
Palatine
THE RESTAURANT

Where Every Flavor Tells a Story

Palatine The Restaurant

Experience exquisite Indian, Oriental, Continental, Mexican, Italian & Thai cuisines at **Palatine, Pragati the Grand, Ahmedabad.** Enjoy delicious vegetarian delicacies, elaborate buffets and an extensive à la carte menu, complemented by elegant ambience and warm hospitality.

With **50 well-appointed rooms, multiple restaurants, banquet facilities for 50-600 guests, and a conference hall,** Pragati the Grand is designed for memorable stays, celebrations and business gatherings.



Mocktails (300 ml)

Green Apple Mojito 260
Fresh Apple With Mint Syrup & Fresh Lime Juice

Fruit Punch 280
Mix Of Vanilla & Strawberry Ice Cream With Fresh Apple And Crushes

Litchi Coconut Cooler 250
Fresh Coconut Milk & Litchi Crush With Vanilla Ice Cream

Blue Lagoon 250
Blue Flavoured Float With Extra Topping With Cream

Pina Colada 280
Coconut Flavoured Pineapple Juice With Vanilla Ice Cream

Shahi Thandak 280
Mango Juice With Touch Of Lime Juice Garnished With Lime

Italian Queen 280
Layered Beauty Of Mint, Mango With Cola. Sip & Party!

Pink Lady 240
Strawberry Flavoured With Crushed Strawberry & Vanilla With Limca

Strawberry Daiquiri 240
Orange Juice, Sprite & Strawberry Blended With Vanilla Ice Cream

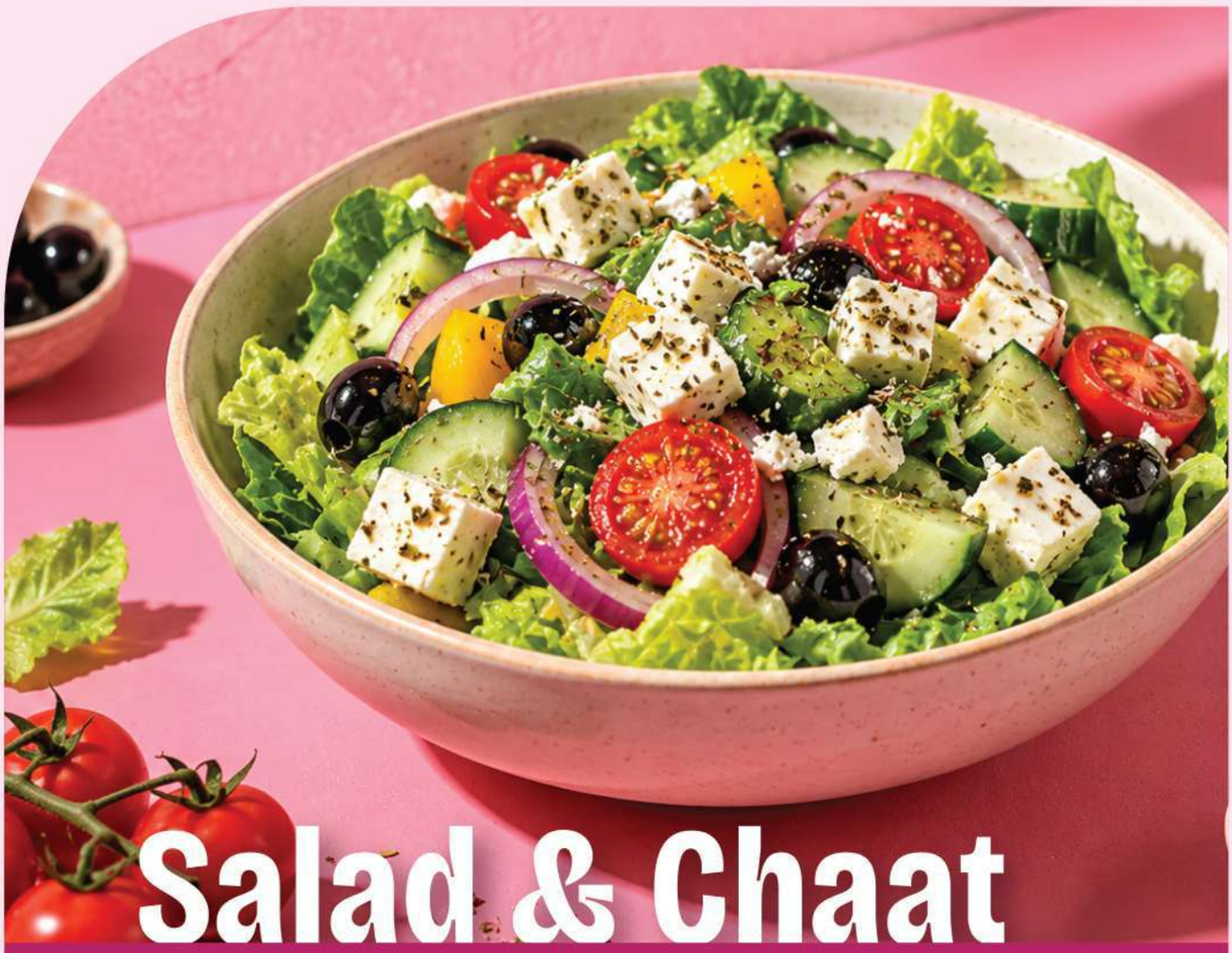
Strawberry Kiwi Mati 280
Strawberry And Kiwi Crush Blended With The Goodness Of Coconut Milk & Cream

