



# Pratham

RESTAURANT | BANQUET | ROOMS



*Savor the Taste, Celebrate in Bloom*

The Multi Cuisine Restaurant Brings Along With It's Warmth of Service The Flavours of Indian & International Food. The Spice From Indian Terrain Have Always Been A Delight For Delicious Kebabs And Indian Specialists. New Western And South East Asian Have Given The New Flavours To The Connoisseurs At, Ahmedabad. At Pratham, We Not Only Serve Food But Add Lot Of Personal Touch To Give All Its Patrons A Memorable Time.

**Punjabi | Chinese | Continental  
Mexican | Thai | Italian**



[www.prathamrestaurant.com](http://www.prathamrestaurant.com)

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Celebrate in Bloom*







# APPETIZER

<b>Lassi (Sweet / Salted)</b> Yogurt, salt, water, and optional ingredients	230ml	99
<b>Fresh Lime Soda</b> Lime juice, soda water, & a sweetener, such as sugar	230ml	60
<b>Fresh Lime Water</b> Fresh lime juice, water, & optionally, sugar, honey or mint leaves	230ml	50
<b>Jal Jeera Soda</b> A base of water or soda, lemon juice, sugar, jal jeera masala, & ice	230ml	60
<b>Mango Almond Lassi</b> Mango pulp or diced mangoes, plain yogurt, milk or water, & almonds	230ml	120
<b>Dry Fruit Lassi</b> Yogurt, dry fruits & a sweetener like sugar or honey	230ml	120
<b>Butter Milk</b>	230ml	35
<b>Mineral Water</b>	250ml	MRP
<b>Soft Drinks</b> Water, a sweetener, flavourings	250ml	MRP

# MOCKTAILS

<b>Fruit Punch</b> Mix fruit juice, chopped apple, mango ice cream blend with soda	230ml	160
<b>Strawberry Punch</b> Fresh strawberries, pineapple juice, & sparkling water	230ml	150
<b>Pina Colada</b> Cream of coconut, pineapple juice, & ice	230ml	150
<b>Russia With Love</b> Cranberry juice, & lemon soda	230ml	160
<b>Blue Lagoon</b> Blue curacao syrup, lemon juice, garnish with lemon ring	230ml	140
<b>Kiwi Martini</b> Kiwi, simple syrup, & lime juice	230ml	140
<b>Mojito Mint</b> Fresh mint leaves, chopped lemon, mojito syrup & club soda	230ml	140
<b>Litchi Limca</b> Lychee ingredients with limca	230ml	150

GST EXTRA





# MILKSHAKE

<b>Cold Coffee</b> Instant coffee, sugar, milk (chilled), and ice cubes	230ml	120
<b>Cold Coffee With Ice Cream</b> Instant coffee, sugar, milk, ice cream, & chocolate syrup or cocoa powder	230ml	135
<b>Vanilla Milkshake</b> Vanilla ice cream, milk, & vanilla extract	230ml	120
<b>Strawberry Milkshake</b> Strawberries, milk, & a sweetener like sugar or honey	230ml	120
<b>Butterscotch Milkshake</b> Milk, vanilla ice cream, & butterscotch sauce or syrup	230ml	135
<b>Mango Milkshake</b> Ripe mangoes, milk, & sugar	230ml	150
<b>Kesar Pista Milkshake</b> Milk, pistachios, saffron, nuts, sugar, and cardamom	230ml	135
<b>Rajbhog Milkshake</b> Soaked In A Sugar Syrup Infused With Saffron, Cardamom	230ml	160
<b>Chocolate Milk Shake</b> Milk, chocolate syrup or cocoa powder, and ice cream	230ml	135

GST EXTRA

FLAVOURFUL SIPS,  
FRESHLY SHAKEN,  
FUN IN EVERY DROP,  
FREEDOM IN A GLASS,

Zero Proof, All The Punch. Crafted With Vibrant Ingredients.  
Perfect For Any Time Of Day. Bold Blends Without The Buzz.  
Fruit-forward, Herb - infused Delights. Sip Happy, Stay Sharp.







