



ELEVATING FINE DINE

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MENU

# Golden Era

Banquet & Restaurant

NATIONAL &  
INTERNATIONAL CUISINE

The multi cuisine banquets and restaurant brings along with it's warmth of service the flavors of indian & international food. The spice from IndianTerrains have always been a delight for deliciouskebabs and Indian specialists. New western andsouth east asian have given the new flavorsto the connoisseurs at **Ahmedabad.**

1

at GOLDEN ERA we notonly serve food but add lot of personal touch to give all it's patrons a memorable time.

[www.goldenerabanquet.in](http://www.goldenerabanquet.in)





3	<h2>MOCKTAIL</h2>	6
	<p><b>Classic Mojito</b> 230ml <b>160</b> Fresh Mint Choped With Lemon, Mint, Mojito Syrup Garnished With Lime Slice, Toped With Sprite.</p> <p><b>Kiwi Mint Mojito</b> 230ml <b>170</b> Kiwi Choped With Lemon, Mint, Mojito Syrup, Crushed Ice Toped With Sprite Garnish With Kiwi/lime Slice.</p> <p><b>Cinderella</b> 230ml <b>160</b> Pineapple Juice, Orange Juice, Dash Of Lemon Juice With Crushed Ice.</p> <p><b>Fruit Punch</b> 230ml <b>160</b> Combination Of Mix Fruit Juice Blended With Vanilla Ice-cream Garnished With Chopped Fruits.</p> <p><b>Hawaiian Beach Cooler</b> 230ml <b>160</b> Pineapple Juice, Coconut Milk, Green Khus Blended With Vanilla Ice-cream &amp; Lemon Juice Topped With Sprite.</p> <p><b>Virgin Pina Colada</b> 230ml <b>150</b> Pineapple Juice Coconut Cream, Lemon Juice Blended With Ice-cream.</p> <p><b>Strawberry Punch</b> 230ml <b>160</b> Blended With Strawberry Crush, Strawberry Ice-cream Topped With Lemonade.</p> <p><b>Guava Cooler</b> 230ml <b>150</b> Guava Juice Mix With Spices.</p> <p><b>Blue Lagoon</b> 230ml <b>160</b> Blue Carica Syrup, Mint Syrup, Lemon Juice, Toped With Sprite Garnish With Lime Slice.</p>	
	<h2>COLD BEVERAGES</h2>	
	<p><b>Fresh Lime Water</b> (Salted, Sweet, Sweet &amp; Salt) 230ml <b>55</b></p> <p><b>Fresh Lime Soda</b> (Salted, Sweet, Sweet &amp; Salt) 230ml <b>65</b></p> <p><b>Soft Drinks</b> -</p> <p><b>Mineral Water</b> -</p> <p><b>Lassi</b> (Salted / Sweet) 230ml <b>110</b></p> <p><b>Dry Fruit Lassi with Ice Cream</b> 230ml <b>140</b></p> <p><b>Cold Coffee</b> 230ml <b>120</b></p> <p><b>Cold Coffee with Ice-Cream</b> 230ml <b>150</b></p> <p><b>Milk Shake - Regular</b> 230ml <b>120</b> (Vanilla / Strawberry / Chocolate)</p> <p><b>Milk Shake - Premium</b> 230ml <b>150</b> (Kesar Pista / Raj Bhog / Butter Scotch)</p>	