Appetizers

Fresh Juice (280 ml) Orange / Sweet Lime / Pineapple / Watermelon	220
Fresh Lime Soda	170
Fresh Lime Water (280 ml)	150
Jal Jeera Soda	170
Jal Jeera Water (280 ml)	120
Mineral Water	-
Cold Drink	-
Butter Milk (280 ml)	130
Lassi (Sweet / Salt - 280 ml)	200
Mango Almond Lassi (280 ml)	230

Accompaniment

Papad Roasted / Fried (1 Pcs)	80
Masala Papad (1 Pcs)	120
Cheese Chilli Papad (1 Pcs) Freshly Grated Cheese With Fresh Chillies	130
French Fries (150 gm)	180
Cool Raita (200 gm) Mixed Veg. / Boondi / Cucumber	220
Fruit Raita (200 gm) Pineapple / Mixed Fruit	260



Salad & Chaat

Green Salad (250 gm) — 230
The Day's Fresh Green

Italian Pasta Salad (250 gm) — 390
Assorted Pasta & Exotic Vegetable Tossed In Italian Sauce
With Italian Dressing

Waldorf Salad (250 gm) — 350
Dices Of Apples Blended With Walnuts, Fresh Cream And Mayonnaise

Greek Salad (250 gm) — 320
Fresh Cucumbers, Spinach, Olives, Feta And Cottage Cheese In
Authentic Lebanese Pepper Dressing

Russian Salad (250 gm) — 350
Diced Carrot, Beans, Apple & Peas In Fresh Cream & Mayonnaise

Indonesian Gado Salad (250 gm) — 280
Assorted Vegetables Tossed In Spicy Peanut Sauce Dressing

Chickpeas Alu Chaat (250 gm) — 380

Alu Papdi Chaat / Sev Papdi Chaat (250 gm) — 380

Peanut Chaat (250 gm) — 350

Oriental & Thai Soups

(250 ml)

Hot & Sour Soup 280
Fresh Vegetables With A Bold Spicy And Sour Taste

Manchow Soup 280
Soya Flavoured Veg. Soup Topped With Crunchy Noodles

Lemon Coriander Soup 285
An Oriental Variety With Fresh Corianders In Fresh Veggies

Veg. Clear Soup 270
Fresh Diced Vegetables With Baby Corn In A Light, Flavorful Broth

French Onion 285
Classic Onion Soup With Fresh Vegetables And Rich Flavor

Sweet Corn 280
American Corn In A Light Creamy Soup

Tom Kha Gai Soup 295
An Exotic Coconut Milk Based Lemongrass & Chilli Flavored Thai Soup

Lemon Pepper Soup 280
A Tangy Lemon And Pepper Flavored Clear Soup With Diced Veggies

Tom Yum Soup 295
Coconut Flavoured Thai Soup



Mexican & Italian Soups (250 ml)

Broccoli Cheese / Almond 310
Chopped Broccoli, Julienne Carrots Broth With Butter, Pepper With Cheese / Almond

Mexican Tortilla 280
Delicious Tomato Base Mexican Soup Garnished With Crispy Tortillas & Cheese

