

Halal

THE GOLDEN QUILL



GOLDEN QUILL
MULTICUISINE RESTAURANT

MENU



Note:


We do not use FOOD COLORING
We do not use ARTIFICIAL FLAVOURS
We do not use AJINOMOTO (TASTING)
We do not use DALDA GHEE
We do not use ADDITIVES

Terms & Condition:

All prices are subject to change without prior notice.
customers are requested to wait minimum 20-30 minutes,
after placing the order.

Once the order has been placed it cannot be replaced
or cancelled.

No outside Foods / Beverages allowed.





Multicuisine Restaurant



MYSORE DHONNE BIRIYANI

SARASWATHIPURAM
72040 04500

SHIVRAMPET
70220 47334

KALIDASA ROAD
81500 22225

SOUPS

- 
- **MAN-CHOW SOUP** 130
A spicy oriental soup, flavoured with ginger, garlic, fresh coriander.
garnished with fried noodles

▲ Available with Chicken 150
 - **HOT N SOUR** 130
A spicy and sour soup with vegetable.

▲ Available with Chicken 150
 - **SWEET CORN** 130
All-time favourite soup with corn kernels

▲ Available with Chicken 150
 - **LEMON CORIANDER** 130
Lemon flavoured soup with coriander.

▲ Available with Chicken 150
 - **CLEAR SOUP** 130
A thin clean soup with vegetable and seasonings

▲ Available with Chicken 150
 - **ROASTED TOMATO AND RED PEPPER SOUP** 145
Tomato and red pepper coulis cooked and served with garlic pesto slice
 - **CREAM OF BROCCOLI AND WALNUT SOUP** 145
A thick soup rich in vitamins, minerals, tempered with garlic, onion
 - **AMERICON CORN CHOWDER** 145
A creamy soup with potato, celery and corn

▲ Available with Chicken 175
 - **CHOICE OF CREAM SOUP (VEG, MUSHROOMS)** 145
Cream soup prepared with vegetable stock curd milk served with
veg/mushroom

▲ Available with Chicken 175
 - ▲ **SPINACH POACHED EGG** 175
Creamy soup prepared with spinach, potato and butter
served with poached egg

SALADS

- GREEN GARDEN / CUCUMBER SALAD** 110
Slices of cucumber, tomato, carrot and onion served on a bed of lettuce
- CAESAR SALAD** 195
Crispy lettuce, cheese, croutons with caesar dressing
- HEALTHY SPROUTS GREENS** 195
Healthy, gluten free and vegan salad made with green moong beans sprouts and colourful vegetables with lemon olive oil dressing.
- GREEK CUCUMBER SALAD** 195
Mix red onion slices, cucumber, kalamata olive halves, dill and feta. dress with greek dressing
- CHEF'S SECREAT SALAD** 195
Iceberg lettuce, apple, carrot shaves, jalapenos with chef's secret spicy dressing.
- ▲ Available with Chicken 225
- GRANNY SMITH APPLE SALAD** 195
Prepared using smith apple, papaya and pineapple. tossed with apple cider vinegar dressing
- CARROT AND RAISIN SALAD** 195
Prepared with greeted carrot pineapple and raisin mixed with mayonnaise and sugar
- ▲ **CREAMY CHICKEN PASTA SALAD** 249
Loaded with chicken, pasta and vegetables, tossed with ranch mayonnaise dressing
- ▲ **INDIAN STYLE CHICKEN TIKKA SALAD** 249
Indian inspired salad prepared with onion, tomato, chicken tikka tossed with indian spices and mint sauce mixed salad
- 

