

BROOKS

RESTAURANT & BANQUETS

WATER DINE / A.C. RESTAURANT
MULTIPLE BANQUETS
PARTY LAWN



www.brooksbanquets.com

BROOKS
RESTAURANT & BANQUETS

The multi cuisine restaurant brings along with it's warmth of service the flavors of indian & international food. The spice from Indian Terrains have always been a delight for delicious kebabs and Indian specialists. New western and south east asian have given the new flavors to the connoisseurs at AHMEDBAD.

at BROOKS we not only serve food but add lot of personal touch to give all it's patrons a memorable time.

BROOKS

RESTAURANT & BANQUETS



MOCKTAILS



Cosmopolitan (Grenadine Syrup, Orange Juice, Pineapple Juice Triple Shake)	199
Micky Mouse (Pepsi With Vanilla Ice Cream)	189
Litchi Cooler (Litchi that you drink with a twist of lemon & fizz)	189
Blue Parish (A Wonderful fizzy drink with blue curacao, Lemon Juice and sprite)	189
Strawberry Punch (Blended with strawberry crush strawberry / C. dash of lime, sprite garnish)	199
Margarita Mocktail (Derired Combo at Lime Fresh, Margarita Salt rim Glass)	199
Green Apple Martini (Green apple with lemon fresh shake biitap martini green)	199
Fruit Punch (Combination of mix fruit juice blended with vanilla i/c dash of lemon juice topped with fanta garnished with topped fruit)	189
Slim Lady (A desired combo at pineapple, khus & vanilla flavors)	189
Mango Hawai (Combination of butter scotch i/c & vanilla i/c cursed with mango crush with coconut milk)	199
Virgin Pina Coladas (Pineapple juice with soda presented with vanilla cream)	199
Pinacolada (Pineapple juice, Coconut Milk With Vanilla Ice Cream Blend)	189
Virgin Guava Merry (Guava juice - Salt & Spicy)	199
Green Ice Coolar (Kiwi crush Lime Fresh With Sprite)	189
Lemon Ice Tea (Tea Sugar Syrup Lemon Fresh)	189
Pech Ice Tea (Pech Lemon Juice Tea Sugar)	189
Sun Rise (Orange Juice Pineapple Juice With Grenadine Syrup)	189
Virgin Mojito (Crush Lime Mint With Brown Sugar Garnish With Mint & Lemon)	189

HOT & COLD BEVERAGES



Cold Coffee	159
Cold Coffee with Ice Cream	179
Milk Shake (Vanilla / Strawberry / Chocolate)	189
Real Juice (Real Canned Juice)	159
Born Vita	149
Hot Chocolate	159
Soft Drinks Can	MRP
Mineral Water	MRP

+ GST EXTRA

SOUP



Cheese and Paprika Soup	229
(Cheese vegetables soup with touch of paprika)	
Broccoli Cheese Cheddar	229
(A creamy soup made of broccoli garnished blended with cheddar cheese)	
Broccoli Almod Soup	219
(A creamy soup made of broccoli garnished and Almond)	
Veg. Khao Suey	219
(Burmese coconut-noodle soup which is served with an array of toppings)	
Mexican Tortilla Soup	209
(Tangy and spicy beans based soup served with crispy tortilla)	
Mexican Rosted Bell Pepper	209
(Red bell pepper, roasted in the oven. until they are sweet tender crushed tomatoes and vegetable stock)	
French Onion Soup	189
(A Vegetable clear stock with fresh fries onion)	
Vegetable Supreme Soup	199
(Cheese vegetables soup with touch of paprika)	
Veg. Lemon Coriender Soup	189
(A vegetable clear stock delicately flavored with fresh coriander, ginger and lemon juice)	
Talumein Soup	199
(Popular Chinese soup, Combination of noodles and vegetables, flavored with soya sauce)	
Hot & Sour Soup	189
(A dark brown Chinese soup with fried minced vegetable ginger and garlic)	
Manchow Soup	189
(Hot & Spicy soup with mix vegetables, mushroom & garnished with fried noodles)	
Tom Yum Soup	199
(Thai Clear broth favored with mushroom, lemon grass, ginger & lime)	
Tomato Basil Soup	189
(Tangy Sweet and Basil Flavor)	
Tomato Soup of Your Choice	189
(Cheese Corn Tomato / Classic Minestrone / Creame of Tomato)	
Veg. Sweet Corn Soup	189
(All time favorite soup)	

