



**Serene  
Garden**  
Restaurant & Banquet



# Serene Garden



The multi-cuisine restaurant brings along with its warmth of service, the flavours. International veg. Food, the spices from the Indian terrain have always been a delight for delicious kebabs and Indian specialists, new western and southeast Asian have given new flavours for the connoisseurs at Gandhinagar. We not only serve food but add a lot of personal touch to give all our patrons a memorable time.

**RESTAURANT | BANQUETS**  
**GARDEN PARTY LAWN | ROOMS**

[www.serenegarden.in](http://www.serenegarden.in)

## NOURISHING LAVENDER



Each morning, she brewed tea from nourishing lavender, hoping to forget his name. By spring's end, the memories faded—only the scent remained

## CHILLING MOCKTAILS

<b>Choice of Mojito - 230ml</b> Mint, kiwi, watermelon, pomegranate. Topped with sprite, soda and Garnished with fresh mint leaves and a lime slice	250
<b>Jamun Short - 230ml</b> The Jamun shot is a tantalising, tangy-sweet beverage made from the Indian black plum	200
<b>Kala khata Mojito Short - 230ml</b> Kala khata is a fun and tangy drink made from the unique flavours of blackberries, Offering a sweet & sour taste	200
<b>Tar - Booze - 230ml</b> A playful non alcoholic spin on a fruity favourite, watermelon juice Blended with tangy lime, pomegranate juice, and a hint of mint for a Cooling, vibrant summer drink	250
<b>Pich Basil Tingle - 230ml</b> Sweet peaches meet fresh basil in this refreshing combination, finished With a splash of soda. This mocktail delivers a tantalising balance of fruit and Herbal flavours	250
<b>Cocktail Phool - 230ml</b> Inspired by indian flavours, this drink blends rose water, orange juice, and a splash of Soda, topped with edible for a visually stunning aromatic treat	260
<b>Tropical Storm - 230ml</b> A combination of pineapple and orange juice with a dash of blue Curacao syrup shaken And topped with soda and sprite with coconut cream, garnished with an orange slice	250
<b>Sex On The Beach - 230ml</b> A combination of orange juice and cranberry juice with a dash of grenadine syrup, Lemon juice and topped with soda, garnished with an orange slice	230
<b>Purple Haze - 230ml</b> A combination of cranberry juice with blue curacao syrup, peach syrup, a dash of Grenadine syrup, topped with soda, garnished with fresh mint leaves and a lime slice	235
<b>Frozen Beery Daiquiri - 230ml</b> A combination of blueberry, cranberry juice and strawberry juice with a dash of lime Served frozen, garnished with mint leaves and a lime slice	250
<b>Scorpion Sting - 230ml</b> A combination of pomegranate juice, pineapple juice dash of lime juice, a pinch of Charcoal powder, a pinch of black pepper, garnished with a slice of green chilli and A lime slice	250
<b>Moscow Mule - 230ml</b> It's a mocktail made with ginger beer and lime juice, garnished with a slice of wedge of Lime wedge with mint leaves, served cold in a copper glass	250
<b>Choice Of Martini - 230ml</b> All-time hit flavoured mocktail, strawberry, peach, kiwi served in a champagne Glass with salted rim, garnished with fruit wedges	240
<b>Virgin Baileys - 230ml</b> A creamy indulgence without alcohol, rich cocoa coffee, and vanilla notes swirled Together with milk, creating a luscious dessert milk mocktail	250
<b>Russia With Love - 230ml</b> A blend combination of mango juice, ice-cream, maaza, dash of fresh lime garnished With chocolate syrup and a cherry	250
<b>Rejuvenate - 230ml</b> A blend combination of fresh cucumber juice, basil, honey, and a dash of lime juice, Garnished with fresh mint leaves and a lime slice	250
<b>Chilli Memosa - 230ml</b> Blend of orange juice, pineapple juice, and triple sec, with spicy fizz	250
<b>White Sky - 230ml</b> Litchi juice, litchi crush, limca, and lemon juice are served with ice cubes and mint leaves	260
<b>Flamingo Delight - 230ml</b> Apple juice, galangal, passion fruit puree, lemon juice and pomegranate Juice served chilled	250

## RADIANT JASMINE



Under moonlight, the radiant jasmine bloomed where they once danced, its fragrance clinging to the night. She returns each year, not to mourn, but to remember.

## AERATED DRINKS, BEVERAGES & SHAKES

<b>Special Kabuli Lassi - 230ml</b> <small>Loaded curd mawa dry fruit with flavour to your choice, Kesar / Rose / Khash</small>	230
<b>Jaipuri Gulabi Lassi - 230ml</b> <small>Hang curd bland with ice rose syrup, and ice cream</small>	200
<b>Mango Lassi - 230ml</b> <small>Hang Curd Bland With Ice, Mango Pulp Mango Ice Cream</small>	170
<b>Special Punjab The Lassi - 230ml</b> <small>Loaded curd, mawa, dry fruit</small>	209
<b>Lassi ( Sweet &amp; Salted) - 230ml</b>	150
<b>Butter Milk ( Plain / Masala) - 230ml</b>	65/75
<b>Rajwadi Masala Butter Milk - 230ml</b> <small>Hang curd, bland ice, Indian spices, tadka</small>	80
<b>Chocolate Milk Shake - 230ml</b> <small>Hang curd bland with chocolate syrup and an ice cube</small>	210
<b>Oreo Milk Shake - 230ml</b> <small>Loads of oreo biscuits, blended with vanilla ice cream</small>	270
<b>Mango Milk Shake - 230ml</b> <small>A sweet and refreshing mango shake is the perfect way to enjoy mangoes when they are at their peak of the season</small>	200
<b>Cold Coffee With Ice Cream - 230ml</b>	210
<b>Long Island Iced Tea - 230ml</b> <small>Peach-flavoured iced tea shaken with ice and mint leaves</small>	200
<b>Soft Drink</b>	MRP
<b>Dite Coke / Red Bull</b>	MRP
<b>Fresh Lime Soda</b>	110

## HEALING MARIGOLD



She planted healing marigolds by his window, whispering hopes into every golden bloom. By summer's end, he smiled again—for the first time in months.