## SOUP

<b>Jalapeno Cheese Soup</b> Mexican Green Chilly (Jalapenos Peppers) Celery, Garlic, Veggie With Cheese.	230ml	165
<b>Thai Coconut Soup</b> Thai Favourite Soup Exotic Vegetable And Coconut Milk.	230ml	165
<b>Veg Clear Soup</b> A Clear Thin Soup With Diced Exotic Vegetables, Corn, Carrot & mushroom.	230ml	150
<b>Mexican Chilli Beans Soup</b> Special Spicy Soup Made From Refried Beans.	230ml	160
<b>Mexican Tortilla Soup</b> Tomato Broth Sweet And Spicy Soup Garnished With Corn Tortilla.	230ml	160
<b>Hot &amp; Sour Soup</b> A Dark, Spicy Thick Soup With Vegetable And Mushroom.	230ml	145
<b>Manchow Soup</b> Thick Soup With Combination Of Chopped Vegetable Served With Fried Noodles.	230ml	150
<b>Broccoli Almond Soup</b> Broccoli Cream Base Soup Garnished With Toasted Slice Almond.	230ml	165
<b>Broccoli Cheddar Cheese Soup</b> Broccoli Cream Base Soup Garnished With Cheddar Cheese.	230ml	170
<b>Lemon Coriander Soup</b> A Delicious Soup Vegetable, Lemon Juice With Coriander Leaves.	230ml	140
<b>Cream Of Tomato Soup</b> All Time Favorite Soup.	230ml	130
<b>Cheese Corn Tomato Soup</b> Tomato Base Soup Along With Corn Kernels And Cheese.	230ml	140
<b>Sweet Corn Veg. Soup</b> Thick Soup With Sweet Corn And Diced Vegetables.	230ml	145
<b>Thai Tomyum Soup</b>	230ml	155

6

4

## SALAD

<b>Green Salad</b>	150gm	90
<b>Russian Salad</b> Combination Of Diced Cuts Beans, Carrot, Potato, Green Peas, Fruits Marinated with Mayonnaise	200gm	170
<b>Italian Pasta Salad</b> Mix Of Boiled Pasta Marinated With Veggie, Olive Oil, Oregano And Tangy Tomato Sauce.	200gm	170
<b>Woldorf Salad</b>	200gm	180
<b>Peanut Salad</b>	200gm	120

## PAPAD / RAITA

<b>Boondi Raita</b>	150gm	90
<b>Veg. Raita</b>	150gm	90
<b>Pineapple Raita</b>	150gm	100
<b>Mix Fruit Raita</b>	150gm	110
<b>Butter Milk</b>	230ml	50
<b>Masala Butter Milk</b>	230ml	55
<b>Roasted Papad</b>	14gm	25
<b>Fry Papad</b>	16gm	35
<b>Masala Papad</b>	35gm	55
<b>Sev Masala Papad</b>	45gm	60
<b>Cheese Masala Papad</b>	75gm	70

5

6

## SIZZLING SIZZLERS

**Mexican Sizzler** 500gm 430

Combination Of Mexican Rice, Nachos, Tacos Sauté Exotic Veg And French Fries.

**Paneer Steak Sizzler** 500gm 399

Paneer Steak, Tomato, Capsicum, Vegetable, French Fries And Rice.

**Chinese Sizzler** 500gm 399

Combination Of Fried Rice, Paneer Chilli, Noodles And Manchurian.

**Chefs Special Sizzler** 500gm 450

Our Chef's Special Delicacy.

**Paneer Shashlik Sizzler** 500gm 399

Cubes Of Paneer, Onion, Capsicum, Tomato Serve On Bed Of Rice Along With Boiled Veg And French Fries.

**Continental Sizzler** 500gm 410

Combination of Rice, Finger Chips, Cheese Ball, Butter Veg., Baby Corn, Bell Pepper, Zucchini

**Italian Sizzler** 500gm 410

Italian Pasta, Exotic Veg., Finger Chips

**Oriental Sizzler** 500gm 410

Panner Stick And Mixed Vegetables And French Fries And Beens Rice And Cutless.

## BAKED DISH

**Mexican Trio** 380gm 290

Beans, Spinach Puree, Spaghetti And White Sauce Baked With Cheese.

**Exotic Mexican Lasagne** 380gm 290

**Paneer Lasagna** 380gm 290

**Baked Macaroni With Pineapple** 380gm 280

**Burmese Spaghetti** 380gm 270

Spaghetti Covered With Special Tomato Sauce And Baked With Grated Cheese.