# SOUP

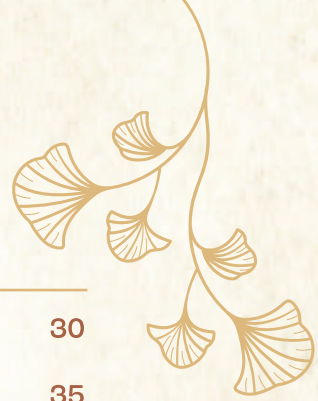
<b>Sweet Corn Veg. Soup</b> Sweet corn kernels, a variety of vegetables like carrots & Beans	200ml	140
<b>Mexican Tortilla Soup</b> Two types beans & bell pepper in Mexican spices with tortilla chips	200ml	155
<b>Broccoli Almond Soup</b> Broccoli, almonds, & a liquid base like vegetable stock or water	200ml	160
<b>Thai Coconut Soup</b> Coconut milk, lemon grass, & chili paste	200ml	160
<b>Cream Of Tomato Soup</b> Fresh tomato soup with cream served with croutons	200ml	120
<b>Lemon Coriander Soup</b> Vegetable, coriander with lemon grass in oriental based soup	200ml	140
<b>Minestrone Soup</b> Tomato soup with baked beans & chopped macaroni with cheese	200ml	115
<b>Cheese Corn Tomato Soup</b> Tomato soup with American sweet corn & cheese	200ml	135
<b>Hot &amp; Sour Soup</b> A dark brown Chinese soup with ginger & garlic	200ml	135
<b>Veg. Manchow Soup</b> A delicate soup with fine chopped vegetables with crispy noodles	200ml	130

# SALAD

<b>Green Salad</b> The day's fresh green	150gm	80
<b>Kachumber Salad</b> Fresh finger cutting vegetables with lemon and chat masala	150gm	70
<b>Russian Salad</b> All - time favourite	150gm	160
<b>Waldorf Salad</b> Fresh apples, walnut mayonnaise tossed with honey	150gm	180
<b>Tomato Salad</b> Garden fresh tomato slices	150gm	60

GST EXTRA





## PAPAD & RAITA

Roasted Papad	8gm	30
Fry Papad	8gm	35
Masala Papad	8gm	45
Cheese Masala Papad	8gm	60
Veg. Raita	90gm	90
Boondi Raita	90gm	99
Plain Curd	90gm	60
Mix Fruit Raita	90gm	105
Pineapple Raita	90gm	105

“Health  
Requires  
Healthy  
Food”



## BAKED DISH

<b>Baked Macaroni</b> Macaroni pasta in white sauce topped with cheese baked in oven	300gm	249
<b>Baked Macaroni Pineapple</b> Macaroni pasta in white sauce with pineapple cube topped with cheese	300gm	269
<b>Baked Lasagna</b> Three layer sauce with lasagna pasta sheet, topped with cheese	300gm	289
<b>Baked Spaghetti</b> Spaghetti covered with a special tomato sauce with cheese gratinated	300gm	249
<b>Baked Spaghetti With Pineapple</b> Boiled macaroni, chopped pineapple, salt & pepper	300gm	269

GST EXTRA







# SIZZLER

<b>Chinese Sizzler</b> Chinese style fried rice, noodles, manchurian, chilly paneer & garlic sauce serve in sizzling platter	500gm	399
<b>Mix Veg. Grilled Sizzler</b> Stuffed tomato & capsicum, sauteed veggies, red sauce macaroni, tangy sauce, cutlet & fries on a sizzling platter	500gm	380
<b>Veg. Shashlik Sizzler</b> Sauteed veggies, butter pepper rice, cottage cheese on shashlik sauce, cutlet & fries on a sizzling platter	500gm	380
<b>Paneer Stick Sizzler</b> Cottage cheese sticks, stuffed tomato & capsicum, BBQ sauce, and fries on a sizzling platter	500gm	399
<b>Italian Sizzler</b> BBQ paneer, chef's veg, dal makhani, jeera rice, hariyali naan, butter roti & papad on a sizzling platter	500gm	430
<b>Mexican Sizzler</b> Sauteed veggies, enchiladas, Mexican rice, cottage cheese salsa curry & nachos on a sizzling platter	500gm	430