## AROUND THE WORLD SOUP

<b>Zuppa De Verdure - 230ml</b> An Italian-style creamy vegetable soup garnished with parmesan cheese and pesto sauce	220
<b>Roasted Tomato Bell Pepper - 230ml</b> Roasted sun-dried tomato, bell pepper, with green and black olives, chilli flakes and oregano	235
<b>Tomato Cheese Basil Soup - 230ml</b> A Chinese soup with chopped tomato, beans, carrot, green chilli, and garnished with butter cubes	240
<b>Mexican Tortilla Soup - 230ml</b> Tortilla soup is a traditional tomato base Mexican soup containing with a Fried corn tortilla with chopped bell pepper, two types of beans, spring Onion garnish with parsley	240
<b>Italian Tomato Soup - 230ml</b> It's an Italian-based tomato soup with chopped beans, carrot, chilli flakes, Herbs, and garnished with parsley	250
<b>Broccoli Cheddar Cheese Soup - 230ml</b> Broccoli paste with cheddar cheese, spring onion garnish with thinly Sliced green onion	260
<b>Cottage Cheese Fazita Soup - 230ml</b> A brown base soup with green cottage cheese, pan-fried exotic vegetables, And garnished with parsley	250
<b>Pumpkin Ravioli Soup - 230ml</b> Creamy, Cheesy Vegetarian Ravioli Soup Bursts With Italian Pumpkin Flavour, Garnished With Coriander	240
<b>Eight Treasure Soup - 230ml</b> A very rich variety of 8 healthy vegetables stir fried in combination of soya sauce, sesame oil, and holsin sauce with chopped carrot, broccoli, baby corn, celery, garnish with glass noodles, tofu Paneer and coriander	240
<b>Chow Chow - 230ml</b> A chinese spicy soup with boiled noodles, chopped napa cabbage, beans, Carrot, and garnished with coriander	230
<b>Vegetable Manchow Soup - 230ml</b> All-time Favourite Chinese Traditional Soup Cooked With Chopped Ginger, Garlic, Vegetables, Chinese Spices, With Crispy Noodles	230
<b>Veg Hot &amp; Sour Soup - 230ml</b> All-time favourite chinese traditional spicy soup cooked with chopped ginger, Garlic vegetables	230
<b>Lemon Coriander Soup - 230ml</b> A healthy lemon coriander soup, with mangetout cabbage, carrot, french Beans, fresh coriander	240
<b>Vegetable Sweet Corn - 230ml</b> Sweet corn creamy style cooked with fresh vegetable cream	240
<b>Broccoli Almond Soup - 230ml</b> Broccoli paste with cheddar cheese, almond flakes, salt and pepper fresh cream	250

## TRANQUIL CAMELLIA



In the hush of dawn, she placed a tranquil camellia on his grave, its petals untouched by time. Even in silence, love bloomed softly each year.

## GARDEN SE

<b>Russian Salad - 210gm</b>	250
Russian salad is an easy, healthy, wholesome salad made with fresh green peas, carrot, potato, french beans, and egg less mayonnaise	
<b>Waldorf Salad - 210gm</b>	250
Waldorf salad features, Crisp fruit and veggie tossed in creamy mayonnaise-based	
<b>Greek salad - 210gm</b>	260
Greek salad is a dish generally made with pieces of tomato, cucumber, onion, feta cheese, and three types of bell pepper, olives, and dressed with salt	
<b>Caesar Salad - 210gm</b>	260
This classic Caesar salad feature crisp romaine crunchy croutons and Parmesan cheese a creamy tangy	
<b>Fresh Garden Salad - 210gm</b>	180
All time favourite	

## CHANDNI CHOWK KE CHATT

<b>Rajwadi Sev Pure - 250gm</b>	300
Classic sev puris topped with masala potatoes, chutney onion, tomato, and chutney, sev lasan, chutney dusting	
<b>Dilli Ki Aloo Tikki - 250gm</b>	300
Creamy yogurt, tangy chutney, and pomegranate	
<b>Tokni Chat - 250gm</b>	300
Crunchy basket filled with spiced potatoes, chutney, yogurt, and Sev for a flavourful bite	
<b>Palak Patta &amp; Chukundar Chaat - 250gm</b>	300
Crispy spinach and beetroot fritters topped with chutney yogurt, and a touch of spices	
<b>Raj Kachori Chaat - 250gm</b>	300
Giant kachori stuffed with potatoes, sprouts, chutney, and yogurt, bursting with flavours	
<b>Hummus Ki Chaat - 250gm</b>	320
Creamy hummus paired with tangy chat spices, chutney, and crunchy Sev for a fusion delight	

## SIDE DISH

<b>Roasted Papad / Fried Papad - 14/16gm</b>	45 / 55
<b>Masala Papad - 35gm</b>	70
Cucumber, tomato, onion with Indian spices	
<b>Masala Cheese Papad - 75gm</b>	85
Cucumber and tomato are served with Indian spices and cheese	
<b>Sev Masala Papad - 75gm</b>	110
Cucumber and tomato served with Indian spices, with sev	
<b>Crispy Masala Roomali Roti - 150gm</b>	200
Unleavened flour hand bread crispy with chat pata spices	
<b>French Fry - 150gm</b>	190
Salted / Peri peri	
<b>Raita - 150gm</b>	180
A thick yoghurt with a choice of Cucumber / Mint / Bondli / Pomegranate / Mixed Veg.	
<b>Pineapple Raita - 150gm</b>	240
A deliciously thick rich yogurt mad with chopped of pineapples	
<b>Mix Fruit Raita - 150gm</b>	260
A deliciously thick, rich yogurt mixed with a medley of fresh chopped fruits	

## BLOOMING HIBISCUS



Every morning, the blooming hibiscus greeted her like a flame against the sky, bold and unyielding. It reminded her to rise, even after the storm.

