





JAIN FOOD IS OUR SPECIALITY

TAXES AS APPLICABLE

Parking at owners risk



WELCOME TO PRIME DINE

FOOD IS THE CENTRAL COMPONENT OF LIFE, OR LIFE ITSELF TO AN AVID FOOD CONNOISSEUR. WHEN TASTEBUDS ARE CONFRONTED WITH DELIGHTFUL MOUTH SEARING AMBROSIA THE SPIRIT GLOWS, RADIATES A HAPPINESS THAT IS SPIRITUAL LEAVING YOU WITH A DELICIOUS FEELING OF SERENITY AND INNER PEACE. WHEN FLAVORS UNRAVEL INTRICATE STORIES TAKING YOU BACK TO THE GOOD TIMES IN YOUR LIFE AND KNOCKING YOU OFF BALANCE WITH THAT HIGH, ALMOST ELECTRIC NOTE YOU FIND ONLY IN BIRDS THAT HAVE NEVER BEEN CAGED.

APPETIZERS



FRESH JUICE (ORANGE / SWEET LIME / PINEAPPLE)	200ml	110
LASSI SWEET / SALT	200ml	105
FRESH LIME SODA	200ml	85
FRESH LIME WATER	200ml	60
JAL JEERA SODA	200ml	70
JAL JEERA WATER	200ml	55
MINERAL WATER		MRP
AERATED WATER		MRP
BUTTER MILK	200ml	62
MANGO ALMOND LASSI	200ml	130

MOCKTAILS



LOVE BITE FRESH ORANGE JUICE, STRAWBERRY CRUSHED WITH CRUSHED ICE	250ml	170
ON THE PRIME AN INTERNATIONAL DRINK....PEACH, LICHI, CRANBERRY, ORANGE, PINEAPPLE	250ml	170
STAR LIGHT FRESH LIME JUICE SUGAR SYRUP SODA VANILLA ICE CREAM WITH CRUSHED ICE	250ml	170
DIVINE GLOW FRESH ORANGE JUICE PINEAPPLE JUICE FRESH LIME JUICE SYRUP WITH CRUSHED ICE	250ml	170
JAVA LAVA PINEAPPLE JUICE FRESH CREAM, COCONUT WATER & GARNISHING CREAM WITH CHERRIES	250ml	170
BLACK EYES BLACK GRAPES JUICE, FRESH CREAM SEASONING WHOLE BLACK GRAPES WITH ICE CUBES FRESH MINT LEAVES	250ml	170
GREEN BLOSSOM ALL TIME FAVORITE MINT FLAVOURED PINEAPPLE JUICE WITH VANILLA AND MORE	250ml	170
PINK LADY STRAWBERRY FLAVORED WITH CRUSHED STRAWBERRY SPRITE	250ml	170
PINA COLADA COCONUT FLAVOURED PINEAPPLE JUICE WITH VANILLA ICE CREAM	250ml	170
BLUE LAGOON BLUE FLAVOURED EXTRA TOPPING WITH CREAM	250ml	170
DARK SURPRISE LEMON CHUNKS CARAMELIZED SUGAR GINGER AND TOPPED WITH COKE	250ml	170
GREEN RIVERA ORANGE PINEAPPLE JUICE WITH FRESH CREAM GREEN PISTA ICE CUBES GARNISHED WITH SWEET LIME RING	250ml	170
FRUIT PUNCH	250ml	170

GST EXTRA*

SALAD & CHAT



WALDROF SALAD DICES OF APPLES BLENDED WITH WALNUTS, FRESH CREAM AND MAYONNAISE	150gm	265
SALAD MISTHA LETTUCE TOMATOES, CARROTS CUCUMBER SPRING ONION IN A OLIVE OIL ROSEMARY DRESSING	150gm	240
GREEN SALAD THE DAYS FRESH GREEN	100gm	140
THAI GREEN SALAD FRESH LETTUCE TOMATOES CUCUMBER AND RED ONION SERVED THAI PEANUT DRESSING	120gm	215
PAPADI CHAT	100gm	190
PANEER PINEAPPLE CHAT	100gm	210
FALON KI CHAT	100gm	205
RUSSIAN SALAD	150gm	230

CHINESE SOUP



FRENCH ONION NEARED VEGETARIAN CONVERSION OF FAMOUS SOUP	250ml	175
SWEET CORN AMERICAN CORN IN A LIGHT CREAMY SOUP	250ml	175
HOT & SOUR FRESH VEGETABLES CONTRIBUTE SPICY SOUR TASTE	250ml	180
MANCHOW SOYA FLAVOURED VEG. SOUP TOPPED WITH CRUNCHY NOODLES	250ml	180
VEG. CLEAR FRESH DICED VEG.S CORN, BABY CORN FEATURE IN THIS CLEAR SOUP	250ml	155
LEMON CORIANDER SOUP AN ORIENTAL VARIETY WITH FRESH CORIANDER IN FRESH VEGGIES	250ml	175
LEMON GRASS SOUP A CLEAR APPETISING LEMON GRASS STOCK WITH FRESH VEGGIES, MUSHROOMS, PREFER TO SERVE	250ml	165
HUNAN WANTON FRIED STUFFED WONTONS IN A LIGHT SOYA FLAVOURED SOUP IN HUNAN STYLE	250ml	180

GST EXTRA*

THAI SOUPS



SWEET PEANUT SOUP FRESH SKINLESS PEANUTS IN SUGAR VEGGIES BROTH GARNISH WITH GREEN ONION	200ml	190
SWEET GREEN BEAN SOUP FRESH GREEN BEANS WITH COCONUT MILK, COCONUT POWDER WITH VEGGIES STOCK WITH SWEET, SERVED HOT	200ml	190
WOON SEN SOUP CLEAR NOODLE SOUP MUSHROOM, TOFU VEGETABLES WITH THAI STYLE	200ml	180
LEMON PEPPER SOUP A TANGY LEMON AND PEPPER FLAVOURED CLEAR SOUP WITH DICED VEGGIES	200ml	175
TOMKA	200ml	190

