





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	99
LASSI SWEET / SALT	200ml	95
FRESH LIME SODA		75
FRESH LIME WATER	200ml	50
JAL JEERA SODA	200ml	60
JAL JEERA WATER	200ml	45
MINERAL WATER		MRP
AERATED WATER	200ml	MRP
BUTTER MILK	200ml	50
MANGO ALMOND LASSI	200ml	115

MOCKTAILS



LOVE BITE FRESH ORANGE JUICE, STRAWBERRY CRUSHED WITH CRUSHED ICE	250ml	140
ON THE PRIME AN INTERNATIONAL DRINK....PEACH, LICHI, CRANBERRY, ORANGE, PINEAPPLE	250ml	140
STAR LIGHT FRESH LIME JUICE SUGAR SYRUP SODA VANILLA ICE CREAM WITH CRUSHED ICE	250ml	140
DIVINE GLOW FRESH ORANGE JUICE PINEAPPLE JUICE FRESH LIME JUICE SYRUP WITH CRUSHED ICE	250ml	140
JAVA LAVA PINEAPPLE JUICE FRESH CREAM, COCONUT WATER & GARNISHING CREAM WITH CHERRIES	250ml	140
BLACK EYES BLACK GRAPES JUICE, FRESH CREAM SEASONING WHOLE BLACK GRAPES WITH ICE CUBES FRESH MINT LEAVES	250ml	140
GREEN BLOSSOM ALL TIME FAVORITE MINT FLAVOURED PINEAPPLE JUICE WITH VANILLA AND MORE	250ml	140
PINK LADY STRAWBERRY FLAVORED WITH CRUSHED STRAWBERRY SPRITE	250ml	140
PINA COLADA COCONUT FLAVOURED PINEAPPLE JUICE WITH VANILLA ICE CREAM	250ml	140
BLUE LAGOON BLUE FLAVOURED EXTRA TOPPING WITH CREAM	250ml	140
DARK SURPRISE LEMON CHUNKS CARAMELIZED SUGAR GINGER AND TOPPED WITH COKE	250ml	140
GREEN RIVERA ORANGE PINEAPPLE JUICE WITH FRESH CREAM GREEN PISTA ICE CUBES GARNISHED WITH SWEET LIME RING	250ml	140
FRUIT PUNCH	250ml	140

SALAD & CHAT



WALDROF SALAD DICES OF APPLES BLENDED WITH WALNUTS, FRESH CREAM AND MAYONNAISE	150gm	220
SALAD MISTHA LETTUCE TOMATOES, CARROTS CUCUMBER SPRING ONION IN A OLIVE OIL ROSEMARY DRESSING	150gm	195
GREEN SALAD THE DAYS FRESH GREEN	100gm	105
THAI GREEN SALAD FRESH LETTUCE TOMATOES CUCUMBER AND RED ONION SERVED THAI PEANUT DRESSING	120gm	175
PAPADI CHAT	100gm	150
PANEER PINEAPPLE CHAT	100gm	170
FALON KI CHAT	100gm	165
RUSSIAN SALAD	150gm	195

CHINESE SOUP



FRENCH ONION NEARED VEGETARIAN CONVERSION OF FAMOUS SOUP	250ml	140
SWEET CORN AMERICAN CORN IN A LIGHT CREAMY SOUP	250ml	145
HOT & SOUR FRESH VEGETABLES CONTRIBUTE SPICY SOUR TASTE	250ml	145
MANCHOW SOYA FLAVOURED VEG. SOUP TOPPED WITH CRUNCHY NOODLES	250ml	145
VEG. CLEAR FRESH DICED VEG.S CORN, BABY CORN FEATURE IN THIS CLEAR SOUP	250ml	125
LEMON CORIANDER SOUP AN ORIENTAL VARIETY WITH FRESH CORIANDER IN FRESH VEGGIES	250ml	145
LEMON GRASS SOUP A CLEAR APPETISING LEMON GRASS STOCK WITH FRESH VEGGIES, MUSHROOMS, PREFER TO SERVE	250ml	135
HUNAN WANTON FRIED STUFFED WONTONS IN A LIGHT SOYA FLAVOURED SOUP IN HUNAN STYLE	250ml	145