Minestrone 280
Tomato Flavoured Soup With Diced Veg. & Noodles

Crema Passato 290
Cream Of Vegetable Soup Sprinkled With Parmesan Cheese & Served With Crunchy Croutons

Di Funghi 290
Cream Of Mushroom Soup

Di Cipolle 280
Spring Onion Soup Sprinkled With Parmesan Cheese, Served With Crunchy Croutons

Tomato 280
Fresh Tomato Soup With Croutons & Cream

Cheese Corn Tomato 290
Fresh Tomato Soup With Cheese, Corn & Cream

Green Minestrone 290
An Aromatic Smooth Fusion Of Asparagus, Broccoli And Green Peas

San Marino 290
Farm Fresh Vegetable Converted Into Delicious Soup. Exotic Butter Taste & Garnished With Olives.

De Quesillo 285
A Great Soup Prepared With Combination Of Cheese

Malaysian Green 290
Fresh Veggies & Tofu In A Light Herbed Soup - Malaysian Style

Oriental & Thai Starters (400 gm)

Crispy Spinach Cottage Cheese 490
Fresh Spinach Fried Crisp With Diced Cottage Cheese,
Marinated In Schezwan Style

Paneer Chilly (Dry / Gravy) **/ Paneer Manchurian** (Dry / Gravy) 485
All Time Favourite Chinese Signature Dish

Paneer Schezwan (Dry / Gravy) 490
Cottage Cheese Coated In Schezwan Style

Peri Peri Crispy Cottage Cheese 490
Crispy Cottage Cheese Tossed With A Peri Peri Flavour In Chinese Style

Shanghai Cottage Cheese 480
Finger Cut Cottage Cheese Stir Fried With Garlic Clove, Ginger,
Onion, Capsicum & Served With Shanghai Sauce

Chinese Lifafa 450
Cottage Cheese Stuffed With English Vegetables And
American Corn, Deep-Fried And Served With Hot Garlic Sauce

Chinese Funkey 430
Fresh Bell Peppers With American Corn And Cottage Cheese,
Wrapped In A Pancake. Served With Hot Garlic Dip

Veg. Manchurian 440
Assorted Vegetable Dumplings Fried And Tossed In
Garlic-Flavored Sauce

Crispy Veg. 440
Diced Chinese Vegetables Tossed In Hot Garlic Sauce

Veg. Spring Roll / Thai Spring Roll 430
White-Flour Pancake Stuffed With Fresh Vegetables, Cooked
With Chinese Herbs.

Corn Ball With Paprika 430
Exotic Chinese Preparation Tossed In Chinese Seasonings
& Served With Spicy Red Sauce



Mexican & Italian Starters

(400 gm)

Cheese Fondue 980
A Lip-Smacking Cheese Pot For A Rapturous Fondue Experience, Served With Lavish Fresh-Cut Vegetables

Mexican Platter 580
Cheese Nachos 4 Pcs, Empanadas 4 Pcs, Tacos 4 Pcs And Corn Balls 4 Pcs. Served With Beans Salad Pico De Gallo Sour Sauce

Fajita Platter 580
Four Soft Tortillas With Refried Beans, Lightly Tossed Cooked Vegetables, Cheddar Cheese, Grilled Cottage Cheese And Butter Rice

Spicy Spinach Cheese Balls 520
Crumb-Fried Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Combined With Grated Cheese Shaped Like Ball Served With Mayo

Cheese Ball With Cocktail Sauce 510
Grated Cheese And Paprika Shaped Into A Ball, Served With Cocktail Sauce

Cheese Bruschetta 3D 480
Open-Toasted Garlic Bread Topped With Three Different Toppings, Finished With Mozzarella And Gratinated

Gangland Enchiladas 480
Soft Tortilla Stuffed With Fresh Corn, Capsicum, Pepper, And Diced Cottage Cheese, Topped With Red Salsa And Sour Cream

Empanadas 430
Corn Tortilla Filled With Refried Beans And Grated Cheese, Served With Salad And Chilled Salsa

Mexican Tostadas 460
Scooped-Out Bread Stuffed With Beans And Corn, Topped With Sour Cream And Baked

Pizza & Tacos, Nachos

Black Bean Mushroom Tacos (8 Pcs) — 395
Fresh Mushrooms Chopped With Black Beans, Cabbage, Garlic Chilli, Pepper, Oregano And Cumin Powder With Cheese

