



GRAND
Dinner BellTM
RESTAURANT & BANQUET



The multicuisinerestaurantbringsalong 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 AHMEDABAD

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

Have a Great Time...



RESTAURANT & BANQUET



www.granddinnerbell.com



SHUBH SHURUVAT

250 ml

Fresh Juice (Orange / Sweet Lime / Pineapple)	120
Lassi Sweet / Salt	105
Mango Almond Lassi	130
Dry Fruit Lassi	148
Fresh Lime Soda	85
Fresh Lime Water	75
Jal Jeera Soda	75
Jal Jeera Water	75
Mineral Water	MRP
Aerated Water	MRP
Butter Milk	55



MOCKTAIL

250 ml

Hell's Angle Mint Syrup, Fresh Cream & Cran Berry Juice, Orange Juice , Cola & Honey	155
Citrus Cucumber Fresh Co Blended With Cucumber, Lemon Juice Vanilla Ice Cream With Limca	155
Rosy Lips Strawberry Crush Orange Juice Fresh Lemon Juice With Added Chilled Soda	155
Pineapple Quencher Pineapple Juice Lemon Juice Fresh Pineapple Crush Topping With Pinches Of Cinemon powder Topped With Ice Cubes	160
Blue Lagoon Blue Curaco Lemonade & Sprite Topped With Fresh Mint & Cream	155
Mid-Summer Dream Rose Syrup Pineapple Juice With Kiwi & Banana Crush Toped With Soda	155
Strawberry Daiquiri Orange Juice Sprite Blended Strawberry Crush With Ice Cream	155
Kiwi Lemon Mojito Kiwi Crush & Lemon With Crushed Mint	155
Chocolate Martini Chocolate Syrup Blended With Cream & Crushed Ice	160
Pina Colada Coconut Flavored, Pineapple Juice With Vanilla Ice Cream	155
Pink Lady Strawberry Flavoured With Crushed Strawberry Wish Vanilla & Limca	155

GST EXTRA*



SOUP

250 ml

Broccoli Almond Cheese Creamy Broccoli Soup With Cheddar Cheese Served With Almond Flacks	199
Mexican Tortilla Sauteed Fresh Vegetable With Fresh Herbs In Butter & Stock	160
Cappuccino Of Red Pepper & Zucchini Italian Lentil Soup With Bits Of Zuchchini, Bell Peppers, Topped With Boil Pepper	185
Hot & Sour Fresh Vegetable Contribute Spices ,with Sour Taste	165
Burmese Khow Suey Exotic Veggie & Grated Coconut With Fried Garlic ,onion, Cream Toped with Fresh Coriander	180
Veg. Manchow A Delicate Soup Of Fine Chopped Vegetables In Topped With Crispy Noodles	165
Minestrone Tomato Flavored Soup With Diced Vegetables & Noodles Garnished With Grated Cheese	165
Cheese Corn Tomato Soup Made From Pure Tomato With American Corn Topped With Grated Cheese	175
Tom Kha Je An Exotic Coconut Milk Based Lemon grass & Chilly Flavored Thai Soup	175
Lemon Coriander An Oriental Variety With Fresh Coriander In Fresh Veggie	160
Cream Of Mushroom Sauteed Mushroom With Fresh Herbs In Butter & Stock	170
Tom Yum The Classical Spicy Soup With Chilies & Galangal	170
Veg. Clear Fresh Diced Veg's Corn, Baby Corn Feature In This Clear Soup	150
Sweet Corn Cantonese Style Corn Soup With Vegetable And American Corn	165
Cream of Tomato Fresh Tomato & All Purpose Sauteed In Butter Stock	150
Cream of Veg Sauteed Fresh Vegetable With Fresh Herbs In Butter & Stock	155

GST EXTRA*



SALADS

200 gm

American Leafy Salad 210

Ice Burg Marinated With Mayonnaise White Pepper And Capsico Sauce With Lemon Syrup

Mexican Salad 199

French Beans, Tomato, Corn Tossed In Salsa Dressing Topped With Crispy Tortilla Chips