THAI SOUPS



SWEET PEANUT SOUP

FRESH SKINLESS PEANUTS IN SUGAR VEGGIES BROTH GARNISH WITH GREEN ONION

200ml

160

SWEET GREEN BEAN SOUP

FRESH GREEN BEANS WITH COCONUT MILK, COCONUT POWDER WITH VEGGIES STOCK WITH SWEET, SERVED HOT

200ml

160

WOON SEN SOUP

CLEAR NOODLE SOUP MUSHROOM, TOFU VEGETABLES WITH THAI STYLE

200ml

150

LEMON PEPPER SOUP

A TANGY LEMON AND PEPPER FLAVOURED CLEAR SOUP WITH DICED VEGGIES

200ml

145

TOMKA

200ml

160

MEXICAN SOUPS



BROCCOLI CHEESE SOUPS

CHOPPED BROCCOLI, JULIENNE CARROTS WITH BUTTER, PEPPER WITH CHEESE

200ml

175

MEXICAN TORTILLA

DELICIOUS TOMATO BASE MEXICAN SOUP GARNISHED WITH CRISPY TORTILLAS CHEESE

200ml

145

ED FIDEO

TOMATO BASED MEXICAN NOODLE SOUP

200ml

145

MINESTRONE

TOMATO FLAVOURED SOUP WITH DICED VEG. MACRONI

200ml

145

DE LUCHUGA

BAKED BEANS SOUP HAVING AN EXOTIC TASTE

200ml

155

CREMA PASSATO

CREAM OF VEGETABLE SOUP SPRINKLED WITH PARMESAN CHEESE SERVED WITH CRUNCHY CROUTONS

200ml

160

DI FUNGHI

CREAM OF MUSHROOM SOUP

200ml

160

DI CIPOLLE

SPRING ONION SOUP SPRINKLED WITH PARMESAN CHEESE, SERVED WITH CRUNCHY CROUTONS

200ml

160

TOMATO

FRESH TOMATO SOUP WITH CROUTONS CREAM

200ml

135

MEXICAN CHILLY BEANS

200ml

160

ITALIAN SOUPS



SAN MARINO

FARM FRESH VEGETABLE CONVERTED INTO DELICIOUS SOUP. EXOTIC BUTTER TASTE GARNISHED WITH OLIVES WITH ITALY

200ml

165

DE QUESILLO

A GREAT SOUP PREPARED WITH COMBINATION OF CHEESE

200ml

165

LETTUCE SPINACH SOUP

A THICK CONTINENTAL SOUP PALAK FLAVOURED

200ml

165

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

435

TANDOORI STUFFED PANEER

COTTAGE CHEESE STUFFED WITH AKBARI STYLE SERVE WITH MINT CHUTNEY

300gm

310

TANDOORI BABY CORN

YOGHURT BASED TENDER BABY CORN COOKED IN CLAY OVEN

300gm

295

LAHORI PANEER TIKKA

PANEER TIKKA IN A DELICATELY FLAVOURED, MARINATED IN CREAM YOGHURT

300gm

290

MULAYAM PANEER TIKKA

PANEER TIKKA CAPSICUM, TOMATO CUBES ONION MARINATED IN YOGHURT,
SAUCE PIERCED ON A SKEWER COOKED IN THE CLAY OVEN

300gm

280

PANEER TIKKA KALIMIRI

PANEER CUBES INFUSED WITH PEPPER FLAVOURED COOKED IN CHARCOAL FIRE

300gm

275

LASUNI PANEER TIKKA

PANEER CUBES MARINATED GARLIC FLAVOURED IN CHARCOAL FIRE

300gm

275

PANEER PUDINA TIKKA

CUBES OF FRESH PANEER MARINATED IN MINT SAUCE GRILLED IN CHARCOAL FIRE

300gm

275

PANEER MAKHMALI TIKKA

CUBES OF FRESH PANEER MARINATED IN CHEESE CREAM SAUCE GRILLED IN CHARCOAL FIRE

300gm

275

HARA BHARA KEBAB

SHAMMIS OF SPINACH MINT CORIANDER GREEN PEAS SHALLOW FRIED SERVED WITH MINT CHUTNEY

300gm

275

HARI MAKAI MALAI SEEKH

FLAVOURED VEG. SEEKH TOPED WITH AMERICAN CORN

300gm

250

RAONAQ - E - SEEK

MASHED SEASONED VEG. TO PERFECTION ROLLED ON SEEK

300gm

255

CHINESE STARTERS



MUSHROOM & BABY CORN IN BLACK PEPPER