Tacos Al Pastor (8 Pcs) — 395
Tortillas With Fresh Pineapple, Red & Yellow Bell Pepper, Tofu Cheese, Onion Garlic, Garnish With Mozzarella Cheese Serving In Salsa

Veggie Tacos (8 Pcs) — 355
Corn Tortillas With Chopped Zucchini, Red & Yellow Capsicum, Onion, Garlic, Green Chilli, Jalapeno Chilli Pepper, Pinch Of Cumin, Oregano

Mexican Nachos (10 Pcs) — 385
Straight From Mexico With A Generous Helping Refried Beans Topped With Red Cheese Sauce

Cheese Crispy Nachos (10 Pcs) — 385
Corn Chips Smothered With Creamy Mustard Cheese Sauce Served With Home-Made Salsa

Nachos Supreme (10 Pcs) — 395
Tortilla Chips Topped With Jalapeno, Pepper, Olives, Mushroom, Cheese & Baked

Nachos With Cheese Sauce & Salsa (10 Pcs) — 395
Corn Chips Served With Tongue Tickling Salsa And Creamy Cheese Sauce

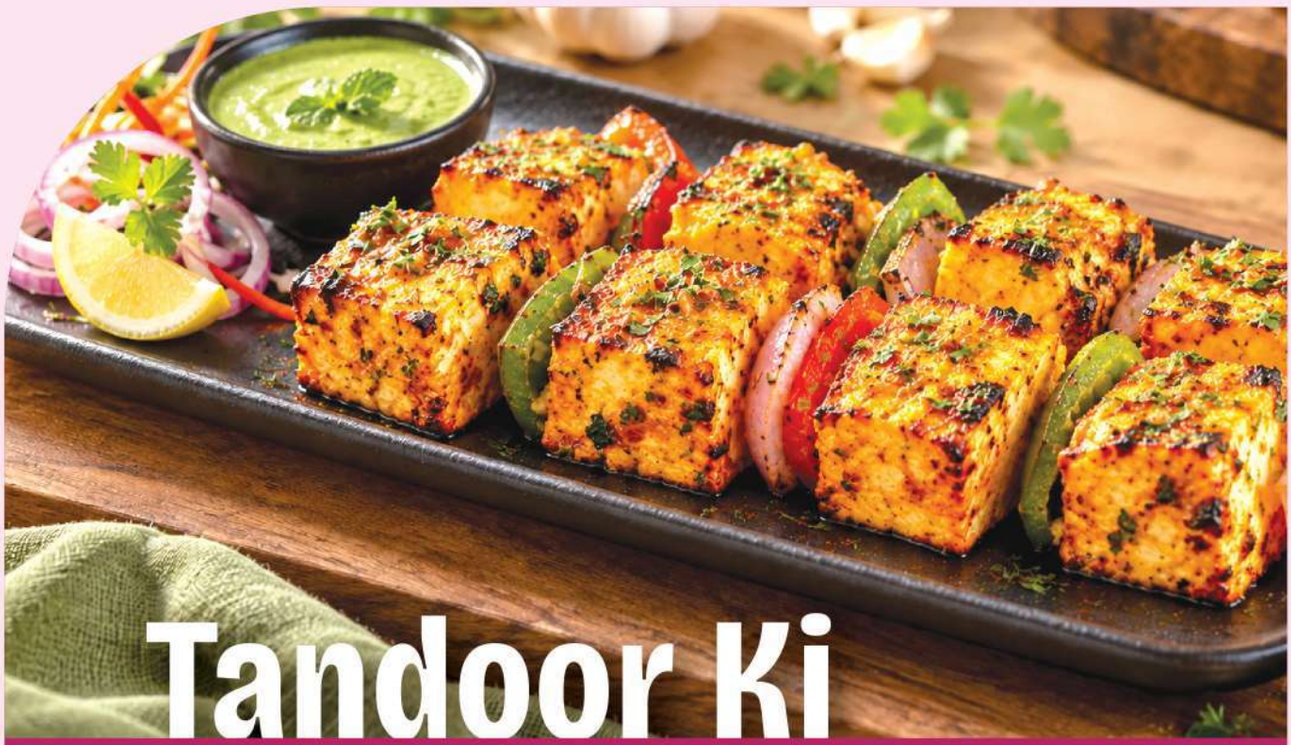
House Special Gourmet Pizza — 580

Mexican Pizza / Italian Pizza — 540

Domino's Pizza — 520

Sizzling Paneer Tikka Pizza — 540

Margherita Pizza — 500



Tandoor Ki Aanch Se

Tandoori Khazana Platter (12 Pcs) — 590
Assorted Tikka & Kebab Platter

Paneer Tikka Kalimiri (8 Pcs) — 480
Paneer Cubes Infused With Pepper Flavor, Cooked Over Charcoal Fire

