



## A Sense Of Taste...

*Foodberry & Flutes* possesses the legendary cooking skills from the good eating to the number of items on the menu.

Soup to Salads, Variety of Starters & Beverages,  
Chinese to Continental Sizzlers with the mouth-watering  
Indian Cuisine and many more...  
all began to roll out from our hygienic kitchen  
as the way you want.

The best part to eat here is the fact that it's a  
leisurely experience that encourages to a relaxed  
conversation and makes a royal ambience  
to spend quality time with your dining companions.

For this to happen, our kitchen promises &  
devoted to bring you the best mutli-cuisine  
that'll make your tastebuds more likely to have  
the tantalising tasty food by a number of fresh  
& exciting ingredients added to it.

The delightful smile from our loyal customer  
with a first bite motivates us to translate into  
right taste of excellence.

Enjoy Your Meal..!!

### ◆ TIMINGS ◆

**South Indian** : 7.00 a.m. to 11.00 a.m.

**Lunch** : 10.45 a.m. to 3.45 p.m.

**South Indian** : 3.00 p.m. to 7.00 p.m.

**Dinner** : 6.30 p.m. to 11.00 p.m.



Bottled Drinking Water.....MRP  
Aerated water (All Soft Drink).....MRP



## FRESH JUICES / SODA

200 ml

Apple .....140  
Pineapple.....130  
Sweet Lime.....130  
Fresh Lime.....80  
Orange.....140  
Soda Lime / Jaljeera .....90



## MOCKTAILS

200 ml

Kiwi Classic.....135  
Pink Lady .....135  
Fruit Punch.....150  
Pina Colada .....150  
Mint Mojito .....150  
Blue Lagoon.....135  
Strawberry delight .....140



## MILK SHAKES

200 ml

Vanilla Milkshake .....145  
Strawberry Milkshake.....145  
Chocolate Milkshake .....145  
Mango Milkshake .....145  
Kesar Pista Milkshake .....155  
Cold Coffee .....130  
Cold Coffee with Ice-cream.....145



## HOT SOUPS & SHORBA

250 ml

Cream of Tomato Soup.....105  
Cheese Corn Tomato Soup .....125  
Minestrone Soup .....125  
Lemon Coriander Soup .....120  
Cream of Spinach Soup.....120  
Cream of Mushroom Soup.....125  
Sweet Corn (Vegetable or Plain) .....125  
Veg. Clear Soup .....120  
Wonton Veg. Soup .....125  
Hot & Sour Soup .....125  
Veg. Manchow Soup .....135  
Veg. Noodles Soup.....135  
Tom Yom Soup .....145  
Mexican Tortilla .....145



## SOUP KE SATH

Per Piece

Fry Papad .....33  
Roasted Papad .....28  
Masala Papad (Roasted / Fry) .....48  
Jain Masala Papad .....48  
Cheese Masala Papad.....95



## CHATS

200 gm

Papdi Chat.....130  
Aloo Chat.....120  
Dahi Wada .....130  
Peanut Chat.....140



## SALAD & RAITA

200 gm

Waldorf Salad .....	160
Russian Salad .....	160
Fresh Garden Green Salad .....	90
Cucumber Salad .....	80
Tomato Salad.....	80
Jain Salad .....	90
Italian Tossed Salad .....	120
American Corn Salad .....	120
Corn Potato Herbs Salad.....	120
Veg. Raita .....	100
Boondi Raita .....	100
Pineapple Raita .....	110
Anaar Raita .....	110
Fresh Fruit Cut .....	160



## Starters

### INDIAN STARTERS

200 gm

Special Milestone Plater.....	310
Peshavari Paneer Tikka .....	210
Tandoori Paneer Tikka .....	210
Hariyali Paneer Tikka .....	220
Paneer Sheek Kebab .....	240
Veg. Sheek Kebab.....	220
Raja Kebab .....	220
Hara Bhara Kebab.....	210
Shami Kebab.....	210
Tandoori Dhingri Kebab.....	240
Paneer Kalmi Kebab.....	240



## MEXICAN & THAI STARTER

200 gm

Baby Corn Cottage with Pesto Sauce .....	220
Mexican Tikki with Salsa Sauce .....	200
Veg. Nugets with Mint Myo Sauce.....	200
Mexican Loded Cheese Nachos.....	185
Nachos with Salsa .....	170
Mexican Cheesey Enchilada.....	235
Cheese Boll.....	200



## Continental

### BAKED DISH

300 gm

Baked Macaroni Pineapple .....	230
Burmese Spaghetti .....	230
Baked Veg. Lasanga.....	245
Baked Veg. Florentine.....	220
Baked Spaghetti Pineapple.....	230