STARTERS

- 
- OLIVE POPCORN** 245
Herbs cheese stuffed deep fried crisp olive preparation, served with garlic mayonnaise
 - FUSION BRUCSHETTA** 175
French bread topped with indian style tomato salsa, yoghurt, sweet and green chutney
 - PERIPERI FRENCH FRIES** 175
Finger chips tossed with peri peri powder and with cheese
 - CORN CHEESE TRIANGLE** 175
Served with tomato salsa
 - FRENCH FRIES** 120
Side dish made from deep fried potatoes
 - GARLIC CHEESE SPINACH BALL** 249
A combination of spinach, garlic and creamy cheese frilled with italian seasoning and deeply fried
 - DUPLEX MUSHROOMS** 249
Stuffed mushroom filled with cheese vegetables and spices. that coated with bread crumbs and deep fried
 - CHILLI CHEESE GARLIC TOAST** 249
Mixer prepared with chilli cheese, garlic butter and bell pepper put on bread top and toasted
 - CHICKEN POPCORN** 215
Bite-sized tender and crispy chunks of chicken, deep fried to perfection, until golden, served with tartar sauce
 - CHICKEN BASIL PESTO BRUSCHETTA** 215
French bread topped with grilled chicken tossed in basil sauce
 - FISH FINGER** 375
Marinated fish coated with crumbs and deep fried served with tartar sauce
 - OATS CRUSTED CHICKEN** 329
Spicy marinated chicken crums with oats and deep fried
 - BUFFALO CHICKEN WINGS** 325
Marinated chicken wings deep fried and tossed with hot and spicy sauce
 - CRUNCHY FRIED PRAWNS** 329
Marinated jumbo Prawns crushed with panko crums and corn flakes mixer and deed fried. Served with cheese sauce cream
 - FISH DYNAMITE** 329
Coasted crispy fish tossed with dynamite sauce

 CHILLI	210/230
BABY CORN- MUSHROOM / PANEER	
Crunchy deep-fried, sautéed with spicy red chillies, onion and bell peppers	
 MANCHURIAN	210
BABY CORN / VEG BALL	
A deep-fried dry preparation tossed in manchurian sauce	
 Available with mushroom / paneer	230
 SCHEZWAN	210
BABY CORN- MUSHROOM / PANEER	
Hot and spicy sauce made with red chillies, garlic, ginger, Sichuan peppers and soy sauce	
 Available with mushroom / paneer	230
 SHANGAI	210
BABY CORN- VEG / MUSHROOM / PANEER	
The batter-coated baby corn is deep-fried till crisp and then covered in a lip-smacking spicy chilli sauce	
 Available with fried noodles with vegetables mushroom/paneer	230
 65 - BABY CORN	210
Batter fried cubes of paneer coated in spicy and tangy south Indian masala	
 Available with mushroom / paneer	230
 VEG CHEESE CRUMS	210
Butter bread broom brown drawn with deep fry with chilli flakes tossed	
 CHILLY GARLIC VEG	210
Crunchy deep-fried, sautéed with spicy chillies and garlic	
 CORN DUMPLING	210
Crunchy deep-fried corn dumpling	
 AMERICAN CORN CHILLY FLAKES	210
Crispy American corn tossed with chilli	
 CORN CHEESE PAPDI ROLL	230
A fusion Indochinese corn and cheese rolled and deep fried	
 MANGOLIAN PANEER	200
Marinated paneer with Indochinese spices and grilled	
 MANGOLIAN CHICKEN / FISH	200/360
Sliced chicken / fish marinated with Indochinese spices and grilled	
 CHILLY CHICKEN	250
Crunchy deep-fried chicken, sautéed with spicy red chillies, onion and bell peppers	
 CHICKEN MANCHURIAN	250
A deep-fried chicken dry preparation tossed in manchurian sauce	
 DRAGON CHICKEN	250
Crispy fried chicken strips, coated in a sweet & spicy sauce.	