## CHOICE OF PIZZA (10 Inch)

<b>Pizza Master Blaster</b> - 10"/25.4cm	400
Loaded with all the toppings like black olives, green olives, jalapenos, gherkins, tri-peppers, onions, tomatoes, capers, mushroom and mozzarella cheese	
<b>Pizza Diavolo</b> - 10"/25.4cm	410
Jalapeno, sun-dried tomato, onion, tomato, three types of bell pepper mozzarella cheese	
<b>Sicilian Pie Pizza</b> - 10"/25.4cm	420
Pesto, onion, pepper, olives & feta cheese, especially for spice lovers	
<b>Mangherita Pizza</b> - 10"/25.4cm	400
Everyone's favourite	
<b>Delhi Belly</b> - 10"/25.4cm	380
Delhi style makhani sauce, tandoori paneer, pepper onion bell pepper	
<b>Spicy Pepper</b> - 10"/25.4cm	400
Peri peri sauce spicy cottage cheese pepper & jalapeno	
<b>Hawaiin Pizza</b> - 10"/25.4cm	410
Mozzarella cheese chunks, pineapple, BBQ cottage cheese, pizza sauce and basil	

## SANDWICH

<b>Veg. Club Sandwich</b> - 200gm	250
Mayonnaise on the slice of bread, slices of cucumber, tomato, lettuce, and cheese	
<b>Vegetable Plain / Grilled</b> - 200gm	240
Veg. Grilled sandwich for a hearty and filling meal made with butter, vegetables chutney cheese	
<b>Bombay Sandwich</b> - 200gm	250
A Bombay sandwich is a very delicious and popular vegetables, potatoes, and cheese	

## FRANKY STATION

<b>Frankie Spice Max</b> - 200gm	280
Jalapenos, red paprika, onions, capsicum, peri peri sauce, hot sauce, basil cheese and Frankie sauce	
<b>Tandoori Achari Paneer Frankie</b> - 200gm	280
Achari Paneer tikka with onion, capsicum and jalapeno added with Indian spices in Frankie roll	
<b>Cheese Stuffed Mushroom Frankie</b> - 200gm	280
Cheese-stuffed mushroom tikka with onion, tomato, capsicum, cheese, Frankie sauce	
<b>Paneer Lababdar Frankie</b> - 200gm	300
Creamy paneer lababdar, laccha pyaas, capsicum on your soft and floppy Frankie with cheese and frank sauce	

## FLOURISHING VIOLET



Tucked in the shadow of grander blooms, the flourishing violet grew quietly, unseen but unshaken. One day, its gentle hue caught a passing poet's eye—and was never forgotten.

## INDIAN STARTER BAR

<b>Patrani Kebab Platter - 350gm</b>	800
<small>3 types of tandoori tikka aloo, Gobi, Veg, Seekh kebab served on a platter with mint chutney</small>	
<b>Chef Sanjay Rawat Special Platter</b>	3200
<b>Paneer Rajwadi Tikka Dry (8 pcs) - 350gm</b>	450
<small>Squared cube of cottage cheese with onion, capsicum marinated in spicy sauce, deep fried and barbecued, served on a platter with mint deep</small>	
<b>Paneer Guldasta (8 pcs) - 350gm</b>	450
<small>Roll out of stuffed cottage cheese with cashew nuts added, spices served on a platter with mint deep</small>	
<b>Peri Peri Paneer Tikka (8 pcs) - 350gm</b>	470
<small>Squared cube of soft cottage cheese marinated in peri peri sauce, added spices, and barbecued, served on a platter with mint deep</small>	
<b>Tandoori Soya Champ (8 pcs) - 350gm</b>	470
<small>A specialty with an Indian twist, stuffed with farm fresh veggies, cheese, marinated in tandoori spices, roasted clay oven</small>	
<b>Tandoori Mushrooms (8 pcs) - 350gm</b>	440
<small>A farm fresh mushrooms stuffed with cheese, fresh ground masala, and grilled to perfection</small>	
<b>Classic Paneer Tikka (8 pcs) - 350gm</b>	450
<small>Squared cube of cottage cheese with onion, capsicum, tomato, red marinated in spicy sauce served on a platter with mint deep</small>	
<b>Pahadi Rajma Galouti (8 pcs) - 350gm</b>	410
<small>Creamy rajma kebab infused with pahadi spices served on delicate roomali roti</small>	
<b>Persian cheese kebab (8 pcs) - 350gm</b>	450
<small>Grilled cheese kebab with middle eastern spices delivers a soft and savoury experience</small>	
<b>Bhuna corn kebab (8 pcs) - 350gm</b>	380
<small>Corn and potato tikki pan-seared to perfection, served with vibrant deep</small>	
<b>Hara Bhara Kebab (8 pcs) - 350gm</b>	380
<small>Assorted mashed vegetable patties containing cheese delicately spiced and deep fried until crispy and golden brown served with mint chutney</small>	
<b>Dahi Kebab (8 pcs) - 350gm</b>	380
<small>Crispy kebabs stuffed with hang curd and cheese</small>	
<b>Cheese Naan Bombs (8 pcs) - 350gm</b>	360
<small>Soft cheese-filled naan complemented with spicy kolhapuri deep</small>	
<b>Amritsari Masala Cheese Croquettes (8 pcs) - 350gm</b>	400
<small>Spiced Amritsari style croquettes stuffed with mint deep</small>	
<b>Kasundi Broccoli (8 pcs) - 350gm</b>	350
<small>Char-grilled broccoli marinated in authentic kasundi mustard, offering a spicy and smoky flavour</small>	
<b>Paneer Kathi Roll (8 pcs) - 350gm</b>	420
<small>Kebab with kolkata collection</small>	

## UPLIFTING SUNFLOWER



Each morning, the uplifting sunflower turned its face to the light, no matter the storms behind it. Watching it, he remembered how to hope again.