## PIZZA

(14 cm DIA) 200 gm

Italian Pizza.....	170
Mexican Pizza .....	175
Margherita Pizza .....	170
Jain Pizza .....	160
Veg. Pizza.....	160
Double Cheese Pizza.....	190
American Pizza .....	190



## SIZZLERS

900 gm

Special Milestone Sizzler .....	380
Chinese Sizzler .....	340
Paneer Sizzler .....	360
Veg. Sizzler.....	320





## PASTA

300 gm

Penne Alfredo .....	220
Fusilli arrabiatta .....	220
Cheesy Pasta .....	235
Masala Macroni .....	210



## THAI & MEXICAN CUISINE

300 gm

Thai Red Curry with Steam Rice.....	300
Thai Green Curry with Steam Rice .....	300
Mexican Fry Rice .....	200
Mexican Curry .....	190



## CHINESE CUISINE

280 gm

Schezwan Paneer Bell Pepper (Dry or Gravy) ...	220
Paneer Kurkure.....	220
Paneer Chilly (Dry or Gravy) .....	220
Crispy Paneer Sticks.....	220
Crispy Veg. ....	210
Veg. Manchurian(Dry or Gravy) .....	205
Gobi Manchurian(Dry or Gravy) .....	205
Paneer Manchurian(Dry or Gravy) .....	220
Baby Corn Chilly Fry(Dry or Gravy) .....	220
Mushroom Chilly Fry(Dry or Gravy).....	230
Veg. Spring Roll .....	210
Oriental Spring Roll .....	220
Veg. Wonton Fry .....	220
Veg. Mushroom Bamboo Shouts .....	210
Veg. Hakka Noodles .....	180
American Chopsey .....	180
Schezwan Noodles.....	185
Chilly Garlic Noodles.....	180
Veg. Fry Noodles .....	180

Manchurian Noodles .....	180
Singapore Noodles.....	180
Singapore Rice .....	210
Veg. Fry Rice .....	170
Manchurian Fry Rice .....	180
Mushroom Fry Rice .....	190
Schezwan Fry Rice .....	180
Chilly Garlic Noodles Rice .....	190
Chilly Garlic Potato .....	160
Veg. Lolly Pop .....	220
Chinese Bhel .....	190

## Indian Main Course



### PANEER & CHEESE

280 gm

Paneer Angara.....	220
Paneer Pasaenda .....	210
Paneer Lababdar .....	215
Paneer Tawa Masala .....	215
Paneer Toofani .....	220
Paneer Handi .....	200
Paneer Kadai.....	200
Paneer Tikka Masala.....	195
Paneer Butter Masala.....	195
Paneer Palak.....	185
Paneer Bhurji .....	215
Paneer Shahi .....	215
Paneer Mughlai .....	210
Paneer kaju .....	220
Paneer Lasuni .....	215
Paneer Mutter .....	185
Paneer Corn Capsicum.....	210
Cheese Butter Masala .....	215
Cheese Angoori.....	215
Cheese Akbari.....	215



## KAJU & KOFTAS

280 gm

Khoya Kaju .....	220
Kaju Curry .....	220
Kaju Kadai.....	230
Veg. Kofta .....	185
Nargis Kofta .....	180
Kashmiri Kofta .....	190
Malai Kofta .....	200
Jain Kofta .....	200
Cheese Kofta .....	210



## VEGETABLES

280 gm

Special Milestone Veg. ....	230
Tawa Vegetable .....	210
Veg. Toofani .....	215
Veg. Angara.....	210
Veg. Handi Masala .....	200
Veg. Kadai.....	195
Veg. Kolhapuri .....	195
Veg. Jaipuri .....	190
Veg. Diwani Handi.....	205
Veg. Makkhan Wala.....	195
Shahi Vegetable .....	195
Methi Mutter Malai .....	195
Methi Mutter Masala.....	190
Methi Mushroom Mutter Masala .....	205
Baby Corn Mushroom Masala .....	210
Baby Corn Butter Masala.....	210
Palak Corn Capsicum.....	200
Plain Palak .....	185
Mix Veg.....	180
Boiled Veg.....	180
Tomato Corn Bharta .....	195
Chana Masala.....	180
Aloo Mutter Masala.....	180
Aloo Gobi Dry .....	180
Aloo Shuki Bhaji .....	170
Aloo Palak.....	180



