

Refreshers

"Welcome to Fork n Spoon" This how you are greeted when you come into our Welcoming, caring, dependable, high-energy and fun casual restaurants, and we Promise to do whatever it takes to serve high-quality food and beverages to every guest consistently. we never forget that each person has a choice in where to dine and we feel privileged each time you choose Fork n Spoon welcome! we are glad you are here.

Our passionate desire to provide extraordinary value for our guests in a high-energy, fun, child-friendly environment, along with a sincere commitment to support the communities in which we do business, goes to the heart of what differentiates Fork n Spoon from other restaurants. it is because of you, our guests, that we have been able to realize a dream and create the company and culture that thrives today.

Our genuine commitment is to take pride in passionately connecting with every guest, on every visit, through flawless and relentless execution of every detail during every shift - to create and keep fanatical fans of Fork n Spoon concept and brand. Thank you for being the biggest and most important part of what keeps our dreams alive!

We all At Fork n Spoon believe in care.



Beverages

Mineral Water	25
Fresh Lime Water <i>Sweet / Salted</i>	35
Choice of Aerated Drink <i>Coke / Thums Up / Fanta / Sprite / Maaza</i>	30
Plain Chaas	35
Fresh Lime Soda <i>Sweet / Salted</i>	50
Masala Chaas	40
Lassi <i>Sweet / Salted</i>	100
Fruit Juice <i>Orange / Apple / Pineapple / lichi / Guava / Cranberry / Mix Fruit</i>	80
Ice Tea <i>Lemon / Peach / Green Apple</i>	80
Milk Shake <i>Vanilla / Strawberry / Chocolate</i>	110
Cold Coffee	90
Cold Coffee With Ice Cream	105
Red Bull - Energy Drink	135

Mocktails

Fork N Spoon Mantra <i>Apple, lichi, cranberry and fresh lime, grenading grape juice</i>	170
Litchi Blue <i>Litchi juice, litchi crush, blue curacao & soda</i>	150
Virgin Mojito <i>Mojito syrup, lime Chong and fresh mint</i>	150
Cranberry Cooler <i>Cranberry juice, fresh lime juice and soda, garnished with mint leaves and fresh lemon</i>	150
Shirly Temple <i>Pineapple Juice, pineapple Crush, Orange Crush & Vanilla Ice Cream</i>	165
Cindrella <i>Pineapple Juice, Orange Juice, Lemon Juice with the dash of Grenadine Syrup</i>	165
Sunny Fizz <i>Orange Juice and Lemonade served chilled with crushed ice</i>	165
Pina Colada <i>Pineapple Juice, Coconut milk and fresh cream</i>	165
Fruit Punch <i>Mix Fruit juice, strawberry crush, grenadine syrup, rose syrup, vanilla ice cream, loaded with cut fruits</i>	165
Sweet Lady <i>Mix Fruit juice, strawberry crush, and vanilla ice cream</i>	165
Lemborgini <i>Orange, Lichi Juice Guava and jeera dash of lime cranberry</i>	165
Green Sea <i>Khas minit, Jeera lem Juice top us white sprite</i>	165
Peachy Sunrise <i>Peach apricot lime and grenadine top up with sprite</i>	165

Mocktails

- Blue Bravura 165
Blue coracao apple juice and butter scotch ice cream
- Fresh mint & Ginger lemonade 165
Fresh ginger, mint leaves, pinch of rock salt top up sprite
- Water melon Martini 165
Watermelon, mint, ginger, dash of curry powder & grape juice
- Bull king 170
Pineapple juice, ginger, green apple and top us with red bull

Celebration Drinks

- Domestic Wine / Champagne 550
Non Alcoholic
- Imported Wine / Champagne 650
Non Alcoholic

