



RESTAURANT

By, Flourish International

6, Saket Industrial Estate,
Nr. Vimalachal Print & Pack, Moraiya,
Bavala National Highway,
Changodar, Ahmedabad - 382213

Restaurant / Banquet / Conference
+91 90999 64397 / 98

RESTAURANT

SEASON'S

ROOM
SERVICE
MENU



Season's Restaurant is a place for authentic food flavours. This is a collection from various countries. India is a place where different types of climates are found. The period of a particular climate condition that is of long duration is called a "season". According to the same climate, we have brought you a variety of good food that has the taste of different countries. Season's Restaurant will fascinate you with new delicious food recipes according to climates.



ROOMS
RESTAURANT
BANQUET



RESTAURANT



SEASONAL & FRESH

250ml

Orange Juice @ 176
Pineapple Juice @ 186
Watermelon Juice @ 176
Beetroot Juice @ 176

APPITIZER'S

250ml

Fresh Lime Water @ 96
Butter Milk @ 36
Masala Butter Milk @ 46
Lassi (sweet/salted) @ 126
Special Lassi @ 146
Sp. Kullad Lassi @ 156
Mik Hot & Cold @ 106
Sp. Kesar Milk @ 146
Packed Drinking Water @ MRP
Soft Drink @ MRP

MILKSHAKE'S

250ml

Strawberry Shortcake Milkshake @ 176
Banana Honey With Almond Milkshake @ 166
Cherry Vanilla Milkshake @ 166
Chocolate Cookie Milkshake @ 176
Oreo Coffee Shake @ 166
Kesar Pista Milkshake @ 166
Butter Scotch Milkshake @ 166

MOCKTAIL'S

250ml

Mint Zing @ 196
Pine Majito @ 186
Ice Cold Coffee @ 166

PIZZA'S

per plate

Crispy Mexican Pizza @ 286
Spicy Paneer Pizza @ 296
Extra Cheese Topping @ 66



SANDWICHES

(PACKED WITH FLAVOURS, FULL OF VEGGIES)

per plate

Bread Butter @ 96
Toast Butter @ 96
Bread Butter Jam @ 106
Vegetable Grilled Cheese Sandwich @ 196
Vegtable Grilled Sandwich @ 176
Indie Masala Potato Sandwich @ 186
Spinach & Mushroom Sandwich @ 206
Paneer Tikka Sandwich @ 226

FINGER CHIP'S

(EVERYTHING IS BETTER WITH FRENCH FRIES)

per plate

Peri Peri Franch Fry @ 199
Classic Cheese French Fry @ 216
Plain Franch Fry @ 146
Compliments Sauce @ 30

SOUTH INDIAN

per plate

DOSA

Plain Dosa @ 146
Masala Dosa @ 186
Mysour Plain Dosa @ 186
Mysour Masala Dosa @ 196
Paneer Dosa @ 196
Paneer Masala Dosa @ 216
Cheese Dosa @ 216

RAVA DOSA

Rava Onion Dosa @ 186
Rava Plain Dosa @ 196
Cheese Chilly Plain Dosa @ 216
Rava Masala Dosa @ 216

IDALI

Plain Idali (3pcs.) @ 110
Vada Sambhar (3 Pcs.) @ 110

UTTAPPAM

Mix Uttappam @ 156
Onion Masala Uttappam @ 156
Mysour Masala Uttappam @ 156
Cheese Masala Uttappam @ 176



SOUP

(HOME MADE SOUP WITH OUT OF THE HUSSLE)

250ml

Roast Plum Tomato's & Basil Soup @ 175

(Roast Tomato's With Basil Leaf Serve In Tangy Flavour)

Cream Of Spinach Soup @ 210

(Serve With Spinach Cream Puries,garnish Roast Garlic)

Cream Of Mushroom With Thyme & Truffle Oil @ 210

(Saute Mushroom With Onion Garlic & Fresh Thyme Creame Based)

Manchow Soup @ 175

(Spicy Chinese Soup Serve With Crispy Noodles)

Contonese Style Hot & Sour Soup @ 175

(Spicy Chinese Soup Serve With Three Types Mushroom & Bell Pepper)

Sweet Corn Soup @ 175

(Made with Tender Corn Kernels, Spices & Herbs)

Broccoli Almond Soup @ 210

PAPAD & RAITA

PER PLATE

Roasted Pappad @ 30

(Burn In Tandoor)

Fry Crispy Papad @ 35

(Deep Fry In Vegetables Oil)

Masala Papad @ 49

(Deep Fry Papad With Chop Onion, Tomato & Cucamber Marinate Indian Spice)

Cheese Masala Papad @ 77

(Deep Fry Papad With Chop Onion, Tomato& Cucamber Marinate Indian Spice Topping With Grid Cheese)

Mix Veg Raita @ 126

(Curd with Mix Veg.)

