



PANTREE

Multi Cuisine Pure Veg Restaurant

M E N U

Relish Our Exotic Cuisines

North Indian • South Indian
Maharashtrian • Continental
Chinese



Orders will take 20-30 minutes to serve hot & fresh food.



Orders once placed cannot be cancelled.



Outside food not allowed.



KIDS COMBO PLATTER



DELICACIES FOR PETS

An ideal venue for birthdays, anniversaries, corporate outings and kitty parties.

TIMING: 7 AM TO 10 PM • OPEN 365 DAYS

GST will be extra GSTIN: 27AAACG7950NIZ4



What's not seen on your plate?



At PANTREE, we serve homely food prepared by expert chef with fresh ingredients and best of brands, usually preferred by homemakers. Hence, our food tastes like cooked at home, maintaining the high nutritional value and adhering to the FDA-standards.

We use best of brands in preparing our delicacies



Committed to Quality & Hygiene



Quality adhering to FDA standards

Hygienic Kitchen Setup & Expert Chef on board

Food material & potable water testing done regularly at an accredited lab



Fire safety equipment installed as per FSSAI laws

Annual medical examination and inoculation of PANTREE staff performed

Regular monthly pest control conducted by experts



We do not use Monosodium glutamate - MSG, artificial colours, cooking soda in our delicacies.



CODE NO.	BREAKFAST	₹
1	Upma / Veg Upma	120
2	Batata Poha / Kanda Poha	140
3	Sheera	140
4	Pineapple Sheera	150
5	Usal Pav	180
6	Misal Pav	210
7	Wada Usal Pav	210
8	Sabudana Wada / Sabudana Khichdi	180
9	Puri Bhaji	220
10	Shrikhand Puri	290
11	Thalipeeth	220
 12	Pithla Bhakari / Jhunka Bhakari	280
13	Khichu	190
14	Batata Wada (2 Pcs)	120
15	Vada Pav (2 Pcs)	150
16	Paratha - Veg / Aloo / Gobi (2 Pcs with curd)	220
17	Paratha - Paneer (2 Pcs with curd)	300
 18	Puran Poli with Milk (Maharashtrian traditional festival dish, chapati stuffed with chana dal and jaggery)	250
19	Chhole Bhature	380
20	Extra Usal	60
21	Extra Farsan	60

CODE NO.	SNACKS	₹
25	Kanda Bhaji	150
26	Kothimbir Vadi (4 Pcs)	200
27	Mix Pakoda	180
28	Paneer Pakoda	290
29	French Fries	180
30	Potato Wedges	210
31	Pav Bhaji	250
32	Masala Pav	300
33	Extra Pav - Plain / Butter	20/30

CODE NO.	SOUTH INDIAN BREAKFAST	₹
38	Idli Sambhar	150
39	Medu Wada Sambhar	170
40	Dahi Wada	160
41	Sada Dosa	230
42	Masala Dosa	280
43	Mysore Masala Dosa	310
44	Sada Uttapam	230
45	Onion Uttapam	260
46	Tomato Uttapam	260
47	Tomato Onion Uttapam	280
48	Mini Uttapam Combo (Onion, Tomato, Capsicum, Carrot)	320

CODE NO.	UPVAS SPECIAL BREAKFAST	₹
8	Sabudana Wada / Khichdi	180
29	French Fries	180
52	Fresh Fruit Bowl	300
379	Sweet Lassi	180
53	Upvas Bhel	350

Kids Combo Platter Available (See page 3)





Pantree Special



Chef's Recommendations



CODE NO.	HEALTH CONSCIOUS BREAKFAST ₹
60	Oats with Milk / Water 280
61	Corn Flakes 300
62	Choco Flakes 350
63	Strawberry Flakes 350
CODE NO.	SUPERFOOD DELICACIES ₹
66	Green Moong/Moong Dal Chilla 200
67	Chana Dal Chilla 200
68	Oats Chilla 250
69	Masoor Dal Chilla 200
70	Mixed Chilla 250
CODE NO.	BREAD CRAFT ₹
74	Bread Butter 90
75	Toast Butter 110
76	Veg Sandwich 220
77	Veg Cheese Sandwich 250
78	Veg Toast Sandwich 250
79	Veg Cheese Toast Sandwich 340
80	Veg Grilled Sandwich 270
81	Garlic Bread 220
82	Cheese Garlic Bread 350
83	Cheese Chilly Toast 350
84	Bombay Masala Cheese Grilled Sandwich 380
85	Brown Bread (Optional) 20