Children Love It

- Bread Butter 55
- Bread Butter Jam 65
- French Fries 110
- Kiddy Pizza 160

Soup and Starters



Soup

Fork N Spoon Special Soup Delicious and fresh combination of paneer noodles and mushroom cooked spicy	360
Sweet Corn Soup A creamy soup made from corn kernels & vegetables	170
Hot N Sour Soup A popular and spicy Chinese soup made from vegetables, mushrooms and bamboo shoots	190
Vegetable Manchow Steaming vegetable soup topped with fried noodles	190
Tomato Soup An all time favorite soup for everyone	190
Mexican Chili Bean Soup A mexican soup made of vegetable stock, kidney beans and topped with Mexican tortilla	200
Thai Coriander A popular coriander flavored spicy thai soup made from vegetable extract, Topped with mushrooms & exotic vegetables	230
Tom Yun Soup Vegetable version of famous thai soup	230
Cream Soup of your Choice Broccoli/Spinach/ Mushroom	230
Vegetable Thukpa Soup Tibetan noodles soup made from vegetable stock, loaded with vegetables, Noodles & mushrooms	230
Tom Kha Kai The Original Thai Soup Made from Coconut milk & exotic vegetables	250
Potato N Spinach A Semi thick creamy soup made from potatoes and - chopped spinach leaves	250
Broccoli Almond A thick creamy soup made from broccoli and chopped almond	250
Crispy Garlic Spinach Soup Clear soup with combination of fried garlic spinach and herbs	250
Garlic and mushroom Clear Soup Sauteed garlic and mushroom with veggies peked up with soya sauce and ground black pepper with a topping of sesame seeds	250
Burmese Khawsa	250

Continental Starters

Nachos with cheese Sauce Deep fried crisp tortillas topped with cheese sauce and served with salsa	240
German Herb Potatoes Golden fried potato wedges tossed with garlic chilly flakes ac	240
Exotic Tacos Corn tortillas filled with exotic vegetables, olives and cheese, seasoned With mexican spices & served with sour cream and salsa	320
Mexican Taco Bean Corn tortillas filled with kidney beans, olives, and coleslaw, accompanied With sour cream and salsa	320
Cheese Corn Balls Crispy balls made from cheese & corns, served with tarter dip	320
Corn & Cottage Cheese Wrap Healthy wrap filled with fresh corns, cottage cheese and bell peppers With mexican seasoning, served with hot garlic dip	320
Jalapeno Cheese Pouch Deep fried crisp pouches filled with cheese, jalapeno & bell peppers With mexican spices & served with tarter dip	320
Cheesy Cigar Rolls Deep fried crispy rolls filled with loads of cheese Served with tangy sala dip	320
Quesadillas White tortilla filled with zucchini, bell peppers and onion, seasoned with Mexican mix	320
Paneer Tidbit Grilled cottage cheese seasoned with mexican spices & sauted with fine Chopped garlic	320
Mexican Bean Nachos Home made nachos topped with mexican spiced beans and cheese Sauce, accompanied with salsa	340
Terrific Nachos Crispy Corn tortilla chips served with cheese sauce salsa & refried beans	320
Cheese Chilly Corn Bullets made of cheese corn & chilly served with a sweet chilly dip sauce	300
Spicy Chilly Bean Fajita FILLED Vegetables & Chilly bean served with cheese sour cream shredded lettuce & wrapped in soft flour tortillas	320

Chinese Starters

Vegetable Spring Rolls Deep fried crunchy rolls loaded with vegetables and served with spicy dip	170
Vegetable Manchurian Deep Fried Chinese balls tossed in soya sauce with garlic & ginger	240
Vegetable 65 Deep fried fingers of minced vegetables, Saute with garlic Sauce, fresh yoghurt and flowed with curry leaves	240
Crispy Peiking Vegetables Mixed vegetables crisp fried & tossed with hot garlic sauce	260
Crispy Veg. Honey Chilly Batter fried crispy vegetables tossed in sweet & spicy honey sauce & garnished with sesame seeds	260
Crispy Cottage Cheese Hunan Style Batter fried Crispy cottage cheese cubes tossed in spicy Hunan sauce	290
Sizzling Vegetable Hot Pat Combination of cottage cheese mushroom baby corns potatoes tomatoes paste of garlic ginger spicy sand saluce saved on hot Sizzuin pan	290
Chilli Mushroom (Dry/Gravy) Flour Batter Cottage Mushroom Spring Onion whites celery ginger garlic sauteed along with capsicum and soya sauce garnished with spring onion	290
Crumble Paneer Deep fried crumble cottage cheese coated with spicy served with mayonnais sauce	410
Paneer Hot Pot Deep fried cottage cheese serve with hot gallic sauce	410
Paneer Stick Sichuan Batter fried cottage cheese skewered & tossed With Spicy Sichuan sauce	430
Paneer Chilly Batter fried cottage cheese spiced with green chillies & blend with Chineses sauce	440