Paneer Pudina Tikka (8 Pcs) — 470
Cubes Of Fresh Cottage Cheese Marinated In Mint Sauce & Grilled In Charcoal Fire

Lasooni Paneer Tikka (8 Pcs) — 480
Fresh Cottage Cheese Cubes Marinated In Garlic Flavor, Cooked In Charcoal Fire

Lahori Paneer Tikka (8 Pcs) — 470
Paneer Cubes Delicately Marinated In Cream And Yoghurt, Cooked Over Charcoal Fire

Mulayam Paneer Tikka (8 Pcs) — 485
Paneer Cubes With Capsicum, Tomato And Onion, Marinated In Yoghurt And Cooked In The Clay Oven

Hara Bhara Kebab (8 Pcs) — 420
Spinach, Mint, Coriander And Green Peas, Shallow-Fried And Served With Mint Chutney

Ronag - E - Seekh (8 Pcs) — 420
Mashed Seasoned Vegetables Rolled On Skewers And Grilled To Perfection



Baked Dishes

Baked Macaroni With Pineapple (400 gm) — 430
Boiled Macaroni In White Sauce With Pineapple Cubes, Topped With Cheese And Baked

Baked Spaghetti With Pineapple (400 gm) — 440
Spaghetti With Alfredo Sauce & Pineapple Cubes Baked With Cheese

Cannelloni Delight (400 gm) — 410
Fresh Tortillas With Spinach, Grated Carrots & Potatoes, Green Onions, Fine Chopped Iceberg Bell Peppers Topped With Cheese, Baked In Oven, Served With Tomato Sauce

Mexican Trio (400 gm) — 430
Combination Of Refried Beans In A Multi Layered Pasta Sheet & Covered With A Tangy Mexican Sauce

Veg. Lasagne (400 gm) — 440
Three Layered Classic Dish Made With Lasagne Pasta Layers Lined With Spinach, Exotic Vegetables And Cheese, Topped With Creamy Tomato Sauce And Baked To Perfection

Baked Chilli Corn (400 gm) — 410
Peppers With Golden Corn In Alfredo Sauce Loaded In Cheddar Cheese And Baked To Perfection

Veg. Au Gratin (400 gm) — 425
Corn And Vegetables In A Light Creamy Sauce, Topped With Mozzarella And Baked With Cheese



Sizzlers (450 gm)

Cottage Cheese Hum-Pum (Mexican) 680
Paneer With Capsicum, Tomato And Onion In Velvety Brown Sauce, Served With Mexican Rice And Croquettes Or Pepper Sauce

Paneer Shashlik Sizzlers 680
Cottage Cheese And Assorted Vegetables Marinated In Spicy Garlic And Pepper Sauce, Grilled In A Pan

Cottage Cheese Sizzler (Continental) 680
Succulent Cottage Cheese Chunks Marinated And Skewered, Grilled To Perfection, Served With Smooth Brown Gravy, Butter Rice And Tossed Vegetables

Oriental Sizzler (Chinese) 650
Vegetables, Mushrooms And Bamboo Shoots In Moulded Fried Rice, Served With Golden-Fried Baby Corn, Crispy Potatoes In Hot Bean Sauce And Wok-Style Cauliflower

Italian Sizzler 650
A Trio Of Pastas Served In Neapolitan, Alfredo And Pesto Sauces, With Tossed Beans And Chips

Vegetable Grilled Sizzler (Continental) 620
The Popular Continental Sizzler Served With Vegetable Steak Macaroni With Tomato Sauce, Fresh Boiled Vegetable With French Fries

Pasta

(400 gm)