**Enchiladas** 380gm 290

Soft Corn Tortilla Stuffed With Beans Topped With Beans White Sauce Baked With Cheese.

## TANDOORI STARTERS

**Veg. Seekh Kabab (10 Pcs.)** 350gm 270

A Unique Combination Of Fresh Minced Vegetable And Skewered.

**Raja Kabab (8 Pcs.)** 350gm 240

Minced Vegetable, Paneer And Mashed Potato Wrapped On Papad And Deep Fried.

**Hara Bhara Kabab (8 Pcs.)** 350gm 240

Spinach Patties Filled With Peanuts And Deep Fried.

**Paneer Lasuni Tikka (8 Pcs.)** 350gm 290

Paneer, Garlic Marinated And Chargrilled.

**Paneer Hariyali Tikka (8 Pcs.)** 350gm 270

Paneer Marinated With Spinach Sauce And Char Grilled.

**Paneer Tikka (8 Pcs.)** 350gm 290

All-time Favorite.

**Paneer Malai Tikka (8 Pcs.)** 350gm 290

Paneer Marinated In Cashew Nut Paste And Cream Char Grilled In Clay Oven.

**Afghani Paneer Tikka (8 Pcs.)** 350gm 290

Cubes Of Paneer Marinated In Cheese Sauce And Char Grilled.

**Peri Peri Paneer Tikka (8 Pcs.)** 350gm 290

**Sp. Tandoori Platter(18 Pcs.)** 350gm 470

Chef's Choice

## CHINESE STARTERS

Honey Potato Chilli 380gm 260  
Crisp Batter Fried Potato Tossed In Chilly And Sauce.

Cheese Chilli Cigar (8 Pcs.) 380gm 280  
Finger Size Mini Roll Stuffed With Cheese, Chilly, Veg., Noodles & Deep Fried.

Chinese Cigar (8 Pcs.) 380gm 270  
Its Similar Like As Spring Roll But Serve In Cigar Shape.

Crispy Veg 380gm 260  
Crisp Fried Assorted Finger Cut Vegetables Tossed In Sweet And Spicy Sauce.

Veg Manchurian Dry - All Time Favorite. 380gm 240

Veg Spring Roll - All Time Favorite. 380gm 240

Paneer 65 380gm 280  
Diced Of Paneer Batter Fried Capsicum, Onion Tossed In Spicy Sauce With Curry Leaves.

Veg 65 380gm 240  
Minced Vegetables Fingers, Capsicum, Onion Tossed In Spicy Sauce With Curry Leaves.

Veg Lollipop (8 Pcs.) 380gm 240  
Vegetables Drum Sticks Poured Over With Sauce.

Paneer Chilli Dry - All Time Favorite. 380gm 280

Dragon Paneer 380gm 280

Crispy Paneer Honey Chilli 380gm 285  
Batter Fried Crisp Finger Sizes Paneer Tossed In Chilly Honey Sauce.

Baby Corn Chilli Dry 380gm 250  
Butter Fried Baby Corn Saute With Onion & Capsicum

Mushroom Chilli Dry 380gm 260  
Batter Fried Mushroom Saute With Onion, Capsicum & Chilli.