CODE NO.	SOUP ₹
89	Veg Sweet Corn Soup 190
90	Cream of Veg / Tomato 200
91	Veg Clear Soup 220
92	Cream of Mushroom / Broccoli 250 
93	Manchow Soup 260
94	Veg Lemon Coriander Soup 260
CODE NO.	SALAD ₹
98	Green Salad 200
99	Mixed Sprout Salad 250
100	Waldorf Salad (Fresh fruit n nuts) 350 
CODE NO.	NUTRITIOUS SALAD ₹
104	Cous Cous (Buckwheat) 350 (Onion, tomato, cucumber, lemon juice, parsley, olive oil)
105	Barley Salad 380 (Cucumber, onion, tomato, capsicum, mint, spring onion, olive oil, lemon juice, salt)
106	Bajra Salad 380 (Red & Yellow pepper, onion, carrot, chat masala, black pepper, lemon juice, red chilli powder)



CODE
NO.**DELICACIES FOR PETS**

₹

150gms/250gms

110	Paneer	250/320
111	Curd Rice	170/250
112	Plain Curd	120/180
113	Boiled Carrots and Green Beans	150/180
114	Steamed Rice	120/180
115	Apple	280/350
116	Vegetable Broth	120/180
117	Banana	90 (3 Pes)/150 (5 Pes)

CODE
NO.**SPECIAL THALI**

₹

121	Punjabi Thali (1 Paneer Sabji, 1 Sabji, 2 Rotis, Dal Fry, Jeera Rice, Raita, Papad, Pickle, Lassi, Gulab Jamun)	580
122	Maharashtrian Thali (1 Dry Sabji, Usal, Varan, 2 Chapati, Bhaat, Kachumber, Papad, Pickle, Sheera / Kothimbir Vadi, Sol Kadhi)	580
123	Gujarati Thali (2 Sabjis, Dal, Kadhi, 2 Phulkas, Rice, Papad, Chundo Pickle, Chaas, Gulab Jamun)	580

CODE
NO.**KIDS COMBO PLATTER**

₹

127	Kids Combo Platter (1 Mini Pizza, Mac n Cheese, Nachos, French Fries, 2 Cheese Corn Balls, Frooti 150ml, 1 Chocolate)	349
-----	---	-----



**Chef's
Recommendations**

- Puran Poli
- Mini Uttappam Combo
- Cream of Mushroom Soup
- Waldorf Salad
- Valachi Usal
- Paneer Kandhari Tikka
- Veg Maharaja
- Kids Combo Platter
- Mangolian Hot Pot
- Roasted Baby Potato Formaggio
- Fruit Custard





CODE
NO.

MAHARASHTRIAN DELIGHT

₹

	131	Batatyachi Bhaji - Masala / Yellow (Homemade Maharashtrian spices with charcoal roasted onion and coconut masala)	300	
	132	Vangi Batata Bhaji (Prepared with roasted onion and coconut masala)	300	
	133	Vatana Batata Bhaji (Dry green peas and potato cooked with Maharashtrian roasted masala)	300	
	134	Matki / Vatana Usal (Choice of pulse cooked in Maharashtrian masala)	300	
		135	Valachi Usal (Birda cooked in Maharashtrian masala)	390
	136	Bharleli Vangi (Small brinjals stuffed with goda masala, onion, tomatoes, and roasted masala)	390	
	137	Dalichi Amti (Chana dal cooked with curry leaves, mustard spices and fresh coconut)	280	
	138	Shevgyachya Shenganchi Amti (Drumsticks cooked with curry leaves, mustard spices and fresh coconut)	320	
	139	Kathachi Amti (Chana dal cooked with Maharashtrian masala, goda masala, curry leaves, jaggery, tamarind pulp, grated coconut)	290	

CODE
NO.