Penne Alfredo (White Sauce) 510
Penne Toasted In Rich White, Cheesy Sauce Pasta

Fusilli With Basil Pesto (Green Sauce) 510
Fresh Green Pesto With Light Taste

Penne Blush (Red Sauce) 490
Penne Tossed In A Rich Tomato Sauce With A Generous Helping Of Basil That Lends A Remarkable Lingering Taste And Flavor

Pasta Al Ricotta 490
Famous Version Of Ricotta Cheese Blended With Red Pasta Sauce

Pasta Della 480
Pasta Served In Sauce With Butter, Onion Paste, Red & Yellow Capsicum, Cream And Parmesan Cheese

Pasta Barbaresca (Pink Sauce) 490
Sun-Dried Tomatoes, Tempeh, Parmesan Cheese And Chilli Pepper

Spaghetti Mafia 490
Tossed With Red And Yellow Capsicum, Tomato Cubes And Mushrooms In A Spicy Tomato Sauce

Herb Pasta 450
Assorted Pasta Tossed With Exotic Herb





Indian Delicacies

(460 gm)

Avadhi Dum Paneer 530
Specially Prepared Cottage Cheese In Brown Gravy Sealed In Handi To Retain Its Aroma

Paneer Roladi 520
Yellow Cheese Stuffed With Cottage Cheese Marinated With Makhani Gravy

Cheese Butter Masala 530
Cubed Cottage Cheese Marinated In Saffron Cashew Nut Gravy

Paneer Angara 550
Smoky Cottage Cheese Cooked In Tomato Gravy With Special Spices, Served on Hot Sizzling Platter

Paneer Tikka Lababdar 490
Malai Cottage Cheese Cooked In Clay Oven And Served With Makhani Gravy

Paneer Lazeez 490
Cottage Cheese Marinated In Rich Cashew Nut Paste Cooked In Onion Gravy With Indian Spices

Paneer Tikka Masala 490
Cottage Cheese Tikka Cooked With Onion And Tomato

Paneer Bhurjee 490
Grated Cottage Cheese Cooked With Tiny Dices Of Capsicums, Onion, Tomatoes Mildly Spiced

Paneer Lajawab 510
Fresh Marinated Cottage Cheese Cooked Over Charcoal, Blended With Tangy Tomato Gravy

Paneer Kadai 510
Cottage Cheese Cooked With Ground Spices, Capsicum, Onion And Tomato, Served In A Special Kadhai

Paneer Butter Masala 510
Diced Cottage Cheese Simmered In Smooth, Buttery Makhani Gravy

Paneer Pasanda 510
Sandwiched Cottage Cheese In Rich Cardamom Flavored Gravy

Palak Paneer 490
Dices Of Cottage Cheese Cooked In Spinach Gravy

Mushroom Mutter 480
Mushroom, Mutter And Cottage Cheese Simmered In Aromatic Tomato Gravy

Veg. Khazana 470
Vegetables In A Mint And Coriander Gravy

Veg Handi 470
Garden Fresh Vegetables Simmered In Rich Brown Gravy

Veg. Jaipuri 470
Fresh Vegetable Cooked With Grated Cottage Cheese In Spiced Thick Gravy Topped With Cream & Dry Fruits

Veg. Makhanwala 480
Seasonal Vegetables Cooked In Makhani Gravy Topped With Cream And Fresh Coriander

Veg. Navratna 480
Fresh Vegetables Cooked In Rich Gravy With Dry Fruits, Topped With Pineapple And Cream

Kaju Butter Masala 530
A Delicate Combination Of Fried Cashew And Rich Butter In A Mildly Spiced Gravy

Khoya Kaju 530
All-Time Favourite Of Amdavadis, Khoya Simmered In Rich Cashew Nut Gravy

Kaju Curry 520
All-Time Favourite Of Amdavadis, Rich Cashew Nut Preparation Finished With Cream

Malai Kofta 480
Dumplings Of Mawa Cottage Cheese And Nuts Simmered In Mughlai Gravy

Baby Corn Hara Masala 470
A Unique Blend Of Baby Corn In Spinach Gravy

Dal Fry / Dal Tadka / Dal Spinach 375

Dal Makhani / Dal Lasooni 395





Roti

	Plain	Butter
Roti (50 gm)	60	70
Naan (110 gm)	110	120
Paratha (110 gm)	110	120
Kulcha (110 gm)	110	120
Stuffed Paratha / Kulcha / Naan	180	
Pudina / Methi Paratha	180	
Naan (Cheese / Garlic / Hariyali)	180	
Missi Roti	120	
Khasta Roti	120	
Assorted Tandoori Basket 1 Roti, 1 Naan, 1 Pudina Paratha, 1 Hariyali Kulcha, 1 Missi Roti	465	