Waldorf Salad 245

French Apples Celery And Walnut Dressed In Honey Mayonnaise Tossed With Lettuce

Thai Green Salad 199

Fresh Lettuce Tomatoes Cucumber And Red Onion Served Thai Peanut Dressing

Russian Salad 210

All-time Favourite

Insalata Mista Salad 220

Fresh Tomatoes, Cucumber, Lettuce, Oregano, Mozzarella Cheese, Olives, Extra Virgin Olive Oil& Imported Balsamic Vinegar

Garden Fresh Salad - All - Time Favorite 120



RAITA & PAPAD

150 gm

Cool Raita 145

Mixed Veg. / Boondi/ Cucumber

Fruit Raita 160

Pineapple / Mixed Fruit/ Kajoori Raita

Plain Curd 90

Papad (Roasted /fried) 42

Masala Papad 50

Cheese Chilly Papad 95

Fresh Greated Cheese With Fresh Chillies

Cheese Masala Papad 95

Fresh Onion Tomato With Grated Cheese Topped With Fresh Coriander



CHAAT

200 gm

Chickpease Alu Chaat 175

Papdi Chaat 170

Falahar Chaat 180

Paneer Pineapple Chaat 185

Dahi Papadi Chaat 175

Alu Chana Chaat 170

Sev Papadi Chaat 165

GST EXTRA*



INDIAN STARTERS

300 gm

Tandoori Malai Paneer Roll 315

Traditional Style Stuffed Paneer With Onion,mint And Malai Cheese And Glazed Golden In The Tandoor

Tandoori Platter 480

Assorted Kebab Platter [With 16 Pieces]

Mulayam Paneer Tikka 315

Cubes Of Paneer With Capsicum, Tomato, Onion , Marinated in Yoghurt Sauce On A Skewerd & Cooked In Clay Oven

Pesto Paneer Tikka 310

Fresh Cottage Cheese Piccata Marinated In Basil Pasto Sauce Grilled In Charcoal

Tandoori Stuffed Mushroom 320

Stuffed Button Mushrooms Marinated With Spicy Herbs Skewerd In Charcol Fire

Paneer Pudina Tikka 310

Fresh Cottage Cheese Marinade With Fresh Mint Sause & Cooked In Charcool Fire

Paneer Tikka Kalimiri 310

Paneer Cubes Infused With Pepper Flavored Cooked In Charcoal Fire

Paneer Lasuni Tikka 310

Paneer Cubes Marinated Garlic Flavored In Charcoal Fire

Paneer Makhmali Tikka 310

Cubes Of Fresh Paneer Marinated In Cheese & Cream Sauce & Grilled In Charcoal Fire.

Chandani Chowk Ki Tikki 290

Crispy Potato Patty Stuffed With Green Peas & Cheese Shallow Freid In Desi Ghee

American Corn Karari Tikki 290

Green Chilly Spiced Potato & Corn Caked, Stuffed With Cheese, Shallow Fried

Subz Makkai Seekh 275

Minced Tender Corn Kernels And Vegetables Cooked On Skewer

Hara Shami Kebab 305

Shamis Of Spinach Marinated In Cheese & Cream Sauce & Grilled In Charcoal Fire

Tandoori Aloo 265

Filled Potatoes Scooped & Filled With Mixture Of Raisin, Spicy Masala & Green Chilles Cooked In Tandoor

GST EXTRA*



ORIENTAL STARTERS

300 gm

Shanghai Cottage Cheese **325**
Finger Cut Cottage Cheese Stir Fried With Garlic, Clove, Ginger, Onion, Capicum And Served With Shanghai Sauce

Crispy Jamaikan Dumplings **320**
Potli Shaped Dumplings Stuffed Wtih Chinese Vegetable Served Uniqly With Hot Sauce

Crispy Cottage Cheese With Honey Sauce **320**
Indonation Style Of Cottage Cheese Coated With Chilly Pepper In Honey Sauce

Mushroom & Baby Corn In Black Pepper **320**
Mushroom & Baby Corn Cooked In An Exotic Black Pepper Sauce

Crispy Spinach Cottage Cheese **325**
Fresh Spinach Crispy With Diced Cottage Cheese Marinated With Schezwan Style

Paneer Chilly (dry) **295**
Finger Size Cottage Cheese Fried With Diced Onion , Capsicum With Chinese Style