MUSHROOM BABY CORN COOKED IN AN EXOTIC BLACK PEPPER SAUCE

300gm

290

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

295

PANEER PAPAD SCHEZWAN

DICED COTTAGE CHEESE COATED WITH CRISPY PAPAD IN DIP FRIED SERVING WITH SCHEZWAN STYLE

300gm

285

CRISPY SPINACH COTTAGE CHEESE

FRESH SPINACH CRISPY WITH DICED COTTAGE CHEESE MARINATED WITH SCHEZWAN STYLE

300gm

290

PANEER PEPPER CHILLY WITH HONEY SAUCE

INDONESIAN STYLE OF COTTAGE CHEESE COATED WITH CHILLY PEPPER IN HONEY SAUCE

300gm

290

PANEER CHILLY (DRY)	300gm	270
SOYA FLAVOURED FINGER SIZE COTTAGE CHEESE FIRED WITH ONION CAPSCIUM		
PANEER MANCHURIAN (DRY)	300gm	270
COTTAGE CHEESE COATED WITH GARLIC IN A SOYA FLAVOURED		
PANEER SCHEZWAN (DRY)	300gm	270
COTTAGE CHEESE COATED WITH SCHEZWAN STYLE		
BABY CORN CHILLY (DRY)	300gm	270
FRESH BABY CORN FRIED WITH CAPSICUM ONION		
VEGETABLE SALT & PEPPER	300gm	255
JAPANESE STYLED VEGETABLES COATED WITH SALT PEPPER SAUCE		
VEG. FRIED WANTON	300gm	250
VEG. DUMPLING WITH FRIED IN GARLIC FLAVOURED SERVED WITH SCHEZWAN SAUCE		
VEG. MANCHURIAN DRY	300gm	250
ASSORTED VEGETABLES DUMPLING WITH FRIED IN GARLIC FLAVOURED		
CRISPY VEG.	300gm	250
DICED VEGETABLES OF CHINESE COATED WITH CRISPY HOT GARLIC SAUCE		
VEG. SPRING ROLL	300gm	250
PANCAKE OF WHITE FLOUR STUFFED WITH FRESH VEG. COOKED CHINESE HERBS		

THAI STARTERS



MUSHROOM RANGOON	300gm	325
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	295
DEEP FRIED BROCCOLI SAUTEED WITH THAI TAMARIND SAUCE AND SERVED WITH STIR FRIED VEGETABLES		
PAN FRIED DUMPLINGS	300gm	310
SAUTEED MOMOS SERVED WITH HOT GARLIC SAUCE		
THAI SPRING ROLLS	300gm	280
SPROUTED BEANS NOODLES SHREDDED CABBAGE CARROT CELERY DEEP FRIED SERVED SWEET SOUR SAUCE		
SATAY COTTAGE CHEESE	300gm	305
COTTAGE CHEESE STRIPES ON WOODEN SKEWERS MARINATED WITH COCONUT MILK CURRY POWDER GRILLED AND SERVED WITH PEANUT SAUCE CUCUMBER SALAD		
THAI CORN BOLL	300gm	255
FRESH AMERICAN CORN IN RED YELLOW BELL PEPPER WITH THAI HERBS		

MEXICAN & ITALIAN STARTERS



CHEESE FONDUE	350gm	510
A LIP SMACKING CHEESE POT FOR DAT RAPTUROUS FONDUE EXPERIENCE SERVED WITH LAVAS BRUNE AND FRESH CUT VEGGIES		
CANNALONI DELIGHT	350gm	299
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	415
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	295
A DELICIOUS POTATO SHELLS SCOOPED OUT REFILLED WITH CORN TOPPED WITH SPIR CREAM AND PRESERVE AND BAKED TO PERFECTION		
BRUCHETTA 3D	350gm	295
OPEN TOASTED GARLIC BREAD COVERED WITH 3 DIFFERET TOPPING WITH MOZZARELLA GRATINATED		
MEXICAN TOSTADAS	350gm	290
SCOOPED OUT BRAND STUFFED WITH BEANS , TOPPED WITH SOUR CREAM BAKED		
GANG LAND ENCHILLADAS	350gm	295
SOFT TORTILLA STUFFED WITH FRESH CORN, CAPSICUM, PEPPER, DICED COTTAGE CHEESE TOPPED WITH RED SALSA SOUR CREAM		