Biryani & Rice

Paneer Avadhi Dum Biryani (450 gm) — 480
Charcoal-Roasted Cottage Cheese With Saffron-Flavoured Aromatic Basmati Rice, Prepared In The Avadhi Tradition

Mushroom Avadhi Dum Biryani (450 gm) — 470
Charcoal-Roasted Mushrooms With Saffron-Flavoured Aromatic Basmati Rice, Prepared In The Avadhi Tradition

Hyderabadi Dum Biryani (450 gm) — 460
Seasonal Vegetables With Saffron-Flavoured Aromatic Basmati Rice, Prepared In The Hyderabadi Tradition

Veg. Biryani (450 gm) — 425
Seasonal Vegetables & Spices With Basmati Rice

Kashmiri Pulav (450 gm) — 425
Fried Basmati Rice Garnished With Dry Fruits, Pineapple & Cherries

Veg. Pulav (450 gm) — 350
Farm Vegetable Cooked With Basmati Rice

Jeera Rice (450 gm) — 290
Cumin Flavoured Basmati Rice Garnished With Fresh Coriander

Steam Rice — 260

Noodles & Rice

(425 gm)

Spicy Peanut Noodles — 390
Tossed With Red Bell Pepper, Cucumber, Garlic, Chilli Paste, Green Onion, Soya Sauce And Vinegar, Finished With Creamy Peanut Butter

American Chopsuey — 390
Shredded Vegetables In Tangy Tomato Sauce, Topped With Crispy Fried Noodles

Veg. Hakka Noodles — 380
Boiled Noodles Tossed With Chilli Flakes, Garlic, Finely Cut Vegetables And Capsicum, Cooked In Classic Hakka Style

Chilli Garlic Noodles — 375
Fresh Assorted Vegetables With Noodles In A Garlic-Flavoured Sauce

Schezwan Noodles — 370
Fresh Vegetables And Soft Noodles Tossed In Spicy Schezwan Style

Broccoli Fried Rice — 380
Basmati Rice With Fresh Broccoli, Tossed In Soya Sauce, Salt And Pepper, Chinese Style With Green Onion

Veg. Fried Rice — 370
Basmati Rice With Capsicum, Onion And Chopped Chilli, Prepared In Spicy Schezwan Style

Singapore Fried Rice — 370
Basmati Rice With Soft Noodles & Vegetables

Mushroom Onion Fried Rice — 380
Fresh Mushroom & Onion Tossed In Basmati Rice

Pot Rice — 380
Basmati Rice Cooked With Fresh Vegetables In An Earthenware Pot, Retaining Its Original Aroma

Thai Fried Rice — 380
Evergreen Spice Flavored Paste With Thai Rice

Masti Noodles — 380
Exotic Vegetables With Noodles In A Ginger-Garlic Flavoured Sauce