## ORIENTAL INTERNATIONAL STARTER BAR

<b>Naanza Lacristy Spice Max (8 pcs) - 350gm</b>	420
<small>Jalapenos, red paprika, onion, capsicum, peri peri sauce, a hot sauce, cheese, Basil, narzo sauce</small>	
<b>4 Cheese Naanza (8 pcs) - 350gm</b>	440
<small>Cheddar cheese, mozzarella, jack, and Parmesan cheese lay artistically on naan with pizza sauce</small>	
<b>Tandoori Achari Paneer Naanza (8 pcs) - 350gm</b>	440
<small>Achari paneer tikka, capsicum, onion, jalapeno</small>	
<b>Cheese Stuffed Mushroom Naanza (8 pcs) - 350gm</b>	450
<small>Cheese stuffed mushroom tikka, tomato, capsicum, onion, cheese in cheese sauce</small>	
<b>Paneer Lababdar Naanza (8 pcs) - 350gm</b>	430
<small>Creamy paneer lababdar, capsicum, and your choice of sauce</small>	

## PANEER ASAIN STARTER

<b>Paneer Chilli Dry / Gravy - 320gm</b>	400
<small>Silken paneer chunks swimming in a fried chilli</small>	
<b>Manchurian Dry / Gravy - 320gm</b>	400
<small>Deep fried vegetable balls tossed with chillies soya sauce</small>	
<b>Paneer 65 - 320gm</b>	400
<small>Deep fried cottage cheese tossed in hyderabadi style</small>	
<b>Veg. Crispy - 320gm</b>	350
<small>Deep fried assorted vegetable tossed in schezwan hot garlic sauce</small>	
<b>Jalapeno Cheese Chilli Cigar - 320gm</b>	390
<small>Creamy paneer lababdar, capsicum, and your choice of sauce</small>	
<b>Baby Cone Chilly Dry - 320gm</b>	360
<b>Chilli Manchurian Dry - 320gm</b>	350
<small>Chopped vegetables dumplings deep fried and sauteed with hot garlic sauce, garnished with spring onion</small>	
<b>Veg. Spring Roll - 320gm</b>	330
<small>Crispy vegetable rolls stuffed with shredded cabbage, carrot, capsicum, onion, bean sprouts, and spices, served with hot garlic sauce and garnished with spring onion</small>	
<b>Devil Chilli Broccoli - 320gm</b>	400
<small>The spice lovers' broccoli and coloured bell pepper tossed with sambal sauce</small>	
<b>Thai Green Pepper Cottage Cheese - 320gm</b>	390
<small>A square cube of cottage cheese with bell pepper, onion, spinach, sauteed with Thai green sauce and added spices, garnished with pepper corn and basil</small>	
<b>Thai Corn With Almond Flakes - 320gm</b>	420
<small>A dish served with sweet, hot and sour Thai sauce garnished with almonds and basil</small>	
<b>Thai Roll-por Pai Chi (6 pcs) - 320gm</b>	410
<small>Juliened vegetables with napa cabbage, red cabbage, green onion, &amp; black pepper sauteed in Sriracha sauce</small>	
<b>Devil Paneer - 320gml</b>	400
<small>Diamond square cutting cottage cheese tossed in Thai red paste with coloured, bell pepper added Thai spices and garnished with basil</small>	
<b>Dragon Cottage Cheese With Spinach Dust - 320gm</b>	400
<small>Triangular cutting of cottage cheese coated with corn flour, deep fried, and sauteed with schezwan sauce, added Chinese spices, garnished with the crunch of spinach</small>	
<b>Mongolian Baby Corn - 320gm</b>	390
<small>Fresh finger-size baby corn marinated with Mongolian spices, deep fried, tossed in soya sauce with coloured bell pepper, onion, and garnished with spring onion</small>	
<b>Thai Fun Fair – Tempura - 320gm</b>	370
<small>It's a Thai dish, Finger cuts of zucchini, bell pepper, broccoli, baby corn &amp; carrot</small>	

## BALANCING ORCHID



Perched on her windowsill, the balancing orchid stood poised between shadow and sun. Its quiet grace taught her the art of holding still without falling.