MEXICAN SOUPS



BROCCOLI CHEESE SOUPS / BROCCOLI ALMOND SOUPS CHOPPED BROCCOLI, JULIENNE CARROTS WITH BUTTER, PEPPER WITH CHEESE	200ml	214
MEXICAN TORTILLA DELICIOUS TOMATO BASE MEXICAN SOUP GARNISHED WITH CRISPY TORTILLAS CHEESE	200ml	175
ED FIDEO TOMATO BASED MEXICAN NOODLE SOUP	200ml	175
MINISTRONE TOMATO FLAVOURED SOUP WITH DICED VEG. MACRONI	200ml	175
DE LUCHUGA BAKED BEANS SOUP HAVING AN EXOTIC TASTE	200ml	185
CREMA PASSATO CREAM OF VEGETABLE SOUP SPRINKLED WITH PARMESAN CHEESE SERVED WITH CRUNCHY CROUTONS	200ml	190
DI FUNGHI CREAM OF MUSHROOM SOUP	200ml	190
DI CIPOLLE SPRING ONION SOUP SPRINKLED WITH PARMESAN CHEESE, SERVED WITH CRUNCHY CROUTONS	200ml	190
TOMATO FRESH TOMATO SOUP WITH CROUTONS CREAM	200ml	160
MEXICAN CHILLY BEANS	200ml	190

ITALIAN SOUPS



SAN MARINO FARM FRESH VEGETABLE CONVERTED INTO DELICIOUS SOUP. EXOTIC BUTTER TASTE GARNISHED WITH OLIVES WITH ITALY	200ml	195
DE QUESILLO A GREAT SOUP PREPARED WITH COMBINATION OF CHEESE	200ml	195
LETTUCE SPINACH SOUP A THICK CONTINENTAL SOUP PALAK FLAVOURED	200ml	195

GST EXTRA*

TANDOOR KI AANCH SE



300gm

MILE JULE KEBAB (PLATTER) 4 PCS HARA BHARA KABAB (4 PCS LAHORI TIKKA, 4 PCS MULAYAM TIKKA 4 PCS HARI MAKAI MALAI SEEKH)	300gm	499
TANDOORI STUFFED PANEER COTTAGE CHEESE STUFFED WITH AKBARI STYLE SERVE WITH MINT CHUTNEY	300gm	360
TANDOORI BABY CORN YOGHURT BASED TENDER BABY CORN COOKED IN CLAY OVEN	300gm	350
LAHORI PANEER TIKKA PANEER TIKKA IN A DELICATELY FLAVOURED, MARINATED IN CREAM YOGHURT	300gm	345
MULAYAM PANEER TIKKA PANEER TIKKA CAPSICUM, TOMATO CUBES ONION MARINATED IN YOGHURT, SAUCE PIERCED ON A SKEWER COOKED IN THE CLAY OVEN	300gm	335
PANEER TIKKA KALIMIRI PANEER CUBES INFUSED WITH PEPPER FLAVOURED COOKED IN CHARCOAL FIRE	300gm	330
LASUNI PANEER TIKKA PANEER CUBES MARINATED GARLIC FLAVOURED IN CHARCOAL FIRE	300gm	330
PANEER PUDINA TIKKA CUBES OF FRESH PANEER MARINATED IN MINT SAUCE GRILLED IN CHARCOAL FIRE	300gm	330
PANEER MAKHMALI TIKKA CUBES OF FRESH PANEER MARINATED IN CHEESE CREAM SAUCE GRILLED IN CHARCOAL FIRE	300gm	330
HARA BHARA KEBAB SHAMMIS OF SPINACH MINT CORIANDER GREEN PEAS SHALLOW FRIED SERVED WITH MINT CHUTNEY	300gm	330
HARI MAKAI MALAI SEEKH FLAVOURED VEG. SEEKH TOPED WITH AMERICAN CORN	300gm	300
RAONAQ - E - SEEK MASHED SEASONED VEG. TO PERFECTION ROLLED ON SEEK	300gm	300

CHINESE STARTERS



MUSHROOM & BABY CORN IN BLACK PEPPER MUSHROOM BABY CORN COOKED IN AN EXOTIC BLACK PEPPER SAUCE	300gm	335
TOFU TRIANGLES CHOPPED TOFU MUSHROOMS WITH CHETNUT, ONION AND CHILLI PEPPER SAUCE, SOYA SAUCE, GARLIC, GINGER CUMIN POWDER WRAPPED WITH TRIANGLE CRISPY AND GOLDEN BROWN SERVING WITH MUSTED CHINESE SOYA SAUCE	300gm	345
PANEER PAPAD SCHEZWAN DICED COTTAGE CHEESE COATED WITH CRISPY PAPAD IN DIP FRIED SERVING WITH SCHEZWAN STYLE	300gm	350
CRISPY SPINACH COTTAGE CHEESE FRESH SPINACH CRISPY WITH DICED COTTAGE CHEESE MARINATED WITH SCHEZWAN STYLE	300gm	335
PANEER PEPPER CHILLY WITH HONEY SAUCE INDONESIAN STYLE OF COTTAGE CHEESE COATED WITH CHILLY PEPPER IN HONEY SAUCE	300gm	345