# TANDOOR KA KHAZANA

<b>Tandoori Kabab Platter</b> Assorted kebabs marinated in Indian spices, grilled in a charcoal tandoor, served with green chutney & kachumber	300gm	470
<b>Paneer Tikka Dry</b> Soft cottage cheese marinated in Indian spices, & grilled in charcoal oven served with green chutney and kachumber	300gm	290
<b>Paneer Malai Tikka Dry</b> Paneer cubes, cornflour, kasuri methi, garam masala, black pepper powder, chaat masala, and salt	300gm	299
<b>Lasaniya Paneer Tikka Dry</b> Char-grilled cottage cheese marinated in garlic chilli paste, served with green chutney & kachumber	300gm	290
<b>Hariyali Paneer Tikka Dry</b> Paneer marinated in yogurt, herbs & spices, grilled and served with green chutney & kachumber	300gm	290
<b>Veg. Seekh Kebab</b> Evergreen seekh style kebab serve with green chutney & kachumber	300gm	260
<b>Hara Bhara Kabab</b> Spinach, potato & green pea tikki served with green chutney & kachumber	300gm	250
<b>Corn Tikki</b> Sweet corn, potato, bell pepper and cheese tikki served with green chutney & kachumber	300gm	240

GST EXTRA





# CHINESE KI MASTI

<b>Paneer Chilly Dry</b> Fried cottage cheese with diced onion, capsicum and green chilly tossed in Chinese sauce	300gm	250
<b>Paneer Schezwan Dry</b> Cottage Cheese Coated With Schezwan Sauce	300gm	260
<b>Paneer Manchurian Dry</b> Cottage cheese tossed in garlic, onion, capsicum and Chinese sauce garnished with spring onion	300gm	260
<b>Paneer 65 Dry</b> Crispy paneer bites tossed in spicy south Indian 65 masala	300gm	260
<b>Baby Corn Chilly Dry</b> Coated baby corn with diced onion, capsicum and green chilly tossed in Chinese sauce	300gm	260
<b>Mushroom Chilly Dry</b> Coated mushroom with diced onion, capsicum and green chilly tossed in Chinese sauce	300gm	270
<b>Veg. Lollipop</b> Deep fried vegetable ball lollipop style dipped in hot garlic sauce	300gm	250
<b>Chinese Cigar</b> Crispy layered stuffed with chopped vegetable, sprouts and Maggie noodles in cigar style served with garlic sauce	300gm	260
<b>Veg. Manchurian Dry</b> Vegetable dumpling tossed in garlic, onion, capsicum and Chinese sauce garnished with spring onion	300gm	230
<b>Veg. Spring Roll</b> Crispy layer stuffed with fresh veggies cooked in Chinese herb served with garlic sauce	300gm	230
<b>Veg. Crispy</b> Diced vegetable tossed in hot garlic sauce	300gm	240

GST EXTRA

“People Who Love To Eat Are Always The Best People”







## NOODLES & CHINESE RICE

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<b>Veg. Hakka Noodles</b> Noodles, garlic, fine cut vegetables cooked in hakka style	300gm	220
<b>Schezwan Noodles</b> Fresh vegetables, soft noodles, spicy schezwan style	300gm	240
<b>Garlic Noodles</b> Noodles, garlic, a butter-based sauce, and various seasonings	300gm	250
<b>Chinese Noodles</b> Wheat flour, rice flour, or mung bean starch	300gm	250
<b>Manchurian Noodles</b> Noodles, garlic, fine cut vegetables and manchurian cooked in wok	300gm	250
<b>Chinese Bhel</b> Fried noodles, cabbage, carrots, spring onions, capsicum, soy sauce, chili sauce, and vinegar	300gm	260
<b>Veg. Fried Rice</b> Basmati rice tossed with vegetable & chinese seasoning	300gm	220
<b>Manchurian Fried Rice</b> Fresh mushroom tossed in basmati rice	300gm	230
<b>Schezwan Fried Rice</b> Basmati rice sour capsicum, onion, chopped chilly with basmati rice in schezwan style	300gm	230
<b>Mushroom Fried Rice</b> Basmati rice with manchurian, soy sauce in chinese style	300gm	250
<b>Broccoli Fried Rice</b> Broccoli fried rice has rice, broccoli, mix veggies, garlic, soy sauce, & oil	300gm	260
<b>Triple Fried Rice</b> Fried rice, noodles, mixed vegetables, soy sauce, chili sauce, vinegar, and spring onions	300gm	260