BURRITOS



BURRITOS DE FRIJOLES	350gm	315
WHITE TORTILLAS ROLLED WITH REFINED BEANS, LETTUCE AND TOMATOES WITH CHEESE		
MUSHROOM BURRITOS	350gm	315
FRESH MUSHROOM, MEXICAN BEANS, BROWN ONION, GARLIC, LETTUCE AND FRESH CORIANDER LEAVES WITH CHEESE SERVING IN SOUR SAUCE		
BURRITOS DE CASSIDY	350gm	315
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	315
WHITE TORTILLAS WITH MUSHROOM FRESH SPINACH GARLIC, BAKED BEANS WITH CHEESE, SERVING IN SOUR CREAM SAUCE		
CORN N BEAN BURRITOS	350gm	310
TORTILLA WITH FRESH REFINED BEANS, CORN BAKED BEANS, CUCUMBER, CUMIN, GARLIC, MASTERED, HONEY, CHOPPED GREEN CHILLIES WITH CHEESE		
VEGGIES GRILLED BURRITOS	350gm	315
TORTILLA SHEETS WITH FRESH ZUCCHINI RED GREEN CAPSICUM, TOMATOES WITH CHILLI PEPPER GRILLED IN OVEN		
MEGA VEGGIES BURRITOS	350gm	315
WHITE TORTILLAS WITH FRESH DICED MUSHROOMS, BELL PEPPER, TOMATOES, JALAPENO, CHILLIES, CUMIN, BLACK PEPPER FRESH CORIANDER LEAVES WITH PARMESAN CHEESE		

TACOS & NACHOS



BAKED BEAN MUSHROOM TACOS

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

300gm 280

ZUCCHINI AND CORN TACOS

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

300gm 280

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 280

VEGGIE TACOS

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

300gm 255

MEXICAN NACHOS

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

300gm 245

CHEESE CRISPY NACHOS

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

300gm 255

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 250

NACHOS WITH CHEESE SOUSE & SALSA

CORN CHIPS SERVED WITH TONGUE TICKLING SALSA AND CREAMY CHEESE SAUCE

300gm 275

COCKTAIL TACOS

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

300gm 260

TACOS

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

300gm 245

SIZZLERS



MEXICAN SIZZLER

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

500gm 440

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 440

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 430

VEGETABLE GRILLED SIZZLER

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

500gm 430

PANEER STICK N PINEAPPLE SIZZLER

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

500gm 430

CHINESE SIZZLER

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

500gm 430

PASTA



PASTA DELLA

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

300gm 310

PASTA DEL FATTORE

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

300gm 310

PENNE WITH RED YELLOW PESTO

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

300gm 310

PASTA ALFREDO

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

300gm 310

SPAGHETTI MAFIA

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

300gm 310

PASTA AL FUNGHI

DRY PASTA WITH SHITAKE MUSHROOM N HERBS

300gm 310

PENNE PESTO

ALL LIGHT BASIL CELERY FLAVORED CREAMY SAUCE TOSSED WITH PENNE

300gm 310

OLIVE ARRABIATTA

ARRABIATA WITH GREEN N BLACK OLIVES TOPPED WITH FRESH BASIL LEAVES

300gm 310

PASTA AL RICOTTA

FAMOUS VERSION OF RICOTTA CHEESE BLENDED WITH RED PASTA SAUCE

300gm 310

PASTA ARRABIATA

A SPICY RED PASTA SAUCE

300gm 310

HERB PASTA

PASTA SAUTEED IN OLIVE OIL WITH HERBS

300gm 310

KHANE KE SAATH SAATH



COOL RAITA

MIXED VEG. BOONDI

120gm 130

FRUIT RAITA

PINEAPPLE MIXED FRUIT

120gm 145

PAPAD

ROASTED FRIED

120gm 38

MASALA PAPAD

120gm 50

CHEESE CHILLY PAPAD

FRESH GRATED CHEESE WITH FRESH CHILLIES

120gm 85

BAKED DISHES



BAKED CHILLI CORN 350gm **280**
PEPPER WITH GOLDEN CORN IN ALFREDO SAUCE LOADED IN CHEDDAR CHEESE AND BAKED TO PERFECTION