+ GST EXTRA

SALAD & ACCOMPANIMENTS



Russian Salad	209
Waldrof Salad	219
Greek Salad	239
Green Salad With Italian Dressing	129
Fresh Garden Green Salad	109
Burnt Corn Salad	189
Peanut Chat Salad	179
Cheese Karari Rumali	199
Peri Peri Karari Rumali	179
Karari Rumali	159
Cheese French Fries	169
Peri Peri French Fries	159
French Fries	149
Cheese Masala Papad	69
Masala Papad	49
Fried Papad	29
Roasted Papad	29
Pineapple Raita	139
Mix Veg. Raita	129
Boondi Raita	129
Plain Curd	89
Special Lassi	149
Mango Lassi	149
Lassi (Sweet / Salted)	99
Butter Milk	59

+ GST EXTRA



CHEF'S SPECIAL STARTERS



Assorted Live Barbeque	599
<small>(Smoky Tandoor cooked Barbeques served live- Paneer / Pineapple / Poteto / Mushroom / Baby Corn - any four)</small>	
Cheese Fondue	399
<small>(Chef sp. Melted cheese served in a communal pot with deeping bread, vegetables)</small>	
Brooks Special Cottage Cheese	399
<small>(Chef sp. Cottage cheese tandoor cooked and then baked with cheese served chef's sp. sauce)</small>	
Crispy Cottage Cheese Glass Shots	369
<small>(Chef sp. Diced cottage cheese coated with special blend of corn flake served with Chef's special hot sauce)</small>	
Cape Town Style Barbaque Paneer	329
<small>Cape Town's most favorite chilly Peri Peri mixed with delicious Malai Paneer and served up Hot & Delicious</small>	
Lucknow Style Chessy Rolled Paneer	359
<small>(Lucknow is famous for it's food and kebabs. We thought, why don't we bring you something really interesting from Lucknow that has Panner, Cheese & Spinach! - We say it's an absolutely worthy indulgence)</small>	
Patiala Style BBQ Paneer	359
<small>(Patiala is famous for it's use of onion and home made spices. An utterly delicious curry)</small>	
Lahore Style Cheese Paneer Tikka	359
<small>(Lahore has it's own charm when it comes to spices & cheese sauce and tandoor. We have tried to recreate flavours from Lahore for you. Do try and tell us, what you think of this Paneer Tikka)</small>	
Chef sp. Veg Dumplings	329
<small>(Fried dumplings with chinnese stuffing also popularly known as wanton pan cooked with chef's special sauce)</small>	
Tortila Roll	359
<small>(Chef's sp. Tortila roll stuffed with vegetables and served with Pesto and Cream sauce)</small>	
Irani Style Bombay Tacos	329
<small>Irani people in Mumbai have their own version of Tacos. We thought, its absolutely delicious. Try it and tell us, what you think?</small>	
Abu Dhabi Style Nachos	329
<small>(Mexican Nachos have totally different flavors on the streets of Abu Dhabi, and it's time to bring that to India now)</small>	
Venice Style Pizza Balls	369
<small>(Italy and Pizza are synonymous. And Venetian Streets have something to offer that is not as large as pizza but just as delicious as pizza! We have brought it for you, try it yourself and rate it)</small>	
Jalapeno Cheese Papper	359
<small>(Crumbled potato cubes & cheese balls, fried and served with sour cream)</small>	
Cheese Roll	359
<small>(Cheese finger wrapped in mixed vegetables, golden fried)</small>	
Kathi Roll	349
<small>(Cheese Paneer Capsicum, Schezwan Sauce)</small>	