## CHINESE RICE & NOODLES

<b>Chinese Fried Rice - 350gm</b>	290
Rice stir fried with spring onion & soya sauce	
<b>Schezwan Fried Rice - 350gm</b>	300
Wok tossed long rice and green vegetables tossed in spicy Sichuan sauce	
<b>Mushroom Broccoli Fried Rice - 350gm</b>	330
Seasoned with Chinese spices and mushroom and broccoli fried rice	
<b>Hakka Noodles - 350gm</b>	300
Chinese noodles stir fried with an assortment of vegetables & soya sauce	
<b>Schezwan Noodles - 350gm</b>	310
Wok tossed green vegetables & soft noodles tossed in spicy sichuan sauce	
<b>Chai Chow Mein - 350gm</b>	350
Noodles stir fried with an assortment of vegetable in Mongolian barbeque sauce & potato	
<b>American Chop Suey - 350gm</b>	320
An all time favourite sweet & sour noodles	

## THAI SPECIAL CURRY RICE & NOODLES

<b>Thai Red Curry Steam Rice - 350gm</b>	350
A spicy Thai red curry sauteed with exotic vegetables, coconut milk, and added spices, garnished with basil, and served with steamed rice	
<b>Thai Yellow Curry Steam Rice - 350gm</b>	350
A mild Thai yellow curry sauteed with exotic vegetables, coconut milk, added spices, Garnished with basil, and served with steamed rice	
<b>Thai Green Curry With Steamed Rice - 350gm</b>	350
Thai green curry, spicy basil toffu paneer, and exotic vegetables garnish basil is served with steamed rice	
<b>Veracruz Cowboy Rice - 350gm</b>	350
Combined rice with cheddar cheese, tri pepper tossed in brown Veracruz sauce with added spice and herbs, and garnished with parsley	
<b>Green Herb Rice - 350gm</b>	400
House favourite rice tossed with coloured bell pepper, American corn, rajma, and added Mexican spices and topped with salsa and nachos	
<b>Ramen Curry - 350gm</b>	350
Ramen curry is a dish of ramen noodles, coconut milk, exotic vegetables, basil, and garnished with coriander or parsley	
<b>Thai Pad Noodles - 350gm</b>	340
Thai pad is a stir-fried dish of spicy, wide, flat rice noodles with exotic vegetables, garnished with roasted peanuts	
<b>Burmese Garlic Noodles - 350gm</b>	340
A Burmese style simply tossed noodles in garlic sauce, garnished with spring onion	
<b>Teriyaki Stir-fried Noodles - 350gm</b>	360
Your favourite noodles sauteed in teriyaki sauce, sweet/savoury, garnished with basil	
<b>Korean Style Veg. &amp; Noodles - 350gm</b>	360
A famous Korean dish sauteed with basil sauce, steamed rice, exotic vegetables, and Noodles, garnished with basil	

## BRIGHTENING ASTER



Amid the gray of late autumn, the brightening aster burst forth like a forgotten smile. It reminded her that even endings can bloom with light.

## SUSHI BAR

<b>Yasai Tempura (8 pcs) - 350gm</b>	400
It's a Japanese dish of lightly battered and deep-fried vegetables like onion, carrot, asparagus, green and yellow zucchini, added Japanese spices tossed in tempura sauce	
<b>Beet Root Sushi (8 pcs) - 350gm</b>	480
Sushi rice wrapped with chopped carrot, green, yellow zucchini and beetroot with Added spices	
<b>Fantastik Mushroom Sushi (8 pcs) - 350gm</b>	450
Carrot and yellow zucchini & asparagus	
<b>Avocado &amp; Spicy Carrot Roll (8 pcs) - 350gm</b>	460
Especially for the avocado lovers	
<b>Sushi Moriawase (8 pcs) - 350gm</b>	450

## DIM SUM BAR

<b>Dim Sum Curry Sauce (8 pcs) - 350gm</b>	400
Dim sum is a traditional Chinese dish these steamed dumplings are filled with a mixture of chopped vegetables, asparagus, spinach spices and herbs served with curry sauce	
<b>Burn Chest Water Chestnuts (8 pcs) - 350gm</b>	400
Dim sum of water chestnuts tossed in cherry butter garlic sauce	
<b>Chow Chow Veggie (8 pcs) - 350gm</b>	400
Fresh pan Asian vegetable dim sum	
<b>Yellow Curry Dim Sum (8 pcs) - 350gm</b>	400
Dim sum of stuffed chopped zucchini, carrot, bell pepper, & beet served with yellow curry sauce	
<b>Crystal Veg. Platter (8 pcs) - 350gm</b>	400

## LEBANESE CUISINE

<b>Crispy Pita Hummus - 350gm</b>	430
Crispy pita bread topped with tahini (sesame seed paste) virgin olive oil, salt, fresh lime, and garnished with parsley, pomegranate, spices and served with Hummus	
<b>Hummus Roll - 350gm</b>	440
Hummus spread on pita bread with fresh salad, tahini, garlic, pickled gherkins, onion, sprinkle with chilli flakes, salt, roll and serve with tahini sauce	
<b>Crispy Pita Muhammara Dip - 350gm</b>	450
Crispy pita bread served with muhammara dip, a spicy sauce that consists of red bell pepper, toasted walnuts, olive oil, lemon juice, salt, cloves, garlic, cumin, jalapeno pepper flakes, and pomegranate molasses and bread crumbs garnished with parsley	
<b>Falafel Bullets With Tzatziki - 350gm</b>	450
Falafel bullets made from chick peas, chopped onion, garlic, parsley, cayenne powder, coriander, baking soda, oat flour, peeper and salt served with tzatziki sauce (made with cucumber, chopped dill leaves, cashew nuts, yoghurt, lemon, salt, olive oil & herbs	

## PURE GARDENIA



She wore a pure gardenia in her hair the day she said  
goodbye, its scent lingering long after her footsteps faded.  
In its petals, he kept the memory of her untouched.