## CHINESE MAIN COURSE

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<b>Paneer Chilly Gravy</b> Cottage cheese with chilly, onion capsicum in a soya flavoured sauce	300gm	260
<b>Manchurian Gravy</b> Vegetable dumpling prepared in a garlic soya flavoured sauce	300gm	240
<b>Baby Corn Manchurian Gravy</b> Baby corn manchurian gravy has baby corn, garlic, sauce, ginger, chilli, corn flour, and oil	300gm	260
<b>American Chop Suey</b> Shredded veggies in a tangy tomato sauce topped with fried noodles	300gm	230

GST EXTRA





## MAXICAN

<b>Tacos</b> Corn tortilla topped with beans, corn, paneer, bell peppers, and cheese. Served with salsa	200gm	245
<b>Nachos With Cheese Sauce</b> Tortilla chips topped with melted cheese serve with salsa	200gm	270
<b>Cheese Balls</b> Cheese ball serve with mayo dip	200gm	280
<b>Mexican Rice With Salsa Curry</b> Spicy mexican rice with exotic vegetables salsa curry	200gm	250
<b>Mexican Platter</b> Mexican platter has tortilla, rice, beans, salsa, and cheese	250gm	369
<b>Thai Spring Roll</b> Sprouted beans, noodles and vegetable stuffed roll serve with sweet & sour sauce	200gm	240
<b>Green Curry Rice</b> Basmati rice, green curry paste, coconut milk, vegetables, and oil	200gm	250
<b>Red Curry Rice</b> Basmati rice, red curry, coconut milk, veggies, oil	200gm	250
<b>Arrabiata Pasta</b> Penne, tomato sauce, chilli flakes, olive oil, parsley	200gm	270
<b>Alfredo Pasta</b> Pasta, Alfredo sauce, cream, butter, garlic, pepper	200gm	275

## CHEESE & KAJU

<b>Cheese Butter Masala</b> A rich, creamy curry with cheese & spices	350gm	280
<b>Cheese Kaju Handi</b> A rich north Indian curry made with cheese and cashews	350gm	290
<b>Cheese Lasaniya</b> A spicy and garlicky dish with cheese	350gm	285
<b>Kaju Butter Masala</b> Tossed cashew nut with makhni gravy	350gm	285
<b>Kaju Mushroom Masala</b> A flavourful curry made with cashews and mushrooms in a spiced gravy	350gm	285
<b>Kaju Curry</b> Tossed cashew nut with creamy brown gravy	350gm	285
<b>Khoya Kaju</b> A creamy curry of cashews and khoya in a rich gravy	350gm	285

GST EXTRA







# PANEER KA KHAZANA

<b>Sp. Paneer</b> Tossed malai soft paneer with bell pepper chef's special spices cooked with creamy red gravy	350gm	280
<b>Paneer Amritsari</b> Paneer, gram flour, ginger-garlic paste, carom seeds (ajwain), spices, lemon juice, and oil	350gm	260
<b>Paneer Lababdar</b> Malai paneer cooked in clay oven and served with rich makhani gravy	350gm	265
<b>Paneer Tawa Masala</b> Paneer, onions, tomatoes, capsicum, ginger-garlic paste, spices, butter, and oil	350gm	260
<b>Choice Of Paneer</b> (Tikka / Butter / Mutter / Handi / Kadai / Palak)	350gm	260
<b>Paneer Pasanda</b> A cottage cheese in rich cardamom flavoured gravy	350gm	280
<b>Paneer Toofani</b> Malai paneer in spicy red gravy	350gm	280
<b>Paneer Rezala</b> Paneer, yogurt, cashew paste, onions, ginger, garlic, green chillie, whole spices, and ghee or oil	350gm	270
<b>Paneer Lahori</b> Paneer, yogurt, onions, tomatoes, ginger-garlic paste, lahore spices, Cream, and oil	350gm	275
<b>Paneer Chingari</b> Paneer, onions, tomatoes, ginger-garlic paste, spicy sauces, cream, & oil	350gm	270
<b>Paneer Angara</b> Soft malai paneer cooked with Indian spices and tomato based gravy serve sizzling	350gm	280
<b>Shahi Paneer</b> Paneer, cream, tomatoes, cashew paste, onions, butter, & romantic spices	350gm	260
<b>Balti Paneer</b> Paneer, onions, tomatoes, bell peppers, ginger-garlic paste, spices, & oil	350gm	260
<b>Paneer Bhurji</b> Grated cottage cheese with Indian spices, onion gravy & garnished with grated cottage cheese and coriander	350gm	270
<b>Paneer Patiyala</b> North Indian dish known for its creamy, spicy, and flavourful gravy with stuffed paneer rolls or cubes	350gm	270
<b>Paneer Shahi Korma</b> A rich, royal mughlai style paneer curry made with nuts, cream, and aromatic spices	350gm	270