8

## CHINESE MAIN COURSE

Paneer Chilly Gravy 380gm 270

Veg. Manchurian Gravy 380gm 240

American Chopsuey 380gm 240

Veg. Hakka Noodles 380gm 250

Schezwan Noodles 380gm 250

Chinese Bhel 380gm 260

4 Type Noodles 380gm 270

Veg. Fried Rice 380gm 230

Schezwan Fried Rice 380gm 240

Mushroom Fried Rice 380gm 260

Manchurian Fried Rice 380gm 240

Triple Fried Rice 380gm 295

## ACROSS THE GLOBE

Cheese Balls 380gm 290

Jalapeno Cheese Ball 380gm 295

Tacos 380gm 250

Nachos with Beans Cheese Sauce 380gm 260

Cheese Garlic Bread 380gm 160

Pasta Arrabiata Penne 380gm 290

Pasta Alfredo Penne 380gm 290

Mexican Platter 380gm 360

Mexican Cigar Roll 380gm 265

Mexican Rice 380gm 260

Mexican Hot Pot Rice 380gm 295

Spinach Pesto Rice 380gm 290

Thai Red Curry with Rice 380gm 305

Thai Green Curry with Rice 380gm 305

Crispy Pesto Paneer 380gm 275

9

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6

## PANEER MAIN COURSE

<b>Chef's Special Paneer</b>	350gm	299
<b>Amritsari Paneer</b> Cubes of Paneer, Onion, Capsicum Cooked In Ajwain Flavoured Spicy Gravy.	350gm	290
<b>Paneer Khurchan</b> Finger Cut Paneer, Exotic Vegetables Cooked In Red Spicy Semi Gravy.	350gm	290
<b>Badami Paneer Masala</b> Cubes Of Paneer Sauté In Garlic, Almond Paste Cooked In Red Tomato Badami Gravy.	350gm	290
<b>Paneer Lazeez</b> Cubes Of Paneer Sauté In Garlic, Ginger Paste Cooked In Red Tomato Base Gravy.	350gm	280
<b>Paneer Kolhapuri</b> - All Time Favourite.	350gm	280
<b>Paneer Chatpata</b> A Tangy Dish Of Paneer, Spices Cooked In Sour And Spicy Gravy.	350gm	280
<b>Paneer Kali Mirch Masala</b> Soft Paneer, Peppercorn And Spices Cooked In Brown Gravy Medium Spicy.	350gm	280
<b>Paneer Balti</b> Finger Cuts Paneer Cooked In Red And Brown Gravy Medium Spicy Served In Balti.	350gm	270
<b>Paneer Tikka Lababdar</b> Grilled Paneer, Onion, Capsicum Cooked In Sweet And Spicy Gravy.	350gm	270
<b>Paneer Tawa</b> Grilled Paneer, Onion, Capsicum Cooked In with Spicy Gravy.	350gm	270
<b>Rajwadi Paneer</b>	350gm	280
<b>Paneer Tikka Masala</b> All Time Favorite.	350gm	270
<b>Paneer Butter Masala</b> - All Time Favorite.	350gm	270
<b>Paneer Kadai / Handi</b> - All Time Favorite.	350gm	270
<b>Paneer Angara</b> Paneer Cooked Red Gravy Medium Spicy Serve On Hot Sizzling Plates.	350gm	280
<b>Paneer Silsila</b> Combination Of Grated And Finger Cuts Paneer Cooked In Spicy Tomato Gravy Serve On Sizzling Hot Plate.	350gm	280

10

## PANEER MAIN COURSE

<b>Paneer Nawabi</b> Diamond Cut Paneer, Mushroom, Baby Corn Cooked In Brown Gravy.	350gm	280
<b>Paneer Lajawab</b> Sandwich Of Paneer Cooked In Brown Gravy Medium Spicy.	350gm	280
<b>Paneer Bhurji</b> Grated Paneer Sautéed With Onion, Tomato And Coriander Leaves.	350gm	280
<b>Palak Paneer</b> Cubes Of Paneer Cooked In Spinach Gravy.	350gm	260
<b>Mutter Paneer</b> All Time Favorite.	350gm	250
<b>Cheese Butter Masala</b> Cubes Of Cheese Cooked In Makhani Medium Spicy Gravy.	350gm	280
<b>Cheese Paneer Masala</b> Cheese And Paneer Cooked In Mix Of Red And Brown Gravy.	350gm	280
<b>Methi Malai Paneer</b> Paneer, Fenugreek Cooked In Rich Creamy Gravy Mild Taste.	350gm	270