MEXICAN TRIO 350gm **280**
COMBINATION OF VEUS REFIRED BEANS COVERED WITH A TANGY MEXICAN SAUCE

BURMESE SPAGHETTI 350gm **280**
SPAGHETTI COVERED WITH A SPECIAL TOMATO SAUCE WITH CHEESE GRATINATED

BAKED SPAGHETTI PINEAPPLE 350gm **275**
YOUR FAVOURITE SPAGHETTI WITH WHITE SAUCE FRESH PINEAPPLE TOPPED WITH CHEESE GRATINATED

CANNELLONI FLORENTINE WITH BROCCOLI 350gm **290**
FRESH PASTA SHEET ON A BAD SPINACH COVERED WITH BROCCOLI IN A WHITE SAUCE TOPPED WITH CHEESE GRANTINATED

VEG. AUGRATING 350gm **275**
GARDEN FRESH VEGS CORN IN LIGHT CREAMY SAUCE TOPPED WITH MOZZARELLA CHEESE GRATINATED

BAKED MACRONI WITH PINEAPPLE 350gm **280**
BOILED CUT MACRONI IN WHITE SAUCE WITH PINEAPPLE CUBE TOPPED WITH CHEESE GRATINATED

BAKED LASAGNA 350gm **290**



PRIME DINE



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 !



INDIAN DELICACIES



PANEER ACHARI	350gm	275
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	275
CUBES OF COTTAGE CHEESE IN MARINATED IN YOGHURT AFGHANI SPICES MADE INTO A SUCCULENT DISH		

CHEESE BUTTER MASALA	350gm	275
CHEESE CUBES SERVED IN MAKHANI GRAVY		

PANEER TIKKA LABABDAR	350gm	275
MALAI PANEER COOKED IN CLAY OVEN AND SERVED WITH MAKHANI GRAVY		

PANEER BUTTER MASALA	350gm	275
SOFT MALAI PANEER CUBES COOKED IN MAKHANI GRAVY		

PANEER LAZIZ	350gm	275
PANEER MARINATED IN RICH CASHEWNUT PASTE COOKED IN ONION GRAVY WITH INDIAN SPICES		

PANEER GREEN CHILLY MASALA	350gm	275
MULAIM PANEER MARINATED IN GREEN CHILLY PASTE A PERFECT BLEND OF HOT SPICES		

PANEER TIKKA MASALA	350gm	275
PANEER TIKKA COOKED WITH ONION AND TOMATO		

PANEER NAZAKAT & PANEER BHURJI	350gm	290
GRATED PANEER COOKED WITH TINY DICES OF CAPSICUMS, ONION, TOMATOES MILDLY SPICED		

PANEER LAJAWAB	350gm	275
FRESH MARINATED COTTAGE CHEESE COOKED IN THE CHARCOAL BLENDED WITH A TANGY TOMATO GRAVY		

PANEER KADAI	350gm	275
COTTAGE CHEESE COOKED DELICATELY IN GROUND SPICES AND TOMATO CAPSICUM ONION SERVE IN SPECIAL KADAI		

PANEER MAKHANI	350gm	275
DICED OF COTTAGE CHEESE IN SMOOTH MAKHANI GRAVY		

PANEER BALDI	350gm	275
DICED OF COTTAGE CHEESE WITH FINE HERBS IN MID-EASTERN STYLE		

MULAYAM PANEER KE PASANDE	350gm	275
SANDWICHED COTTAGE CHEESE IN RICH CAROAMOM FLAVOURED GRAVY		

RESHMI PANEER	350gm	275
VELVETY SOFT BLEND OF COTTAGE CHEESE WITH CREAM AND MILD SPICES		

PANEER MIRCHI MAHAL	350gm	275
A SPECIALITY OF THE HOUSE BATONS OF PANEER WITH CAPSICUM IN TOMATO GRAVY		

PANEER PALAK	350gm	275
DICES OF COTTAGE CHEESE COOKED IN SPINACH GRAVY		

KUMBH MAKAI PANEER	350gm	275
MUSHROOM, CORN AND COTTAGE CHEESE SIMMERED IN AROMATIC TOMATO GRAVY		

AWADHI DUM PANEER	350gm	275
SPECIALLY PREPARED COTTAGE CHEESE IN BROWN GRAVY SEALED IN HANDI TO RETAIN ITS AROMS		

VEG. KHAZANA	350gm	255
GARDEN FRESH VEGETABLES IN DHANIA PUDINA GRAVY		

VEG. KADAI	350gm	255
FRESH VEGETABLES COOKED IN DICED ONION CAPSICUM TOMATO DELICATELY GROUND SPICY SERVED IN SPECIAL KADAI		