Paneer Manchurian (dry) **295**
Cottage Cheese Coated With Garlic In A Soya Flavoured

Paneer Schezwan (dry) **295**
Cottage Cheeese Coated With Schezwan Style

Chinese Traingle **305**
Fresh Bell Pepper With American Corn & Cottage Cheese Coated With Pan Cake Serving With Hot Garlic Dip

Veg. Fried Wanton **280**
Veg. Dumpling With Fried In Garlic Flavoured Served With Schezwan Sauce

Veg. Machurian Dry **275**
Assorted Vegetable's Dumpling With Fried In Garlic Flavoured

Crispy Veg. **275**
Diced Vegetables Of Chinese Coated With Crispy Hot Garlic Sauce.

Veg. Spring Roll **275**
Pancake Of White Flour Stuffed With Fresh Veggies. Cooked Chinese Herbs.

Veg Spicy Finger . In Hot Bean Sauce **285**
Bell Peppers, Zuchchini, Sweet Potatoes & More Tossed In Chinese Hot Bean Sauce

Veg. Lollipop **275**
Szechwan Taste Grated Vegetable Baton Served With Dip

Stuffed Mushroom With Garlic Pepper **310**
Whole Mushroom Served With Cheese & Vegetables Tossed With Bell Pepper, Crushed Black Papper

Sesame Fingers **305**
Spread Bread With Butter. Sprinkle With Sesame Seed

Potato Chilly Dry **295**
Chilli potato is a spicy Indo chinese style starter made with fried potatoes tossed in chilli sauce

GST EXTRA*



MEXICAN & ITALIAN STARTERS

300 gm

Cottage Cheese Dumpling **330**

Grated Cottage Cheese With Fresh Chopped Cabbage & Green Chilly Coated, Dip Fried & Served With Spinach Sauce

Ricotta Spinach Crostini **325**

Crispy Brown Bread Ricotta Cheese With Garlic Topped With Chopped Spinach Sesame Seed Over It Dizzle Honey

Cheese Fondue **545**

A Lip Smacking Cheese Pot For Dat Rapturous Fondue Experience Served With Lavash Brune And Fresh Cut Veggies

Cannaloni Delight **330**

Fresh Tortillas With Spinach ,grated Carrots & Potatoes, Green Onion Fine Chopped Ice Burge Bell Peppers Top With Cheese Bake In Oven Serving With Tomato Sauce

Mexican Platter **445**

Cheese, Nachos 4 Pcs, Emphandas 4 Pcs.tacos 4 Pcs And Corn Balls 4 PcsServed With Beans Salad Pico De Gallo Sour Sauce

Buschetta 3D **325**

Open Toasted Garlic Bread Covered With 3 Different Topping With Mozzarella & Gratinated

Empanadas **330**

Corn Tortilla Filled With Refried Beans And Grated Cheese, Served With Salad And Chilled Salasa

Mexican Tostadas **315**

Scooped Out Brand Stuffed With Beans & Corn, Topped With Sour Cream & Baked.

Gang Land Enchilladas **325**

Soft Tortilla Stuffed With Fresh Corn, Capsicum, Pepper, Diced Cottage Cheese Topped With Red Salsa & Sour Cream

Spicy Cheese Spinach Balls **315**

Fresh Cheese Sauteed Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Served With Basil And Herb Mayo

Cheese Ball **325**

Crumb Fried Sauteed Spinach Tossed In Olive Oil, Garlic, Basil And Herbs Served With Basil And Herb Mayo

GST EXTRA*



THAI STARTERS

300 gm

Satay Cottage Cheese 335

Cottage Cheese Stripes On Wooden Skewers Marinated With Coconut Milk & Curry Powder Grilled And Served With Peanut Sauce & Cucumber Salad

Thai Pan Cake 335

Assorted Vegetable With Grated Cottage Cheese Stuffed With Pan Cake Serving With Two Different Dip.