+ GST EXTRA



Tandoori Dim Sum	329
<small>(Chef's sp. Tandoor cooked Dim Sum also popularly known as momos served with Chinese sauce)</small>	
Veg. Chimmichanga	329
<small>(Chef's sp. Chinese rice dumplings)</small>	
Veg. Flanky Finger	329
<small>(Medium spiced mix vegetable & mashed potato shaped into finger, coated with corn flakes)</small>	
Sikandara Style Mughlai Kebab	329
<small>(Mughals ruled India for a very long time and their delicacies across the country are still popular at various places. Here, we bring you something from the Mughal Era and one of the most lesser travelled towns Sikandara)</small>	
Pesto Kebab	329
<small>(Chef Sp. Stuffed Kebab topped with Pesto sauce)</small>	
A Plate from Gulf	369
<small>(Take a trip to gulf through our plate - 3 types of hummus, sambusa, pita, falafel, lavash, veggies & tahini)</small>	

TANDOOR STARTERS



Tandoor Platter	499
Paneer Romani	329
<small>(Delicate cottage cheese chunks in red yoghurt marination)</small>	
"Paneer Tikka Dry of Choice	329
(Malai / Tiranga / Lasuni / Hariyali / Achari / All time favorite)"	
<small>(Cottage Cheese Marinated in Garlic Flavored Yogurt Marination, cooked in Clay oven as per your choice of flavours)</small>	
Aloo Chutney / Shikari Aloo / Aloo Casata	279
<small>(Baby potatoes mixed in a special Indian sauce and grated cottage cheese stuff as per your choice - chutney / Chef's sp. Stuff / Fruit stuff)</small>	
Raja Kabab	329
<small>(Cheese, aloo, Kaju, Papad Roll Flavored)</small>	
Brousie Kabab	329
<small>(Cheese Capsicum and Aloo)</small>	
Kumbh Kabab	319
<small>(A combination of mushroom and fresh vegetable prepared in a pickled sauce cooked in clay oven)</small>	
Dahi ke Kabab (Our Chef's Special)	319
Veg. Seekh Kabab	279
<small>(Minced mixed vegetable seasoned with Indian spicy served & grilled on charcoal)</small>	
Royal Hara Bhara Kabab	279
<small>(Deep fried kababs mixed vegetables with leafy spinach & cottage cheese)</small>	
Corn Karari Tikki (Our chef's special)	279

+ GST EXTRA

BAKED DISH



Baked Macaroni / Spaghetti with Pineapple	329
(All time favorite, need no explanation)	
Baked AU Gratin	309
Spaghetti Carbonara	309
Baked Mexican Trio	349
(Sauteed vegetable, baked beans, spaghetti baked with spicy tomato concuss accompanied with crispy bread slices)	
Baked Lasagana	349
(Spread a thin layers of pasta sauce in the bottom of backing dish)	
Spaghetti & Grained	309
(Vegetables in Tomato Sauce)	

MEXICAN



Quesadilla	359
(Tortilla stuffed with spicy refried beans and corn stuffing, Served with sour cream and salsa)	
Corn Enchiladas	359
(Kidney Beans, Paneer & Bell Papper Cooked in Tomato Sauce Rolled in Maize Flour Tortillas)	
Diced Paneer	329
(Diced Cottage Cheese Served with paprika souce Accompanied with Garlic Bread)	
Cheese Nachos	329
(Served with cheese & salsa)	
Nachos Grande	329
(Nachos topped with Mexican stuffing & melted cheese served with salsa sauce)	
Tacos	329
(Classic tacos served with cheese sauce & salsa)	
Tex-Mex Nachos	329
(Nacho chips topped with refried beans, salsa sauce, cheese sauce and lettuce salsa)	
Lemon Cilantro Rice with Bean Curry	489
(Rice cooked giving lemon flavour and served with chef's sp. Bean curry)	
Mexican Hot Pot	489
(Mexican Herb flavored bean rice and Curry Served With on Tava with garlic bread)	
Mexican Foil Cokked Rice With Salsa Curry	489
(Rice cooked with tomato onion, garlic, kindly beans, topped with sour cream)	