GST EXTRA*

PANEER CHILLY (DRY) 300gm 320

SOYA FLAVOURED FINGER SIZE COTTAGE CHEESE FIRED WITH ONION CAPSCIUM

PANEER MANCHURIAN (DRY) 300gm 320

COTTAGE CHEESE COATED WITH GARLIC IN A SOYA FLAVOURED

PANEER SCHEZWAN (DRY) 300gm 320

COTTAGE CHEESE COATED WITH SCHEZWAN STYLE

BABY CORN CHILLY (DRY) 300gm 320

FRESH BABY CORN FRIED WITH CAPSICUM ONION

VEGETABLE SALT & PEPPER 300gm 300

JAPANESE STYLED VEGETABLES COATED WITH SALT PEPPER SAUCE

VEG. FRIED WANTON 300gm 300

VEG. DUMPLING WITH FRIED IN GARLIC FLAVOURED SERVED WITH SCHEZWAN SAUCE

VEG. MANCHURIAN DRY 300gm 300

ASSORTED VEGETABLES DUMPLING WITH FRIED IN GARLIC FLAVOURED

CRISPY VEG. 300gm 300

DICED VEGETABLES OF CHINESE COATED WITH CRISPY HOT GARLIC SAUCE

VEG. SPRING ROLL 300gm 300

PANCAKE OF WHITE FLOUR STUFFED WITH FRESH VEG. COOKED CHINESE HERBS

THAI STARTERS



MUSHROOM RANGOON 300gm 380

FRESH MUSHROOM BABMOO SHOOT AND CREAM CHEESE WRAPPED WITH WONTON SKIN DEEP FRIED TO A NICE BROWN SERVED WITH SWEET SOUR SAUCE

TAMARIND BROCCOLI 300gm 340

DEEP FRIED BROCCOLI SAUTEED WITH THAI TAMARIND SAUCE AND SERVED WITH STIR FRIED VEGETABLES

PAN FRIED DUMPLINGS 300gm 340

SAUTEED MOMOS SERVED WITH HOT GARLIC SAUCE

THAI SPRING ROLLS 300gm 325

SPROUTED BEANS NOODLES SHREDDED CABBAGE CARROT CELERY DEEP FRIED SERVED SWEET SOUR SAUCE

SATAY COTTAGE CHEESE 300gm 355

COTTAGE CHEESE STRIPES ON WOODEN SKEWERS MARINATED WITH COCONUT MILK CURRY POWDER GRILLED AND SERVED WITH PEANUT SAUCE CUCUMBER SALAD

THAI CORN BOLL 300gm 305

FRESH AMERICAN CORN IN RED YELLOW BELL PEPPER WITH THAI HERBS

GST EXTRA*

MEXICAN & ITALIAN STARTERS



CHEESE FONDUE 350gm 570

A LIP SMACKING CHEESE POT FOR DAT RAPTUROUS FONDUE EXPERIENCE SERVED WITH LAVAS BRUNE AND FRESH CUT VEGGIES

CANNALONI DELIGHT 350gm 350

FRESH TORTILLAS WITH SPINACH, GRATED CARROTS POTATOES, GREEN ONION FINE CHOPPED ICE BERG BELL PEPPERS TOP WITH CHEESE BAKE IN OVEN SERVING WITH TOMATO SAUCE

MEXICAN PLATTER 350gm 465

CHEESE, NACHOS 4 PCS, ENCHILADAS 4 PCS, TACOS 4 PCS AND CHEESE BALLS 4 PCS SERVED WITH BEANS SALAD PICO DE GALLO SOUR SAUCE

POTATOES BOLLE TULLE 350gm 345

A DELICIOUS POTATO SHELLS SCOOPED OUT REFILLED WITH CORN TOPPED WITH SPIR CREAM AND PRESERVE AND BAKED TO PERFECTION

BRUCHETTA 3D 350gm 345

OPEN TOASTED GARLIC BREAD COVERED WITH 3 DIFFERET TOPPING WITH MOZZARELLA GRATINATED

MEXICAN TOSTADAS 350gm 345

SCOOPED OUT BRAND STUFFED WITH BEANS , TOPPED WITH SOUR CREAM BAKED

GANG LAND ENCHILLADAS 350gm 345

SOFT TORTILLA STUFFED WITH FRESH CORN, CAPSICUM, PEPPER, DICED COTTAGE CHEESE TOPPED WITH RED SALSA SOUR CREAM

BURRITOS



BURRITOS DE FRIJOLES 350gm 365

WHITE TORTILLAS ROLLED WITH REFINED BEANS, LETTUCE AND TOMATOES WITH CHEESE

MUSHROOM BURRITOS 350gm 365

FRESH MUSHROOM, MEXICAN BEANS, BROWN ONION, GARLIC, LETTUCE AND FRESH CORIANDER LEAVES WITH CHEESE SERVING IN SOUR SAUCE

BURRITOS DE CASSIDY 350gm 365

SOFT WHITE TORTILLAS FILLED WITH FRESH MUSHROOMS BROCCOLI, GREEN PEAS, CARROTS REFINED BEANS TOPPED WITH SPECIAL TANGY CHEESE SAUCE

BAKED BEANS, SPINACH AND MUSHROOM BURRITOS 350gm 365

WHITE TORTILLAS WITH MUSHROOM FRESH SPINACH GARLIC, BAKED BEANS WITH CHEESE, SERVING IN SOUR CREAM SAUCE

CORN N BEAN BURRITOS 350gm 360

TORTILLA WITH FRESH REFINED BEANS, CORN BAKED BEANS, CUCUMBER, CUMIN, GARLIC, MASTERED, HONEY, CHOPPED GREEN CHILLIES WITH CHEESE

VEGGIES GRILLED BURRITOS 350gm 365

TORTILLA SHEETS WITH FRESH ZUCCHINI RED GREEN CAPSICUM, TOMATOES WITH CHILLI PEPPER GRILLED IN OVEN

MEGA VEGGIES BURRITOS 350gm 365

WHITE TORTILLAS WITH FRESH DICED MUSHROOMS, BELL PEPPER, TOMATOES, JALAPENO, CHILLIES, CUMIN, BLACK PEPPER FRESH CORIANDER LEAVES WITH PARMESAN CHEESE

