



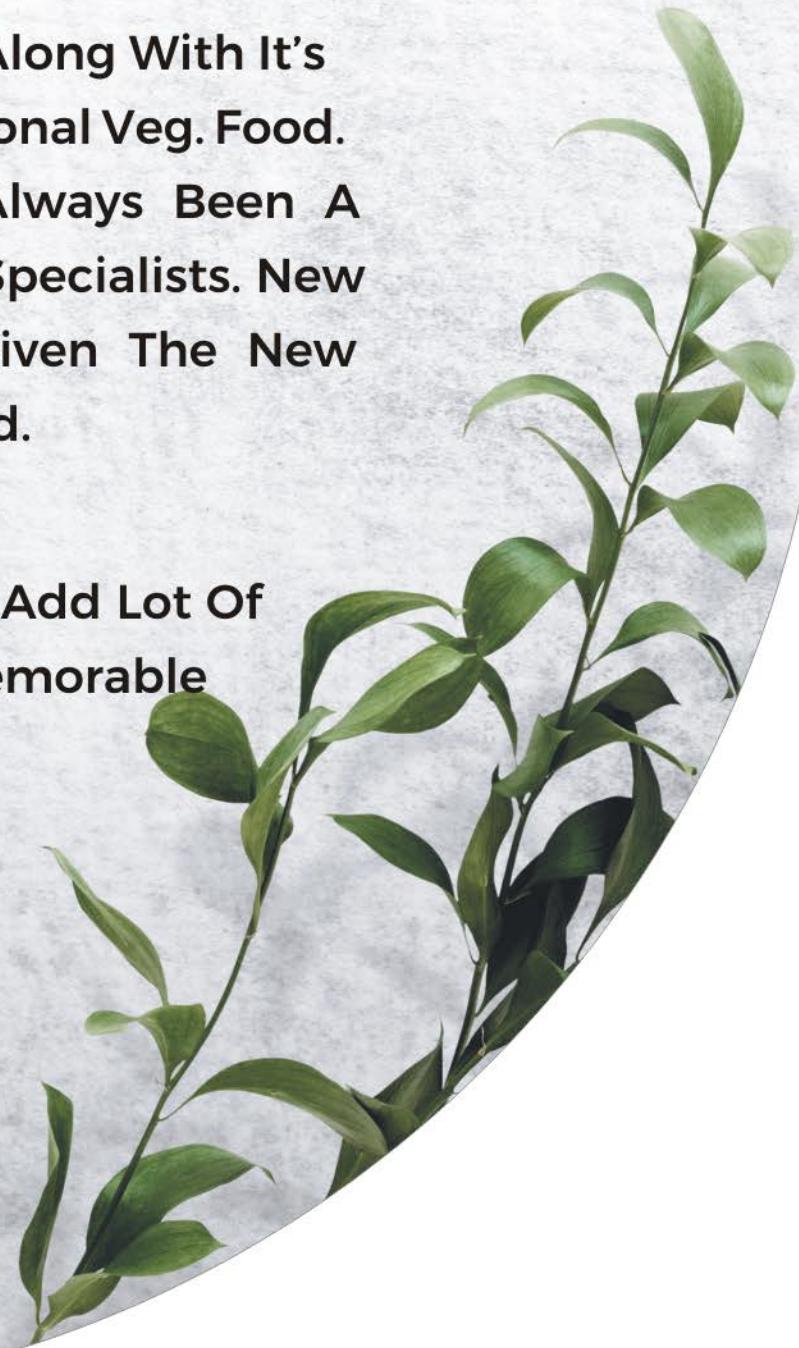


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The Multi Cuisine Restaurant Brings Along With It's Warmth Of Service The Flavors Of International Veg. Food. The Spice From Indian Terrains Have Always Been A Delight For Delicious Kababs And Indian Specialists. New Western And South East Asian Have Given The New Flavors To The Connoisseurs At Ahmedabad.

At LA CREST We Not Only Serve Food But Add Lot Of Personal Touch To Give All It's Patrons A Memorable Time.

**RESTAURANT  
BANQUETS  
ROOMS  
GARDEN PARTY PLOT**





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## MOCKTAIL & BEVERAGE BAR

**Frozen Berry Daiquiri** 240

Blue-berry, Cranberry & Strawberry...served Frozen

**Kiwi Mint Mojito** 220

Fresh Kiwi Chopped With Lemon, Ithlemon, Mint, Mojito Syrup, Ice And Topped With Sprite.

**Moscow Mule 0.0** 250

Ginger Beer, Lime Juice Cordial, A Dash Of Soda

**Fresh Watermelon Mojito** 220

Fresh Watermelon Chopped With Lemon, Mint syrup, Ice Topped With Sprite.