## SIZZLER BAR

<b>Jewel Of China Town - 550gm</b>	1000
A combination of french fries, Hakka noodles, Manchurian, Paneer chilli, veg, Fried rice garnished with grated cheese and coriander	
<b>Ola Mexican Sizzler - 550gm</b>	1000
Mexican rice, salsa curry, sauteed vegetables, and Paneer served with french fries	
<b>The God Father (Thai Sizzler) - 550gm</b>	1000
Green Thai noodles, Thai curry, french fries, Thai red fried rice, sauteed vegetables, bruschetta garnished with parsley and grated cheese with chilli flakes	
<b>Big Moose Sizzler (Shashlik) - 550gm</b>	1000
Buttered bell pepper rice, sauteed vegetables, french fries, paneer with mother sauce, garnished with grated cheese, spring onion and parsley	
<b>Dragon Of Fire Jackie Chan Favourite Sizzler - 550gm</b>	1000
Sauteed veggies, paneer tikka, bharwan aloo, kebabs, tandoori gobi, and fries topped with cheese, spring onion, and parsley	

## MEXICAN

<b>Texas Jalapeno - 400gm</b>	400
A fiery explosion of cheesy goodness, these golden nuggets are the perfect kick-start to your meal	
<b>Fiery Mexican Lava Tacos - 400gm</b>	390
Unleash your inner taco lover, our hard shell tacos are packed with bold flavours spicy kick	
<b>Melting Brachos - 400gm</b>	350
Dive into a cheesy, crunchy paradise. Our nachos are loaded with everything you crave	
<b>Classic Bruschetta (8 pcs) - 400gm</b>	300
Garlic bread topped with fresh tomato, garlic, olive oil, basil, Parmesan cheese	
<b>Cheesy Garlic Bread - 400gm</b>	300
The ultimate comfort food	
<b>Peri Peri Cottage Cheese Skillet - 400gm</b>	370
A fiery twist on a classic Indian dish	
<b>Loaded Mexican Nachos - 400gm</b>	390
Savour our Mexican inspired nachos with homemade tortilla chips, cheese, and assorted toppings like salsa, guacamole, sour cream cheese sauce	
<b>Mexican Hot Pot - 400gm</b>	400
House favourite rice tossed with coloured bell pepper, American corn, Rajma, added Mexican spices, and topped with salsa, nachos	
<b>Penne Arabita Pasta - 400gm</b>	360
Penne pasta with Arabita sauce with bell pepper, chilli flakes, oregano shavings, and balsamic reduction	
<b>Alfredo Cheese Pasta - 400gm</b>	380
Alfredo sauce with fusilli pasta, bell pepper, and oregano	
<b>Ricoda Sauce Pasta - 400gm</b>	380
Ricoda sauce, pine pasta, oregano, with ricotta cheese, bell pepper	
<b>Cottage Cheese Pesto - 400gm</b>	390
Finger cut of cottage cheese toasted with added spices in pesto sauce	
<b>Mexican Rice With Salsa Curry - 400gm</b>	390
Mexican rice, rajma with salsa sauce, bell pepper American corn	
<b>Dragon Cottage Cheese With Spinach Dust - 400gm</b>	400
Triangular cuts of cottage cheese coated with corn flour, deep fried, sauteed with shezwan sauce, Chinese with crunchy spinach	
<b>Bombay Blockbuster Fondue - 400gm</b>	530
Dive into the heart of mumbai with our spicy butter paw, a gooey cheesy delight	
<b>Swedish Cheese Fondue - 400gm</b>	560
A classic European affair, rich creamy Swiss cheese, perfect for dipping your favourite bread, vegetables, simple yet utterly satisfying	

## SERENE MAGNOLIA



Beneath the serene magnolia tree, time seemed to pause as she read letters from a life once lived. Its blossoms never hurried—teaching her to breathe again.

## CONTINENTAL BAKED DISH

<b>Baked Veg Pineapple - 400gm</b>	500
A combination of mix exotic vegetables and pineapple chunks with olive oil, milk, with white cheese sauce with grated Parmesan cheese garnish with parsley	
<b>Baked Veg. Florentine - 400gm</b>	470
A combination of diced cutting vegetables cooked in white cheese sauce with mozzarella and processed cheese baked and garnish with parsley	
<b>Baked Au Gratin - 400gm</b>	460
Veg. Au gratin is made with a variety of mixed vegetables tossed with bechamel sauce and cheese and bake till golden and bubbly, garnish with parsley	
<b>Baked Mexican Trio - 400gm</b>	470
Mexican trio is one of those colourful dishes, it not only look beautiful but it taste also delicious. It comes in three layers, spinach, white sauce pasta, tomato puree	
<b>Baked Lasagna - 400gm</b>	460
Baked vegetable lasagne is made with vegetable layers, lasagne sheet, tomato sauce, And diced vegetables like roasted bell pepper, zucchini, onions, mushrooms and spinach With Parmesan cheese and ricotta cheese and a baked garnish of parsley	
<b>French Cannelloni - 400gm</b>	500
Tender pasta tubes filled with a savory blend of ricotta cheese, spinach, and herbs, topped with rich tomato sauce and melted cheese	
<b>Baked Ravioli In Pesto Sauce - 400gm</b>	380
Ravioli stuffed with cheese, baked in a creamy basil pesto sauce, and topped with melted mozzarella	
<b>Mexican Baked Chilli Corn - 400gm</b>	380
A spicy mix of sweet corn, bell peppers, jalapeños, and beans baked with cheese and Mexican seasonings	

## REFRESHING DAISY



She scattered refreshing daisies along the dusty path, each bloom a promise of lightness ahead. By the time he followed, the road felt like spring.