GST EXTRA*

TACOS & NACHOS



BAKED BEAN MUSHROOM TACOS

FRESH MUSHROOMS CHOPPED WITH BLACK BEANS, CABBAGE GARLIC, CHILLI PEPPER, OREGON CUMIN POWDER WITH CHEESE

300gm 335

ZUCCHINI AND CORN TACOS

CORN TORTILLAS WITH FRESH DICED ZUCCHINI AND YELLOW, WHITE CORN CHOPPED WHITE ONION GARLIC, TOMATOES, BAKED BEANS WITH CHEESE SERVING IN GREEN SALSA

300gm 335

TONGUE TACOS

CORN TORTILLAS WITH CHOPPED ONION, CUMIN, SMASHED GARLIC FRESH JALAPENO, BAY LEAF WITH DRIED OREGANO AND TOMATOES IN MOZZARELLA CHEESE SERVING WITH SALSA

300gm 335

VEGGIE TACOS

CORN TORTILLAS WITH ZUCCHINI, RED YELLOW CAPSICUM, ONION, GARLIC, GREEN CHILLI, JALAPENO, CHILLI PEPPER, PINCH OF CUMIN, OREGANO CHOPPED

300gm 310

MEXICAN NACHOS

STRAIGHT FROM MEXICO WITH A GENEROUS HELPING REFRIED BEANS TOPPED WITH RED CHEESE SAUCE

300gm 295

CHEESE CRISPY NACHOS

CORN CHIPS SMOTHERED WITH CREAMY MUSTARD CHEESE SAUCE SERVED WITH HOME MADE SALSA

300gm 310

NACHOS SUPREME

TORTILLA CHIPS TOPPED WITH JALAPENO PEPPER OLIVES, MUSHROOM CHEESE BAKED NACHOS WITH CHEESE SAUCE SALSA CORN CHIPS SERVED WITH TONGUE TICKLING SALSA AND CREAMY CHEESE SAUCE

300gm 295

NACHOS WITH CHEESE SOUSE & SALSA

CORN CHIPS SERVED WITH TONGUE TICKLING SALSA AND CREAMY CHEESE SAUCE

300gm 329

COCKTAIL TACOS

CRISPY CORN TORTILLAS STUFFED WITH REFRIED BEANS, ONION, TOMATOES TOPPED WITH MEXICAN RED GREEN SAUCE

300gm 315

TACOS

CRISPY TACOS SHELLS LOADED WITH REFRIED BEANS SOUR CREAM SALSA LETTUCE N CHEDDAR CHEESE SERVED WITH PICO DE GALLO N SOUR CREAM

300gm 295

SIZZLERS



MEXICAN SIZZLER

MEXICAN RICE WITH BEANS IN A SPICY TOPPED WITH STUFFED ENCHILADAS AND ACCOMPANIED BY MEXICAN SAUCE

500gm 520

WOK SPECIAL SIZZLER

SPECIAL CHINESE DELICACY WITH VEGETABLE MUSHROOM BAMBOO SHOOTS IN MOLLDEO FRIED RICE SERVED WITH GOLDEN FRIED BABY CORN CRISPY POTATOES IN HOT BEAN SAUCE SHAHI WOK STYLE CAULIFLOWER

500gm 520

PANEER SHASLIK SIZZLER

CUBES OF PANEER MARINATED IN TANGY SAUCE GRILLED WITH ONION CAPSICUM TOMATO SERVED ON BED OF BUTTERED RICE ALONG WITH HASH BROWN POTATO BOILED VEG.

500gm 510

VEGETABLE GRILLED SIZZLER

THE POPULAR CONTINENTAL SIZZLER SERVED WITH VEGETABLE STEAK MACARONI WITH TOMATO SAUCE, FRESH BOILED VEGETABLE WITH FRENCH FRIES

500gm 510

PANEER STICK N PINEAPPLE SIZZLER

PANEER, STUFFED TOMATO, CAPSICUM B.B.Q. SAUCE WITH PINEAPPLE

500gm 510

CHINESE SIZZLER

CHINESE PLATTER WITH BED OF VEG, FRIED RICE, CHILLY PANEER VEG. HAKKA NOODLES, VEG. MANCHURIAN HOT GARLIC SAUCE

500gm 510

GST EXTRA*

PASTA



PASTA DELLA

PASTA SERVED IN SAUCE WITH BUTTER, ONION PASTE, RED YELLOW CAPSICUM

300gm 370

PASTA DEL FATTORE

PASTA WITH MUSHROOM, TOMATOES, ONION, GARLIC, CAPSICUM, CAPERS, OLIVES, PARSLEY AND OLIVE OIL

300gm 370

PENNE WITH RED YELLOW PESTO

FRESH RED YELLOW CAPSICUM TOSTE WITH CREAMY WALNUT FARFULLE PESTRO FUSILLI TOSSED IN ALFREDO SAUCE WITH AUBERGINES OLIVES

