

A/C



AC, FAMILY RESTAURANT & BAR

 **MENU** 

Jalgaon

NAZIM SAYYED | 7 October 2025 at 4:49 pm

AC - MENU CARD

A- LA- CARTFE MENU

A La Cartfe menu in a restaurant offers to you choice of individual price dishes for each course.

Restaurant opening Hour 10.30 a.m. to 10.30 p.m.

Ordering guide

- Service charge levied at 10% on bill.
- Once order placed will not be cancelled.
- The chef special items and those require stuffing are more time consuming.
- All dishes are prepared fresh and can be customized as per Guest's preference, please allow 20-30 minutes.
- Mostly our dishes contain are cashew nut, Groundnut oil and dairy products, please ask for assistant to your steward while you giving order.
- Special order for boneless Chicken/ Mutton is an extra cost Rs.50/-
- GST Applicable

BEVERAGE

Cold Beverage

Bottle Water	28.00
F/L Soda (Sweet And Salted)	50.00
Plain Lassi	110.00
Special Lassi	150.00
Cold Coffee	100.00
Cold Coffee with Ice Cream	150.00
Buttermilk	70.00

Poppadom

Rosted Papad	25.00
Fried Papad	30.00
Masala Papad	40.00
Sindhi Papad	50.00
Nagali/ Bibadi Rosted	25.00
Nagali/ Bibadi Fried	30.00
Nagali/ Bibadi Masala	40.00

Some Favorite Snacks

Green Salad	80.00
Kachumber Salad	80.00
French Fried	120.00
Kashmiri Chana	180.00
Cheese Cherry Pineapple	160.00
Veg Pakoda	120.00
Egg Pakoda	120.00
Omelet	80.00
Boiled/ Fried Egg	60/70.00
Kaju Fried	130.00
Green Peas Rosted	160.00
Egg Bhurji	120.00
Half Fried	90.00
Cheese Pakoda	170.00
Paneer Pakoda	170.00
Bhindi Roast	120.00

... BEVERAGE ...

Asian Fuisin

Tomato Soup	130.00
Cream of Spinach Soup	140.00
Lemon Coriander Soup	140.00
C/Off Veg Soup	150.00
Chicken Boil Soup	120.00
Cream of Chicken Soup	170.00
Sea Food Soup	120.00
Veg Sweetcorn soup	140.00
Veg. Manchow Soup	140.00
Veg. Hot and Sour Soup	140.00
Veg. Noodles Soup	140.00
Mashroom Soup	140.00
Chicken Sweet corn Soup	170.00
Chicken Manchow Soup	170.00
Chicken Hot and Sour Soup	170.00
Chicken Noodle Soup	170.00

... HOT BEVERAGE ...

Tea	35.00
Black Tea with Lemon	40.00
Ginger Tea	40.00
Coffee	60.00



... APPETIZER'S ...

VEG

Paneer Guljari Kebab	300.00
Fresh cottage cheese stuffed with vegetables, Cashew nuts, Groundnut covered with Corn Starch	
Hara Bhara Kebab	250.00
Mix vegetables patty with fresh green peas and cashew nut.	
Veg Shami Kebab	250.00
Mixed minced vegetables made with paste of Lentils chopped onion and coriander usually added to the mixture which is kneaded in a disc like shape and fired.	
Paneer Kathi Roll	250.00
Home made cottage cheese and veggies with different sauce wrapped in a Garlic Naan.	
Cheese Paneer Seek Kebab	300.00
Skewered spiced minced paneer and Amul Cheese flavoured with Garlic, Ginger, Green Chilly and mints.	
Peshawari Allo	220.00
Peshawari cuisine comes from North-West India before independence, whole Potato stuffed with potato, onion, ginger, chilly, cheese and caraway seed marinated in yogurt and spices in Tandoor.	
Paneer Tikka Shashlik	280.00
Colourful skewered piece of cottage cheese marinated in yogurt Tandoor masala and cooked with chunky pieces of capsicum onion and tomato's	
Paneer Malai Tikka	300.00
Cottage cheese cooked soft and creamy marination with gentle spices and cashew nut paste.	
Mushroom Tikka	280.00
Whole piece of button mushroom marinated in tandoori masala and cooked with chunky pieces of capsicum onion and tomato.	
Nilgiri Kebab	260.00
Fine mixture of mixed vegetables, cottage cheese, cheese and topped Black Sesame put on skewer and cooked in oven.	
Tandoori Shubnam	310.00
whole button mushroom (Fungus) stuffed with veggie cheese, paneer and chef special masala.	