BHAKRI / CHAPATI / BHAAT ₹

CODE
NO.

UPVAS SPECIAL

₹

	143	Chapati - Plain / Butter	50/60	151	Varichi Bhakri	150
	144	Bhakri - Nachni / Jawari / Tandlachi	120	152	Varicha Bhaat	280
	145	Varan Bhaat	300	153	Upvas Batata Bhaji	300
	146	Pithla Bhaat	300	154	Upvas Shengdanyachi Amti	340
	147	Tendli Bhaat	320			

Do not miss our tempting desserts (See page 12)



Pantree Special



Chef's Recommendations



CODE NO.	INDIAN APPETIZERS	₹
158	Paneer Tikka <i>(Cottage cheese marinated in yogurt with spices, ginger garlic paste and cooked in a clay oven)</i>	400
159	Malai Paneer Tikka <i>(Cottage cheese marinated with yogurt, cashewnut paste and fresh cream. Grilled in tandoor and served with mint chutney)</i>	450
160	Qasoori Paneer Tikka <i>(Barbequed cottage cheese, marinated with spices and kasuri methi)</i>	450
161	Hariyali Paneer Tikka <i>(Barbequed paneer cubes marinated with green chutney and spices)</i>	450
 162	Paneer Kandhari Tikka <i>(Cottage cheese marinated in beetroot juice, yogurt with spices, ginger garlic paste and cooked in a clay oven)</i>	480
163	Aloo Ki Nazakat <i>(Charcoal grilled stuffed potatoes)</i>	400
164	Dahi Ke Kabab <i>(Hung curd stuffed with mint, onion and ginger cooked by shallow frying and garnished with nuts)</i>	360
165	Hara Bhara Kabab <i>(Deep fried tikkis prepared with mixed green vegetables and flavourful spices)</i>	350
166	Vegetable Kabab <i>(Kabab made with cauliflower, baby corn, mushroom, baby potato and grilled to perfection)</i>	350
167	Stuffed Mushroom <i>(Mushroom marinated in yogurt and stuffed with cheesy filling)</i>	400
168	Tandoori Soya Chaap <i>(Soya prepared in a creamy marination)</i>	430



CODE NO.	INDIAN MAIN COURSE	₹
172	<i>Jeera Aloo (Aloo tossed in turmeric and cumin seeds)</i>	320
173	<i>Aloo Mutter (Green peas and aloo cooked with onion tomato gravy)</i>	350
174	<i>Dum Aloo (Potatoes cooked in orthodox kashmiri style)</i>	380
175	<i>Mushroom Masala (Fresh mushroom cooked in Indian spices with onion gravy)</i>	400
176	<i>Mushroom Do Pyaza (A rich creamy mushroom preparation in a semi dry gravy made with onion, spices, cream, and tomatoes)</i>	450
177	<i>Kadhi Pakoda (Kadhi prepared with curd and gram flour in whole spices served with pakodas)</i>	350
178	<i>Baigan Bharta (Tandoor roasted brinjal prepared with onion, tomato and spices)</i>	350
179	<i>Bhendi Masala (Lady finger cooked with Indian spicy masala in onion gravy)</i>	350
180	<i>Veg Kofta Curry (Mixed Veg Kofta fried served in onion gravy and garnished by cream)</i>	490
181	<i>Malai Kofta Curry (Cottage Cheese Kofta fried prepared in a creamy curry)</i>	520
182	<i>Chhole (Chickpeas prepared in a spicy and tangy gravy)</i>	450
183	<i>Lasooni Palak (Spinach prepared with garlic, fresh cream & spices)</i>	380
184	<i>Veg Jalfrezi (A tangy medley of vegetables in sweet and spicy gravy)</i>	400
 185	<i>Kadai Veg (Vegetables prepared with whole crush masala in onion gravy)</i>	400
 186	<i>Veg Kolhapuri (A spicy preparation of assorted vegetable from western Maharashtra)</i>	400
187	<i>Veg Makhanwala (Mixed vegetable cooked in makhani gravy)</i>	430
188	<i>Veg Diwani Handi (Mixed vegetables and spinach cooked in tomato onion gravy)</i>	450
 189	<i>Veg Maharaja (Paneer, mushroom, cabbage blended into kheema and cooked in onion gravy)</i>	470
190	<i>Vegetable Lajawab (Mixed vegetable cooked in onion tomato gravy and spices with grated paneer and cheese)</i>	480
191	<i>Nauratna Korma (A rich curry dish made with mixed vegetable and lot of dry fruits)</i>	520