## DAL

280 gm

Dal Tadka .....	170
Dal Makhani.....	180
Dal Fry.....	150
Dal Palak .....	170



## ROTIES - TANDURI

35 gm

Cheese Nan .....	88
Hariyali Nan .....	78
Kashmiri Nan .....	98
Plain Nan .....	48
Butter Nan .....	53
Stuffed Masala Nan .....	68
Onion Kulcha .....	53
Masala Kulcha.....	58
Butter Kulcha .....	48
Plain Kulcha.....	43
Methi Paratha .....	48
Laccha Paratha .....	48
Butter Paratha .....	43
Plain Paratha .....	38
Stuffed Masala Paratha .....	48
Butter Roti.....	28
Plain Roti .....	25
Missi Roti .....	48
Makai Roti .....	48
Cheese Garlic Nan.....	88



## INDIAN RICE & BIRYANI

200 gm

Handi Dum Parda Biryani .....	230
Special Veg. Biryani .....	195
Veg. Hyderabad Biryani.....	205
Veg. Pulao (Plain or Masala) .....	180
Peas Pulao .....	180
Mushroom Onion Pulao.....	195
Kashmiri Pulao.....	200
Jeera Rice .....	150
Plain steam Rice .....	140
Masala Dal Khichdi with curd.....	170
Lemon Rice .....	150



## BUTTER MILK, CURD & LASSI

200 ml

Masala Butter Milk .....	40
Regular Butter Milk (or plain).....	30
Special Milestone Lassi.....	130
Sweet Lassi.....	100
Salted Lassi .....	100
Plain Curd.....	80



## SOUTH INDIAN

200 gm

Mysore Masala Dosa .....	140
Mysore Plain Dosa .....	130
Hyderabad Masala Dosa .....	140
Hyderabad Plain Dosa .....	130
Paneer Chilla.....	140
Mix uttapam .....	130
Tomato Uttapam.....	120
Onion Uttapam .....	120
Upma Chutney .....	105



## SNACKS

(12 x 12cm) 80 gm

Cheese Garlic Bread.....	130
Chesse Corn Chilly Toast .....	130
Veg. Cutlet .....	85
Aloo Tikki .....	100
Veg. Cheese Sandwich .....	90
Veg. Club Sandwich .....	100
Jam Cheese Sandwich.....	90
Veg. Sandwich .....	70
Bombay Masala Sandwich .....	90
Veg. Grilled Sandwich.....	90
Cheese Grilled Sandwich .....	100
Cheese Chilly Toast.....	90
Cheese Garlic Toast.....	90
Cheese Toast .....	90
Bread Butter .....	65
Toast Butter .....	70
Aloo Paratha with curd.....	130
Poori ( Bhaji / Chana ).....	140
Mix Veg. Pakoda.....	90
Paneer Pakoda .....	130
Potato Chips.....	80
Veg. Samosa .....	90



DESSERTS & SWEETS

100 gm

Sunday Special Ice-cream .....	170
Almond Carnival Ice-cream .....	55
Kesar Pista Ice-cream .....	55
Kaju Draksh Ice-cream .....	45
Butter Scotch Ice-cream.....	45
Strawberry Ice-cream.....	50
Chocolate Ice-cream .....	50
Vanilla Ice-cream .....	40
Mango Ice-cream.....	45
American Nuts.....	55
Raj Bhog Ice-Cream .....	55
Gulab Jamun .....	50
Hot Gulab Jamun with Ice-cream.....	85
Cherry Berry Ice-cream.....	45
Indian Kheer .....	85



HOT BEVERAGES

120 ml

Indian Masala Tea.....	40
Regular Tea .....	35
Service Tea.....	55
Black Tea .....	30
Hot Coffee .....	40
Black Coffee .....	35
Bournvita (Hot / Cold) .....	80
Hot or Cold Milk .....	70

Terms & Conditions.

1. Order Once Placed Will Not Be Cancelled
2. Since Food Is Made To Your Order, It Would Take Approx 20 Minutes To Serve On Your Table
3. Jain Food Available
4. Only Available Items Will Be Served
5. Rates Are Subject To Change Without Notice
6. Outside Food, Beverages, Non-vegetarian food & Alcoholic Drink Is Strictly Prohibited
7. Parking At Customer's Risk

\* Taxes Extra

### AMENITIES & SERVICES

- 32 Extravagant Rooms Having Category From Deluxe To Executive & Suite
- Variety Of Dining Items At "Foodberry" & "Flutes Restaurant"
- Contemporary Banquets "Silver Leaf" & "Evershine" With Change Room
- "Emerald" The Conference Room / Board Room
- Entertainment Room For Theme Parties
- Lawn Area For Events
- Wi-fi Access Zone
- All Major Credit Card Acceptable
- 24 Hours Generator Backup



**MILESTONE**  
HOTEL \* BANQUETS \* RESTAURANT

*The Royal Ambience*

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