... APPETIZER'S ...

VEG

Paneer Mussalam	360.00
Tandoori Cottage Cheese (Paneer Tikka) mince, mushroom, cauliflower, cheese and spices cooked together served with medium choice.	
Tandoori Veg Platter	740.00
Assortment of Seven Kebab and Tikka (Paneer Tikka, Paneer Garlic Chilly, Paneer Malai Tikka, Mushroom Tikka, Baby corn Navabi, Harabara Kebab and Veg Seek Kebab).	
Paneer Tikka	280.00
Paneer Mintos	280.00
Paneer Pudina Rojoli	290.00



... TANDOOR STARTER ...

NON-VEG

Tandoori Chicken	300/560.00
A popular North Indian Dish consisting of Roasted whole Chicken prepared with hung curd North Indian herbs and spices.	
Chicken Tikka	310.00
Tender piece of boneless chicken breast marinated in hung curd and tandoori masala	
Tangadi Kebab	320.00
Chicken drumstick marinated in yogurt and cashew nut paste cooked in clay oven.	
Chicken Seek Kebab	320.00
Skewered hand pounded minced chicken with fragrant spices cooked in Tandoor (oven)	
Afgani Chicken Tikka	340.00
Chicken marinated with yogurt fresh cream, cashew nut paste and selected mild spices cooked to perfection in Tandoor.	
Reshmi Kebab	340.00
Chicken chunks are marinated in unique preparation of yogurt cream and gram flour.	
Chicken Pahadi Kebab	310.00
Chicken Tikka cooked in flavoured green mints and spinach masala covered of egg direct from Himalaya's	
Garlic Chilly Kebab	310.00
Chicken chunks marinated in unique preparation of yogurt ginger, garlic, chili and flavored with mint, spicy and flavored boneless chicken pieces.	
A yummy treat from 'GAURAV'	
Chicken Shikari Tikka	310.00
Chicken with bone marinated in garlic fresh green chilly and mustered oil cooked in clay oven.	
Rojali Murg Kebab	390.00
Boneless chicken breast flavoured with Aroma of Rose. Then sliced & rolled with stuffed mince chicken cheese and various spices. Marinated in a delicately spices yogurt and cooked in the Tandoor.	
Chicken Achari Tikka	310.00
Tender piece of boneless chicken breast marinated in hung curd and Indian herbs. Served with pickle flavoured.	
Chicken Kathi Roll	290.00
Boneless chicken tikka and veggies with different sauce wrapped in a garlic Naan (or romali Roti)	

... TANDOOR STARTER ...

NON-VEG

Fish Tikka	400.00
chilly flavourd with Kasoori Methi and cooked oven.	
Fish Afgani Tikka	420.00
Fish marinated in yogurt cream, cashew nut paste and selected spices cooked to perfections in Tandoor mild to taste.	
Fish Ajwani Tikka	400.00
Middle pieces of fish marinated in yogurt and North Indian herbs and spices flavoured with Carom seeds.	
Murg Mussalam	430/840.00
Whole tandoori chicken cutted in piece with fine mixture of mixed mince chicken leaver, mushroom, egg and cheese cooked together.	
Mutton mussalam	460/900.00
Mutton and minced mutton leaver musharoom cheese and egg cooked together served in platter.	
Non Veg Mix Grilled Platters*	1140.00
Combination of chicken, mutton, fish, prawns Kebab and Tikka.	
Chicken Tandoori Platters	1010.00
it is the good combination of different type kebab and Tikka 22 piece serving.	
TANDOORI PRWANS (JAMBU)*	} Rates as per size
AFGANI PRWANS*	
TANDOORI PROFRET*	
TANDOORI SURMAI*	
SURMAI TIKKA*	