+ GST EXTRA

ITALIAN



Brooks Special Pizza - 10"	329
<small>(Brooks Sp. Cocktail Dip Sauce Topped with Exotic Veg. Ball Pepper, Black Olives, Jalapeno Loaded with Cheese)</small>	
Mexican Delight	309
<small>(Chilly, sweet corn, tomato, olive, jalapeno loaded with cheese)</small>	
Spicy Brothers Pizza	329
<small>(onions, three types bell pepper, fully loaded cheese served with chilly flakes, spicy)</small>	
American Delight Pizza	309
<small>(Onion, green pepper, baby corn, black olives, jalapeno loaded with cheese)</small>	
Italian Pizza	309
<small>(Onion green pepper, tomato, olive, jalapeno loaded with cheese)</small>	
Margherita Double Cheese Pizza	329
<small>(Loaded with cheese)</small>	
Veggie Bite	309
<small>(Onion, green pepper, tomato loaded with cheese)</small>	
Tandoori Paneer	329
<small>(Tandoori Panner marinated with capsicum and tomatoes with cheese)</small>	
Cheese Chilly Toast (6 Pics)	229
Bruschetta	299
<small>(French loaf slices topped with diced tomato & capsicum baked to perfection, served with salsa puree & sour cream)</small>	
Make Your Own Pasta	379
<small>(Choice of Pasta : Penne / Fusilli / Spaghetti / ravioli) (Choice of sauce : arrabbiata / alfredo / Basil Pesto)</small>	

THAI



Paneer & Baby corn in Thai Red Curry	369
<small>(chunks of cottage cheese & baby corn cooked in lemon grass flavored red Thai curry served with rice / flat noodles)</small>	
Mix Veg. Thai Green Curry	369
<small>(Exotic mix vegetables cooked in coconut milk infused green curry served with rice / noodles)</small>	
Thai Corn Balls	359
<small>(Corn Kernels mix with Thai spices shaped into a ball and deep fried)</small>	
Thai Yellow Rice	369
<small>(Steamed rice tossed with spring onion & vegetable with little soya sauce)</small>	

+ GST EXTRA

CHINESE STARTER



Paneer Chilly Dry / Gravy (Diced cut paneer tossed with julienne of green chilly with the touch of soya sauce)	349
Veg. Manchurian Dry / Gravy (Deep fried vegetables balls prepared in manchurian sauce)	299
Crispy Honey Potato Chilly (Crispy fried potato finger tossed in a freshly hot chilly sauce)	299
Crispy Chilly Potatoes (Hand Cut Potato fried, crispy and tossed in a chilly sauce)	299
Mushroom Chilly Dry / Gravy (Mushroom chilly tossed with julienne of green chilly with the touch of soya sauce & well spiced)	309
Cottage Cheese Chilly Milly (Finger cut paneer julienne of bell paper touch of schezwan sauce)	359
Cottage Cheese Red Cook (Finger cutting paneer chilly, Oil garlic paste, spicy taste)	359
Veg. Loly Pop (Roundels of minced vegetables deep fried along with carrot stick served with medium spicy sauce)	299
Chinese Bhel (Crispy fried noodles mixed with chopped onion & capsicum in a tangy schezwan sauce)	299
Veg. Spring Roll (Julienne of vegetable wrapped in spring roll skin and deep fried)	299
Crispy Veg. (Assorted diced vegetables batter fried crisp sauces & seasoned in a work)	309

CHINESE MAIN COURSE



Triple Schezwan Rice (The triple schezwan rice combines of crispy noodles spicy vegetable gravy in layered dish)	279
Brunt Garlic Noodles with Vegetables (Fresh noodles tossed with carrot, cabbage, capsicum, beans spring onions fried garlic)	279
American Chop Suey (Crispy noodles sauteed with vegetables and a tangy sauce)	289

+ GST EXTRA



Wok Tossed Hakka Noodles	269
<small>(Fresh noodles tossed with carrot, cabbage, capsicum, beans, spring, onions)</small>	
Chilly Garlic Noodles	279
<small>(Noodles tossed with julienne of vegetable, capsicum, onion & more fried garlic & chili served in spicy)</small>	
Veg. Manchurian Noodles (Kids Special)	279
Mon Fan Rice	289
<small>(Chopped mushroom, baby corn, coriander with butter)</small>	
Schezwan Fried Rice	269
<small>(Rice and fine diced vegetables tossed in chilly oil and schezwan sauce)</small>	
Vegetable Fried Rice	289
<small>(Rice tossed with vegetables)</small>	
Veg. Manchurian Fried Rice (Kids Special)	279