Mushroom Rangoon 360

Fresh Mushroom Bomboo Shoot And Cheese Wrapped With Wonton Skin Deep Fried To A Nice Brown And Served With Sweet & Sour Sauce

Corn Ball With Paprika 300

Exotic Chinese Preparation Tossed In Chinese Seasonings N Served With Spicy Red Sauce An Secret Exotic Dip



BURRITOS

300 gm

Mushroom Burritos 345

Fresh Mushroom, Mexican Beans, Brown Onion ,garlic ,lettuce And Fresh Coriander Leaves With Cheese Serving In Sour Sauce

Black Beans, Spinach And Mushroom Burritos 345

Flour Tortillas With Mushroom Fresh Spinach ,garlic, Black Beans With Cheese. Serving In Sour Cream Sauce

Corn' N' Bean Burritos 335

Tortilla With Fresh Beans, Corn, Black Beans, Cucumber, Cumin, Garlic, Mastered, Honey, Chopped Green Challis With Cheese

Veggies Grilled Burritos 340

Tortilla Sheets With Fresh Zucchini Red & Green Capsicum , Tomatoes With Chilli Pepper Grilled In Oven



TACOS & NACHOS

300 gm

Black Been Mushroom Tacos 305

Fresh Mushrooms Chopped With Black Beens, cabbage Garlic, Chilli Pepper, Oregon Cumin Powder With Cheese

Zucchini And Corn Tacos 305

Corn Tortillas With Fresh Diced Zucchini And Yellow, White Corn Chopped White Onion Garlic, Tomatoes, Black Beans With Cheese Serving In Green Salsa

Veggie Tacos 285

Corn Tortillas With Zucchini, Red & Yellow Capsicum, Onion, Garlic, Green Chilli, Jalopeno, Chilli Pepper, Pinch Of Cumin, Oregano Chopped

Mexican Nachos 275

Straight From Mexico With A Generous Helping Refried Beans Topped With Red Cheese Sauce.

Nachos With Cheese Sauce & Salsa 299

Corn Chips Served With Tongue Tickling Salsa And Creamy Cheese Sauce

Tacos 270

Crispy Tacos Shells Loaded With Refried Beans Sour Cream Salsa Lettuce N Cheddar Cheese Served With Pico De Gallo N Sour Cream

GST EXTRA*



SIZZLERS

500 gm

Cottage Cheese Sizzler (continental) 485

Succulent Cottage Cheese Chunks Rightly Marinated, Skewered And Grilled To Perfection Blended With Its Smooth Brown Gravy + Butter Rice And Tossed Vegetables And More.....

Italian Sizzler 485

Goes Without Saying- Assorted Pastas In Three Different Sauces Like Neapolitan, Alfredo And Pesto + Tossed Beans And Chips

Vegetable Grilled Sizzler (Continental) 475

The Popular Continental Sizzler Served With Vegetable Steak Macroni With Tomato Sauce, Fresh Boiled Vegetable With French Fries.

Paneer Stick 'n' Pineapple Sizzler 470

Paneer Cutlet Stuffed Tomato, Capsicum B.b.q. Sauce With Pineapple

Paneer Shashlik Sizzler 470

Cubes Of Cottage Cheese Marinated In Tangy Sauce Grilled With Onion Capsicum & Tomato Served In Buttered Rice Along With Brown Potato ,grilled Vegetable Serving With Hot Sizzling

Chinese Sizzler 470

Chinese Platter With Veg Fried Rice Chilly Paneer, Hakka Noodles & Veg Manchurian Served With Hot Garlic Sauce

Indian Sizzler 480

Indian Platter With Kadhai Paneer, Veg Makhanwala Jeera Rice Dal Makhani, Hariyali Naan



PASTA

300 gm

Penne Blush 340

Penne Tossed In A Rich Tomato Sauce With A Generous Helping Of Basil That Lends A Remarkable Lingering Tase And Flavour.

Pasta Della 340

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

Pasta Barbaresca 340

Sun-dried Tomatoes, Temphe, Parmesan Cheese And Chilly Pepper

Fusilli With Basil Pesto 340

Fresh Green Pasto With Light Taste

Broccoli Fettuccine Arrabitta 340

fettuccine Pasta Tossed In Broccoli With Arrabitta Sauce.

Pasta Al Funghi 340

Dry Pasta With Shiitake Mushroom "n" Herbs

Penne Pesto 340

All Light Basil & Celery Flavored Creamy Sauce Tossed With Penne.