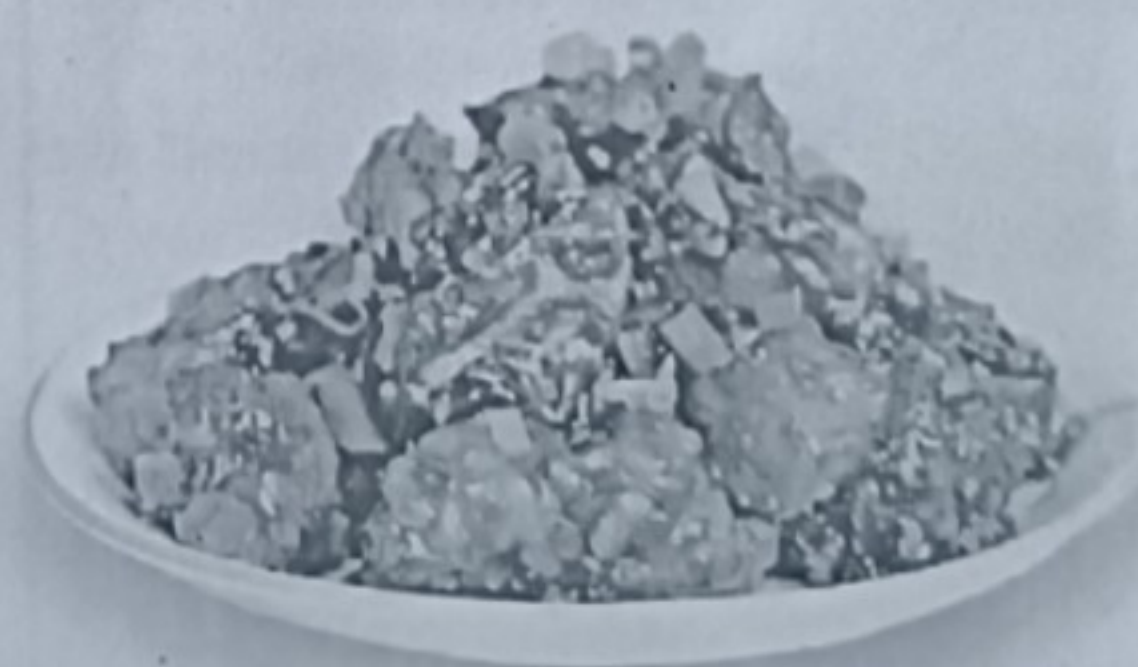
* Subject to Availability



... CHINESE STARTER ...

VEG

Soyabean Chilly	210.00
Veg. Sizzler	450.00
Baby Corn Gold Fried	250.00
Mushroom Angara	320.00
Veg. Crespy	210.00
Paneer Chilly	260.00
Paneer 65	290.00
Paneer Hong Kong	290.00
Paneer Angara	350.00
Paneer Sizzler	500.00
Veg. Crunchy	230.00
Veg. Chinese Platter	840.00
Veg. Machurian	240.00
Veg. 65	250.00
Veg. Koiliwada	250.00
Veg. Schezwan	240.00
Veg. Hong Kong	250.00
Veg. Angara	300.00
Veg. Spring Roll	260.00
Veg. Gold Coin	250.00
Veg. Gold Finger	250.00
Chana Chilly	230.00
Mushroom Chilly	260.00



CHINESE STARTER

NON-VEG

Chicken Chinese Platter	960.00
Chicken Chilly	310.00
Chicken 65	320.00
Chicken Schezwan	310.00
Chicken Angara	360.00
Chicken Spring Roll	320.00
Chicken Gold Coin	340.00
Chicken Gold Finger	340.00
Chicken Lollypop	350.00
Chicken Kentuncky	350.00
Chicken Drum Stick	370.00
Chicken Stick Sizzler	500.00
Mutton Chilly	350.00
Mutton Angara	390.00
Fish Chilly	370.00
Fish Angara	370.00
Prawns Chilly	Subject to availability As Per Size
Prawns 65	
Prawns Koliwada	
Butter Garlic Prawns	