300gm 370

PASTA ALFREDO

CLASSIC CREAMY PASTA TOSSED IN A RICH ALFREDO SAUCE MADE WITH PARMESAN CHEESE

300gm 370

SPAGHETTI MAFIA

SPAGHETTI TOSSED WITH RED, YELLOW CAPSICUM, TOMATO CUBES, MUSHROOM IN A SPICY TOMATO SAUCE

300gm 370

PASTA AL FUNGHI

DRY PASTA WITH SHITAKE MUSHROOM N HERBS

300gm 370

PENNE PESTO

ALL LIGHT BASIL CELERY FLAVORED CREAMY SAUCE TOSSED WITH PENNE

300gm 370

OLIVE ARRABIATTA

ARRABIATTA WITH GREEN N BLACK OLIVES TOPPED WITH FRESH BASIL LEAVES

300gm 370

PASTA AL RICOTTA

FAMOUS VERSION OF RICOTTA CHEESE BLENDED WITH RED PASTA SAUCE

300gm 370

PASTA ARRABIATTA

A SPICY RED PASTA SAUCE

300gm 370

HERB PASTA

PASTA SAUTEED IN OLIVE OIL WITH HERBS

300gm 370

KHANE KE SAATH SAATH



COOL RAITA

MIXED VEG. BOONDI

120gm 155

FRUIT RAITA

PINEAPPLE MIXED FRUIT

120gm 170

PAPAD

ROASTED FRIED

120gm 45

MASALA PAPAD

120gm 70

CHEESE CHILLY PAPAD

FRESH GRATED CHEESE WITH FRESH CHILLIES

120gm 110

GST EXTRA*

BAKED DISHES



BAKED CHILLI CORN

350gm 329

PEPPER WITH GOLDEN CORN IN ALFREDO SAUCE LOADED IN CHEDDAR CHEESE AND BAKED TO PERFECTION

MEXICAN TRIO

350gm 329

COMBINATION OF VEUS REFIRED BEANS COVERED WITH A TANGY MEXICAN SAUCE

BURMESE SPAGHETTI

350gm 329

SPAGHETTI COVERED WITH A SPECIAL TOMATO SAUCE WITH CHEESE GRATINATED

BAKED SPAGHETTI PINEAPPLE

350gm 325

YOUR FAVOURITE SPAGHETTI WITH WHITE SAUCE FRESH PINEAPPLE TOPPED WITH CHEESE GRATINATED

CANNELLONI FLORENTINE WITH BROCCOLI

350gm 335

FRESH PASTA SHEET ON A BAD SPINACH COVERED WITH BROCCOLI IN A WHITE SAUCE TOPPED WITH CHEESE GRANTINATED

VEG. AUGRATING

350gm 325

GARDEN FRESH VEGS CORN IN LIGHT CREAMY SAUCE TOPPED WITH MOZZARELLA CHEESE GRATINATED

BAKED MACRONI WITH PINEAPPLE

350gm 329

BOILED CUT MACRONI IN WHITE SAUCE WITH PINEAPPLE CUBE TOPPED WITH CHEESE GRATINATED

BAKED LASAGNA

350gm 335

INDIAN CUISINE



There are some cuisines of the world that, once savoured, captivates its audience with the most resounding symphonies of flavor, the most colorful dishes conceived in fascinating spice combinations and the tastiest bites dipped in rich heritage that leave you wanting for more. such is the delicious world of Indian cuisine. Universally appealing and wonderfully local. Nowhere on Earth does a cuisine present itself in such a dizzying, creative burst of cultures and religions, races and tongues. Enriched by successive waves of migration and marauders from distant landas, every one of them left an indelible imprint which was absorbed into the Indian way of life translated into cuisine classics. It is this variety which provides a breathtaking ensemble for experiences that are uniquely Indian. It is impossible not to be astonished by Indian cuisine, a truly special cuisine !



PRIME DINE

GST EXTRA*



INDIAN DELICACIES



PANEER ACHARI	350gm	325
FRESH CUBES OF COTTAGE CHEESE WITH DICED ONION, GARLIC, GINGER PASTE WITH GARAM MASALA YOGHURT DRIED MANGO POWDER MARINATED IN BROWN GRAVY GARNISH WITH FRESH CORIANDERS WITH CREAM		
PANEER MAKHMALI TIKKA MASALA	350gm	325
CUBES OF COTTAGE CHEESE IN MARINATED IN YOGHURT AFGHANI SPICES MADE INTO A SUCCULENT DISH		
CHEESE BUTTER MASALA	350gm	325
CHEESE CUBES SERVED IN MAKHANI GRAVY		
PANEER TIKKA LABABDAR	350gm	325
MALAI PANEER COOKED IN CLAY OVEN AND SERVED WITH MAKHANI GRAVY		
PANEER BUTTER MASALA	350gm	325
SOFT MALAI PANEER CUBES COOKED IN MAKHANI GRAVY		
PANEER LAZIZ	350gm	325
PANEER MARINATED IN RICH CASHEWNUST PASTE COOKED IN ONION GRAVY WITH INDIAN SPICES		
PANEER GREEN CHILLY MASALA	350gm	325
MULAIM PANEER MARINATED IN GREEN CHILLY PASTE A PERFECT BLEND OF HOT SPICES		
PANEER TIKKA MASALA	350gm	325
PANEER TIKKA COOKED WITH ONION AND TOMATO		
PANEER NAZAKAT & PANEER BHURJI	350gm	325
GRATED PANEER COOKED WITH TINY DICES OF CAPSICUMS, ONION, TOMATOES MILDLY SPICED		
PANEER LAJAWAB	350gm	325
FRESH MARINATED COTTAGE CHEESE COOKED IN THE CHARCOAL BLENDED WITH A TANGY TOMATO GRAVY		
PANEER KADAI	350gm	325
COTTAGE CHEESE COOKED DELICATELY IN GROUND SPICES AND TOMATO CAPSICUM ONION SERVE IN SPECIAL KADAI		
PANEER MAKHANI	350gm	325
DICED OF COTTAGE CHEESE IN SMOOTH MAKHANI GRAVY		
PANEER BALDI	350gm	325
DICED OF COTTAGE CHEESE WITH FINE HERBS IN MID-EASTERN STYLE		
MULAYAM PANEER KE PASANDE	350gm	325
SANDWICHED COTTAGE CHEESE IN RICH CAROAMOM FLAVOURED GRAVY		
RESHMI PANEER	350gm	325
VELVETY SOFT BLEND OF COTTAGE CHEESE WITH CREAM AND MILD SPICES		
PANEER MIRCHI MAHAL	350gm	325
A SPECIALITY OF THE HOUSE BATONS OF PANEER WITH CAPSICUM IN TOMATO GRAVY		
PANEER PALAK	350gm	325
DICES OF COTTAGE CHEESE COOKED IN SPINACH GRAVY		
KUMBH MAKAI PANEER	350gm	325
MUSHROOM, CORN AND COTTAGE CHEESE SIMMERED IN AROMATIC TOMATO GRAVY		
AWADHI DUM PANEER	350gm	325
SPECIALLY PREPARED COTTAGE CHEESE IN BROWN GRAVY SEALED IN HANDI TO RETAIN ITS AROMS		