Pasta Arrabiatta 340

A Spicy Red Pasta Sauce

Herb Pasta 340

Pasta Sauteed In Olive Oil With Herbs

GST EXTRA*



CONTINENTAL MAIN COURSE

300 gm

Baked Chilli Corn 299
Peppers With Golden Corn In Alfredo Sauce Loaded In Cheddar Cheese And Baked To Perfection

Mexican Trio 299
Combination Of Venus Refried Beans In A Multi Layered Pasta Sheet & Covered With A Tangy Mexican Sauce.

Veg. Lasagne 310
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

Burmese Spaghetti 299
Spaghetti Covered With A Special Tomato Sauce With Cheese & Gratinated

Baked Spaghetti Pineapple 295
Your Favourite Spaghetti With White Sauce & Fresh Pineapple Topped With Cheese Gratinated

Cannelloni Florentine With Broccoli 310
Fresh Pasta Sheet with Spinach Covered With Broccoli In A White Sauce Topped With Cheese Gratinated

Veg. Au Gratine 295
Garden Fresh Veg's Corn In Light Creamy Sauce Topped With Mozzarella & Cheese Gratinated

Baked Macroni With Pineapple 299
Boiled Cut Macroni In White Sauce With Pineapple Cube Topped With Cheese Gratinated

Baked Lasagna 310
Layered With A Rich Sauce And A Creamy Parmesan White Sauce, Plus The Perfect Amount Of Mozzarella Cheese



PAN ASIAN MAIN COURSE

350 gm

Thai Green Curry 320
Fresh Veggies. Baby Corn In Thai Green

Thai Red Curry 320
Fresh Veggies. Tofu In This Traditional Curry From Thailand

Thai Cottage Cheese Green Curry 325
Fresh Cottage Cheese Ginger Garlic Paste With Coconut Milk Green Curry

Paneer Manchurian 290
Cottage Cheese Coated With Garlic In A Soya Flavoured Sauce

Gobi Manchurian 285
Fresh Cauliflower Coated With Garlic Soya Flavoured Sauce

Veg. Manchurian 270
Dumpling Veggies. With Prepared Garlic In A Soya Flavoured Sauce

Veg. Hot Garlic Sauce 275
Dices Of Vegetable Cooked In Hot Garlic Flavoured Sauce

Baby Corn Manchurian 290
Tender Baby Corn Dumpling With Garlic In A Soya Flavoured Sauce

Mushroom Manchurian 290
Tender Button Mushroom With Garlic In A Soya Flavoured

Sweet N Sour Veg 275
Mixed Vegetables In A Sweet N Sour Sauce

Diced Veggies. In Schezwan Sauce 295
Cubed Crispy Veggies. In A Spicy Schezwan Sauce

GST EXTRA*



NOODLES & RICE

350 gm

Sesame Noodles 275
Wheat Spaghetti With Tofu ,fresh Veggies, Garlic. Red Pepper Flacks Hot Pepper Sauce With Peanut Butter salt & Pepper To Test Garnish With Cucumber

Spicy Peanut Noodles 290
Spaghetti With Peanut Red Bell Pepper, Cucumber, Garlic, Chilli Paste green Onion, Soya sauce, Venigar Tossed With Peanut Butter

American Chopsuey 285
Shredded Veggies. In A Tangy Tomato Sauce Topped With Fried Noodles

Veg. Hakka Noodles 275
Boiled Noodles & Flack's Chilly Garlic Than Julennes Fine Cut Vegetable And Capsicum Cooked In Hakka Style

Chilly Garlic Noodles 275
Fresh Assorted Vegetables With Noodles In Garlic Flavoured

Schezwan Noodles 275
Fresh Vegetables, Soft Noodles, Spicy Schezwan Style

Broccoli Fried Rice 285
Basmati Rice With Fresh Broccoli Soya sauce In Salt & Pepper, Chinese Style With Green Onion