MAIN COURSE

VEG

Gaurav Special Veg	330.00
A yummy treat or our establishment all kind of mixture vegetables and North Indian Spices cooked in two type gravy. One of the green and second red gravy.	
Veg Diwanekhas	290.00
A very famous Chef special dish from New Delhi. A classic authentic royal vegetables, mushroom, baby corn, cottage cheese cooked in semi dry red gravy.	
Gaurav's Green Garden	290.00
All kinds mix vegetables, cottage cheese, green peas	
Veg Toofani	300.00
Selected fried coated vegetables cooked in very hot and gravy. Served in warm platters.	
Veg Coconut	290.00
The Guests preference mild green vegetables cooked with coconut water and low spices of spinach gravy served in live coconut.	
Veg Patiyala	220.00
A very famous dish of Punjabi Cuisine. Pan fried vegetables wrap in popodum rolls. Then cooked in yellow gravy.	
Veg Tawa	250.00
Straight from the tawa (Green Vegetables) semi dry dish flavoured with a chef special masala and cooked in a green gravy.	
Kaju Curry / MS	230.00
Whole fired cashew nuts mix with muglai gravy.	
Lassoni Palak	200.00
A mixture of whole garlic and fresh spinach cooked in a semi dry gravy.	
Veg Jalfrizi	240.00
Fresh raw mix vegetables pan fried flavoured of semi dry red gravy cooked with Amul Cheese.	
Veg Jaipuri	240.00
Fresh raw mix vegetables pan fried cooked in white, brown and mild gravy.	
Methi Chaman	250.00
Mixture of seasonal fried fenugreek leaf and capsicum and cottage cheese served in green medium gravy.	
Paneer Toofani	320.00
Home made cottage cheese coated with some vegetables then cooked in a very hot spicy red gravy. Served in a warm sizzler.	

... MAIN COURSE ...

VEG

Kaju Paneer Tawa	320.00
Straight from tawa semi dry gravy dish. Mixture of cottage cheese and cashew nuts.	
Kaju Paneer Masala	250.00
Good combination of cottage cheese and cashew nuts cooked in together flavoured with medium spicy gravy.	
Veg Diwane E Handi	220.00
A Classic authentic a royal vegetable preparation cooked in a handi. The vegetables are like (Manchurian balls.)	
Paneer Tikka Masala	290.00
Version of famous (Chicken Tikka Masala). Tandoor roasted cottage cheese cooked in a Tandoor Masala gravy.	
Navratan Kurma	240.00
This delicious Muglai dish gets its name Navratan (meaning nine gems) from the nine different veggies. Fruit and nuts used in it. Cooked in a silky and creamy gravy.	
Malai Kofta	260.00
Malai Kofta is a classi. North Indian dish originated from the Muglai cusina. Malai refer to the cream and koftas and deep fried paneer vegetable dumpling in rich creamy gravy.	
Paneer Kadhahi	270.00
Home made cottage cheese. Cooked with green sweet peppers onion and lots of other flavoured served in kadhahi.	
Paneer Butter Masala	270.00
Home made cottage cheese cooked with fresh tomato gravy, butter and mild spices in creamy gravy.	
Mirchi ka Salan	240.00
Stuffed large chilies with grated, paneer, vegetables and blend of spices cooked in spicy green gravy.	
Dum Alloo Kashmiri	240.00
stuffed potato with grated paneer, potato, cardamom and cashew nut blend of spices cooked in sweet white gravy.	
Veg Hydrabadi	240.00
A mixture of vegetables cooked in Hydrabadi gravy and chef special hot a spices.	
Veg Kolhapuri	240.00
A mixture of vegetables cooked in red Kolhapuri spicy gravy.	

... MAIN COURSE ...