GST EXTRA*

VEG. KHAZANA	350gm	300
GARDEN FRESH VEGETABLES IN DHANIA PUDINA GRAVY		
VEG. KADAI	350gm	300
FRESH VEGETABLES COOKED IN DICED ONION CAPSICUM TOMATO DELICATELY GROUND SPICY SERVED IN SPECIAL KADAI		
VEG. HANDI	350gm	300
GARDEN FRESH VEGETABLES SIMMERED IN RICH BROWN GRAVY		
VEG. JAIPURI	350gm	300
FRESH VEGETABLES COOKED WITH GRATED COTTAGE CHEESE IN SPICED THICK GRAVY TOPPED WITH CREAM		
VEG, KOLHAPURI	350gm	300
SPICY AND TASTY MIXED VEGETABLE BASED DISH HAS ITS ORIGIN IN KOLHAPUR		
VEG. JALFREZI	350gm	300
ASSORTMENT OF FRESH VEGETABLE COOKED WITH CAPSICUM AND RICH TOMATO BASED GRAVY		
VEG. MAKHANWALA	350gm	300
SEASONAL VEGETABLES COOKED IN MAKHANI GRAVY TOPPING WITH CREAM AND FRESH CORIANDER		
VEG. NAVRATNA	350gm	315
FRESH VEGETABLE COOKED IN A RICH GRAVY WITH DRY FRUITS TOPPED WITH PINEAPPLE AND CREAM		
KUMBH MUTTER DILRUBA	350gm	315
A DELECTABLE COMBINATION OF FRESH PEAS AND MUSHROOMS IN A MILDLY SPICED GRAVY		
KAJU BUTTER MASALA	350gm	335
CASHEWNUST & PROCESS CHEESE IN A RICH TOMATO GRAVY		
KAJU CURRY MASALA	350gm	335
CASHEWNUST WITH BROWN GRAVY		
KHOYA KAJU	350gm	335
ALL TIME FAVOURITE OF AMDAVADI'S CASHEW NUTS GRAVY		
MALAI KOFTA	350gm	305
DUMPLINGS OF MAWA COTTAGE CHEESE AND NUTS SIMMERED IN MUGHLAI GRAVY		
BABY CORN HARA MASALA	350gm	305
A UNIQUE BLEND OF BABY CORN IN SPINACH GRAVY		
BABY CORN MUSHROOM	350gm	310
FRESH BABY CORN MUSHROOM COOKED WITH MAKHANI GRAVY		
CORN TOMATO BHARTHA	350gm	300
FRESH CORN STUFFED IN TOMETO COOKED IN TOMETO GRAVY		
CORN PALAK	350gm	300
PALAK CORN CURRY IS A RICH, SAUCY DISH MADE WITH FRESH SPINACH AND SWEET CORN		
VEG. KOFTA	350gm	295
SUCCULENT MELANGE OF SOFT NUTS STUFFED KOFTAS MADE INTO A KHAAS YELLOW GRAVY		

DAL



DAL TADKA / DAL FRY	300gm	219
YELLOW LENTIL COOKED WITH TOMATO AND SPICES TEMPERED WITH CUMIN RED CHILLIES		
DAL MAKHANI	300gm	235
BLACK LENTIL AND BEANS SIMMERED OVER NIGHT ON A SLOW FIRE, FINISHED WITH CREAM BUTTER		
DAL LASUNI - YELLOW LENTIL COOKED WITH GARLIC FLAVOURED AND SPICES	300gm	235
DAL SPINACH - FRESH SPINACH COOKED WITH YELLOW LENTIL	300gm	235

GST EXTRA*

ROTI KI TOKRI



		PLAIN	BUTTER
ROTI	28/32gm	38	45
NAAN	45/48gm	70	80
PARATHA	45/48gm	70	80
KULCHA	45/48gm	75	90
STUFFED PARATHA / KULCHA / NAAN	75gm	-	120
PUDINA PARATHA / METHI	75gm	-	99
CHEESE NAAN / KASHMIRI NAAN	90gm	-	159
GARLIC NAAN	90gm	-	110
HARIYALI NAAN	90gm	-	110
MISSI ROTI	40gm	-	90
KHASTA ROTI	90gm	-	95
ROOMALI ROTI	90gm	-	110
KAJU BADAMI NAAN	90gm	-	155

BASMATI RICE



HYDERABADI DUM BIRYANI	300gm	270
SEASONAL VEGETABLE WITH GREEN FLAVOURED AROMATIC BASMATI RICE IN HYDERABADI TRADITION		
VEG. BIRYANI	300gm	265
SEASONAL VEGETABLE SPICES WITH BASMATI RICE		
KASHMIRI PULAO	300gm	255
FRIED BASMATI RICE GARNISHED WITH DRY FRUITS, PINEAPPLE CHERRIES		
VEG. PULAO	300gm	225
FARM VEGETABLE COOKED WITH BASMATI RICE		
JEERA RICE	300gm	210
CUMIN FLAVOURED BASMATI RICE GARNISHED WITH FRESH CORIANDER		
STEAM RICE	300gm	190

CHINESE CUISINE



The swirling and inescapable smells found in traditional Chinese cuisine has won enough affection and acceptance turning one of the first ethnic foods into a fascinating international cuisine. The irresistible mix of flavors and the exotic creations draws its inspiration from a prod tradition making Chinese cuisine a constant pleasure in the ever changing world. Over time the Chinese cuisine has gone through numerous transformations and inspired many different versions but remains a culinary delight from the mythical wonderland. Experience the taste of the far east now in your hometown!