**New-zeal** 260

Slow-pressed Fresh Kiwi, Green-Apple & Fresh Mint

**Pomegranate Mojito** 225

Fresh Chopped Pomegranate With Lemon, Mint, Mojito Syrup Along With Crushed Ice And Topped With Sprite

**Orange Zinger** 240

Slow-pressed Fresh Orange& Green Apple Juice Cocktail With A Dash Ginger Zing

**Fresh Mint Mijoto** 215

Fresh Mint Chopped With Lemon, Mint Syruo, Mojito Garnished With Lemon Slice

**Time Travel** 220

Slow-pressed Fresh Pomegranate, Pineapple Juice & Jalapenos

**Strawberry Martini** 230

Fresh Strawberry Crush With Ice, Lemon, Soda, Strawberry Syrup, Black Salt, Topped With Sprite

**Peach Martini** 230

Fresh Peach Crush With Ice, Lemon, Soda, Peach Syrup, Black Salt Gamished With Peach And Lemon Slice

**Kiwi Martini** 230

Fresh Kiwi Chopped With Ice, Lemon, Mint, Kiwi Syrup, Black Salt Topped With Sprite

**Fruit Punch** 230

All Time Favourite Combinaton Of Mix Fruit Juice.

**Strawberry Punch** 220

A Blend Combination Of Strawberry, Sprite, Strawberry Crush, Ice Cream With Dash Of Lime.

**Green Goddess** 230

A Blend Combination Of Khus Syrup, Sprite With Dash Of Lime.

**Pina Coloda** 230

A Blend Combination Of Pineapple Juice, Sprite, Vanilla Ice Cream, Coconut Essence With Dash Of Lime.

**Mango Tango** 230

A Blend Of Chopped Mango, Ice Cream, Mint, Mango Tango Juice With Dash Of Lime.

**Blue Lagoon** 200

Combination Of Blue Curacao Syrup, Lemon Juice, Sugar, Lemonade Garnished With Lemon Slice.

**Pink Lady** 215

Combination Of Grenadine Syrup, Strawberry, Sugar, Orange, Milk Garnished With Lemon Slice.

**Cinderella** 220

Combination Of Lemon Juice, Orange Juice, Pineapple Juice, Grenadine Syrup Dash With Orange / lemon Slice.

**Russia With Love** 250

Combination Of Mango Ice Cream/juice,soft Drink, Chocolate Syrup & Garnished With Cheery

**Fresh Lime Soda (sweet/salted)** 130

**Soft Drinks** MRP

**Lassi (Sweet/Salted)** 160





## MILK SHAKE

Creamy Mango Smoothie	260
Oreo Cookie Shake	220
Oreo Twix & Kitkat Shake	240
Regular Shake	220
Premium Shake	250
Cold Coffee	180
Cold Coffee With Ice Cream	200



## ACCOMPANIMENTS & SALAD

Green Salad	170
Russian Salad	250
Waldorf Salad	310
Caesar Salad	280
Lettuce Salad	310
Mix Pasta Salad	280
Kachumber Salad	180
Peanut Chat Salad	290
Corn Potato Salad	260
Baby Cube Cottage Cheese Salad	280
Mexican Salad	280
Mint Raita	160
Veg. Raita / Khajur Raita	170
Tomato Cucumber Raita	180
Pineapple / Mix Fruit / Apple / Anar Raita	180
Butter Milk / Masala Butter Milk	90/100
Roasted Papad	45
Fried Papad	48
Masala Papad	80
Sev Masala Papad	100
Cheese Masala Papad	140



