy base served with raita)	
Dum Pukh Biryani	@299/-
(All time favored Classic biryani cooked with rice & Seasonal Vegetable tossed a tomato Curry & Indian Spice served Dum style with Minty Raita.)	
Dal Khichdi	@249/-
(our national dish minced yellow dal & steam rice with Indian spice Masala served with plain curd.)	
Palak Lasooni Khichdi	@315/-
(a fresh spinach & green garlic minced yellow dal & steam rice with Indian spice Masala served with plain curd.)	
Exotic Vegetable Khichdi	@355/-
(a fresh Exotic Vegetable minced yellow dal & steam rice with Indian spice Masala served with plain curd.)	



Koyle Ka Kamaal



Tawa Chapati Plain	@20/-
Tawa Chapati Butter	@25/-
Roti Plain	@30/-
Roti Butter	@35/-
Missi Roti	@55/-
Naan / Kulcha / Paratha	@69/-
Hariyali Naan	@79/-
Onion Kulcha / Naan	@89/-
Garlic Naan / Kulcha	@99/-
Stuffed Paratha / Kulcha	@119/-
Cheese Naan / Kulcha	@130/-
Cheese Garlic Naan	@145/-
Cheese Chilly Garlic Naaan	@149/-
Butter Roomali Roti	@135/-
Rotiyon Ka Mela	@499/-
(Roti Plain, Missi Roti, Hariyali Naan, Garlic Kulcha, Cheese Naan, Stuffed Paratha, Roomali)	





Sweet & Dessert



Black & White @99/-

Garam Gulab Jamun (2 pc) @99/-

Kala Jamun (2 pc) @115/-

Ice Cream Regular @69/-
(Vanilla / Strawberry / Chocolate)

Ice Cream Premium @99/-
(Kesar Pista / Butter Scotch / Kaju Draks / Raj Bhog / American Nuts /
Almond Carnival / Cookies N Cream)

Brownie With Ice Cream & Choco Sauce @199/-

Sizzling Brownie @249/-

Tripple Deck Sundae @285/-
(A Three Flavor of ice cream with fresh seasonal fruits & Nuts topping with Sprinkle.)

Family Combo @295/-
(A four Flavor of ice cream with Fruits & Nuts Topping With Sauce & Sprinkle.)

Canan Blast @299/-
(Our Best Coconuts Flavor Fried Ice Cream with Chocolate & Sprinkle.)



T & C Apply

Management Reserves the right of admission

We seek your valued co-operation for following:

Our rates are Exclusive of TAXES.

GST and Others Government Taxes are as Applicable.

Order once placed can't be cancelled.

We will try our best to serve you fast but it may take 20/30 minutes after order is placed as food is prepared fresh.

If you need any clarification or you have any suggestion, pl. call for Manager on duty will be glad to serve you.

We ensure to do our best but your feedback gives us immense benefit to take corrective steps immediately.

We are not responsible of your precious things, so please keep it safe.

Pet not Allowed In Dining area.

We can not served lose water. bottled water is compulsory

The management has the right to change the rates without prior notice.

Consumption or possession of any alcoholic or illicit.

Substance is strictly prohibited

Smoking in not allowed within the restaurant premises

Time:

Lunch : 12:00 Noon - 03:00 PM

Dinner : 07:00 - 11:00 PM

Anthem Bussines Park-1, Nr,Rangoli Garden Restaurant, Anthem Circle,
Simada -Canal Road,Surat. - 395006

+91 95866 55066

We have All Types Function Facilities :-

AC Banquet Hall

Pool Party

Indoor Capacity :- Up to 50-700 Peoples & Party Lawn Capacity up to 3000 Peoples

And Out Door Catering Also available Please ask Our Manager For More Details