Singapore Fried Rice 280
Basmati Rice With Soft Noodles & Vegetables

Mushroom Fried Rice 285
Fresh Mushroom Toosed In Basmati Rice

Thai Fried Rice 295
Evergreen Spice Flavored Paste With Thai Rice

Baby Corn Mushroom Fried Rice 290
Fresh Bay Corn Mushroom Tossed With Rice

Chineese Bhel 280
Basmati Rice Tossed With Crispy Fried Noodles, Colorful Vegetables, And Bold Sweet Chilli Sauce

Veg. Fried Rice 275



GLOBAL MAIN COURSE

350 gm

Mexican Diced Cottage Cheese 385
Diced Cottage Cheese, Bean Curd Veggies. In Spicy Mexican Rice Or Tortillas

Papas Con Quesco 385
Potatoes Veg. & Cheese Cooked In Hot Salsa Ranchero Served With Rice Or Bread Rolls.

Jesse James Fajitas 395
Spicy Strips Of Cottage Cheese Potatoes, Tomatoes, Capsicum, Onion Topped With Salsa Sour Cream Cheese & Masala Tortillas

Fajita Platter 400
4 Soft Tortillas,refried Beans,lightly Toss Cocked Veggies, Cheddar Cheese , Grilled Cottege Cheese ,butter Rice Serve With Pepper Salad

Chilaquiles 400
Jalepeno N Cheese Stuffed Pancakes Smothered With Red Maxican Pepper Tomato Sauce Served With Spanish Rice

Totopos 295
Spice Cottage Cheese Stuffed With Mexican Herb's Cheese And Served With Rice

Mexican Salsa Curry With Rice 380
A Wholesome Mexican Meal Consist Of Rice And Salsa Curry

Mexican Hot Pot 395

GST EXTRA*



INDIAN DELICACIES

350 gm

Grand Dinnerbell Sp. Paneer (Chef's Choice) 340

Kali Mirch Paneer Tikka (Adrak Masala) 310

Cottage Cheese Marinated With Kali Mirch Adrak Indian Spices Tossed With Rich Brown Gravy

Paneer Tikka Makhani 299

Cottage Cheese Charcoaled And Tossed In Traditional Makhani Gravy

Paneer Tikka Methi Garlic Masala 305

Chef Says No Need For Description Just Order It

Awadhi Dum Paneer 299

Specially Prepared Cottage Cheese In Brown Gravy Sealed In Handi To Retain Its Aroms

Lakhnavi Paneer Handi 299

Paneer Simmered In Tomato & Onion Gravy Infused With Cream

Cheese Butter Masala 299

The Ever-popular" Cheese Butter Masala" with Makhani Gravy A Speciality Of North Indian

Paneer Tawa Masala 299

Barbequed Paneer Tikka Cooked In Spicy Brown Gravy

Paneer Achari 299

Fresh Cubes Of Cottege Cheese With Diced Onion, Garlic ,ginger Paste With Yoghart Marinated In Brown Gravy Garnished Fresh Corrianders With Cream

Paneer Makhmali Tikka Masala 299

Cubes Of Cottage Cheese In Marinated In Yoghurt Afghani Spices Made Into A Succulent Dish In White Gravy

Paneer Tikka Lababdar 299

Malai Paneer Cooked In Clay Oven And Served With Ich Makhani Gravy

Paneer Aap Ki Pasanad 299

Paneer Kadai / Paneer Handi / Paneer Tikka Masala
Paneer Baldi / Paneer Butter Masala / Palak Paneer
Panir Bhurji / Paneer Angara / Paneer Amritsari

Paneer Lajawab 299

Fresh Marinated Cottage Cheese Cooked In The Charcoal Blended With A Tangy Tomato Gravy

Mulayam Paneer Ke Pasande 299

Sandwiched Cottage Cheese In Rich Cardamom Flavoured Gravy

Paneer Hara Pyaaz 299

Fresh Cottage Cheese Simmered In Mild With Spring Onion Based Gravy

Kumbh Makai Paneer 299

Mushroom, Corn And Cottage Cheese Simmered In Aromatic Tomato Gravy

Kaju Aap Ke Pasande 310

Khoya Kaju / Kaju Curry / Kaju Masala / Kaju Paneer
Kaju Butter Masala

GST EXTRA*



INDIAN DELICACIES

300 gm

Subzi Aap Ki Pasanad 290

Veg Kadhai / Veg Handi / Veg Jaipuri / Veg Makhan Wala /
Veg Jalfrezi

Veg. Tawa Masala / Veg. Toofani 295

Veg Kadhai 290

Veg Palak Taka Tak 290

Madely With Seasonal Veg. Garlic With Spinach Gravy

Darbari Kofta Curry 290

Spicy Vegetable Dumpling Curry Cooked In Traditional Maharastrian Style With Hand Founded Spices