SIZZLERS



Brooks Special Sizzler (Our Chef Special)	599
Cottage Cheese Grilled Shashlik	579
<small>(Yellow shashlik cottage cheese grilled with rice exotic vegetables & toasted onion served with French fries)</small>	
Paneer On the Rock Sizzler	599
<small>(Butter rice, exotic vegetables, pasta and paneer tikka stick served in shaslik sauce)</small>	
Sizzling Mexicano Sizzler	579
<small>(Crispy potato turnovers served with Mexican rice and salsa sauce)</small>	
Chinese Sizzler in Chilly Garlic Sauce	579
<small>(Paneer chilly & Manchurian served with rice, noodles, vegetables and topped with chilly garlic sauce)</small>	
Mix Veg. Sizzler	579
<small>(Stuffed Capsicum, tomato and patty served on a bed of buttered vegetables and macaroni in cheese sauce)</small>	
Barbeque Dry Sizzler	579
<small>(Paneer Tikka (3 Pcs.) + Hariyali Tikka (3 Pcs.) + (3 Pcs. Malai Paneer Tikka + Exotic Kachumber)</small>	
Italian King Sizzler	579
<small>(Spaghetti & exotic vegetables tossed in garlic olive oil & served with French fries)</small>	

+ GST EXTRA

NORTH INDIAN MAIN COURSE



Brooks Special Paneer (Three type Gravy Red, Brown and Green)	459
Sp. Paneer Maharaja (Red and Brown Two Type Gravy)	369
Classic Paneer (Red Gravy, English Vegetable Star Cutting, Paneer Piece Putting)	349
Paneer Cheese Lava Lava (Roasted Paneer and Stuffing Cheese With Makhni Gravy)	369
Awadhi Handi Cheese Paneer Masala (Ayodhya is famous for it's Awadhi Recipes. This is one of the most unique dishes that Awadhi Cuisine has to offer. A total diet spoiler but worth every bite!)	369
Paneer Patiala (Paneer Coted in Papad Roll Style in Brown Gravy)	339
Paneer Khurchan (Cubes of paneer cooked in a rich, creamy mildly spicy gravy)	339
Paneer Tikka Methi Garlic Masala (Chef's Special and Just Try it)	349
Balti Paneer (Two different cuts of paneer Prepared in two different gravies and served layered in balti)	339
Paneer Pasanda (Sandwich of Cottage Cheese Stuff with Herbs and cashew nut in brown gravy)	339
Tawa Paneer Kamalka (Sliced Paneer Tikka cooked in Brown Onion Gravy with Green Bell Paper)	339
Paneer Lababdar (Rosted Finger cutting cottage cheese with Makhani red gravy and Indian Masala Flavor)	339
Paneer Chatpata (A Spicy but tangy style of preparing cottage cheese in the chef's special preparation style)	339
Paneer Do Pyaaza (Cubes cutting cottage cheese in deep fried onion masala)	339
Paneer Bhurji Lasagna (Fresh cottage cheese Grated and Cooked dry tomato and onion preparation loaded with cheese and baked in oven)	339
Paneer Afghani Bhurjee (Fresh cottage cheese grated and cooked with green papers, and onion)	339
All time Favorite	329
(Paneer Kadai / Paneer Handi / Palak Paneer / Paneer Tikka Masala / Paneer Bhurji / Paneer Tawa Masala / Paner Butter Masala / Shahi Paneer / Paneer Lassuni / Paneer Tufani Paneer Angara)	