Indian Starters

Hara Bhara Kebab Deep fried patties prepared with assorted vegetables & paneer, seasoned with Indian spices and served with mint chutney	190
Cheese Chilly Seekh Cottage Cheese, process cheese, green chilies, and indian spices Combined together to skewered and roasted in clay oven	210
Cheese Palak Tikki Deep fried Cheese & spinach patties served with special dip	240
Karari Roomali Crispy roomali sprinkled with Indian Spices	280
Tandoori Paneer Tikka Marinated paneer cooked in charcoal fire, served with fresh mini chutney. Truly authentic..!	280
Paneer Tikka Hyderebadi Dices of soft paneer marinated in delicious green tandoori masala. flavored with mint and roasted in clay oven to make it perfect	280
Sichuania Paneer Tikka Paneer cubes marinated in spicy sichuan sauce and tandoori masala, roasted in charcoal fire	390
Paneer Shirkaji Marinated paneer cubes stuffed with cheese and roasted in clay oven & glazed with beetroot water	390
Raja Kebab Deep fried papad rolls stuffed with paneer, potato & selected vegetables with Indian spices	390
Multani Mushroom Stuffed mushrooms marinated overnight in tandoori masala and roasted in charcoal fire, served with mint chutney	400
Tandoori Kebab Platter A platter of assorted tandoori kebabs & tikkas, served with laccha pyaz and mint chutney	590

Salad

Garden Green Salad	95
Alexandra Greek Salad	140
Lemon dressing exotic bell pepper with onion, zucchini, broccoli and processed cheese	
Pasta Pepperoni Salad	140
A combination of freshly cooked pasta with bell peppers & olives in capsico dressing	
Russian Favorite	155
Steaming vegetable soup topped with fried noodles	
Indonesian Salad	160
Dice cutting veritable broccoli green pear & Dressing peewit butter & tomato ketchup capsico sauce coconut milk salt pepper mixed all	
Tossed Salad	160
Diced carrot, cucumber, cabbage, red cabbage, red & yellow bell peppers, croutons tossed in vinegar dressing	
Hawaiian Salad	160
Julianne of cabbage, carrot, capsicum, pineapple, red & yellow bell peppers, tossed in mango dressing	
Waldrof Salad	165
Classically made of apples & cucumber with creamy mayo dressing, topped with walnuts	
Moroccan Salad	235
Fruits and vegetables with lettuce in orange dressing	

Add on

Roasted Papad	30
Fried Papad	35
Masala Papad	50
Sp. Cheese Masala Papad	70
Plain Curd	55
Raita	95
Mix Veg. / Pineapple / Boondi	
Kashmiri Raita	140
Fnely cuts of mixed fruits topped with beaten cweetened curd with a sprinkle of dry fruit powder & cherry	

Continental



Sizzlers

Vegetable Exotica Sizzler

Exotic butter tossed vegetables, onion & bell pepper rings, grilled cottage cheese & mashed potatoes topped with tomato concasse sauce

690

Pesto Special Sizzler

Spaghetti pasta, butter fried garlic rice, fried Cottage Cheese Stick & mashed potato topped with basil Flavored pesto sauce

690

Vegetable A-La Kiev Sizzler

Kiev pattie on a bed of bell pepper rice, butter fried saute vegetables, French fries & Stuffed capsicum topped with curry sauce

690

Chinese Expo Sizzler

Hakka noodles, paneer Chilly and Fried Rice topped with hot garlic sauce

690

Fifty Fifty Sizzler

Pan fried noodles, Sichuan Fried Rice, veg. Manchurian at Red cook Potato with spicy red pepper sauce

690

Spicy Indian Sizzler

Paneer in Soicy aromatic gravy, semi dry tossed vegetables & Veg. Biryani Served with Veg. Raita and Hariyali Naas