THAI MAIN COURSE



AUTUMN VEG.'S GREEN CURRY

FRESH VEG.S BABY CORN IN THAI GREEN

300gm 365

PATTAYA RED CURRY

FRESH VEG.S TOFU IN THIS TRADITIONAL CURRY FROM THAILAND

300gm 365

STUFFED CHILLY YELLOW CURRY

FRESH BHAVNAGARI CHILLY STUFFED WITH SPICED VEG.S TOPPED WITH THAI YELLOW CURRY

300gm 365

THAI COTTAGE CHEESE GREEN CURRY

FRESH COTTAGE CHEESE GINGER GARLIC PASTE WITH COCONUT MILK GREEN CURRY

300gm 365

THAI RICE & NOODLES



POT RICE

RICE COOKED WITH FRESH VEGGIES IN A EARTHENWARE POT RETAIN ITS ORIGINAL AROMA

300gm 370

NASI GORENG

FRESH ENGLISH VEGETABLES WITH INDONESIAN RICE

300gm 335

THAI FRIED RICE

EVERGREEN SPICE FLAVOURED PASTE WITH THAI RICE

300gm 325

PHAD THAI NOODLES

FLAT NOODLES STRAIGHT FROM THE THAILAND

300gm 325

MASTI NOODLES

ENGLISH VEGGIES WITH NOODLES IN GINGER GARLIC FLAVOURED

300gm 295



PRIME DINE

GST EXTRA*

MEXICAN CUISINE



The culinary delights of Mexico, known for its wild blend of flavors, assertive spices and remarkably exotic options, derive their distinct taste through an interaction from a rich culture and fabulous mix of ancient traditions. Fresh authentic cuisine of Mexico are prepared in ways from absolutely appetising spur of the moment meals to absolutely tantalising elaborate gastronomical renditions. Kick start a beautiful argument between the heart and the stomach!

ITALIAN CUISINE



It is a simple pleasure and appreciation of life in the moment that has always been an indispensable part of Italian culture. The essence of Italian cooking is simplicity, prepared in freshly procured seasonal ingredients, applying basic cooking techniques to simply enhance the natural flavors of the food. Time is taken to savour each course and let the cuisine guide you to find pleasure in ordinary things that you might have otherwise overlooked. A simple yet supreme cuisine which reflects the beauty and mystique of Italy with the charms and scent of cheese. Take off an Italian adventure and revel in the sheer sincerity of life. Buon appetito!



CHINESE MAIN COURSE



PANEER CHILLY (GRAVY) COTTAGE CHEESE FINGER SIZE WITH CHILLY, ONION CAPSICUM IN A SOYA FLAVOURED SAUCE	350gm	310
PANEER MANCHURIAN (GRAVY) COTTAGE CHEESE COATED WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	310
GOBI MANCHURIAN (GRAVY) FRESH CAULIFLOWER COATED WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	290
VEG. MANCHURIAN (GRAVY) DUMPLING VEGS. WITH PREPARED GARLIC IN A SOYA FLAVOURED SAUCE	350gm	290
VEG. HOT GARLIC SAUCE DICES OF VEGETABLE COOKED IN HOT GARLIC FLAVOURED SAUCE	350gm	290
BABY CORN MANCHURIAN TENDER BABY CORN DUMPLING WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	320
MUSHROOM MANCHURIAN TENDER BUTTON MUSHROOM WITH GARLIC IN A SOYA FLAVORED	350gm	310
SWEET N SOUR VEG MIXED VEGETABLES IN A SWEET N SOUR SAUCE DICED VEGS. IN SCHEZWAN SAUCE CUBED CRISPY VEGS. IN A SPICY SCHEZWAN SAUCE	350gm	300

NOODLES & RICE



SESAME NOODLES BOILD NOODLES WITH TOFU, FRESH VEGGIES, GARLIC, RED PEPPER FLACKS HOT PEPPER SAUCE WITH PEANUT BUTTER SALT PEPPER TO TEST GARNISH WITH CUCUMBER	350gm	300
SPICY PEANUT NOODLES BOILD NOODLES PEANUT RED BELL PEPPER, CUCUMBER, GARLIC, CHILLI, PASTE GREEN ONION, SOYA SAUCE, VINEGAR TOSSED WITH PEANUT BUTTER	350gm	320
SESAME NOODLES WITH NAPA CABBAGE FRESH VEGGIES SHREDDED CABBAGE WITH NOODLES ROASTED SESAME, RED BELL PEPPER FLACKS, PEANUT BUTTER TOSSED WITH VINEGAR, SOYA SAUCE	350gm	320
AMERICAN CHOPSUEY SHREDDED VEGS. IN A TANGY TOMATO SAUCE TOPPED WITH FRIED NOODLES	350gm	310
VEG. HAKKA NOODLES BOILD NOODLES FLACKS CHILLY GARLIC THAN JULIENNES FINE CUT VEGETABLES & CAPSICUM COOKED IN HAKKA STYLE	350gm	290
CHILLY GARLIC NOODLES FRESH ASSORTED VEGETABLES WITH NOODLES IN GARLIC FLAVORED	350gm	290
SCHEZWAN NOODLES FRESH VEGETABLES, SOFT NOODLES, SPICY SCHEZWAN STYLE	350gm	290
BROCCOLI FRIED RICE BASMATI RICE WITH FRESH BROCCOLI SOYA SAUCE IN SALT PEPPER, CHINESE STYLE WITH GREEN ONION	350gm	290
ORIENTAL FRIED RICE BASMATI RICE SOURED CAPSICUM, ONION, CHOPPED CHILLY WITH SCHEZWAN STYLE	350gm	310
SINGAPORE FRIED RICE - BASMATI RICE WITH SOFT NOODLES VEGETABLES	350gm	290
MUSHROOM FRIED RICE - FRESH MUSHROOM TOSSED IN BASMATI RICE	350gm	305
BABY CORN MUSHROOM FRIED RICE FRESH BAY CORN MUSHROOM TOSSED WITH RICE	350gm	315
VEG. FRIED RICE BASMATI RICE TOSSED WITH VEGETABLE CHINESE SEASONING	350gm	275

GST EXTRA*

THAI CUISINE



A masterful cuisine, full of contrasting textures, strong aromatic componests and flavors that leap from the bowl and arrest both the plate and the nostrils. Perfectly articulated mix of hot, sour, bitter and sweet makes Thai cuisine taste just like first love. Emphasis is placed on balance, detail and variety to derive pleasure from every aspect of food that sings to mesmerize all your five senses !