Veg. Navratna 290

Fresh Vegetable Cooked In A Rich Gravy With Dry Fruits Topped With Pineapple & Cream

Kumbh Mutter Dilruba 285

A Delectable Combination Of Fresh Peas And Mushroom's In A Mildly Spiced Gravy

Kofta Aap Ki Pasand 275

Malai Kofta / Hariali Kofta / Veg. Kofta / Cheese Kofta

Baby Corn Hara Masala 275

A Unique Blend Of Baby Corn In Spinach Gravy

Aloo Aapki Pasand 270

Aloo Gobhi / Aloo Mutter / Aloo Palak / Aloo Dum / Aloo Jeera



DAL

300 gm

Dal Tadka / Fry 199

Yellow Lentil Cooked With Tomato And Spices Tempered With Cumin Red Chillies

Dal Makhani 215

Black Lentil And Red Beans Simmered Overnight On A Slow Fire, Finished With Cream & Butter

Dal Lasuni 210

Yellow Lentil Cooked With Garlic Flavoured And Spices

Dal Spinach 210

Fresh Spinach Cooked With Yellow Lentil

GST EXTRA*



BASMATIRICE

300 gm

Paneer Awadhi Dum Biryani	295
Charcoal Ovened Cottage Cheese With Saffron Flavored Aromatic Basmati Rice In Avadhi Tradition	
Mushroom Awadhi Dum Biryani	295
Charcoal Ovened Stuffed With Fresh Mushroom, saffron Flavoured Aromatic Basmati Rice In Avadhi Tradition	
Hydrabad Dum Biryani	260
Seasonal Vegetable With Saffron Flavoured Aromatic Basmati Rice In Hydrabadi Tradition	
Veg. Biryani	255
Seasonal Vegetable Spices With Basmati Rice	
Kashmiri Pulao	245
Fried Basmati Rice Garnished With Dry Fruits,Pineapple & Cherries	
Navratna Pulao	245
Fried Rice With Carrots, Beans , Dry Fruits And Cottage Cheese	
Veg. Pulao	210
Farm Vegetable Cooked With Basmati Rice	
Jeera Rice	195
Cumin Flavoured Basmati Rice Garnished With Fresh Coriander	
Steam Rice	175



ROTI BASKET

per piece

Plain / Butter

Roti	35 / 42
Naan	65 / 75
Paratha	65 / 75
Kulcha	70 / 85
Stuffed Paratha / Kulcha/ Naan	115
Pudina Paratha / Methi	99
Cheese Naan / Kashmiri Naan	149
Garlic Naan	115
Hariyali Naan	115
Missi Roti	90
Khasta Roti	95
Roomali Roti	99
Kaju Badami Naan	145
Assorted Roti Basket	370

(1 Butter Naan,1 Butter Kulcha,1 Butter Roti, 1 Missi Roti, 1 Cheese Naan)

GST EXTRA*



PIZZA

per piece

Pizza Lidere	265
Black Olive , Onion , Capsicum With Cheese	
Fresh Herb Pizza	265
Cheese Oregano Basil & Parasley	
Capricciosa Pizza	275
Fresh Corn, Black Olive, Capsicum With Cheese	
Mexican Pizza	270
Bean's Blended In Tomato, Garlic, Onion Topped With Capsicum Cheese	
Oriental Express Pizza	260
Hot Jalapeno, Papper, Capsicum & Cheese	



CRUNCHY MUNCHY

per piece

Corn & Mushroom Grilled Sandwich	265
Corn Mushroom , Capsicum & Our Special Sandwich Dressing	
Veg. Club Sandwich	210
Cucumber Tomato Green Chutney With Cheese	
Cheese Chilly Toast	195
Fresh Green Chilly With Cheese	
Veg. Sandwich	160
Fresh Garden Veg's.	
French Fries	140