VEG

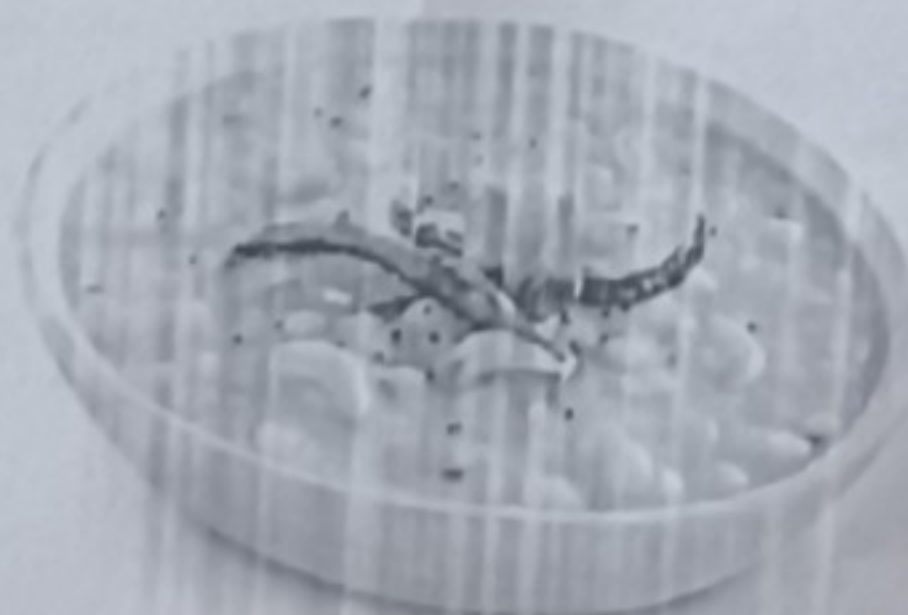
Veg Maratha	240.00
Hand pounded vegetable balls cooked in a very hot spicy red gravy in Maharashtra style.	
Veg Bhoona	240.00
Selected hand pounded vegetable ball cooked in medium spicy rich onion gravy.	
Veg Kofta	240.00
Deep fried vegetables, paneer, potato and chef special spices dumpling in rich yellow gravy.	
Lasooni Methi	200.00
A mixture of whole garlic and Fenugreek (Methi) cooked in semi dry gravy.	
Paneer Chatpatta	320.00
Square cut cottage cheese mix with pickle then cooked in a spicy (Chatpatti) pickle flavoured red gravy.	
Paneer Lawabdar	300.00
Char grilled cottage cheese cooked in a creamy flavoured of butter masala gravy.	
Paneer Coconut	310.00
The guest preference mild vegetables cottage cheese and cashew nut cooked with coconut water and low spices spinach gravy.	
Paneer Sagwala	290.00
This popular dish has been taken from the Punjab state mustered leaf and cottage cooked in Punjabi style.	
Plain Palak	200.00
Fresh (Calallo) spinach made in North India Style.	



... MAIN COURSE ...

VEG

Rani Palak	280.00
Fresh spinach flavoured in Indian herbs cooked with layer of creamy gravy.	
Palak Paneer	270.00
Homemade cottage cheese cooked with fresh spinach and finished with fresh cream.	
Alloo Jeera	130.00
Potato's tossed in caraway seeds.	
Cheese Anguri	270.00
Hand pounded cheese balls stuffed with rasin (Grapes) served in creamy sweet gravy.	
Methi Mutter Malai	260.00
The mild sweet creamy gravy combination of green peas fenugreek and fresh cream.	
Mushroom Masala	270.00
(Fungus) Button mushroom cooked in spicy gravy.	
Stuffed Capsicum	230.00
Stuffed capsicum with grated paneer, potato and vegetables blond of spices flavoured in spinach gravy.	
Paneer Rajwadi	300.00
This is selected hand pounded paneer cheese stuffed boll cooked in Less spices rich brown gravy.	
Veg Sultana	260.00
This is sultana vegetables paneer deep fried bolls cooked rich onion tomato gravy medium spices.	
Dal fry	140.00
Dal Tadka	160.00
Dal Paneer	200.00
Dal Palak	140.00
Tomato Chatni	130.00
Green Peas Masala	200.00
Bhendi Masala	200.00



... MAIN COURSE ...