MEXICAN MAIN COURSE



MEXICAN DICED COTTAGE CHEESE 350gm 415
DICED COTTAGE CHEESE, BEAN CURD VEG.S IN SPICY MEXICAN RICE OR TORTILLAS

PAPAS CON QUESCO 350gm 415
POTATOES VEG. CHEESE COOKED IN HOT SALSA RANCHERO SERVED WITH RICE,
JESSE JAMES FAJITA SPICY STRIPS OF COTTAGE CHEESE POTATOES, TOMATOES, CAPSICUM, ONION
TOPPED WITH SALSA SOUR CREAM CHEESE MASALA TORTILLAS

STUFFED CHILLY WITH MEXICAN CURRY 350gm 415
BHAVNAGARI CHILLIES FILLED WITH GRATED COTTAGE CHEESE CORN, BABY CORN, MUSHROOMS
BROCCOLI COVERED WITH SPICE. MEXICAN CURRY SERVED WITH TORTILLAS OR BREAD ROLLS

FAJITA PLATTER 350gm 430
4 SOFT TORTILLAS, REFRIED BEANS, LIGHTLY TOSS COCKED VEGGIES, CHEDDAR CHEESE, GRILLED,
COTTAGE CHEESE, BUTTER RICE SERVE WITH PEPPER SALAD

CHILLAQUILLES 350gm 405
JALAPENO N CHEESE STUFFED PANCAKES SMOTHERED WITH RED MEXICAN PEPPER
TOMATO SAUCE SERVED WITH SPANISH RICE

MEXICAN SALSA CURRY WITH RICE 350gm 405
A WHOLESOME MEXICAN MEAL CONSIST OF RICE AND SALSA CURRY

MUSHROOM RISOTTA 350gm 435
FRESH MUSHROOM ONION BROWN RICE WHITE RICE HOT VEGETABLE GRILLED PARMESANS CHEESE
GARNISH WITH CHOPPED FRESH PARSLEY

TOMATO RISOTTA 350gm 415
ITALIAN BROWN RICE WITH MASHED TOMATOES

MEXICAN HOT POT 350gm 425

PIZZA



PIZZA LIDERA 9" / 23cm / 1 pic 250
BLACK OLIVE, ONION, CAPSICUM WITH CHEESE

FRESH HERB PIZZA 9" / 23cm / 1 pic 250
CHEESE OREGANO BASIL PARSLEY

CPRICOSSA PIZZA 9" / 23cm / 1 pic 250
FRESH CORN, BLACK OLIVE, CAPSICUM WITH CHEESE

MEXICAN PIZZA 9" / 23cm / 1 pic 250
BEANS BLENDED IN TOMATO, GARLIC, ONION TOPPED WITH CAPSICUM CHEESE

ORIENTAL EXPRESS PIZZA 9" / 23cm / 1 pic 250
HOT JALAPENO, PEPPER, CAPSICUM CHEESE

GST EXTRA*

CRUNCHY MUNCHY



AMAZONA GRILLED SANDWICH 200gm 250
TOMATO CUCUMBER POTATO SLICE CARROT, CABBAGE, ONION, CAPSICUM SANDWICH DRESSING

CORN & MUSHROOM GRILLED SANDWICH 200gm 250
CORN MUSHROOM, CAPSICUM OUR SPECIAL SANDWICH DRESSING

MUSHROOM GRILLED SANDWICH 200gm 240
MUSHROOM, CAPSICUM, ONION, GREEN CHILLY SANDWICH DRESSING

VEG. CLUB SANDWICH 200gm 219
CUCUMBER TOMATO GREEN CHUTNEY WITH CHEESE

CHEESE CHILLY TOAST 200gm 195
FRESH GREEN CHILLY WITH CHEESE

GARLIC CHILLY TOAST 200gm 195
FRESH CHOPPED GARLIC

VEG. SANDWICH 150gm 120
FRESH GARDEN VEG.S

FRENCH FRIES 120gm 130

MILK SHAKES



KESAR PISTA MILK SHAKES 250ml 199

RAJBHOG MILK SHAKES 250ml 199

STRAWBERRY MILK SHAKES 250ml 199

CHOCOLATE MILK SHAKES 250ml 199

VANILLA MILK SHAKES 250ml 180

COLD COFFEE 250ml 180



PRIME DINE

GST EXTRA*

ICE CREAM



SIZZLING BROWNIE	200gm	315
(VANILLA ICE CREAM WITH HOT CHOCOLATE SAUCE SERVED IN HOT SIZZLING)		
DOUBLE SUNDAY	150ml	199
PREMIUM ICE CREAM	100ml	115
REGULAR ICE CREAM	100ml	95
VANILLA WITH HOT CHOCOLATE SAUCE	150ml	125
VANILLA WITH HOT GULAB JAMUN	150ml	149

HOT BEVERAGES



MASALA TEA	120ml	45
COFFEE	120ml	55



» Rates Are Subject To Change Without Notice
» Conditions Apply*

SERVICE TIME

11:00 AM TO 3:00 PM 07:00 PM TO 10:45 PM



PRIME DINE

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