## SOUP

<b>Selection of Tomato Soup</b> All Time Favorite Creamy Tomato Base Soup	220
<b>Roasted Tomato Bell Pepper</b> Coloured Bell Pepper, Tomato Roasted And Chopped With Black-green Olives, Chilli, Basil, Chilli Flakes And Oregano Cooked With Spices	235
<b>Cheese Corn Tomato Soup</b> Tomato Base Creamy Soup Cooked With Sweet-corn And Spices With Grated Cheese.	250
<b>Veg. Sweet Corn Soup</b> Sweet Corn Creamy Cooked With Water, White Paper, Aromimatic Powder & Topped Cream	220
<b>Mexican Tortilla Soup</b> A Coloured Bell Paper Chopped With Two Types Of Beans With Spring Onion And Mexican Spices Garnished With Tortolla Chips And Parsley.	230
<b>Mexican Chilli Beans Soup</b> A Spicy Soup Cooked With Two Type Of Beans, Coloured Bell Pepper, Spring Onion And Added Mexican Spices Garnished With Parsley.	230
<b>Jalapeno Cheese Soup</b> A Rich Creamy Cheese Soup Cooked In Cheddar Cheese Along With Carrot, Yellow Onion, Jalapeno Peppers With Spices And Garnished With Green Onion.	230
<b>Broccoli Cheddar Cheese Soup</b> A Rich Indulgent Soup Cooked With Fresh Broccoli Paste, Cheddar Cheese, Spring Onion Spices Garnish With Thinly Sliced Green Onion.	260
<b>Thai Coconut Soup</b> Authentic Bold And Delicious Soup Cooked In Thai Red Curry Paste, Coconut Milk, Mushroom Sliced	280
<b>Lemon Coriander Soup</b> A Healthy Lemon Coriander Vitamin Rich Soup Cooked In Fresh Vegetable Stock With Chopped Coriander, Onion, Green Chillies , Garlic, Cabbage, Carrot And Lemon Garnish With Chopped Coriander.	230
<b>French Onion Soup</b> A Clear Soup With Caramelized Onion Cooked In Fresh Vegetable Stock, Spring Onion, Sesame Oil, With Spices Garnish With Cheese Toast And Parsley.	230
<b>Tom Yum Soup</b> A Traditional Spicy & Sour Thai-chinese Soup Cooked With Stir Fried Fresh English Vegetables, Mushrooms, French Beans, Carrot, Thai Spices, Garnish With Basil.	230
<b>Potato Leek Soup</b> A French Classic Creamy Potato Soup Cooked In Chopped Leek, Garlic, Potato, Ground Black Pepper, Rich Cream With Spices Garnish With Parsley.	220
<b>Asian Green Soup</b> A Spicy Thai Clear Soup Stir Fried Veg. With Spices Along Dash Of Lime , Garnish With Singbhujia.	240
<b>Creamy Cilantro Soup</b> A French Soup Very Rich Delicately Flavored Cilantro In Mexican Cream Cooked In Coloured Bellpepper ,cilantro And Spices Garnish With Parsley.	240
<b>Broccoli Almond Soup</b> Thick And Protein Rich Healthy Creamy Soup Cooked In Broccoli, Almond Paste With Chopped Onion, Garlic, Celery, Black Peppercorns With Spices Garnish With Chopped Roasted Almond.	250
<b>Shangtan Soup</b> A Japanese Spicy Soup Cooked In Juliens Of English Veg., Sesame Oil, Basil, Tom Yum Paste Added Spices Garnish With Basil Leaves.	230
<b>Veg. Manchow Soup</b> All Time Favorite Chinese Traditional Soup Cooked In Chopped Ginger, Garlic, Vegetables, Added Chinese Spices Garnished With Crispy Fried Noodles.	230
<b>Veg. Hot &amp; Sour Soup</b> All Time Favorite Chinese Traditional Spicy Soup Cooked In Chopped Ginger, Garlic, Julien Vegetables Added Chinese Spices Garnish With Coriander.	230
<b>Eight Treasure Soup</b> Chopped Celery, Broccoli, Carrots, Noodles, Tofu, Onions, Spring Onions, Almond Slivers In Soy-veggie Broth.	280
<b>Nanjing Dumpling Soup</b> Spicy Hot N Sour Soup With Dimsums	280