GST EXTRA



# VEG. KA KHAZANA

<b>Sp. Veg.</b> Tossed exotic vegetable with spices cooked in two types of gravy	350gm	265
<b>Veg. Balti</b> A spicy curry with mixed vegetables & tomato sauce	350gm	240
<b>Veg. Kolhapuri</b> Assorted vegetable curry in spicy tomato gravy	350gm	240
<b>Veg. Makhanwala</b> Assorted vegetable with makhni gravy	350gm	240
<b>Veg. Tawa Masala</b> Spiced mixed vegetables cooked on a griddle	350gm	240
<b>Veg. Toofani</b> Assorted Vegetable With Spicy Tomato & Onion Gravy	350gm	255
<b>Choice of Veg.</b> (Handi / Kadai / Jaipuri)	350gm	240
<b>Veg. Rezala</b> Mild creamy Mughlai curry with mixed veggies	350gm	260
<b>Mix Veg.</b> Mixed vegetables like potato, carrot, peas, cauliflower, with onion, tomato, and mild spices	350gm	220
<b>Veg. Angara</b> spicy mixed veg curry with smoky flavour	350gm	255
<b>Diwani Handi</b> Exotic vegetable with creamy palak based green gravy	350gm	240
<b>Mushroom Mutter Masala</b> Sliced mushroom in spicy brown gravy	350gm	250
<b>Baby Corn Khada Masala</b> A flavourful Indian dry curry with whole spices	350gm	250
<b>Veg. Hyderabadi</b> Rich, flavourful Hyderabadi style vegetable curry	350gm	240
<b>Methi Mutter Malai</b> Creamy North Indian curry with fenugreek, peas, & cream	350gm	250
<b>Choice Of Aloo</b> (Jeera / Palak / Gobi)	350gm	220
<b>Navratna Korma</b> Mixed vegetables and fruits in creamy cashew gravy	350gm	260
<b>Dum Aloo Punjabi</b> Spicy baby potatoes in rich North Indian gravy	350gm	230
<b>Aloo Sukhi Bhaji</b> Boiled potatoes with mustard seeds and spices	350gm	230
<b>Chana Masala</b> Chickpeas, onion, tomato, and Indian spices	350gm	230
<b>Sev Tomato</b> Tomatoes, onions, garlic, sev, & spices	350gm	230

GST EXTRA





## KATHIYAWADI

<b>Lasaniya Bataka</b> Boiled potatoes with garlic and spices	350gm	230
<b>Baingan Bharta</b> Roasted eggplant with onions and spices	350gm	230
<b>Kaju Gathiya</b> Gram flour, cashew nuts, sesame seeds, oil, and spices	350gm	245
<b>Sev Tomato</b> Tomatoes, sev, mustard seeds, and spices	350gm	230

## KOFTA

<b>Malai Kofta</b> Mawa cashew dumplings in sweet creamy gravy	350gm	260
<b>Nargisi Kofta</b> Veg. and spinach dumplings in creamy palak gravy	350gm	250
<b>Cheese Kofta</b> Cheese dumpling in creamy and cheesy brown gravy	350gm	270
<b>Kaju Kofta</b> Festive North Indian cashew dumplings in creamy gravy	350gm	280
<b>Veg. Kofta</b> Vegetable dumpling with brown gravy	350gm	250
<b>Kashmiri Kofta</b> Mawa cashew dumplings in mild sweet orange gravy	350gm	270

## ROTI KA KHAZANA

Roti Plain / Butter	20gm	25/30
Naan Plain / Butter	50gm	50/55
Missi Roti	50gm	50
Kulcha Plain / Butter	25gm	75/80
Lachha Paratha	25gm	75
Methi Paratha	25gm	80
Pudina Paratha	25gm	80
Cheese Naan	50gm	120
Cheese Chilli Naan	50gm	120
Cheese Garlic Naan	50gm	140
Garlic Naan	50gm	100
Stuffed (Paratha / Kulcha)	50gm	80
Roti Ki Tokri (2 Roti / 2 Naan / 1 Paratha / 1 Kulcha)	170gm	300
Chapati Plain / Butter	20gm	22/25
Tawa Paratha Plain / Butter	25gm	45/50
Aloo Paratha	30gm	70