690

Funky fusion

Mixed Pasta tossed in tomato & Sichuan sauce served with grilled onion potato wedges cheese parsley & Cutlet

690

Paneer Shashlik Sizzler

Grilled cottage cheese, herbed rice, butter tossed vegetables, grilled mushroom & french fries topped with brown pepper

710

Corn Cheese Cutlet Sizzler

Butter rice, corn cheese cutlet, and butter tossed vegetables & French fries with spicy cheese sauce

710

Sizzlers

Spicy Paneer Square

Cubes of cottage cheese & bell peppers tossed in a spicy sauce served on a bed of rice with assorted veggies & French fries

720

Jwala Paneer Tikka

Oven roasted paneer tikka with assorted veggies green peas rice & french fries topped with perry perry sauce

740

Mexicans Signature Sizzler

Mexcan rice Mexican curry grill vegetables Mexican tikki tomato sauce

740

Baked Dish

Vegetable Au-Gratin

Assorted vegetable cooked in cream sauce topped with cheese and baked

450

Pasta O' Pinalo

Macaroni and pineapple cooked together in rich bechamel sauce topped with cheese and baked

450

Mexican Enchiladas Of Your Choice

(Bean / Cottage Cheese / Baby Corn)

Soft corn tortillas filled with choice of your ingredients, topped with enchilada sauce and baked with cheese

580

Baked Lasagna

Fresh pasta sheet layered with vegetables, spinach, American corns and tomato concasse & baked with cheese

580

Garlic Bread/Bruschetta

Garlic Bread	135
Cheese Garlic Bread	165
Exotic Pesto Bruschetta	240
Exotic Vegetables mixed with pesto sauce and topped on bread	
Corn & Cottage Cheese Bruschetta	215
Fresh Corns & cottage cheese topped on bruschetta bread	
Italian Cheese Bruschetta	215
Topped with sundries tomatoes, olive, basil & cheese	
Tomato Mozzarella Bruschetta	215
Fresh tomatoes mozzarella cheese and fresh herbs	

Pasta

Your Choice of Pasta

Penne | Spaghetti | Farfalle | Macaroni
Choice your sauces for pasta

Pasta Arabiatta	340
Assorted pasta cooked in spicy tomato sauce with garlic and bell peppers & topped with parmesan cheese	
Pasta Pomodoro	340
Chef's choice pasta cooked in tomato pomodoro sauce with roasted garlic, broccoli & baby corns	
Pasta Alfredo	340
Selected pasta and Italian herbs cooked in cream and cheese sauce topped with parmesan cheese	
Basil Pesto Sauce	340
Cheese & Spinach Cannelloni (Red/White Sauce)	360
Macaroni and pineapple cooked together in rich bechamel sauce topped with cheese and baked	
Twisted Mac & Jack	360
Macaroni and pineapple cooked together in rich bechamel sauce topped with cheese and baked	

Pizzas

3 Cheese Pizza	350
Three Type of Cheese	
Supreme 'O' Veg Pizza	350
Exotic Veggies / Olives / Mozzarella y	
Americano Pizza	350
Capsicum / Olive / Mushroom Corn / cheese	
Mushroom Valencia Pizza	350
Mushroom / Garlic / Mozzarella	
Jwala Paneer Tikka Pizza	380
Thandur Paneer Tikka / Capsicum / Onion / Tomato	
Smokey Fusion Pizza	400
BBQ Panner / Onion / Capsicum / Cheese	

Sandwich

Veg. Club Sabdwich	390
Mayo, Cucumber, Tomato, Onion, Roman Letters, Cheese Served With French Fries & Green Chutney	
Paneer Tikka Sandwich	390
Grilled Charcole Cottage Cheese, Mayo, Ice Berg, Cucumber, Tomato & Cheese Served with French Fries & Green Chutney	
BBQ Paneer Sandwich	390
Cottage Cheese Tossted In BBQ Sauce, Mayo, Ice Berg & Mozzarella Cheese Served With French Fries & BBQ Mayo	

Rice From The West

Mexican Rice	470
Rice cooked with corns, kidney beans & bell peppers and flavored with Mexican spices	
Spanish Rice	340
Rice cooked with exotic vegetable & chopped tomatoes with selected spices	