## ORIENTAL & MEXICAN STARTERS

<b>Potato Cheese Rosti</b>	<b>399</b>
Blanced Waffer Potato With Italian Spices And Herbs Topped With Process Cheese Served With Salsa Curry And Sour Cream	
<b>Banana Cheese Rosti</b>	<b>410</b>
Blanced Of Raw Banana With Italian Spices And Herbs Topped With Process Cheese Served With Salsa Curry And Sour Cream.	
<b>Mexican Hot-Pot</b>	<b>450</b>
House Favorite Rice Tossed With Coloured Bell Pepper, American Corn, Rajma Added Mexican Spices And Topped With Salsa And Nachos.	
<b>Arabita Pasta</b>	<b>399</b>
Penel Pasta With Arabitasouce With Bell Peppers , Chilly Flacks And Oragano.	
<b>Alfredo Cheese Pasta</b>	<b>399</b>
Alfredo Sauce With Fusli Pasta Oragano, Bell Pepper.	
<b>Ricodasouce Pasta</b>	<b>429</b>
Ricodasouce With Pine Pasta With Rocoda Cheese Bell Pepper And Oraganoherb's.	
<b>Spinach Cheese Balls</b>	<b>380</b>
Chopped Spinach With Fried Garlic ,four Types Of Cheese, Added Spices Coated , Deep Fried And Served With Pesto Sauce.	
<b>Cheese Quesadilla</b>	<b>429</b>
Green-black Olives ,sweet-corn,basil And Spices With Process Cheese Sauteed And Wrapped In Tortilla Sheet And Pan Grilled Served With Salsa Curry And Sour Cream.	
<b>Burritos Del Casa</b>	<b>410</b>
Two Type Of Beans With Black Pepper, Olives Sauteed With Spices , Process Cheese Wrapped In Tortilla Sheet And Served With Salsa Curry And Sour Cream.	
<b>Cheese Fondue</b>	<b>440</b>
Accompanied With Saute Exotic Vegetables, Foccacia Whole Wheat Bread With Olives & Herbs Served With Three Type Of Lavas Bread.	
<b>Tostadas</b>	<b>410</b>
Pile Them With Your Favorite Toppings And Dig In These Are Made With A Crispy Fried Corn Tortilla Topped With Refried Beans, Grated Cheese, Chopped Avocado And Tomato, Sliced Lettuce, And Salsa.	
<b>Nachos Supreme</b>	<b>350</b>
Super Popular Mexican Snack Made Of Corn Chips Served With Salsa Curry And Cheese Sauce.	
<b>Tacos</b>	<b>380</b>
A Traditional Mexican Dish Consisting Of A Small Hand Sized Corn Tortilla Sheet Wrapped With Two Type Of Beans Seasoning And Spices With Process Cheese.	
<b>American Cheese Ball</b>	<b>390</b>
American Corn Crushed With Chopped Coloured Bell Pepper, Three Type Of Cheese, Basil, and Deep Fried Served With Thousand Sauce.	
<b>Cottage Cheese Pesto</b>	<b>399</b>
Finger Cut Cttage Cheese Tossed With Added Spices In Pesto Sauce Garnish Basil Leaves.	
<b>Paneer Signature Roll</b>	<b>429</b>
Cubes Of Cottage Cheese With Italian Added Seasoning, Gratedcheese, Wrapped With Bread Sheet Served With Salsa Curry And Sour Cream	
<b>Garlic Brad</b>	<b>240</b>
Anitalian Side Dish Loaded With Juicy Topping	<b>380</b>





## ORIENTAL & MEXICAN STARTERS

**Mexican Rice With Salsa Curry** 380

Mexican Rice, Rajma, With Salsa Souce,bell Papper, American Corn

**Veracruz - Cowboy Rice** 410

Cheddar Cheese & Tripeppers Tossed In Brown Veracruz Sauce Served With

**Green Herb Rice** 429

Cheese-cottage Cheese Rancheros-mexican Rice Bbq Of Cheese, Cottage Cheese Served On Bed Of Mexican Rice

**Mexican Rice** 310

Rice, American Corn, Bell Papper, Chilli Flakes Cooked With Mexican Sauce

**Dragon Cottage Cheese With Spinach Dust** 440

Triangular Cutting Of Cottage Cheese Coated With Corn Flour, Deep Ffried, Sauted With Schezwon Sauce, Chinese Spices, Garfnished With Crunch Of Spinach.

**Davil Paneer** 399

Diamond Cutting Of Cottage Cheese Coated, Deep Fried And Stirred With Spicy Red Curry Paste Along With Thai Spices, Crushed Peanuts, Coconut Milk And Garnished With Spring Onion.



## THAI STARTER BAR

**Thai Phad Noodles** 380

Flat Thai Style Noodles With Thai Spices And Exotic Veggies

**Khow Suey** 429

Garnished Meal With Magnificent Topping Made

**Burmese Garlic Noodles** 380

Burmese Style Noodles And Juliennes, Tossed In Garlic Sauce

**Teriyaki Stir Fried Noodles** 360

Your Favourite Noodles With Japanese Twist

**Sai Kung Noodles With Hot Fried Dumplings** 340

Famous On The Street Of Sai-kung, A Province In Hong Kong

**Chow Mein** 360

A Chinese Nepalese Fusion... Noodles Tossed Well In Chilli Soy Sauce And Juliennes