NON-VEG

Butter Chicken (mild Choice)	480/940.00
Guest favourite at Gaurav char grilled chicken cooked in creamy totato puree, fenugreek, honey and fresh cream with mild flavoured of cardamom.	
Tandoori Chicken Masala (Spicy Preference)	480/940.00
Char grilled with bone tandoori chicken marinated in spices and yogurt backed in a tandoori oven and served in a spices gravy.	
Chicken Rara	320.00
Succulent pieces of chicken together with hand pounded chicken minced cooked in rich gravy and aromatic spices.	
Chicken Pudina Masala	320.00
Spring chicken cooked in tomato and onion gravy and chopped masala with flavoured of imported mint butter and other spices.	
Chicken Kali Mirch	420.00
A very famous and Testy recipe of Punjabi cuisine. The start ingredient of this recipe id freshly grounded Indian Kali Mirch (Black Paper) used to cook the chicken in flavoured creamy gravy.	
Chicken Do Piyaza	320.00
With bone chicken prepared with brown chunky onion piece and cooked in brown creamy gravy for light taste.	
Chicken Sagwala	320.00
This dish combines spring chicken with creamy sarso gravy and spices. The end result is tasty nutritious and healthy dish.	
Chicken Indian Handi	570/1090.00
The chef special masala (coconut paste), rep peppers, garam masala powder prepared with whole chilly. Served with onion gravy.	
Chicken Jalfirze	370.00
Pan fried bone less chicken mixed with capsicum, onion, beat and cheese. Served with semi dry butter gravy.	
Chicken Tawa	370.00
Straight form tawa. A semi dry dish flavoured with chef special masala and cooked in a spinach and chilly.	
Peshawari Murg	620.00
Afgani royal delicacy marinated chicken stuffed with cashew nut, almonds raisin and cooked in a aromatic cashew nut gravy.	

... MAIN COURSE ...

NON-VEG

Chicken Kadhai	320.00
Spicy thick curry prepared with cubes of onion, green peppers, bell peppers and tomato, fenugreek, herbs selected traditional herbs and spices.	
Chicken Adraki	310.00
With bone chicken prepared with fried ginger cooked in light yellow gravy.	
Chicken Tikka Masala	320.00
Most popular curry in the Indian restaurant, succulent pieces of char grilled bone less chicken tikka marinated in spices baked in tandoor (oven) and served in a tikka gravy.	
Chicken Patyala	340.00
Pan fried bone less chicken and egg wrapped in omelet rolls. Then cooked in spicy red gravy.	
Hydrabadi Chicken	320.00
Hot spicy thick gravy. Prepared with capsicum, green chilly and bone less chicken.	
Chicken Lawabdar	330.00
Tender piece of Chicken tikka cooked in butter chicken gravy.	
Chicken Toofani	370.00
Bone less chicken coated with corn starch and white leavened flour. Cooked with chunky piece of onion capsicum, tomato served in very hot spicy red gravy.	
Rajasthani Lal Maas	390.00
Lal Maas is a fiery Rajasthani meat curry. Lamb cooked in a variety of whole spices with a burst of red chilies.	
Mutton Bhoona	390.00
Succulent piece of lamb and mutton. Cooked in a spicy rich brown gravy.	
Mutton Hydrabadi	390.00
Bone less pieces of lamb with flavoured of green Hydrabadi gravy. Cooked in a hot spicy masala.	
Mutton Toofani	420.00
Bone less mutton coated with corn starch and white leavened flour. Cooked with chunky piece of onion, capsicum, tomato served in a very hot spicy red gravy.	
Mutton Sagwala	390.00
Soft pieces of Lamb. Cooked with mustered loaf Surso Gravy.	

... MAIN COURSE ...