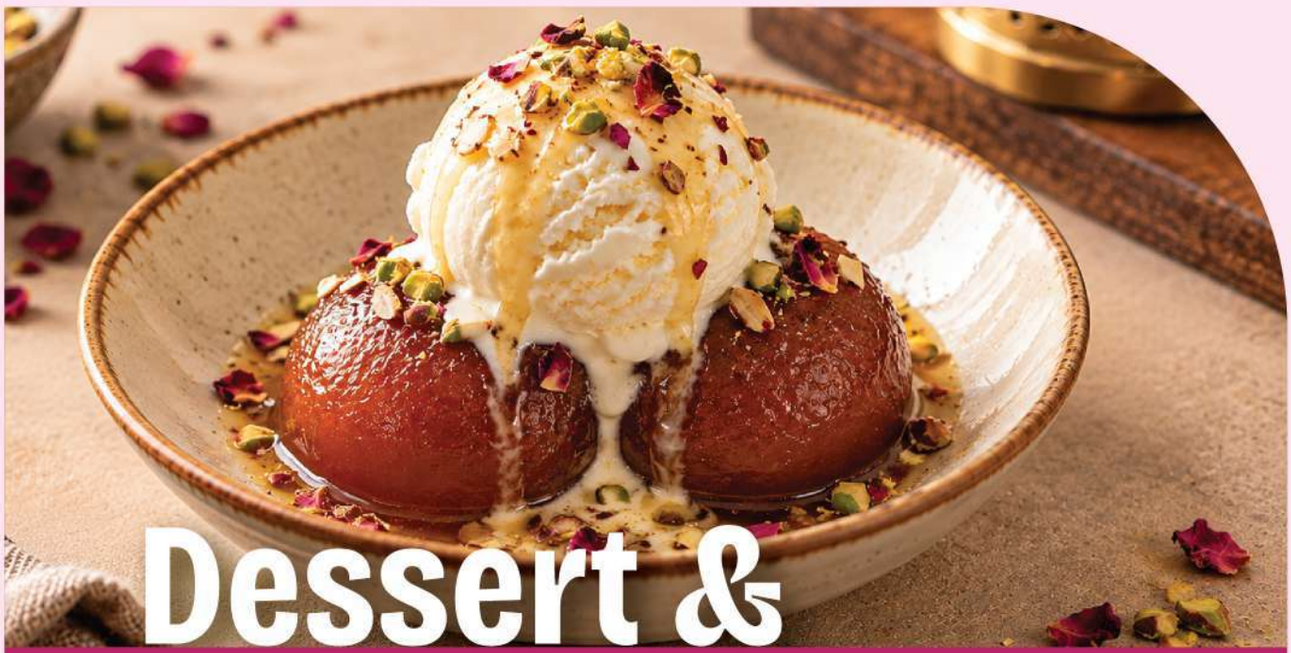
Milkshakes (300 ml)

Fresh Fruit Shake Banana / Apple	220
Kesar Pista Milkshake	220
Rajbhog Milkshake	220
Mango Milkshake	195
Strawberry Milkshake	195
Chocolate Milkshake	195
Vanilla Milkshake	195
Cold Coffee	200
Cold Coffee With Ice Cream	230

Hot Beverages

Tea	130
Coffee	150
Bournvita	190
Hot Chocolate	190
Hot Milk	150





Dessert & Ice Cream

Kesar Pista Basundi (325 gm)	250
Mix Fruit Rabadi (325 gm)	250
Gulab Jamun (3 Pcs)	200
Gulab Jamun With Ice Cream	220
Cut Fresh Fruits	300
Fruit Salad With Fresh Cream	280
Fruit Salad With Ice Cream	260
Double Sundae	260
Banana Split	260
Premium Ice Cream (2 Scoops) Butterscotch / Kaju Draksh / Kesar Pista / Rajbhog / American Nuts / Roasted Almond	220
Regular Ice Cream (2 Scoops) Vanilla / Strawberry / Chocolate / Mango	200
Vanilla With Hot Chocolate Sauce	220
Walnut Brownie Vanilla Ice Cream With Hot Chocolate Sauce Served In Hot Sizzling Platter	400



Snacks

(7:00 am to 10:00 am / 3:00 pm to 7:00 pm)

Poori Bhaji / Chana Poori	350
Chhole Bhature / Chana Kulcha	380
Paratha With Curd Aloo / Gobi / Onion / Stuffed / Paneer	180
Pakoda Mix / Onion / Paneer	350
Veg. Club Sandwich	250
Veg. Cheese Sandwich	220
Cheese Sandwich	200
Poha	180
Veg. Cutlets (3 Pcs)	250
Cheese Chilly Toast	220
Bread Butter / Bread Jam	110
Toast Butter	130

South Indian

(7:00 am to 10:00 am)

Plain Dosa	180
Masala Dosa	220
Mysore Plain Dosa	240
Mysore Masala Dosa	280
Idli Sambar (3 Pcs)	180
Vada Sambar (3 Pcs)	200
Idli Vada Sambar (4 Pcs)	220
Uttappam (Tomato / Onion / Mix / Coconut)	180
Upma (Tomato / Onion / Mix)	180



JUST TO NOTE:

- Guests are requested to wait 20–30 minutes after placing their order.
- Jain food is also available.
- Orders, once placed, cannot be cancelled.
- Only available items will be served.
- **Consumption of alcohol is strictly not allowed.**
- Government taxes are applicable as per prevailing regulations.
- For any special request, please ask the F&B Manager for assistance.
- Images are for illustration purposes only.

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