+ GST EXTRA

NORTH INDIAN MAIN COURSE



Brooks Special Veg. (Three type Gravy, Our Chef's Choice)	339
Litchi Badam (seasonal) (Chef's sp. Blend of taste of Litchi, richness of almonds cooked in special gravy for mouth-watering experience)	399
Vilayati Veg. (All English vegetable with creamy gravy, old chef special)	339
NRI Style Veg. Makkhanwala (Non Resident Indians don't easily get all the vegetables abroad. Many use exotic vegetables in typical North Indian Makkhanwala curry. When we tried this, we thought, it's actually an interesting version of Makkhanwala for sure!)	339
London Southall style Babycorn Butter Masala (Southall in London, has very a large population of Punjabis and Sikhs. One of their favourite vegetarian curries is Babycorn Butter Masala. Who would have thought, we can have modern Indian dishes like this in Ahmedabad - Must try!)	339
Veg. Patiala (Veg. stuffing papad roll, serving with onion gravy)	309
Subzi Lababdar (Assorted vegetables in tangy tomato gravy)	309
Nizami Kadai (Melange of vegetable stir fried with spinach and cottage cheese flavored with special Kolhapuri masala)	309
Veg. Kheema Kolhapuri (Minced vegetables and soya granules cooked in a tomato, onion based gravy flavored with special Kolhapuri masala)	299
Kumbh Tikka Masala (Diced mushroom onion, tomato cooked in tangy tomato gravy)	299
Navratna Korma (Sweet) (Ideally a combination of nine choicest vegetable fruits and nuts prepared in rich mild gravy)	309
Lucknawi Subzi Handi (Seasonal Vegetables in rich onion gravy and cooked on Dum)	309
Veg. Peashwari (Baby corn green peace lotus seed cubes of paneer diced beans and carrot cooked in combination of tomato onion cashew gravy)	299
Veg. Diwani Handi (Garden fresh vegetables cooked in aromatic spices served in handi)	299
Subzi Miloni (Mix vegetables in spinach with onion masala)	299
All time Favorite	289
Veg. Kadai / Veg. Handi / Veg. Jalfrizie / Veg. Jaipuri / Veg. Tufani / Veg. Makhnwala	
Veg. Tawa Masala / Veg. Angara / Mix Vegetable / Veg. Hydrabadi / Veg. do Pyazza Aloo Palak	
Corn Palak / Mutter Palak	

+ GST EXTRA

NORTH INDIAN MAIN COURSE



Lucknow Style Cheese Kaju <small>(Cashew nut cooked in khoya rich mild gravy with lots of cream)</small>	369
Khoya Kaju (Sweet) <small>(Cashew nut cooked in khoya rich mild gravy with lots of cream)</small>	339
Cheese Butter Masala <small>(All time favorite)</small>	359
Kaju Paneer Masala <small>(Cubies of paneer and cashew nut finely chopped onion and tomato ginger masala)</small>	359
Kaju Butter Masala <small>(Cubies of paneer and cashew nut finely chopped onion and tomato ginger masala)</small>	339
Cheese Angoori <small>(Cheese angoori ingredients, kofta and grated potato, paneer and grated cheese)</small>	359
Kaju Masala <small>(Roasted cashew nuts cooked in a tomato onion and spices based masala)</small>	329
Kaju Curry <small>(Cashew nut fried and prepared with brown gravy)</small>	329
Corn Methi Malai <small>(Delightful blend of fenugreek with fresh American corn in creamy rich gravy)</small>	329
Methi Mutter Malai <small>(Delightful blend of fenugreek with fresh American corn in creamy rich gravy)</small>	299
Chana Peashwari <small>(A piquant Punjabi peas prepared in traditional north Indian style using spiced and pomegranate seeds)</small>	279
Chana Masala <small>(A piquant Punjabi peas prepared in traditional north Indian style using spiced in brown gravy)</small>	269
Aloo Mutter <small>(The famous Punjabi dish made with curried pieced of potatoes and fresh green pea)</small>	249
Brooks Special Kofta <small>(Chefs special)</small>	349
Cheese kofta Masaledar <small>(Cottage cheese and processed cheese stuffed dumpling cooked in brown gravy)</small>	359
Shahi Kofta <small>(Stuffed dumpling made with cheese and nuts in cashew rich mild Indian gravy)</small>	329
Malai Kofta (Sweet) <small>(Kofta in rich cashew gravy)</small>	329
Kofta Sham Savera <small>(Spinach dumpling stuffed with cottage cheese and khoya nuts and raisin cooked in creamy tomato butter gravy)</small>	329
Veg. Kofta <small>(Mixed vegetable kofta prepared in medium spicy onion gravy)</small>	299
Kofta Dilkhus <small>(Delicious dumpling of paneer in rich cream Indian sauce)</small>	329
Dum Aloo Kashmiri (Sweet) <small>(Boiled stuffed potato prepare in rich cashew nut gravy)</small>	249
Dum Aloo Punjabi <small>(Whole baby potatoes in a spicy yogurt gravy)</small>	249