NON-VEG

Mutton Mughlai Khandesi	390.00
Very light and creamy yellow. Thick gravy mixture of lamb and eggs. Only salted taste.	
Mutton Rara	380.00
Succulent pieces of lamb together with hand pounded lamb mince. Cooked in rich gravy and aromatic spices.	
Mutton Rogan Josh	370.00
With bone mutton delicacy morsels. Cooked in flavoured spices and herbs along with Kashmiri Chilli, ginger and garlic paste.	
Mutton Do Piyaza	380.00
With Mutton prepared with brown chunky onion piece and cooked in brown creamy gravy for light taste.	
Mutton Adraki	350.00
With bone mutton prepared with fried ginger. Cooked in light yellow gravy.	
Mutton Tawa	380.00
With bone less piece of lamb. Cooked in a semi dry gravy on Tawa dish.	
Fish Tikka Masala	370.00
Middle pieces of fish Tandoor grilled and cooked in creamy Tandoor sauce and flavoured with Tikka masala.	
Fish Goan Curry*	360.00
Goan speciality bone less pieces of fish. Cooked with coastal spices in coconut milk. Tempered with curry leaves and cinnamon.	
Prawns Goan Curry*	As Per Size
Goan specialty Medium large prawns cooked with coastal spices in coconut milk, tempered with curry leaves and cinnamon.	
Prawns Butter Masala*	As Per Size
Prawns cooked in creamy tomato gravy with fenugreek, honey and finished with fresh cream.	
Proflet Curry*	
Surmai Curry*	

KHANDESHI

VEG / NON-VEG

Fish Roasted	270.00
Fish Techa	320.00
Fish Dulhan	310.00
Fish Curry/ Lat Pat	310.00
Fish Techa with Soup	420.00
Fish Masala	360.00
Chicken Curry/Lat Pat	280.00
Chicken Handi (Full)	1060.00
Chicken Handi (Half)	540.00
Chicken Green Handi (Full)	1060.00
Chicken Green Handi (Half)	540.00
Mutton Curry	300.00
Mutton Lat Pat	300.00
Mutton Handi (Full)	1160.00
Mutton Handi (Half)	590.00
Doke Thecha	
Doke Thecha with Soup	
Doke Rosted	
Doke Curry/ Latpat	
Egg Curry	140.00
Shev Bhaji	140.00
Techa (Chilly)	90.00
Matki Fry / Latpat	120.00
Matki Ussal	120.00
Kaddi	140.00

Subject to
availability
As Per Size



NOODLES & RICE

VEG / NON-VEG

Veg. Hakka Noodles	190.00
Veg. Schezwan Noodles	240.00
Veg. Singapuri Noodles	240.00
Veg. Hong Kong Noodles	240.00
Veg. Chaw mean	200.00
Veg. American Chopsuey	240.00
Veg. Chinese Chopsuey	240.00
Chicken Hakka Noodles	240.00
Chicken Schezwan Noodles	240.00
Chicken Singapuri Noodles	260.00
Chicken Hong Kong Noodles	260.00
Chicken Chaw mean	260.00
Chicken American Chopsuey	260.00
Chicken Chinese Chopsuey	260.00
Veg. Fried Rice	200.00
Veg. Schezwan Rice	200.00
Veg. Tripple Sez Rice	300.00
Veg. Hong Kong Rice	200.00
Veg. Singapuri Rice	200.00
Mushroom Fried Rice	240.00
Egg Fried Rice	180.00
Chicken Fried Rice	240.00
Chicken Schezwan Rice	260.00
Chicken Hong Kong Rice	260.00
Chicken Singapuri Rice	260.00
Chicken Tripple Sez Rice	420.00
Chicken Sirpa Rice	320.00



... INDIAN BREADS ...

Leavened refined wheat flour baked in clay oven (Tandoor)
served with various toppings.

Mughlai Naan	100.00
Keema Naan	210.00
Khasta Roti	60.00
Missi Roti	60.00
Rumali Roti	80.00
Alloo Paratha	80.00
Laccha Paratha	50.00
Tandoori Roti	25.00
Butter Roti	30.00
Stuff Paratha	80.00
Tawa Paratha	50.00
Tawa Butter Paratha	60.00
Plain Paratha/ Butter Paratha	50/ 60.00
Plain Kulcha/ Butter Kulcha	60/ 70.00
Plain Naan/ Butter Naan	60/ 70.00
Garlic Naan	80.00
Cheese Naan	90.00
Kashmiri Naan	120.00
Tawa Chapati/ Butter Chapati	20/ 25.00
Bhakri / Butter Bhakri	25/ 30.00
Fried Bhakri/ Masala Bhakri	30/ 35.00
Fulka/ Butter Fulka	20/ 25.00
Cheese Garlic Naan	90.00
Bread Basket	550.00