Boondi Raita @ 126

(Curd with Boondi)

Pineapple Raita @ 126

(Curd with Pineapple)

Mix Fruit Raita @ 136

(Curd with Mix Fruit)



SALAD'S

(CHOOSE HEALTHY BE STRONG LIVE LONG)

PER PLATE

Garden Green Salad @ 116

(With The Onion, Tomato, Cucumber, Beetroot & Carrot Serve With Lemon And Chilly)

American Corn Salad @ 156

(Saute Corn Toast With Three Types Of Bellpepper & Herbs)

Russian Salad @ 196

(Serve With Different Types of English Veg.)

Greek Salad @ 196

(Serve With Lattuce, Onion, Oilvs, Cherry Tomato's And Types Of Bellpepper)

Roast Vegetables Salad @ 166

(Serve With Pasto Dressing Saute Baby Tomato's And Vegetables)

Six Season Salad @ 266

(Chef Special)

TANDOOR STARTER'S

(A TEST YOU ALL REMEMBER)

350gm

Sp. Six Seasons Plater @ 666

(Sp. Six Seasons Plater With Serve Six Types Of Veg., Paneer Kabab & Stuff Mushroom Cooked On Charcoal)

Classic Paneer Tikka @ 356

(Tender Cubs Of Cottage Cheese Marinated With The Hung Curd Mint & Spice Cooked On Charcoal)

Shahi Paneer Tikka @ 356

(Mildly Spice Cottage Cheese With Aromatic Spices, Cashew Paste Cooked On Charcoal)

Desi Paneer Tikka @ 356

(Chunks Of Cottage Cheese Marinated With Green Chutney, Indian Spice And Yogert)

Subz Ghilafi Seekh Kabab @ 296

(Mix Vegetable Rolls Cooked On Charcoal Oven)

Subz Galoti Kabab @ 286

(Choped Spinach, Potato, Peas Mix & Deep Fried Dumplings Serve With Mint Sauce)

Aloo Nazakat @ 286

(Potato Stuff With Seasonal Mash And Dry Fruits, Marinated With Spice)

Tandoor Ke Moti @ 366

(Stuff Mushroom Marinated With Yoghurt And Indian Spice)





ORIENTAL STARTER'S

(ORIENTAL KITCHEN)

350gm

Szchuan Chilli Paneer (Dry/Gravy) @ 306

(Cottage Cheese Cooked With Szchuan Spicy Sauce)

Indie Chilli Paneer (Dry/Gravy) @ 306

(Cottage Cheese Cooked With Soya Sauce And Onion And Bellpepper)

Veg Manchurian (Dry/Gravy) @ 286

(Choped Veggies Baby Balls Cooked In Manchurian Sauce)

Garlic Chilli Mushroom (Dry/Gravy) @ 326

(Mushroom Botton Cooked In Chilly Garlic Sauce)

Dragan Spring Roll @ 286

(Mix Vegetable Cooked In Chinese Style Stuff In Rice Sheet & Deep Fried)

Chef Style Thai Paneer @ 366

(Chef Authentic Preparation Small Cubes Cottage Cheese With Lemon Grass Sauce)

Veg. Crispy @ 286

(Mix Vegetable Cooked with Deep Fried with Crispy Sauce)

Baby Corn Chilli Dry @ 286

(Baby Corn Cooked with Deep Fried with Crispy Sauce)

PAN INDIAN KOFTA

(TAKE YOUR TASTE BITES ON A JOURNEY WITH KOFTA) 350gm

Six Season Shaam Savera Kofta @ 399

(Authentic Chef Special Chestnut, Spinach Curry & Shaam Savera Stuff Balls)

Dum Kashmiri Kofta @ 336


(Mashed Cottage Cheese Mix Dry Nut Mawa With Tomato Cashewnut Gravy)