+ GST EXTRA

INDIAN BREADS



Tandoori Roti Butter/Plain	39 / 35
Naan Butter/ Plain	69 / 65
Paratha Butter/Plain	69 / 65
Stuffed Paratha (Aloo / Panner / Onion / Garlic / Phudina / Methi)	99
Lachha Paratha	69
Puff Paratha	99
Kulcha Butter/Plain	69 / 65
Stuffed Kulcha (Aloo / Panner / Onion / Garlic / Phudina / Methi)	99
Cheese Chilly Garlic Kulcha	149
Garlic Naan	119
Hariyali Naan	119
Cheese Naan	149
Cheese Chilly Garlic Naan	159
Herbed Rumali	119
Rumali Roti	99
Missi Roti	69
Tawa Roti	39
Indian Bread Basket	349

+ GST EXTRA


DAL & RICE



Brooks Special Biryani (Our chefs special)	289
Brooks Special Pulao (Our chefs special)	289
Awadhi Dum Biryani <small>(Long grained rice stir fried in aromatic spices and herbs with fresh vegetable cooked in a handi)</small>	279
Moti Dum Biryani <small>(Our chefs special recipe for preparation of saffron with American corn)</small>	279
Dheeme Aanch Ki Biryani <small>(Slow fried vegetable biryani with balls dum pukht style)</small>	269
Kashmiri Pulao (Sweet)	219
Veg. Biryani <small>(Veg. Biryani is an authentic Indian vegetarian recipe packed full of your favorite rice veggies and species)</small>	259
Hyderabadi Biryani <small>(Masala biryani tossed with vegetables with spinach)</small>	259
Veg. Pulao	209
Subzi Pulao	209
Jeera Rixe	199
Dal Khichdi	199
Steam Rice	189
Dal Makhani <small>(A combination of dal and rajma cooked in rich tomato and cream sauce)</small>	229
Dal Panchratna (Our Chef Special)	239
Double Dal Tadka <small>(Lentils in thick gravy flavored with onion, ginger, garlic and tempered with butter and cumin seeds)</small>	199
Lasooni Dal Palak <small>(Urad dal cooked with fresh spinach leaves)</small>	209
Dal Fry <small>(lentils tempered with butter cumin seed & red chili powder served hot)</small>	199

+ GST EXTRA

DESSERT & SWEETS



Hot Sizzling Brownie With Ice Cream	229
Hot Mereapple (Kaju / Badam / Pista / Fruit)	229
Chocloate Mud Pie	299
Ice Cream - Regular (Rajbhog / Almond Carnival / American Nuts / Keshar Pista / Butter Scotch)	99
Ice Cream - Premium (Vanilla / Strawberry / Chocolate)	79
Halwa (Mug Dal / Dudhi / Gajar)	249
Panchratna Halwa	299
Baked Gulabjamun Jugalbandhi	349
Gulab Jamun with Vanila Ice Cream	139
Hot Gulab Jamun (3 Pcs.)	119
Custard Fruit (Strawberry / Mix Fruit / Dry Fruit)	349
Chocolate Dry Fruit Rabdi	349
Rosemary Gulkand Rabdi	349
Banarasi Makhanni	299
Banana Lachha Khumani	299

+ GST EXTRA

Lunch Time : 11-00 am to 3-00 pm

Dinner Time : 7-00 pm to 10-45 pm

Jain Food Is Also Available*



MULTIPLE BANQUETS & PARTY LAWN IS ALSO AVAILABLE*

(CAPACITY 100 TO 1500 PERSON)

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 Availablity.
- 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 Mangement 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*

www.brooksbanquets.com

Opp - Pavitra Enclave, Behind CBD Mall, Opposite Lane to Hotel Hillock,
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