VEG. HANDI	350gm	255
GARDEN FRESH VEGETABLES SIMMERED IN RICH BROWN GRAVY		

VEG. JAIPURI	350gm	255
FRESH VEGETABLES COOKED WITH GRATED COTTAGE CHEESE IN SPICED THICK GRAVY TOPPED WITH CREAM		

VEG, KOLHAPURI	350gm	255
SPICY AND TASTY MIXED VEGETABLE BASED DISH HAS ITS ORIGIN IN KOLHAPUR		

VEG. JALFREZI	350gm	255
ASSORTMENT OF FRESH VEGETABLE COOKED WITH CAPSICUM AND RICH TOMATO BASED GRAVY		

VEG. MAKHANWALA	350gm	255
SEASONAL VEGETABLES COOKED IN MAKHANI GRAVY TOPPING WITH CREAM AND FRESH CORIANDER		

VEG. NAVRATNA	350gm	270
FRESH VEGETABLE COOKED IN A RICH GRAVY WITH DRY FRUITS TOPPED WITH PINEAPPLE AND CREAM		

KUMBH MUTTER DILRUBA	350gm	260
A DELECTABLE COMBINATION OF FRESH PEAS AND MUSHROOMS IN A MILDLY SPICED GRAVY		

KAJU BUTTER MASALA	350gm	295
CASHEWNUTS & PROCESS CHEESE IN A RICH TOMATO GRAVY		

KAJU CURRY MASALA	350gm	295
CASHEWNUTS WITH BROWN GRAVY		

KHOYA KAJU	350gm	295
ALL TIME FAVOURITE OF AMDAVADI'S CASHEW NUTS GRAVY		

MALAI KOFTA	350gm	265
DUMPLINGS OF MAWA COTTAGE CHEESE AND NUTS SIMMERED IN MUGHLAI GRAVY		

BABY CORN HARA MASALA	350gm	260
A UNIQUE BLEND OF BABY CORN IN SPINACH GRAVY		

BABY CORN MUSHROOM	350gm	265
FRESH BABY CORN MUSHROOM COOKED WITH MAKHANI GRAVY		

CORN TOMATO BHARTHA	350gm	255
FRESH CORN STUFFED IN TOMETO COOKED IN TOMETO GRAVY		

CORN PALAK	350gm	255
PALAK CORN CURRY IS A RICH, SAUCY DISH MADE WITH FRESH SPINACH AND SWEET CORN		

VEG. KOFTA	350gm	250
SUCCULENT MELANGE OF SOFT NUTS STUFFED KOFTAS MADE INTO A KHAAS YELLOW GRAVY		

DAL



DAL TADKA / DAL FRY	300gm	185
YELLOW LENTIL COOKED WITH TOMATO AND SPICES TEMPERED WITH CUMIN RED CHILLIES		

DAL MAKHANI	300gm	195
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	190
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DAL SPINACH - FRESH SPINACH COOKED WITH YELLOW LENTIL	300gm	190
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ROTI KI TOKRI



		PLAIN	BUTTER
ROTI	28/32gm	32	38
NAAN	45/48gm	60	70
PARATHA	45/48gm	60	70
KULCHA	45/48gm	65	75
STUFFED PARATHA / KULCHA / NAAN	75gm	-	100
PUDINA PARATHA / METHI	75gm	-	85
CHEESE NAAN / KASHMIRI NAAN	90gm	-	135
GARLIC NAAN	90gm	-	100
HARIYALI NAAN	90gm	-	95
MISSI ROTI	40gm	-	75
KHASTA ROTI	90gm	-	75
ROOMALI ROTI	90gm	-	95
KAJU BADAMI NAAN	90gm	-	135

BASMATI RICE



HYDERABADI DUM BIRYANI	300gm	235
SEASONAL VEGETABLE WITH GREEN FLAVOURED AROMATIC BASMATI RICE IN HYDERABADI TRADITION		
VEG. BIRYANI	300gm	230
SEASONAL VEGETABLE SPICES WITH BASMATI RICE		
KASHMIRI PULAO	300gm	220
FRIED BASMATI RICE GARNISHED WITH DRY FRUITS, PINEAPPLE CHERRIES		
VEG. PULAO	300gm	190
FARM VEGETABLE COOKED WITH BASMATI RICE		
JEERA RICE	300gm	175
CUMIN FLAVOURED BASMATI RICE GARNISHED WITH FRESH CORIANDER		
STEAM RICE	300gm	155

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!