MILK SHAKES

250 ml

Kesar Pista Milkshakes	199
Rajbhog Milkshakes	210
Strawberry Milkshakes	190
Chocolate Milk Shakes	190
Vanilla Milk Shakes	175
Cold Coffee	165
Cold Coffee With Ice Cream	190

GST EXTRA*



ICE CREAM

150 gm

Walnut Brownie

299

Vanilla Ice Cream With Hot Chocolate Sauce Served In Hot Sizzling

Double Sunday

195

Premium Ice Cream

130

Butter Scotch / Raj Bog / Keser Pista / American Nuts / Almond
Carniwala / Kaju Draks / Choco Chips

Regular Ice Cream

95

Vanilla / Strawberry / Pineapple / Cherry Berry/ Chocolate

Vanilla With Hot Chocolate Sauce

125

Gulab Jamun

80

Gulab Jamun With Ice-cream

130

Jain Food Is Also Available*

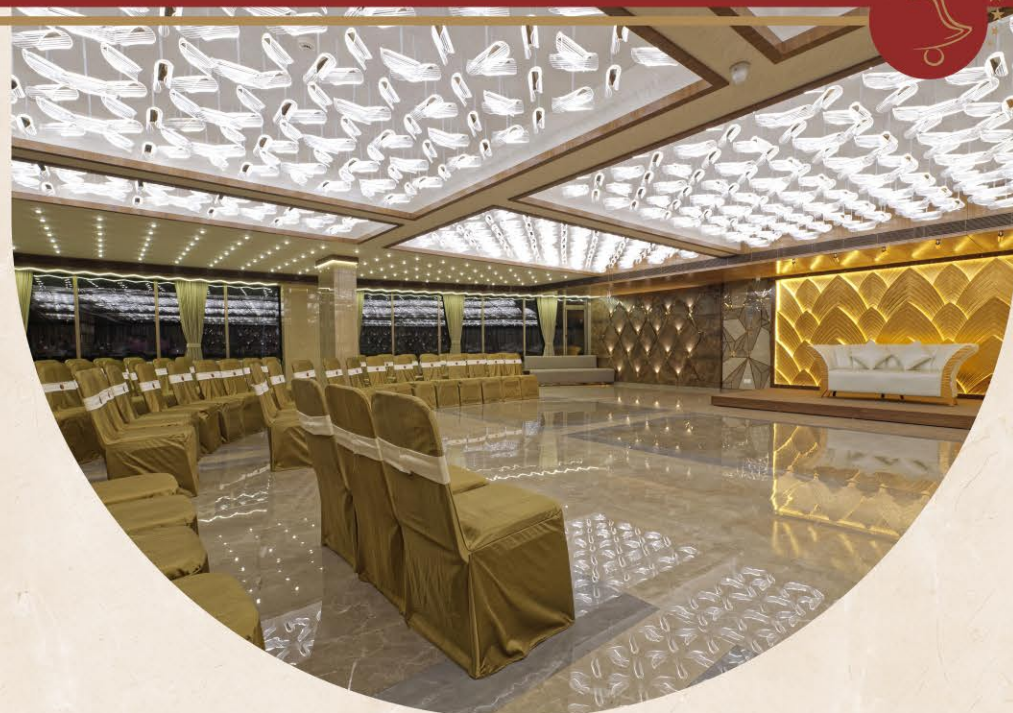
Terms & Conditions :

- 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 Tax Will Be Applicable As Per Government Rules.
- Taxes & Rates Are Subject To Change Without Any Prior Notice.
- Parking Solely At Owner's Risk.
- All Right Of Admission Are Reserve By Management.
- Terms & Conditions Apply*

Lunch Time : 11-00 am to 3-30 pm

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

GST EXTRA*



BANQUET & CONFERENCE HALL AVAILABLE (100 to 500 PERSONS)



A Unit of
Dinner Bell Restaurant

1st Floor, Akshar Arcade, Opp. Memnagar Fire Station,
Navrangpura, Ahmedabad - 380009
E.: info@granddinnerbell.com

Ph.: 079 - 26466000
M.: +91 9712912440 / 23440