**Korean Style Veg. & Noodles - Basli Butter Sauce - Steam Rice** 440

A Fragrant Korean Dish With Veggies, Noodles And Steam Rice

**Exotic Pot Vegetables In Black Pepper Sauce - Burnt Garlic Friend Rice** 440

A Dish From Inner Mongolia

**Thai Red Curry - Steam Rice** 380

Spicy Thai Curry

**Thai Green Curry - Steam Rice** 380

Fragrant Curry Of Basil, Tofu And Exotic Veggies

**Cottage Cheese Tri-Peppaers Sauce** 410

Our Version Of Paneer Chilly Brown Sauce & Fried Rice





## INDIAN STARTER BAR

<b>Kabab Platter</b>	<b>888</b>
3 Type Of Tikka, Tanduri Aloo Ghobi & Sheekh Kebab	
<b>Maharaja Platter</b>	<b>2023</b>
<b>Pathankot Ke Paneer Tikka</b>	<b>440</b>
Lal Mirch, Malai, Pudina, Resmi, Peshawari	
<b>Peri-Peri Paneer Tikka</b>	<b>450</b>
Paneer Tikka With Tingling Cheese Peri Peri Sauce	
<b>Paneer Kathi Rolls</b>	<b>440</b>
Kabab With Kolkata Connection...	
<b>Tandoori Momo</b>	<b>399</b>
A Speciality Of Nepal With Indian Twist Momos Stuffed With Farm Veggies, Marinated In Tandoori Masalas And Grilled In Tandoor	
<b>Hariyali Cheese Kabab Croquettes</b>	<b>380</b>
Our Special Presentation Of Hara-Bhara Kabab	
<b>Tandoori Shrooms</b>	<b>399</b>
Farm Fresh Mushrooms Stuffed With Fresh Ground Masalas, Cheese, Grilled To Perfection	
<b>Tandoori Bharwan Aloo</b>	<b>410</b>
Recipe From The Royal Kitchen Of Avadh... Big Potato Stuffed With Crumpled Cottage Cheese, Cashews And Lucknowi Spices, Grilled To Perfection	
<b>Corn Tikki</b>	<b>380</b>
American Corn Crushed, Soaked In Pan With Added Indian Spices, Deep Fried And Served With Green Chutney And Salad	
<b>Cheese Ball</b>	<b>399</b>
Permision Cheese And Mozzarella Cheese, Chilli Flakes, Organon, Bread Crums,	
<b>Paneer Chilli Dry / Gravy</b>	<b>399</b>
Triangular Cutting Of Paneer, Bell Pepper, Spring Onion With Added Chinese Spices And Topped With Spring Onion	
<b>Veg. Manchurian Dry / Gravy</b>	<b>360</b>
Deep Fried Chopped Indian Vegetable With Chinese Spices And Tossed Garnished With Spring Onion And Coriander	
<b>Veg. Spring Roll</b>	<b>340</b>
Deep Fried Julienne Vegetables With Indian And Chinese Spices Wrapped In Thin Pancake.	
<b>Oriental Crispy Veg.</b>	<b>329</b>
Chopped Indian And English Vegetable Batter Fried And Toassed With Chinese Sauce And Spices.	
<b>Paneer Manchurian</b>	<b>380</b>
Cube Cutting Of Paneer, Deep Fried Chopped Indian Vegetable With Chinese Spices And Tossed Garnished With Spring Onion And Coriander	
<b>Chinese Bhel</b>	<b>299</b>
Rice And Crispy Noodles, Manchurian, Bell Papper With Chinese Sauces And Spices.	
<b>Baby Corn Chilli Dry</b>	<b>360</b>
Triangular Cutting Of Baby Corn, Bell Pepper, Spring Onion With Added Chinese Spices And Topped With Spring Onion	
<b>Paneer Schzwan</b>	<b>380</b>
Cube Cutting Of Paneer, Deep Fried Chopped Indian Vegetable With Schzwanz Sauce And Tossed Garnished With Spring Onion And Coriander	
<b>Veg. Lolipop</b>	<b>340</b>
8 Pcs Lolipop With Schzwanz Sauce, Bell Papper, And Chinese Spices And Topped With Spring Onion	
<b>Paneer Signature Roll</b>	<b>410</b>
Cubes Of Cottage Cheese With Italian Seasoning, Grated Cheese, Wrapped With Bread Sheet And Served With Salsa Curry	





## ORIENTAL INTERNATIONAL STARTER BAR

### Por Pia Che

(6 Pcs) Rolls Stuffed With Glass Noodles, Chinese Cabbage & Colored Peppers. Served With Sriracha Sauce

450

### Tokyo Style Oyster Cream Potatoes

(6 Pcs) Baby Potatoes Seasoned In Japanese Spices Finished With Light Wasabi Cream

450

### Devil Chilli Broccoli

(8 Pcs) For The Spice Lovers... Broccoli & Bell Pappers Tossed With Hot Sambal Sauce

480

### Tokyo Tempora

(12 Pcs) Japanese Fritters Of Asparagus, Carrots, Broccoli, Fred-yellow Pappers Baby Corn Seasoned With House Made Togarashi Served With Tentsuyu

510

## DIMSUM & BAO BAR

### Dimsum - Curry Sauce

(6 Pcs) Dimsum Of Asparagus Spinach With Curry Sauce

465

### Cottage Cheese Chilli Bao

(4 Pcs) Indo-asian Style Cottage Cheese Chillies Stuffed In Fluffy Bao

425

### Burnt Chilli Water Chest Nuts

(6 Pcs) Dimsums Of Water Chest Nut Tossed In Celery & Butter Garlic

450

### Chi Chow Veggie

(6 Pcs) Fresh Pan Asian Veggie Dimsums

450

### Pin-pan of Dimsums

(9 Pcs) Assortment Of Dimsums-burnt Chilli Water Chest Nuts, Chi-chow Veggie, Dimfsum-curry Sauce