CHINESE MAIN COURSE



PANEER CHILLY (GRAVY) COTTAGE CHEESE FINGER SIZE WITH CHILLY, ONION CAPSICUM IN A SOYA FLAVOURED SAUCE	350gm	265
PANEER MANCHURIAN (GRAVY) COTTAGE CHEESE COATED WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	265
GOBI MANCHURIAN (GRAVY) FRESH CAULIFLOWER COATED WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	245
VEG. MANCHURIAN (GRAVY) DUMPLING VEGS. WITH PREPARED GARLIC IN A SOYA FLAVOURED SAUCE	350gm	245
VEG. HOT GARLIC SAUCE DICES OF VEGETABLE COOKED IN HOT GARLIC FLAVOURED SAUCE	350gm	245
BABY CORN MANCHURIAN TENDER BABY CORN DUMPLING WITH GARLIC IN A SOYA FLAVOURED SAUCE	350gm	275
MUSHROOM MANCHURIAN TENDER BUTTON MUSHROOM WITH GARLIC IN A SOYA FLAVORED	350gm	265
SWEET N SOUR VEG MIXED VEGETABLES IN A SWEET N SOUR SAUCE DICED VEGS. IN SCHEZWAN SAUCE CUBED CRISPY VEGS. IN A SPICY SCHEZWAN IN A SPICY SCHEZWAN SAUCE	350gm	255

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	255
SPICY PEANUT NOODLES BOILD NOODLES PEANUT RED BELL PEPPER, CUCUMBER, GARLIC, CHILLI, PASTE GREEN ONION, SOYA SAUCE, VINEGAR TOSSED WITH PEANUT BUTTER	350gm	270
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	270
AMERICAN CHOPSUEY SHREDDED VEGS. IN A TANGY TOMATO SAUCE TOPPED WITH FRIED NOODLES	350gm	260
VEG. HAKKA NOODLES BOILD NOODLES FLACKS CHILLY GARLIC THAN JULIENNES FINE CUT VEGETABLES & CAPSICUM COOKED IN HAKKA STYLE	350gm	245
CHILLY GARLIC NOODLES FRESH ASSORTED VEGETABLES WITH NOODLES IN GARLIC FLAVORED	350gm	245
SCHEZWAN NOODLES FRESH VEGETABLES, SOFT NOODLES, SPICY SCHEZWAN STYLE	350gm	245
BROCCOLI FRIED RICE BASMATI RICE WITH FRESH BROCCOLI SOYA SAUCE IN SALT PEPPER, CHINESE STYLE WITH GREEN ONION	350gm	265
ORIENTAL FRIED RICE BASMATI RICE SOURED CAPSICUM, ONION, CHOPPED CHILLY WITH SCHEZWAN STYLE	350gm	245
SINGAPORE FRIED RICE - BASMATI RICE WITH SOFT NOODLES VEGETABLES	350gm	245
MUSHROOM FRIED RICE - FRESH MUSHROOM TOSSED IN BASMATI RICE	350gm	260
BABY CORN MUSHROOM FRIED RICE FRESH BAY CORN MUSHROOM TOSSED WITH RICE	350gm	270
VEG. FRIED RICE BASMATI RICE TOSSED WITH VEGETABLE CHINESE SEASONING	350gm	230

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 !



THAI MAIN COURSE



AUTUMN VEG.'S GREEN CURRY

FRESH VEG.S BABY CORN IN THAI GREEN

300gm 310

PATTAYA RED CURRY

FRESH VEG.S TOFU IN THIS TRADITIONAL CURRY FROM THAILAND

300gm 310

STUFFED CHILLY YELLOW CURRY

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

300gm 310

THAI COTTAGE CHEESE GREEN CURRY

FRESH COTTAGE CHEESE GINGER GARLIC PASTE WITH COCONUT MILK GREEN CURRY

300gm 310

THAI RICE & NOODLES



POT RICE

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

300gm 310

NASI GORENG

FRESH ENGLISH VEGETABLES WITH INDONESIAN RICE

300gm 280

THAI FRIED RICE

EVERGREEN SPICE FLAVOURED PASTE WITH THAI RICE

300gm 270

PHAD THAI NOODLES

FLAT NOODLES STRAIGHT FROM THE THAILAND

300gm 270

MASTI NOODLES

ENGLISH VEGGIES WITH NOODLES IN GINGER GARLIC FLAVOURED

300gm 270

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 !