	SCHEZWAN CHICKEN	250
	Chicken tossed with hot and spicy sauce made with red chillies, garlic, ginger, sichuan peppers and soya sauce	
	DEVIL CHICKEN	250
	A spicy chicken tossed with chilli, capsicum and onion	
	CRUNCHY CHICKEN	250
	A deep-fried crunchy chicken with peanut butter	
	DRUMS OF HEAVEN	250
	Battered fried chicken winglet tossed with garlic	
	CHICKEN LEMON	250
	Diced chicken tossed with tangy lemon flavoured	
	SHANGHAI CHICKEN	250
	The batter-coated chicken is deep-fried till crispy and then covered in a lip-smacking spicy chili sauce	
	BULLET CHICKEN	250
	The batter-coated chicken is deep-fried till crispy and then covered in a lip-smacking sweet and spicy chilli sauce	
	EGG CHEESE PAN ROLL	250
	The egg omelette cheese paneer with rolled	
	ROASTED CHILLY CHICKEN	250
	Cubes of chicken deep fried and tossed with soya and black pepper	
	PEPPER DRY	210/230
	Baby Corn – Mushroom / Paneer	
	Available with Chicken and Mutton	250/320
	PANNER MALAI KABAB	260
	Paneer marinated with malai skewered and finished in a tandoor	
	PANEER NAWABI SEEKH KABAB	260
	Minced paneer with spices, dry fruits and mix bell pepper finished in tandoor	
	BADSHAHI PANEER TIKKA	260
	Marinated paneer with banana, capsicum, tomato and onion finished in tandoor	
	PANEER TIKKA	260
	A spicy paneer cooked in tandoor	
	MASHROOM STUFFED (WITH CHEESE)	260
	Stuffed mushroom with cheese and spices finished in tandoor	
	TANDOORI VEG SHOLEY	220/270
	A spicy flower choices of broccoli	
	HARABARA KABAB	260
	Deep fried minced vegetable patty served with mint chutney	

 SPINACH CORN TIKKI	260
A fusion deep fried spinach and corn patty served with mint mayonnaise	
 TANDOORI HALF / FULL	280/520
The traditional king of punjabi style kebab	
 MURGH TIKKA	290
Chicken morsels with your choice of marination and cooked in a tandoor malai / spicy red chilli / hariyali	
 MURGH CHATPATI	290
Marinated chicken with sweet, spicy, tangy and Indian spices, cooked in a tandoor	
 MURGH NAMKEEN TIKKA	290
Spicy chicken tikka covered with roasted papad served with mint chutney	
 GUNTUR CHICKEN TIKKA	290
A marinated spicy chicken tikka served with lachha and mint chutney	
 CHEDAR CHEESE TIKKA	290
Cheese flavoured stuffed chicken tikka cooked in a tandoor	
 TANDOORI POJAPATHI	290
Marinated chicken drumstick with yellow chilli powder	
 MURGH ANGAAR	290
Marinated chunks of chicken cooked in a tandoor	
 TANDOORI SCHEZWAN CHICKEN	290
A fusion schezwan pepper flavoured tandoori chicken	
 MURGH PESHAWARI KABAB	290
Saffron flavoured chicken tikka	
 BHARWAN CHICKEN	320
Chicken stuffed with cheese tri coloured bell pepper	
 CHICKEN SEEKH GRAPHIC KABAB	310
Chicken minced with spices, skewered and cooked in a tandoor	
 MUTTON SEEKH KABAB	410
Mutton minced with whole spices and smoked with hot chilli, skewered and cooked in a tandoor	
 MULTANI TIKKA	410
Mutton chunks marinated with yoghurt and tandoori spices, served with mint chutney	
 FISH	360
Fish chunks with your choice of marination and cooked in a tandoor malai / spicy red chilli / hariyali	
 LASOONI FISH	360
Marinated chunks of fish with garlic flavoured	

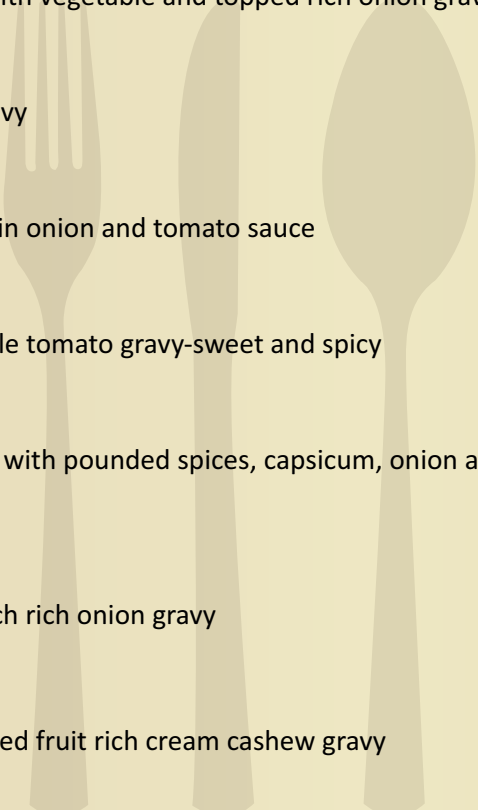
▲ SESAME FISH	360
Fish marinated with roasted till powder and tandoori masala	
▲ KASTURI FISH TIKKA	360
Fish marinated with kasturi methi and tandoori spices	
▲ GURNAL JAL PARI	410
Prawns marinated with yoghurt and spices cooked in a tandoor	
▲ JHINGA TIL TIKKA	410
Prawns marinated with roasted till and spices	