GST EXTRA





# DAL

<b>Dal Fry</b> Made with toor dal, garlic, onion, tomato, ghee & spices	270gm	160
<b>Dal Tadka</b> Toor dal tempered with ghee, garlic, cumin, onion, tomato & spices	270gm	170
<b>Dal Makhni</b> Whole black lentils, kidney beans, butter, cream, tomato, garlic & spices	270gm	180
<b>Dal Hyderabad</b> Toor dal cooked with tamarind, curry leaves, mustard seeds, garlic, and south Indian spices	270gm	170

# “Vitamins With Great Taste”

# BASMATI KA KHAZANA

<b>Jeera Rice</b> Cumin seeds in basmati rice garnished with fresh coriander	300gm	170
<b>Steam Rice</b> Basmati rice, cooked with water and a pinch of salt	300gm	160
<b>Dum Biryani</b> Basmati rice, exotic vegetable & cheese with saffron in Indian spices	300gm	199
<b>Hyderabad Biryani</b> Vegetable & Indian spices with aromatic basmati rice in spinach and mint flavoured	300gm	199
<b>Veg. Biryani</b> Seasonal vegetable & spices with basmati rice	300gm	190
<b>Green Peas Pulao</b> Basmati rice, green peas, whole spices, onion, ginger, salt, and herbs	300gm	180
<b>Veg. Pulao</b> Vegetable cooked with basmati rice	300gm	180
<b>Kashmini Pulao</b> Fried basmati rice garnished with dry fruits, pineapple & cherries	300gm	190
<b>Masala Khichdi</b> Rice, lentils, mixed vegetables, onion, tomato, ginger-garlic, spices, ghee or oil, and salt	300gm	170

GST EXTRA







## SNACKS

<b>French Fries</b> French fries are made from potatoes, oil, and salt	40gm	99
<b>Veg. Sandwich</b> Veg. Sandwich is made with bread, vegetables, butter, and spices	40gm	80
<b>Veg. Cheese Sandwich</b> Sandwich is made with bread, vegetables, cheese, butter, and spices	40gm	100
<b>Cheese Jam Sandwich</b> Cheese jam sandwich is made with bread, cheese, and jam	40gm	100
<b>Bread Butter</b> Bread butter is made with bread and butter	40gm	80
<b>Cheese Garlic Bread</b> Cheese garlic bread is made with bread, cheese, garlic, and butter	40gm	120

## PIZZA

<b>Mexican Pizza</b> Mexican pizza has base, beans, veggies, cheese, and spices	6 Inch	150
<b>Margherita Pizza</b> Margherita pizza has base, tomato sauce, cheese, and basil	6 Inch	160
<b>Italian Pizza</b> Italian pizza has base, tomato sauce, cheese, and herbs	6 Inch	145
<b>Paneer Pizza</b> Paneer pizza has base, paneer, vegetables, cheese, and spices	6 Inch	140

## DESSERT

<b>Gulab Jamun (3 Pcs)</b>	3 Pcs	60
<b>Gulab Jamun With Vanilla Ice Cream</b>	50gm	110
<b>Kesar Pista Ice Cream</b>	One Scoop	100
<b>Vanilla With Hot Chocolate</b>	One Scoop	120
<b>American Nuts Ice Cream</b>	One Scoop	100
<b>Kaju Draksh Ice Cream</b>	One Scoop	100
<b>Almond Carnival Ice Cream</b>	One Scoop	100
<b>Chocolate Ice Cream</b>	One Scoop	80
<b>Vanilla Ice Cream</b>	One Scoop	80
<b>Cherry Berry Ice Cream</b>	One Scoop	80
<b>Strawberry Ice Cream</b>	One Scoop	80
<b>Butter Scotch Ice Cream</b>	One Scoop	80
<b>Mango Ice Cream</b>	One Scoop	80

GST EXTRA





## Terms & Conditions\*

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- 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 Am to 03:30 Pm**

**Dinner Time : 06:30 Pm to 10:45 Pm**


**Jain Food is Also Available\***


**Banquet Capacity Is 50 to 500 Persons**


# Pratham

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