## INDIAN CUISINE

<b>Paneer Silsila (Makhni Gravy) - 350gm</b>	430
Two types of coin cutting, soft cottage cheese with chopped spinach, and crushed, American corn, cardamon, grated jaifal, and added Indian spices in makhani gravy, garnished with coriander and grated cottage cheese	
<b>Paneer Bhurjee Lasagnia (Makhni Gravy) - 350gm</b>	460
Two layers of cottage cheese sheet were stuffed with grated paneer, dry added indian spices, and baked, topped with rich makhani gravy, garnished with grated cottage cheese, and chopped coriander	
<b>Signature Paneer Makhani - 350gm</b>	480
Creamy paneer makhani, rich in spices and butter, served with a velvety tomato sauce	
<b>Mewaad Ka Paneer - 350gm</b>	450
Paneer cooked with whole spices and herbs, delivering authentic flavours from the Mewar region	
<b>Paneer Lababadar - 350gm</b>	430
Rich and creamy paneer dish enhanced with aromatic spices and a hint of sweetness	
<b>Angooni Paneer Dhania Qorma - 350gm</b>	450
Succulent paneer balls cooked in a fragrant coriander-infused gravy for a delightful taste	
<b>Crispy Paneer In Saag Gravy - 350gm</b>	430
Crunchy paneer toasted in rich saag gravy, combining textures and flavours beautifully	
<b>Paneer Khurchan (Brown Gravy) - 350gm</b>	450
Finger cut of soft cottage cheese and coloured bell pepper, basil, ajwain, and added Indian Spices, cooked in rich brown gravy, garnished with grated cottage cheese and coriander	
<b>Paneer Barrel (Brown Gravy) - 350gm</b>	430
Stuffed paneer with mawa, cashew nut, grated cottage cheese, coated with Indian spices, deep fried and cooked in rich brown gravy, garnished with grated cottage cheese and coriander	
<b>Burhani Dum Paneer - 350gm</b>	410
Square cubes of cottage cheese stuffed with grated cottage cheese, maw, saffron, and Indian spices are deep fried and topped with rich makhani gravy, served in a dum pot	
<b>Paneer Di Bhurjee Surji - 350gm</b>	430
Grated soft cottage cheese, capsicum, onion, tomato, cooked with Indian spices in home made style.	
<b>Paneer Siya Mirch - 350gm</b>	430
Finger cut soft cottage cheese with stuffed chilli added Indian spices, cooked in south Indian kalan gravy	
<b>Paneer Jwalamukhi - 350gm</b>	430
Finger-cut soft cottage cheese with added Indian spices cooked in rich makhani gravy, garnished with coriander and topped with tomato on the candle	
<b>Paneer Tilliwala - 350gm</b>	400
Finger cut of soft cottage cheese with added indian spices cooked in two red makhani & light yellow gravy, garnished with chopped coriander	
<b>Cheese Kaju Masala - 350gm</b>	490
A twist to traditional cashew nut butter masala makhnai gravy	
<b>Khoya Kaju (Sweet) - 350gm</b>	490
Whole cashew cooked in rich gravy finished with Amul fresh cream	
<b>Kaju Curry - 350gm</b>	490
Fried nuts find their perfect match in a rich gravy	

## ENERGIZING CARNATION



With each sunrise, the energizing carnation stood bold in her vase, defiant and bright. Its fiery colour reminded her she was stronger than yesterday.

## INDIAN SIGNATURE VEGETABLE

<b>Veg. Keema Korma - 350gm</b>	350
Minced vegetables cooked in a flavourful, rich korma sauce, ideal with naan or rice	
<b>Delhi Style Assorted Cheese Khurchan - 350gm</b>	450
Star fried assorted cheese with spices & tomatoes, offering a rich savoury flavour	
<b>Signature Vegetable - 350gm</b>	390
Exotic Indian / English vegetables sauteed in a pan with added Indian spices, cooked in Rich brown gravy	
<b>Veg. Nizami Handi - 350gm</b>	390
Exotic Indian vegetables with chopped spinach, American corn in spinach gravy added Indian spices, garnished with coriander	
<b>Veg. Aneri Ganer - 350gm</b>	390
Combination of fresh meth, palak, green peas, American corn, cooked in spinach gravy with added Indian spices	
<b>Veg. Gladiator - 350gm</b>	390
Exotic Indian vegetables cooked in traditional rich makhani gravy with added indian spices, garnished with cream, butter and coriander (as makhan wala)	
<b>Revolution Kadai - 350gm</b>	390
Diced cutting of exotic indian vegetables with onion, capsicum tomato cooked in traditional red makhani gravy with added kadai masala	
<b>Kalyani Kolhapuri - 350gm</b>	390
Diced cutting of capsicum, onion, and mixed vegetables cooked in red makhani gravy Garnished with coriander	
<b>Methi Mutter Malai - 350gm</b>	390
Methi Mutter Malai is a creamy gravy and cooked green peas and creamy leaves, a north Indian specialty	
<b>Malai Kofta - 350gm</b>	390
Malai kofta is a delicious fried ball of potato and paneer in rich gravy, sweet	
<b>Vegetable Kofta - 350gm</b>	350
Vegetable kofta, potato, maximum vegetables, indian spices, yellow rich gravy	
<b>Nangishi Kofta - 350gm</b>	350
Vegetable Kofta Curry, Potato, Cottage Cheese, Two Types Of Gravy, Spicy	
<b>Dal Makhani - 250gm</b>	350
Indulge in a creamy dream, our classic dal makhani gets luxurious with the addition of cream	
<b>Dal Tadka - 250gm</b>	310
A classic comfort food, yellow lentils simmered with garlic tadka	
<b>Butter Fry Dal Tadka - 250gm</b>	310
A classic comfort food, yellow lentils simmered with garlic butter	
<b>Dal Palak - 250gm</b>	310
A green delight dal infused with the goodness of spinach, tempered with aromatic spices	
<b>Masala Dal Khichadi - 250gm</b>	310
A warm hug in a bowl, this comforting blend of lentils and rice is infused with aromatic spices	
<b>Dal Palak Khichadi - 250gm</b>	310
A green and golden delight, dal rice shows cooked garlic, tempered spinach butter	

## HARMONIOUS FREESIA



The harmonious freesia filled the room with a scent so soft it quieted every worry. In its gentle bloom, they found a shared silence that needed no words.