INDIAN BREAD

■ ROTI	30
■ NAAN	40
■ KULCHA	40
■ CHAPATHI	30
■ KERALA PAROTA	40
■ KASTHURI / PUDINA / LACHHA PARATHA	80
■ VEG STUFFED PAROTA / KULCHA	120
■ KASHMIRI NAAN	110
■ CHEESE STUFFED NAAN	120
▲ CHICKEN KHEEMA PARATHA / KULCHA	140
▲ CHICKEN CHEESE PARATHA / KULCHA	160

(BUTTER @ 15/-)

GRAVY

- 
- **KOLHAPURI** 230
A Mix vegetable cooked in rich tomato and onion gravy with Coconut spices.
 - **HYDERABADI MASALA** 230
Mix vegetable cooked with spicy masala
 - **CHILLI MILLI** 260
Mix vegetable cooked with mushroom and baby corn in onion gravy
 - **JAIPURI** 230
Vegetable cooked in papdi flavoured veg curry
 - **PATIALA** 260
Masala papad wrapped with vegetable and topped rich onion gravy
 - **KOFTA** 230
Mix veg kofta in onion gravy
 - **MARATA** 230
Mix veg and paneer balls in onion and tomato sauce
 - **MAKHAMALI** 230
Delhi style mixed vegetable tomato gravy-sweet and spicy
 - **KADAI** 230
Mixed vegetables cooked with pounded spices, capsicum, onion and finished in kadai masala
 - **SABJI MAJUMDAR** 230
Mix vegetable with spinach rich onion gravy
 - **NAVARATNA KURMA** 300
Mixed vegetable with mixed fruit rich cream cashew gravy
 - **PANEER TIKKA MASALA** 250
Tandoori paneer tikka simmered in tomato gravy finished with cream and butter
 - **KADAI** 250
Paneer cooked with pounded spices, capsicum, onion and finished in kadai masala
 - **KURCHEN** 280
Grated cottage cheese, stir fried with juliennes of capsicum, tomatoes and onions with a kasuri methi infused in tomato gravy
 - **MUMTAZ** 300
Paneer cooked with rich creamy cashew nut gravy
 - **PASANDA** 280
Stuffed cottage cheese cooked in rich creamy cashew nut gravy

 ALOO MUTTER	210
Potato and green peas cooked in rich cashew nut and onion gravy	
 ALOO JEERA	210
Potato tossed with jeera and spices, garnished with coriander	
 DAL FRY	210
Cooked dal tempered with jeera, green chilli, onion, tomato and garlic garnished with coriander	
 TADKA	210
Lentils are cooked with onion, tomato and garlic, tempered with garlic And curry leaves	
 KOLHAPURI	210
A spicy dal tempered with jeera, green chilli, onion, tomato and garlic garnished with fried red chilli	
 CHICKEN MASALA	290
Chicken cooked with rich onion and tomato gravy with spices	
 KOLHAPURI	290
Chicken Kolhapur is a flavourful, delicious and spicy dish of curried chicken, simmered in plenty of aromatic spices, coconut and herbs	
 JALANDARI	290
Chicken cooked in creamy sarsonka saag (mustard leaves) gravy	
 TIKKA LABABDAR	290
Tandoori chicken tikka simmered in tomato gravy finished with cream and butter	
 CHICKEN KADAI	290
Chicken cooked with pounded spices, capsicum, onion and finished in tomato gravy	
 GULDASTA	290
Chicken keema and dumplings cooked in rich gravy, served with two types of gravy	
 SAGOTI	290
Juliane of chicken, onion and capsicum cooked coconut flavoured gravy	
 CHICKEN HANDI	290
Chicken simmered in onion-tomato based curry sauce	
 DIWANI HANDI	290
A rich spinach gravy with cashew and spices	
 RARA	290
Chicken kheema and chicken chunks cooked in rich onion gravy	
 CHICKEN NARGISI KOFTA	290
A Mughlai style, chicken keema and boiled eggs. marinated chicken keema wrapped on hard boil eggs and braised into spicy rich gravy	