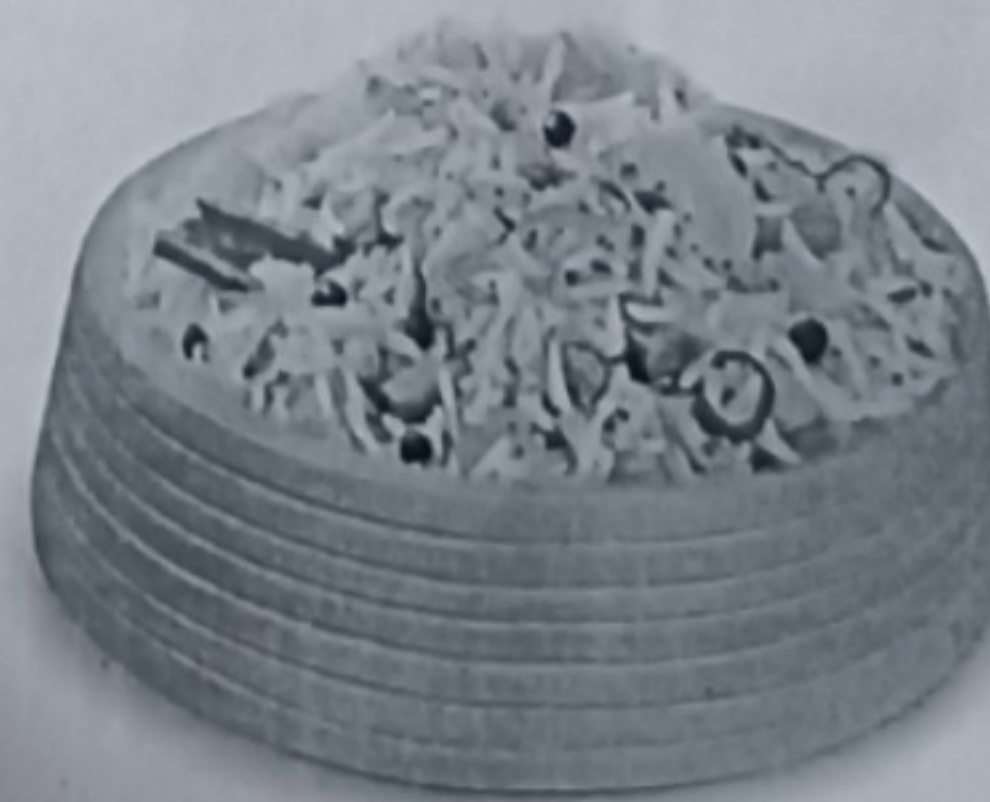
Combination of Tandoori Roti, Khasta Roti, Missi Roti,
Butter Naan, Garlic Naan, Alloo Paratha, Methi Paratha,
Stuff Paratha and Kashmiri Naan.



... DAWAT BASMATI RICE ...

Finest Extra Long Grain Aromatic
From Foot Hills of Dehradun (UK)

Steam Rice	70/130.00
Jeera Rice	80/140.00
Veg Pulav	200.00
Veg Biryani	290.00
Veg Hydrabadi Biryani	300.00
Curd Rice	220.00
Dal Khichdi	220.00
Kashmiri Pulav	250.00
Chicken Biryani/ Mutton	360/390.00
Chicken Hydrabadi Biryani	360.00
Chicken Dum Biryani/ Mutton	380/410.00
Chicken Tikka Biryani	390.00
Soup Rice	220.00
Khandesi Chicken Biryani	410.00
Khandesi Mutton Biryani	430.00
Egg Biryani	260.00
Plain Curd	60.00
Mix Veg Raita	100.00
Bundi Raita	100.00
Pineapple Raita	130.00
Fruit Raita	130.00



... ICE CREAM ...

Vanilla
Butterscotch
Chockbar
Butterscotch Cone
Cassatta
Chocolate Cone
Natural Ice Cream
Tender Coconut
Sitaful
Mango

Subject to availability



... CELEBRATION ...