Indian Speciality



Curries

- Dum Aloo Banarasi** 310
Stuffed potatoes simmered in rich makhni gravy in Banarasi Style
- Subzi-E-Mehfil** 340
Makkanwala Kadai / Kolhapuri Jaipuri / Handi
- Subzi Do Pyaza** 340
Fresh assorted vegetables cooked with diced onion in semi spiced onion gravy finished with Indian Spices
- Veg. Banjara Masala** 340
Julians of vegetables, soya chunks & Cottage cheese cooked in mint flavor aromatic gravy, finished with fine herbs
- Veg. Mastani Handi** 340
Assorted chopped vegetables, whole corns & mushrooms cooked with selected grind Indian spiced in chef's special gravy
- Tawa Sabzi** 340
Traditional Indian Vegetables Cooked deliciously in tawa gravy with fine herbs
- Veg. Jaiselmer** 340
A Minced of assorted vegetables, babycorns and mushroom cooked in mildly Spiced Yellow gravy and finished with Selected Indian Spices
- Mushroom Mutter Masala** 340
A Combination of button mushroom & green peas in mildly spiced gravy
- Veg. Angara** 340
Batter fried vegetables in spicy and tongue tickling red gravy, Served Sizzling On hot platter. A Che's Specialty...!
- Veg. Peshwari** 340
Mildly spiced and creamy curry of french beans carrots green peas and tomatoes cooked in red greavy
- Vegetable Hyderabad** 360
A range of lentils vegetables and hyderabad spiceys cooked in spince gravy garnished with deep fried onion and mixed nuts
- Stuffed Capsicum Masala** 340
Blanched green capsicum stuffed with grated tofu/paneer potaes vegetable and spicy simmered and topped up with rice hot brown gravy

Curries

Paneer Balti Batter Fried paneer chunks prepared in onion and tomato mixed gravy.	360
Paneer Tikka Masala Charcoal grilled malai paneer on a bed of deliciously cooked rich makkni gravy	360
Paneer Jhalfrezi Soft paneer, cooked with fresh tomatoes & green pepper in tangy tomato gravy	360
Paneer Lahori Triangular pieces of paneer cooked with juliennes of capsicums in Semi Spicy yellow gravy	360
Lakhnavi Tawa Paneer Cubes of cottage cheese in mildly Spiced thick gravy. truly North Indian way ...!	360
Sham Savera Spinach Kofta Stuffed with grated Cottage cheese & North Indian Spices, Served on bed of spicy red gravy	360
Tarkari Chili Mili Fresh seasonal vegetables spiced with Indian herbs, cooked in thick medium spicy gravy and flavored with fresh mint	360
Special Birbali Paneer Cottage Cheese Stuffed With Green Chutney And Drynuts Cooked In Rich Brown Gravy	360
Navratan Korma Seasonal vegetables Simmered in rich aromatic Cashew nut gravy	370
Methi Mutter Malai Fresh green peas and fenugreek cooked in rich cashew nut gravy, finished with fresh cream	370
Kofta Sadabahaar Malai Kofta / Nargisi Kofta / Vegetable Kofta	370
Paneer Aap Ki Pasand Makkhanwala / Kacalai / Handi	370

Curries

Paneer Lawabdaar Fingers of cottage cheese cooked in Spicy aromatic red gravy with juliennes of tomatoes and onion	370
Paneer Khurchan A Semi gravy preparation of paneer with bell peppers & Onion in authentic north Indian mixed spices	370
Paneer Achari Masala Malai Panner Cooked with pungent picket flavoured gravy	370
Shahi Paneer Cottage cheese cubes cooked in rich cashew nut based gravy. A delightful recipe From the house...!	370
Paneer Pasanda Layers of cottage cheese stuffed with grated paneer & dry fruits cooked in yummy yellow gravy. A Chef's recommendation	370
Paneer Lazeez Cottage Cheese fingers cooked in aromatic yellow gravy finished with fresh cream	370
Tandoori Tawa Paneer Masala Charcoal grilled cottage cheese cubes cooked in medium spicy red gravy, blend with selected Indian Spices	370
Paneer Maharaja Shahi combination of crumbled cottage cheese cooked in combination of and yellow gravy	390
Paneer Angara Batter fiend Cottage cheese in spicy and tongue tickling red gravy, served sizzling on hot platter. A chef's specialty.. !!	390
Cheese Butter Masala Batter fiend cheese cubes on a bed of deliciously cooked chef's special gravy and garnished with grated cheese	410
The Fork N Spoon Special A chef-special delicacy of cottage cheese fried mushroom and Baby corn cooked in Traditional style with yellow gravy	510