 CHICKEN CHILLI MILLI	290
Boneless chicken cooked with spinach gravy and rich tomato gravy	
 BUTTER CHICKEN	290
A desi style chicken curry with tomato gravy butter with dish	
 MUTTON ROGANJOSH	360
A Kashmiri lamb delicacy	
 KADAI	360
Mutton cooked with pounded spices, capsicum, onion and finished in tomato gravy	
 KOLHAPURI	360
A spicy mutton cooked in rich tomato and onion gravy with coconut & spices.	
 HYDERABADI	360
A spicy Andhra style mutton curry	
 CHETTINADU	360
Mutton cooked with roasted spices in chettinad style	
 BHUNA GHOST	360
A dry preparation of mutton with brown onion masala	
 DAL GHOST	330
Mutton cooked lentil and spices	
 DIWANI HANDI	360
Mutton cooked in a rich cashew and spinach gravy with capsicum and onion	
CHINESE RICE / NOODLES	
 FRIED RICE - VEG / PANEER / MUSHROOM / SCHEZWAN	210
 FRIED RICE - EGG / CHICKEN	230/250
 FRIED RICE - MIX MEAT	300
 NOODLES - VEG / PANEER / MUSHROOM / SCHEZWAN	210
 NOODLES - EGG / CHICKEN	230/250
 AMERICAN CHOPSUEY VEG	200
 AMERICAN CHOPSUEY CHICKEN	250
 CHINESE CHOPSUEY VEG	200
 CHINESE CHOPSUEY CHICKEN	250
 GRILL PLATTER Veg	399
Mix vegetables and rajma patty grilled and served with rice and smashed Potato	
 BBQ CHICKEN STICK	499
Chicken marinated with spicy BBQ sauce and grilled, served with vegetable smash potato and herbs rice	

CHICNESE RICE/NOODLES

■	FRIED RICE - VEG / PANEER / MUSHROOM / SCHEZWAN	210
▲	FRIED RICE - EGG / CHICKEN	230/250
▲	FRIED RICE - MIX MEAT	300
■	NOODLES - VEG / PANEER / MUSHROOM / SCHEZWAN	210
▲	NOODLES - EGG / CHICKEN	230/250
■	AMERICAN CHOPSUEY VEG	200
▲	AMERICAN CHOPSUEY CHICKEN	250
■	CHINESE CHOPSUEY VEG	200
▲	CHINESE CHOPSUEY CHICKEN	250

RICE PREPARATION

■	JEERA RICE Basmati rice tossed with cumin and onion	210
■	GHEE RICE Basmati rice tossed with spices and ghee	210
■	PEAS PULAO Green peas cooked with whole spices in fragrant basmati rice.	210
■	DAL KICHADI Rice and arhar dal khichdi, topped with green peas and garnished with nuts	210
■	PALAK KICHADI Rice cooked in palak tempered with cumin, garlic chili and coriander	210
■	VEG BIRYANI Seasonal vegetables cooked with fragrant basmati rice served with mixed subzi raita	200
■	CURD RICE Soft cooked rice mixed with curd and tempered with south Indian way	130
■	GRILLED VEGETABLE PLATTER Mixed of vegetables and rajma patty grilled and served with herbs rice and smashed	499
▲	CHICKEN BIRYANI Prime cuts of chicken cooked with fragrant basmati rice and served with raita	270
▲	MUTTON BIRYANI Mutton cooked with spices, fragrant basmati rice and served with raita	340
▲	CHICKEN TIKKA BIRYANI Tandoori cooked chicken tossed with fragrant basmati rice and served with raita	360
▲	EGG BIRYANI Egg cooked with spices and masala, fragrant basmati rice and served with raita	240