Stylish Maratha Kofta @ 366

(Mashed Paneer & Mix Veggies Serve With Authentic Onion Gravy Maratha Style)

Creame Mawa Malai Kofta @ 336

(Mashed Cottage Cheese Mix Dry Nut Mawa With Cashewnut Gravy)



PAN INDIAN MAIN COURSE

(WE MAKE YOU FEEL LIKE YOU ARE BACK IN YOUR KITCHEN) 350gm

Six Season Khade Masale Ka Paneer @ 399

(Authentic Chef Special Chestnut Curry, Serve With Six Types Flavours Of Paneer Serve With Sizziling Plater)

Chef In House Jodhpuri Stuff Mirchi Paneer @ 396

(Stuff Paneer Serve With Chef Special Mathania Chilli Gravy)

Paneer Butter Masala @ 336

(Paneer Cubes Serve In Rich Indian Tomatos Gravy)

Paneer Lababdar @ 326

(Paneer Cubes And Types Of Bellpepper Cooked Yellow Onion Gravy)

Paneer Angara @ 336

(Paneer Fingers Cooked With Jullian Veggies Serve With Spice Red Tomato's Sizzling Gravy)

Paneer Tikka Masala @ 336

(Paneer Roast Cubs Serve With Indian Spinach Spicy Red Gravy)

Paneer Bhurji @ 336

(Paneer Cubes Cooked in Spicy Yellow Gravy)

Malai Tikka Masala@ 336

(Paneer Roast Cubs Serve With Indian Spinach Spicy Green Gravy)

Nawabi Paneer @ 336

(Paneer Cubes Cooked In Cream Cheshunt Gravy)

Yogert Kaju Curry @ 346

(Roasted Cashewnut Serve In Chef Special Gravy)

Sp. Kaju Masala @ 346

(Roasted Kaju Cooked With Indian Red Gravy)

Cheese Corn Masala @ 346

(Cheese Cubes & American Corn Serve With Indian Red Gravy)

Cheese Butter Masala @ 346

(Cheese Cubes Serve In Rich Indian Tomatos Gravy)





VEGETABLES GARDEN

(I AM NOT A GLUTTON. I AM AN EXPLORER OF FOOD)

350gm

Six Season Subz Miloni @ 296

(Chop Seasonal Veggies Serve In Spinach Gravy)

Mix Garden Veggies @ 266

(Fresh Veggies Serve With Indian Brown Onion Gravy)

Angrezi Veggies @ 266

(Assorted English Veggies Serve With Tomato Cashewnut Gravy)

Rajwadi Sabji @ 286

(Assorted Indian Veggies Serve With Rajsthani Treditional Onion Gravy)

Hawaiian Lababdar @ 286

(Assorted Dyse Cut Veggies Serve With Hawaiians Gravy)

Chaurangi Veg @ 286

(Assorted Indian Veggies Serve In Marathian Treditional Gravy)

Bhut Jolokia Veg @ 296

(Assorted Dyse Cut Bellpepper Serve With Sizziling Bhut Jolokia Gravy)

Nizami Handi Veg @ 296

(Assorted Indian Veggies Serve With Spice Onion Brown Gravy)

Dum Aloo Amritsari @ 266

(Tandoori Burn Stuffed Potato Served With Treditional Panjabi Gravy)

Mushroom Chettinad @ 296

(Spicy Mushroom Cooked In Brown Onion Gravy Made With Tangy, Coconut And Chillies, Can Serve With Indian Breads Or Rice.)

CONTINENTALS MAIN COURSE

350gm

(LIFE IS TOO SHORT TO EAT BORING FOOD TRY OUR CONTINANTAL DELIGHTS)

Pasta Classics @ 399

(Choice Of Pasta Two Types (Pane Or Spaghetti) Sauce Choice Of Your)

Alfredo Sauce

Pesto Sauce


Arrabiata Sauce

Baked Macaroni @ 356

(Macaroni Baked With Cheese Creams Sauce)

Baked Macaroni with Pineapple @ 399

(Macaroni Baked & Pineapple With Cheese Creams Sauce)



RICE & NOODLES

350gm

(TAKE A BITE OF OUR RICE NOODLES AND SEE WHAT YOU HAVE BEEN MISSING)

Veg Hakka Noodles @ 266

(Veggies With Wheat Flour Noodles)