## CHAWAL KA ZAIKA

<b>Subz Dum Biryani - 350gm</b>	400
Savour the royal vegetable Dum biryani, Indian spices served with raita	
<b>Lucknowi Dum Biryani - 350gm</b>	450
Indian vegetable dum rice, basmati rice, and slow-cooked dum	
<b>Hyderabadi Dum Biryani - 350gm</b>	430
Savour the royal of Hyderabad with our seek e dum pukht biryani basmati rice and cooked slowly, a regal fest for the senses orama	
<b>Bombay Bohri Biryani - 350gm</b>	350
Experience the magic of Mumbai with our signature	
<b>Veg. Pulao - 350gm</b>	290
Delicious long grain basmati rice tossed with a light touch of Indian spice & vegetables	
<b>Peas Pulao - 350gm</b>	280
Delicious long grain basmati rice cooked with tender green peas, subtle blend of indian spices	
<b>Jeera Rice - 350gm</b>	230
Elevate classic canvas for you ou culinary cumin in fused rice	
<b>Steamed Rice - 350gm</b>	210
Elevate classic canvas for your culinary creations, simple, pure, and perfect	

## INDIAN BREADS

<b>Plain Roti - 22gm</b>	50
Freshly baked straight from the tandoor, a classic companion to your curry	
<b>Butter Roti - 24gm</b>	55
Soft and buttery, the perfect base for your favourite dish	
<b>Naan / Partha / Kulcha Plain</b>	
<b>Butter Naan, Butter Partha / Butter Kulcha - 120gm</b>	99
Indulge in the richness with every bite infused with herbs for a delightful	
<b>Haryali Naan - 40gm</b>	100
A burst of freshness with every bite, infused with herbs for a delightful flavour	
<b>Cheese Paneer Kulcha - 120gm</b>	140
Freshly baked bread stuffed with seasoned homemade cheese, finely chopped onion, & cilantro	
<b>Kashmeri Naan - 120gm</b>	150
Unleavened flour bread stuffed with mawa, dry fruits, mix, fruit jam	
<b>Cheesey Corn Thyame Kulcha - 120gm</b>	130
A cheesy delight, corn and Thai come together in this delicious dish	
<b>Cheese Naan - 80gm</b>	180
Elevate your meal with these cheesy and flavourful naan	
<b>Cheese Chilli Garlic Naan - 80gm</b>	170
For those who love a little heat with their cheese	
<b>Peri Peri Naan - 80gm</b>	160
A simple version of the African peri peri naan	
<b>Roti Basket - 400gm</b>	350
A basket of assorted breads is perfect for sharing	
<b>Missi Roti - 120gm</b>	80
A healthier option packed with protein and fibre	
<b>Butter Tawa Roti - 24gm</b>	45
<b>Plain Tawa Roti - 22gm</b>	40

## PEACEFUL ZINNIA



In a garden once filled with noise, the peaceful zinnia stood still and steady, untouched by time. It became her refuge, blooming calm in every color.

## DESSERTS & SWEETS

<b>Hot Sizzling Brownie - 100gm</b>	300
<small>It is a chocolate brownie with a scoop of vanilla ice cream on top, served with a generous pouring of melted chocolate on the ice cream</small>	
<b>Espresso Rasgulla Tiramisu - 100gm</b>	450
<small>A fusion dessert featuring soft rasgulla layered with espresso-soaked ladyfinger and mascarpone</small>	
<b>Blueberry Shrikhand Almond &amp; Cranberry Granola - 100gm</b>	450
<small>Creamy shrikhand infused with blueberry, topped with crunchy almond and cranberry granola</small>	
<b>Jalebi with Rabdi - 100gm</b>	480
<small>Crispy jalebi served with chilled creamy rabdi, offering a sweet and indulgent contrast</small>	
<b>Chocolate Sundaes - 100gm</b>	300
<small>Classic chocolate sundae topped with dark chocolate ganache, whipped cream, chocolate syrup, and a cherry on top</small>	
<b>Gulab Jamun With Kalanad Pistachio Butter - 100gm</b>	340
<small>Warm Gulab Jamun paired with rich Kalakand and a creamy pistachio butter</small>	
<b>Ice Cream Of Your Choice - 100gm</b>	280

## MULTIPLE BANQUETS AVAILABLE

Mehndi | Sangeet | Ring Ceremony | Wedding Reception | Corporate Events | Conferences  
Birthday Parties | Kitty Parties | Baby Shower  
Family Gatherings | Graduation Parties etc...

## GENTLE LILY



Cradled in a crystal vase, the gentle lily watched over her bedside like a silent guardian. Even in fading light, its grace never dimmed.

### Terms & Conditions\*

- Order Once Placed Will Not Be Cancelled.
- After Placing The Order Kindly Allow Us Minimum 30 Minutes.
- Items Will Be Served Only On Subject To Availability.
- Outside Food & Liquor Not Allowed.
- GST Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subjected To Change Without Any Prior Notice.
- All Right of Admission Are Reserve By Management.
- Alcohol Consumption In The Premises Strictly Prohibited [Including Government License Holder]
- The Management Shall be Not Liable For Any Inconvenience Caused by an Act of God, Nature or Accident or Failure of Any Services, Which Are Beyond Our Control.
- Terms & Conditions Apply\*

Lunch Time : 11 : 00 a.m to 3 : 00 p.m

Dinner Time : 6 : 30 p.m to 10 : 45 p.m

Jain Food is Also Available\*

**Serene  
Garden**  
Restaurant & Banquet

Restaurant : 99257 77440

Banquet : 98986 77440

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