RICE PREPARATION

■ JEERA RICE	210
Basmati rice tossed with cumin and onion	
■ GHEE RICE	210
Basmati rice tossed with spices and ghee	
■ PEAS PULAO	210
Green peas cooked with whole spices in fragrant basmati rice.	
■ DAL KICHADI	210
Rice and arhar dal khichdi, topped with green peas and garnished with nuts	
■ PALAK KICHADI	210
Rice cooked in palak tempered with cumin, garlic chilli and coriander	
■ VEG BIRYANI	200
Seasonal vegetables cooked with fragrant basmati rice served with mixed subzi raita	
■ CURD RICE	130
Soft cooked rice mixed with curd and tempered with south Indian way	
▲ CHICKEN BIRYANI	260
Prime cuts of chicken cooked with fragrant basmati rice and served with raita	
▲ MUTTON BIRYANI	310
Mutton cooked with spices, fragrant basmati rice and served with raita	
▲ CHICKEN TIKKA BIRYANI	360
Tandoori cooked chicken tossed with fragrant basmati rice and served with raita	
▲ EGG BIRYANI	200
Egg cooked with spices and masala, fragrant basmati rice and served with raita	

SANDWICH

■ DOUBLE DECKER	175
Grilled two layered sandwich with asst. vegetables and French fries	
▲ DOUBLE DECKER	195
Grilled two layered sandwich with grilled chicken, eggs and French fries	
■ VEGETARIAN CLUB SANDWICH	195
Toasted three layered sandwich with asst. vegetables and French fries	
▲ NON-VEGETARIAN CLUB SANDWICH	225
Tossed three layered sandwich with chicken, eggs and French fries	

BURGERS



-  **GREEN GOBLIN** 145
Vegetable burger served with French fries
-  **UNIQUE VEG** 165
Chef's special double decker burger garnished with veg patty cheese and French fries
-  Available with paneer 185
-  **ORIENTAL CHICKEN BURGER** 175
Chicken mince patty sautéed with onion, bell pepper and topped with cheese
-  **UNIQUE CHICKEN BURGER** 195
Chef's special double decker burger garnished with chicken patty egg, cheese and French fries



PIZZA

-  **MARGHERITA** 235
A Signature Preparation of Pizza with tomato, Basil & Cheese
-  **VEGETABLE PIZZA** 235
Our Chef's created vegetable Pizza
-  **FOUR CHEESES PIZZA** 259
A Mélange of Parmesan, Mozzarella, Cheddar and Feta Cheese
-  **CARDINALE PIZZA** 239
Topped With Mixed Bell Peppers, Tomato, Onions, Green Chilies, Basil & Mozzarella
-  **CHICKEN HAWAIIAN** 325
A Pizza Topped With Pineapple, Chicken and Mozzarella
-  **BARBEQUE CHICKEN** 325
Topped With Bar Be Quid Chicken Chunks, Bell Peppers and Mozzarella Cheese

CHOICE OF PASTAS

-  **PENNE/FUSULI/ MACRONI/ SPAGHETTI WITH CHOICE OF SAUCES** 249
Pesto Ai Genovese /Three Cheeses /Alfredo/ Napolitano / Arabiatta
AGLIO OLIO
-  **MUTTON BOLOGNESE** 285