Curries

Kaju Masala	410
<small>Fried Cashew nut cooked in Chef's special spicy gravy</small>	
Kaju Curry	410
<small>Cashew nuts cooked in special brown gravy and finished with fresh cream</small>	
Kaju Paneer Masala	410
<small>Combination of cashew nuts and cottage cheese cooked in chef's special spicy gravy</small>	
Khoya Kaju	410
<small>Fried Cashew nut cooked in rich white gravy and fresh Khoya, finished with cream</small>	
Begam Bahar Kofta	410
<small>A Creamy Rich Vegetable Curry With Fried Cutlet Made from Chopped Vegetable Cooked with Spices In Gravy</small>	

Indian Breads

Tandoori Roti	35
Tandoori Butter Roti	50
Plain Paratha / Kulcha / Naan	50
Butter Paratha / Kulcha / Naan	75
Garlic Naan	110
Stuffed Paratha / Stuffed Kulcha	110
Cheese Naan	130
Rumali Roti	130
Cheese Garlic Naan	170
Roti Basket	360

Rice & Dal

Steamed Rice	140
Jeera Rice	160
Vegetable Pulao	240
Peas Pulao	180
Tomato Pudina Rice	210
Khichdi Dal / Palak / Rajwadi	240
<small>(All biryanis are served with veg. raita)</small>	
Vegetable Biryani	300
Hyderabadi Biryani	320
Avadhi Dum Biryani	320
Dum Pukht Biryani	320
Dal Fry	190
Dal Palak	190
Dal Tadkewali	210

Chinese Main Course

Vegetable Manchurian - Gravy	210
<i>Deep fried vegetable ball in dark soya sauce</i>	
Combination Fried Rice	210
<i>Combination of Chinese fried rice & noodles tossed with chilly & soya sauce</i>	
Veg. Fried Rice	210
<i>Rice & seasonal vegetable tossed in Chinese Sauce</i>	
Noodles	195
<i>Hakka / Sichuan / Chilly Garlic</i>	
Sichuan Fried Rice	210
<i>Spicy vegetable rice cooked with spicy sichuan sauce</i>	
Mun Phan Rice	210
<i>Long grain rice and mushrooms tosses in butter with chinese spices</i>	
Exotic Vegetable Thai Curry (Red /Green)	260
<i>Exotic vegetable curry, Cooked in coconut milk & Thai Paste of your Choice - Red / Green, Served with Steamed Rice</i>	
Bamboo Rice	230
<i>Chinese fried rice tossed with mushrooms and bamboo shoots</i>	

Dessert Delight

Choice of Ice Cream	80
<i>Vanilla / Strawberry / Chocolate</i>	
Vanilla With Hot Chocolate Sauce	130
Sizzling Hot Brownie With Ice Cream	240



fork n spoon

THE MULTI CUISINE RESTRO

A SPACE We DESIGN FOR YOU

WHERE

PARTY LOUNGE
 MOCKTAILS PARTY
 KITTY PARTY INDIAN AUTHENTIC
 CANDLE LIGHT DINNER
 BIRTHDAY PARTY
 WEDDING CEREMONY
 CORPORATE EVENT
 SOCIAL FUNCTION

TERMS & CONDITIONS

Please allow minimum 20-25 minutes food to be served.

Order once placed cannot be cancelled or changed.

Outside food & beverages are not allowed in the restaurant premises.

All items are subject to availability

Management will not be responsible for any king of lost or damage of your belongings.

Price are subject to change without any prior information.

Subject to Navsari Jurisdiction.

GST Charge applicable as per Government Rules

Thanks for giving reasonable time to serve you better!