Spicy Hot Garlic Noodles @ 316

(Veggies With Wheat Flour Noodles Tossed With Schezwan Sauce)

Veg Fried Rice @ 266

(Chop Veggies & Rice Tossed With Chinese Aroma)

Fried Rice With Burnt Garlic & Spinach @ 299

(Rice Tossed With Garlic & Spinach)

Mushroom Fried Rice @ 366

(Rice Tossed With Murshroom)

Veg Manchurian Fried Rice @ 366

(Rice Tossed With Manchurian)

Schezwan Fried Rice @ 366

(Rice Tossed With Schezwan Sauce)

DAL & RICE

350gm

(OUR DAL WILL MAKE YOUR HEART SING)

Six Season Gaunti Matki Dal @ 256

(Six Types Lentils Cooked Old Indian Authentic Style)

Dal Makhani @ 226

(Maash Dal Cooked In Indian Spice And Cream Serve With Panjabi Style)

Dal Tadka@ 186

(Yellow Dal Cooked With Butter & Indian Spice , Serve With Butter Garlic Tadka)

Dal Fry @ 156

(Yellow Dal Cooked With Butter & Indian Spice)

Chana Masala @ 226

(Chck Peas Cooked Onion Tomato & Indian Spice)

Panjabi Rajma Tariwala @ 226

(Red Lentils Cooked With Panjabi Style)

Dum Rice @ 156

(Long Grains Basmati Rice)

Jeera Rice @ 176

(Long Grains Basmati Rice With Jeera Tadka)

Brista Onion Rice @ 196

(Long Grains Basmati Rice With Jeera & Brown Onion Tadka)

Green Pea Rice @ 226

(Long Grains Basmati Rice With Green Pea & Brown Onion Tadka)





BIRYANI & PULAO'S

(A FULL PLATE OF BIRYANI IS THE SOLUTION TO EVERY PROBLEM)

350gm

Six Season Paratdar Biryani @ 386

(Dum Saffron Rice Cooked With Veggies, Cottage Cheese Small Cubes & Dry Fruits Serve With Burani Raita, Red Chilli Pickle & Malted Butter)

Jodhpuri Kabuli Dum Biryani @ 366

(Dum Rice Cooked With Crispy Chik Peas & Indian Spice, Serve With Tali Lalmirch Raita, Ker Pickle & White Butter)

Awadhi Dum Biryani @ 356

(Dum Rice Cooked With Marinated Curd Veggies & Indian Spice, Serve With Boondi Raita, Chilli Pickle & White Butter)

Hydrabadi Biryani @ 336

(Dum Rice Cooked With Veggies & Indian Spice, Serve With Spicy Mirchi Salan)

Amritsari Pulao @ 276

(Dum Rice Cooked With Veggies, Small Cottage Cheese & Indian Spice)

Kashmiri Kesar Pulao @ 280

(Dum Rice Saute In Butter Laced Spice Cooked In Saffron Flavour Water Then Mixed With Challow Fried Dry Fruits, Garnish Freshly Cut Fruits And Fried Onion)

Kaju Pulao @ 286

(Dum Rice Cooked With Kaju)

ROTI & PARATHA'S

(FRESH ROTI EVERY TIME)

Per Pcs.

Six Season Special Bread Basket @ 546

(Tandoori Roti, Garlic Naan, Missi Roti, Laccha Paratha, Bt-Naan & Amritsari Onion Kulcha)

Cheese Garlic Naan @ 116

Garlic Naan @ 106

Butter Naan @ 76

Butter Kulcha @ 76

Laccha Paratha @ 76

Missi Roti @ 66

Chapati Paratha @ 56

Tandoori Roti @ 36

Chapati @ 26



DESSERT

(LIFE IS SHORT MAKE IT SWEET)

Sp. Six Season Shahi Tukda With Rabdi @ 256

Hot Gulab Jamun @ 99

ICE CREAM

(THE NEXT GENERATION OF ICE CREAM)

Regular Ice Cream @ 110

Vanilla / Strawberry / Chocolate / Mango

Premium Ice Creame @ 130

Raj Bhog / American Nuts / Cashew Draksh
Cherry Berry / Kaser Pista / Butter Scotch

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 Availablility.
- 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 : 11-30 am to 3-30 pm

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

Jain Food Is Also Available*