11

## KAJU

<b>Kaju Curry</b> Fried Whole Cashew Nuts Cooked In Brown Gravy Medium Spicy.	350gm	290
<b>Kaju Butter Masala</b> Fried Whole Cashew Nuts Cooked In Makhani Red Gravy Spicy.	350gm	295
<b>Kaju Paneer Masala</b> Paneer Cubes And Cashew Nuts Sauteed In Tadka And Cooked In Mix Red And Brown Gravy Medium Spicy.	350gm	290
<b>Kaju Khoya (Sweet)</b> Fried Whole Cashew Nuts Cooked In Rich Creamy Sweet Gravy.	350gm	290
<b>Kaju Kadai</b> Cashew Nuts, Onion, Capsicum Cooked In Brown Gravy Medium Spicy.	350gm	290

## VEG. MAIN COURSE

<b>Chef's Special Veg.</b>	350gm	270
<b>Veg. Patiyala</b> Chopped Vegetables Stuffed In Papad Roll Cooked In Brown Gravy Medium Spicy.	350gm	245
<b>Veg. Kheema Masala</b> Minced Vegetable Cooked In Brown Gravy Medium Spicy.	350gm	245
<b>Veg. Kolhapuri</b> Mix Vegetables, Onion, Capsicum And Red Whole Chilly Cooked Red Spicy Gravy.	350gm	245
<b>Veg. Jaipuri</b> Threaded Cutting Vegetable Cooked In Brown Gravy Garnished With Papad Medium Spicy.	350gm	245
<b>Veg. Garlic Masala</b> Diced Vegetables And Garlic Cooked In Spicy Brown Gravy.	350gm	245
<b>Veg. Tawa Masala</b> Assorted Vegetables Julienne Capsicum, Onion Cooked In Brown Gravy Medium Spicy.	350gm	255
<b>Veg. Toofani</b> Julienne And Diced Assorted Vegetables Cooked In Spicy Red Tomato Gravy.	350gm	250
<b>Veg. Kadai</b> Diced Cuts Assorted Vegetables, Onion And Capsicum Cooked In Spicy Brown Gravy.	350gm	245
<b>Veg. Hyderabadi</b> Mix Vegetables Cooked In Spinach Gravy.	350gm	245
<b>Veg. Afghani</b> Diced Cut Baby Corn, Mushroom, Vegetable, Capsicum, Onion Cooked In Cashew Nuts Mild Gravy.	350gm	245
<b>Navratan Korma (sweet)</b> Mix Vegetables And Fruits Cooked In White Gravy Sweet Taste.	350gm	250
<b>Methi Mutter Malai</b> Green Peas And Fenugreek Cooked In Creamy White Gravy Sweet Taste.	350gm	245
<b>Baby Corn Mushroom Masala</b> Baby Corn And Mushroom Cooked In Brown And Red Mix Gravy Medium Spicy.	350gm	280
<b>Mushroom Masala</b> Mushroom Cooked In Brown Gravy Medium Spicy.	350gm	270
<b>Mix Vegetable - All Time Favorite.</b>	350gm	230
<b>Dum Aloo Punjabi</b>	350gm	230
<b>Jeera Aloo / Aloo Mutter - All Time Favorite.</b>	350gm	225

12

## KOFTA

<b>Malai Kofta (Sweet)</b> Dumplings Of Grated Cheese And Paneer Cooked In Creamy White Gravy Sweet Taste.	350gm	280
<b>Paneer Kofta - All Time Favorite.</b>	350gm	280
<b>Kaju Kofta - All Time Favorite.</b>	350gm	280
<b>Nargisi Kofta</b> Vegetable Dumplings, Grated Cheese Cooked In Spinach Gravy.	350gm	270
<b>Kadai Kofta</b> Diced Of Onion, Capsicum And Vegetables Dumplings Cooked In Spicy Brown Gravy.	350gm	270
<b>Kashmiri Kofta (Sweet)</b> Dumplings Of Mava And Dry Fruits Cooked In Cashew Nuts Red Sweet Gravy.	350gm	280
<b>Vegetable Kofta</b> Vegetables Dumplings Cooked In Medium Spicy Brown Gravy	350gm	270