PRIME DINE



MEXICAN MAIN COURSE



MEXICAN DICED COTTAGE CHEESE 350gm 355
DICED COTTAGE CHEESE, BEAN CURD VEG.S IN SPICY MEXICAN RICE OR TORTILLAS

PAPAS CON QUESCO 350gm 355
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 355
BHAYNAGARI 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 375
4 SOFT TORTILLAS, REFRIED BEANS, LIGHTLY TOSS COCKED VEGGIES, CHEDDAR CHEESE, GRILLED,
COTTAGE CHEESE, BUTTER RICE SERVE WITH PEPPER SALAD

CHILLAQUILLES 350gm 355
JALAPENO N CHEESE STUFFED PANCAKES SMOTHERED WITH RED MEXICAN PEPPER
TOMATO SAUCE SERVED WITH SPANISH RICE

MEXICAN SALSA CURRY WITH RICE 350gm 355
A WHOLESOME MEXICAN MEAL CONSIST OF RICE AND SALSA CURRY

MUSHROOM RISOTTA 350gm 385
FRESH MUSHROOM ONION BROWN RICE WHITE RICE HOT VEGETABLE GRILLED PARMESANS CHEESE
GARNISH WITH CHOPPED FRESH PARSLEY

TOMATO RISOTTA 350gm 360
ITALIAN BROWN RICE WITH MASHED TOMATOES

MEXICAN HOT POT 350gm 370

PIZZA



PIZZA LIDERA 9" / 23cm / 1 pic 210
BLACK OLIVE, ONION, CAPSICUM WITH CHEESE

FRESH HERB PIZZA 9" / 23cm / 1 pic 210
CHEESE OREGANO BASIL PARSLEY

CPRICOSSA PIZZA 9" / 23cm / 1 pic 210
FRESH CORN, BLACK OLIVE, CAPSICUM WITH CHEESE

MEXICAN PIZZA 9" / 23cm / 1 pic 210
BEANS BLENDED IN TOMATO, GARLIC, ONION TOPPED WITH CAPSICUM CHEESE

ORIENTAL EXPRESS PIZZA 9" / 23cm / 1 pic 210
HOT JALAPENO, PEPPER, CAPSICUM CHEESE

CRUNCHY MUNCHY



AMAZONA GRILLED SANDWICH 200gm 210
TOMATO CUCUMBER POTATO SLICE CARROT, CABBAGE, ONION, CAPSICUM SANDWICH DRESSING

CORN & MUSHROOM GRILLED SANDWICH 200gm 210
CORN MUSHROOM, CAPSICUM OUR SPECIAL SANDWICH DRESSING

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

VEG. CLUB SANDWICH 200gm 185
CUCUMBER TOMATO GREEN CHUTNEY WITH CHEESE

CHEESE CHILLY TOAST 200gm 160
FRESH GREEN CHILLY WITH CHEESE

GARLIC CHILLY TOAST 200gm 160
FRESH CHOPPED GARLIC

VEG. SANDWICH 150gm 90
FRESH GARDEN VEG.S

FRENCH FRIES 120gm 95

MILK SHAKES



KESAR PISTA MILK SHAKES 250ml 165

RAJBHOG MILK SHAKES 250ml 165

STRAWBERRY MILK SHAKES 250ml 165

CHOCOLATE MILK SHAKES 250ml 165

VANILLA MILK SHAKES 250ml 145

COLD COFFEE 250ml 145



PRIME DINE

ICE CREAM



SIZZLING BROWNIE	200gm	275
(VANILLA ICE CREAM WITH HOT CHOCOLATE SAUCE SERVED IN HOT SIZZLING)		

DOUBLE SUNDAY	150ml	195
PREMIUM ICE CREAM	100ml	105
REGULAR ICE CREAM	100ml	90
VANILLA WITH HOT CHOCOLATE SAUCE	150ml	115
VANILLA WITH HOT GULAB JAMUN	150ml	145

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

1st Floor, Sachet-4, Opp. Balaji Garden, Near Prernatirth Derasar, Jodhpur, Satellite,
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