510

## SUSHI BAR

### Yashi Tempura

(6 Pcs) Carrots, Green And Yellow Zucchini & Asparagus

470

### Fantastic Shrooms

(6 Pcs) Exotic Enoki Mushroom Sushi

465

### Avocado & Spicy Carrot Rolls

(6 Pcs) Specially For The Avocado Lovers

450

### Sushi Mariawase

(9 Pcs) Blissful Sushi Boat With Assortment Of All The Sushi In The House

499

## RISOTTO BAR

### Sun Dried Tomato Risotto

Arborio Rice Flavoured With A Smoothy Creamy Cheese Sauce Sautéed With Onion, Garlic, Leek, Celery, And Sun Dried Tomato With Added Spices.

450

### Four Cheese Risotto

Cream And Cheese Added Arborio Rice Cooked With Italian Seasoning With Four Cheese Garnished With Parsley

450

### Pesto Risotto

Arborio Frice Flavoufred With A Smooth Creamy Sheese Sause With Onion, Garlic, Leek, Celery, And Sun-dried Tomato With Added Spices In Pesto Sauce.

450





## ORIENTAL INTERNATIONAL STARTER BAR

### NAANZA BAR

<b>Naanza Lacristy Spice Max</b>	<b>410</b>
Jalapenos, Refd Paprika, Onions, Capsicum, Peri-peri Sauce & Hot Sauce, Cheese, Basil, Naanza Sauce	
<b>4 Cheese Naanza</b>	<b>450</b>
Cheddar, Mozerella, Jack & Parmesan Cheese Laid Artistically Naanza, With Pizza Sauce, Basil Leavis	
<b>Tandoori Achari Paneer Naanza</b>	<b>450</b>
Achari Paneer Tikka, Capsicum, Onion, Jalapeno	
<b>Cheese Stuffed Mushrooms Naanza</b>	<b>465</b>
Cheese Stufffed Mushroom Tikkas, Tomatoes, capsicum, Onions, Cheese, Naanza Sauce, Cheese	
<b>Paneer Lababdar Naanza</b>	<b>440</b>
Creamy Paneer Lababdar, Lachha Pyaz, Capsicum On Your Soft And Fluffy Naanza With Cheese And Naanza Sauce	



### SIZZLING & SIZZLERS BAR

<b>Special Sizzlers</b>	<b>699</b>
Born Garlic Rice, Sote Eng. Veg., French Fry, Veg. with Brown Sauce Served with Process Cheese Spring Onion Preparation	
<b>Ukrainian Grilled Sizzlers</b>	<b>550</b>
Stuff Tomato, Stuff Capsicum, Cuttless, Stir Sote Veg., French Fries, Kirwell Sauce Mecroni, Garniced with Greteed Cheese Coriander Spring Onion	
<b>China Town Sizzlers</b>	<b>550</b>
Veg. Fried Rice, Noodles Vonton, Semi Paneer Chilly Gravy, Manchurian Dry, French Fry, Garnished with Cheese Spring Onion & Coriander	
<b>Ola Mixicano Sizzlers</b>	<b>599</b>
Mexican Rice, Mexican Paneer, Mexican Veg., Souree Sote Veg. with French Fry, Kirwell Souree Mecroni, Garniced with Greteed Cheese Coriander Spring Onion	
<b>Paneer Shashilk Sizzlers</b>	<b>599</b>
Butter Bell Pepper Rice, Sote Veg., Sote Eng. Veg. French Fry, Paneer with Mouster Sauce, Garnished with Greteed Cheese with Spring Onion & Coriander	
<b>Paneer Stick Sizzlers</b>	<b>599</b>
Stuff Capsicum, Stuff Tomato, Hubs Rice, Paneer Stick with Wrooster Sauce, Sote Eng. Veg. French Fries & Greteed Cheese, Garnished with Spring Onion & Coriander	
<b>Veg. Tandoori Sizzlers</b>	<b>629</b>
Sote Eng. Veg., Lal Mirch Paneer Tikka, Bharvan Aloo, Kunbh Najakat, Chilly Milli Steak Kabab, Selento Paneer Tikka, Tandoori Aloo Gobi, Garnished with Cheese Coriander	
<b>Continental Sizzlers</b>	<b>629</b>
Spaghetti Agelio, Sote Eng. Veg., Green Mama Spicy Sauce, French Fry, Garnished with Cheese Spring Onion & Coriander	
<b>Thai Sizzlers</b>	<b>629</b>
Green Thai Noodles, Green Thai Curry, French Fries, Red Thai Fried Rice, Eng. Sote Veg., Garlic Bread, bruschetta, Garnished with Pasli Greteed Cheese and Chilli Flags.	