13

## DAL

<b>Dal Fry</b>	250gm	170
<b>Dal Tadka</b>	250gm	180
<b>Dal Palak</b>	250gm	175
<b>Dal Makhani</b>	250gm	180

6

**TANDOORI ROTI**

Per Pic

Tandoori Roti Plain / Butter	25 / 30
Missi Roti	60
Tandoori Paratha Plain / Butter	45 / 50
Stuffed Paratha	95
Pudina Paratha	70
Kulcha Plain / Butter	45 / 50
Onion Kulcha	60
Naan Plain / Butter	55 / 60
Garlic Naan	100
Cheese Naan	120
Chilli Garlic Naan	120
Cheese Chilly Garlic Naan	140
Roti Ki Tokari	310

**TAWA CHAPATI**

Per Pic

Tawa Roti (Plain / Butter)	24 / 28
Tawa Paratha	45
Aloo Paratha	70

14

**RICE & BIRYANI**

Steam Rice	300gm	150
Jeera Rice	300gm	170
Dal Khichadi	300gm	190
Dal Palak Khichadi	300gm	200
Jeera Mutter Pulao	300gm	190
Vegetable Pulao	300gm	180
Kashmiri Pulao (Sweet)	300gm	190
Vegetable Biryani	350gm	190
Hyderabadi Biryani	350gm	190
Vegetable Dum Biryani	350gm	199
Paneer Tikka Dum Biryani	350gm	220

**SANDWICH**

French Fries	150gm	100
French Fries Peri Peri Seasoning	180gm	115
French Fries with Cheese	220gm	130
Veg. Club Sandwich	150gm	120
Veg. Grilled Sandwich	200gm	110
Veg. Cheese Grilled Sandwich	200gm	140
Vegetable Sandwich	175gm	100
Cheese Sandwich	175gm	110
Masala Sandwich	175gm	110
Bread Butter	90gm	70

15

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6

**PIZZA**

Sp. Golden Era Pizza - 9"	150
Margherita Pizza - 9"	140
Cheese Pizza - 9"	140
Veg. Pizza - 9"	130
Mexican Pizza - 9"	140

**DESSERT & ICE CREAM**

Three Men in One Boat	200gm	250
Premium Ice Cream (Kaju Draksh / Almond Carnival / American Nuts / Butter Scotch / Kesar Pista / Raj Bhog)	90ml	100
Regular Ice Cream (Vanilla / Strawberry / Chocolate / Cherry Berry )	90ml	85
Sizzling Brownie	200gm	220
Vanilla With Hot Chocolate Sauce	150gm	120
Vanilla With Hot Gulab Jamun	150gm	110
Hot Gulab Jamun - 2 pcs	90gm	60

16

## BANQUET CAPACITY

# 100 to 500 PERSONS

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**MEHANDI | RING CEREMONY | WEDDING  
 RECEPTION | BIRTHDAY PARTY | CORPORATE EVENTS  
 CONFERENCES | BABY SHOWER | FAMILY GATHERINGS**

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## PACK LUNCH & UNLIMITED LUNCH IS ALSO AVAILABLE\*

17

6

**Terms & Condition**

- (1) Order Once Placed Will Not Be Cancelled.
- (2) Patrons Are Requested To Wait For 20 Minutes After Placing Order.
- (3) Dishes Will Be Served Only If They Are Ready.
- (4) Rates Are Subject To Change Without Prior Notice.
- (5) No Outside Food Or Drinks Allowed.
- (6) Other Terms & Condition May Apply.
- (7) Parking At Owner's Risk.

**TIME :****LUNCH - 11:30 AM TO 3:00 PM****DINNER - 6:45 PM TO 10:45 PM****JAIN FOOD IS ALSO AVAILABLE\***

# Golden Era

Banquet & Restaurant

6

1st Floor,  
Shyam Business Hub, Near. Mukesh Industries,  
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**Banquet : +91 99047 44429**

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