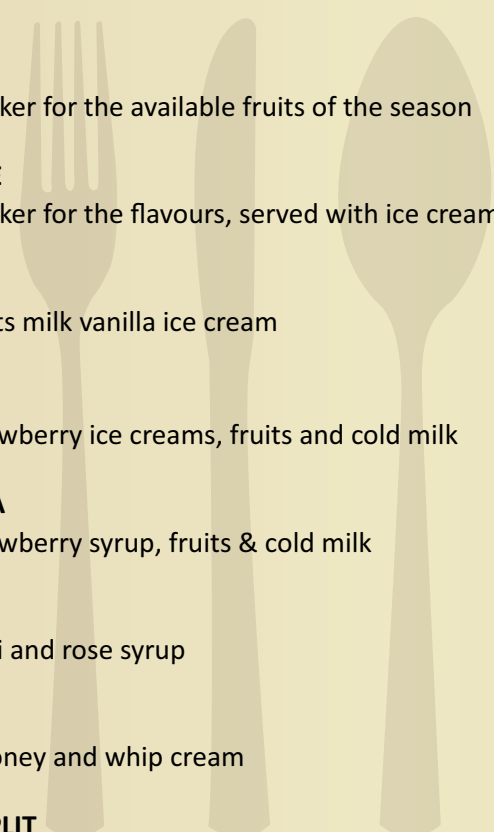
DESSERTS

- **APPLE PIE** 195
Apple pie served with vanilla ice cream
- **BLUE BERRY CHEESE CAKE** 215
A rich cheese cake with blue berry
- **SIZZLING CHOCOLATE BROWNIE** 215
Chocolate & Walnut Brownie Served with Vanilla Ice Cream & Chocolate Sauce
- **SEARED SIZZLING PINEAPPLE** 215
Pineapple Slices Caramelized with Sugar Served Hot with Vanilla Ice Cream and Hot Chocolate Sauce
- **CHOICE OF ICE CREAMS**
Strawberry, Venilla, Mango 120
Chocolate, Pista, Butterscotch 140
- **GUD BUD** 220
A different flavor of ice-cream with chopped fruits, nuts, and tutti Frutti.
- **FRUIT SALAD WITH ICE CREAM** 160
Mixed cut fruit served with Vanilla ice cream
- **GULAB JAMOON WITH ICE CREAM** 150
Deep-fried, golden-brown dumplings made of khoya, soaked in sugar syrup
- **CARROT HALWA WITH ICE CREAM** 200
Carrot cooked in in milk and khova, served with Vanilla ice cream, garnished with nuts

MOCKTAILS

- **FRUIT PUNCH** 199
Mocktail prepared with mix fruit juice, vanilla, strawberry and milk
- **PINA COLADA** 199
Mocktail prepared with coconut milk, pineapple juice, orange juice and vanilla ice cream
- **BLUE CURACAO MOJITO** 199
Mocktail prepared with blue curacao syrup, mint, lime and sprite
- **MOJITO MINT** 199
Mocktail prepared with mojito syrup, mint, lime and sprite
- **SUNSET** 199
Mocktail prepared with lemon, mint, orange juice and watermelon

BEVERAGES



<input type="checkbox"/> FRESH LIME SODA Salted / Sweet/ Mixed	80
<input type="checkbox"/> FRESH LIME JUICE Salted / Sweet / Mixed	80
<input type="checkbox"/> LASSI Sweet / Salted	120
<input type="checkbox"/> BUTTER MILK Plain / Masala	90
<input type="checkbox"/> FRESH FRUIT JUICE Please ask your order taker for the available fruits of the season	95
<input type="checkbox"/> CHOICE OF MILK SHAKE Please ask your order taker for the flavours, served with ice cream	140
<input type="checkbox"/> ROYAL FALOODA Falooda mixed with fruits milk vanilla ice cream	199
<input type="checkbox"/> KESAR FALOODA Falooda mixed with strawberry ice creams, fruits and cold milk	199
<input type="checkbox"/> STRAWBERRY FALOODA Falooda mixed with strawberry syrup, fruits & cold milk	199
<input type="checkbox"/> KULFI FALOODA Falooda mixed with kulfi and rose syrup	199
<input type="checkbox"/> HONEYMOON SPECIAL Ice cream with fruits, honey and whip cream	250
<input type="checkbox"/> AMERICAN BANANA SPLIT Banana with three types of flavoured ice cream	230
<input type="checkbox"/> COLD COFFEE Coffee, sugar, and cold milk shaken or blended well in a mixer grinder	140

HOT BEVERAGES

<input type="checkbox"/> Tea / Coffee	40
<input type="checkbox"/> Lemon Tea	35
<input type="checkbox"/> Boost / Horlicks / Badam Milk	55
<input type="checkbox"/> Hot Chocolate	60

Thank You
Visit Again





Our Branches:

Saraswathipuram | Shivarampet | Kalidasa Road

Golden Quill Multicuisine Restaurant

📍 Gokulam Main Road, Jayalakshmpuram, Mysuru-12

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✉ goldenquillrestaurant@gmail.com

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