## ORIENTAL INTERNATIONAL STARTER BAR

### CONTINENTAL BAR

Baked Cheese Macaroni / Pineapple	465
Baked Veg. Pineapple	450
Baked Veg. Florentine	450
Baked Augrutine	460
Baked Mexican Trio	465
Baked Lasagna	499
French Cannelloni	499
Baked Fravioli In Pesto Sauce	450



### CHINESE MAIN COURSE, RICE & NOODLES BAR

Veg. Sweet & Sour Sauce	380
Veg. Hot & Garlic Sauce	399
Veg. Hakka Noodles	399
Veg. Schezwan Noodles	429
Veg. Chilli Garlic Chopcy	380
American Chopcy	429
Chinese Chopcy	399
Mushroom Manchurian	429
Veg. Manchurian Noodles	380
Veg. Garlic Noodles	410
Veg. Fried Rice	275
Sechzwan Fried Rice	299
Manchurian Fried Rice	299
Mushroom Fried Rice	299
Mexican Fried Rice	299
Oriental Fried Rice	299
Triple Fried Rice	429





## PANEER MAIN COURSE BAR

**Signature Paneer (Makhani Gravy)** 470  
Two Layers Of Coin Cutting Cottage Cheese With Chopped Spinach, crushed American Corn, Cardmom, Grated Jaifal, Added Indian Spices Cooked In Rich Makhani Gravy Garnished With Grated Cottage Cheese And Coriander

**Paneer Bhurjee Lasangnia (Makhani Gravy)** 465  
Two Layer Of Cottage Sheet Stuffed With Paneer Bhurjee Dry Added Indian Spices And Baked, Topped With Rich Makhani Gravy Garnished With Grated Paneer And Chopped Coriander.

**Paneer Barrel (Brown Gravy)** 450  
Stuff Paneer With Mawa, Cashew Nut, Cottage Cheese Added Spices Coated, Deep Fried And Cooked In Rich Brown Gravy Garnished With Grated Paneer And Chopped

**Paneer Rulate (Makhani Gravy)** 465  
Grated Cottage Cheese, Rich Mawa With Added Spices, Saffron Flavour Cooked In Rich Makhani Gravy, Garnished With Grated Paneer And Chopped Coriander

**Paneer Khurchan (Brown Gravy)** 450  
Finger Cut Of Cottage Cheese And Coloured Bell Pepper, Basil Ajwain And Indian Spices Cooked In Rich Makhani Gravy Garnished With Grated Cottage Cheese And Coriander

**Burhani Dum Paneer** 470  
Square Cut Cottage Cheese Stuffed With Grated Cottage Cheese, Mawa, Saffron, Added Indian Spices Deep Fried And Topped With Rich Makhani Gravy Served In Dum Pot.

**Paneer Tikka Masala** 465  
Cottage Cheese Marinated In Indian Spices, Roasted And Cooked With Red Gravy And Garnished With Coriander

**Paneer Butter Masala** 470  
Square Cut Cottage Cheese, Added With Indian Spices, Butter And Cooked In Red Gravy

**Paneer Tikka Lababdar** 465  
Finger Cut Roasted Cottage Cheese With Added Traditional Spices, Honey And Cooked In Red Gravy Garnished With Coriander And Honey

**Paneer Handi** 465  
Cubes Of Cottage Cheese With Added Spices And Dice Cut Onion, Capsicum And Cooked In Brown Gravy

**Kadai Paneer** 465  
Cubes Of Cottage Cheese Onion, Capsicum, Red Chilli And Cooked In Red Gravy

**Paneer Khada Masala** 470  
Cubes Of Cottage Cheese Cooked In Brown Gravy With Added Khada Masala Prepared From Indian Traditional And Aromatic Spices

**Cheese Butter Masala** 510  
Cubes Of Cheese Cooked In Red Gravy With Added Spices, Butter And Topped With Cheese And Butter.

## KAJU & KOFTA'S

<b>Nargis Kofta</b>	450
<b>Cheese Angoori Kofta</b>	490
<b>Cheese Kofta</b>	490
<b>Malai Kofta</b>	490
<b>Khoya Kaju (sweet)</b>	490
<b>Kaju Curry</b>	490
<b>Kaju Masala</b>	490
<b>Kaju Butter Masala</b>	480

## VEG. MAIN COURSE BAR

<b>Signature Vegetable</b>	<b>425</b>
Exotic Indian / English Vegetables Sauteed In Pan With Indian Spices Cooked In Rich Brown Gravy.	
<b>Veg. Nizami Handi</b>	<b>415</b>
Exotic Indian Vegetables With Chopped Spinach, American Corn In Spinach Gravy With Indian Spices.	
<b>Veg. Aneri-ganeri</b>	<b>415</b>
Combination Of Fresh Methi, Palak, Green Peas, American Corn, Cooked In Spinach Gravy With Indian Spices	
<b>Veg. Diwani Handi</b>	<b>435</b>
Exotic Indian Vegetables With Baby Corn, Mushroom, Diced Cutting Of Tomato Cooked In Spinach Gravy With Indian Spices.	
<b>Vegetable Afghani</b>	<b>415</b>
Diced Cut Mushroom, Vegetables, Capsicum, Onions And Baby Corn Cooked In Brown And Cashew Nuts Gravy.	
<b>Veg. Makhanwala</b>	<b>410</b>
Executive Indian Vegetable Cooked In Red Gravy With Added Spices	
<b>Veg. Kadai</b>	<b>415</b>
Dice Cut Executive Indian Vegetable, Onion, Capsicum Cooked In Red Gravy With Added Kadhai Masala.	
<b>Veg. Khada Masala</b>	<b>425</b>
Executive Indian Vegetables Cooked In Brown Gravy With Added Khada Masala Prepared From Indian Traditional And Aromatic Spices	
<b>Veg. Jaipuri</b>	<b>410</b>
Jullienne's Of Executive Vegetables, Onion, Capsicum Cooked In Brown Gravy.	
<b>Veg. Kolhapuri</b>	<b>415</b>
Dice Cut Capsicum, Onion Mix Vegetables Cooked In Red Gravy And Garnished With Coriander	
<b>Veg. Hydrabadi</b>	<b>410</b>
Cube Cut Executive Vegetable Cooked In Spinach Gravy With Added Spices And Touch Of Mint And Coriander	
<b>Navratan Korma (sweet)</b>	<b>430</b>
Executive Vegetables And Fruits Cooked In White Gravy With Added Sugar And Lavanoids.	

## DAL & RICE PREPARATION

<b>Yellow Dal Fry</b>	<b>310</b>
<b>Yellow Dal Tadka</b>	<b>325</b>
<b>Dal Makhani / Dal Pahadi</b>	<b>365</b>
<b>Dal Panchrangi</b>	<b>365</b>
<b>Steamed Rice</b>	<b>230</b>
<b>Jeera Rice</b>	<b>245</b>
<b>Veg. Pulao</b>	<b>250</b>
<b>Kashmiri Pulao</b>	<b>270</b>
<b>Veg. Biryani</b>	<b>390</b>
<b>Veg. Dum Biryani</b>	<b>410</b>
<b>Veg. Hydrabadi Biryani</b>	<b>425</b>
<b>Kesari Biryani</b>	<b>450</b>
<b>Kaju Pulao</b>	<b>325</b>
<b>Parda Dum Biryani</b>	<b>465</b>





## INDIAN BREAD BAR

### Roti

Plain Roti	55
Butter Roti	65
Missi Roti	75
Kasta Roti	85
Tawa Plain Roti	45
Tawa Butter Roti	50
Assorted Roti Basket	325
Rumali Roti	120
Karara Rumali Roti	200

### Naan

Plain Naan	80
Butter Naan	100
Garlic Naan	110
Cheese Naan	140
Cheese Garlic Naan	140
Cheese Chilly Garlic Naan	150
Stuffed Naan	150
Kashmiri Naan	210
Onion Garlic Naan	170
Churchur Naan	125

### Paratha

Plain Paratha	80
Butter Paratha	100
Lassedar Paratha	120
Stuffed Paratha	140
Tawa Paratha	90
Cheese Paratha	120
Sp. Tawa Masala Paratha	150

### Kulcha

Plain Kulcha	80
Butter Kulcha	110
Stuffed Kulcha	150





## DESSERTS BAR

Hot Sizzling Brownie	320
Chocolate Mud Pie	399
Fried Ice-Cream	299
Regular Ice-Cream	199
Premium Ice-Cream	210
Double Sunday	260
Vanilla With Hot Chocolate Sauce	199
Bananza Sprite	240
Gulab Jamun - 4 pcs	160
Gulab Jamun With Ice-Cream	240

### 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 am to 3-00 pm  
Dinner Time : 6-30 pm to 10-45 pm**

**Jain Food in Also Available\***





# MULTIPLE BANQUETS & GARDEN AVAILABLE\*

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

Survey No. 10/1, Opp. Sargasan Lake,  
Sargasan, Gandhinagar, Gujarat - 382421 (India)

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BANQUETS : +91 9712160440  
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