CODE NO.	PANEER SPECIALITIES	₹
196	Paneer Mutter (Paneer & Mutter prepared in a medium spicy gravy)	450
197	Paneer Kadai (Paneer cooked with onion, capsicum and whole crush masala in onion gravy)	520
198	Paneer Makhani (Cottage cheese cooked in makhani gravy)	520
199	Paneer Do Pyaza (A rich creamy Mughlai dish, paneer cubes in a semi dry gravy made with onion, spices, cream, and tomatoes)	520
200	Paneer Kurchan (Paneer in a semi-dry curry topped with crushed papad)	550
201	Paneer Butter Masala (Paneer cubes prepared in yellow gravy and garnished with fresh cream)	520
202	Paneer Palak (Paneer prepared in medium spicy spinach gravy)	490
203	Paneer Bhurji (Cottage cheese tossed with onion, tomato, and green chilli)	490
204	Paneer Tikka Masala (Tandoori grilled paneer in a spicy onion gravy)	560
205	Paneer Lababdar (Paneer in a creamy, mildly tangy and faintly sweet gravy)	520
206	Paneer Lasooni (Paneer in a garlic flavoured, onion and tomato gravy)	540
CODE NO.	GUJARATI DISHES	₹
211	Lasaniya Batata (Gujarati style preparation of baby potatoes in garlic based spice medley)	350
212	Sev Tamatar Nu Shaak (Tomato curry flavoured with ginger and chillies topped with spicy fried sev)	350
213	Vaghareli Khichdi (Khichdi prepared with vegetable and flavored with aromatic tadka of ginger-garlic and dry spices. Served with papad and pickle)	400
214	Gujarati Dal	250
215	Dal Dhokli	375



CODE NO.	ROTI SHOTI	₹
219	Phulka - Plain / Butter	40/50
220	Roti - Plain / Butter	60/70
221	Naan - Plain / Butter	100/120
222	Garlic Naan - Plain / Butter	220/240
223	Cheese Garlic Naan - Plain / Butter	250/270
224	Missi Roti / Makai Roti - Plain / Butter	90/110
225	Stuffed Paratha - Mix Veg / Aloo	250
226	Lachha Paratha - Plain/Butter	130/150
227	Kulcha - Plain / Butter	110/130
228	Puri (1 Pc)	35
CODE NO.	INDIAN RICE PREPARATIONS	₹
233	Steamed Rice	180
234	Fried Rice / Pulao - Jeera / Green Peas / Veg	230
235	Curd Rice	380
236	Dal Khichdi	380
237	Dal Khichdi with Tadka	430
238	Tawa Pulao	350
239	Veg Biryani	430
240	Hyderabadi Biryani	450
241	Paneer Tikka Biryani	550
CODE NO.	DAL BAHAR	₹
245	Dal Fry	250
246	Dal Tadka	280
247	Dal Makhani	400

CODE NO.	SIDERS	₹
250	Papad - Roasted / Fried	50
251	Masala Papad - Roasted / Fried	80
252	Plain Curd	150
253	Raita - Boondi / Veg	120
254	Raita - Pineapple	150
255	Khichiya Papad	150
256	Masala Khichiya Papad	200
CODE NO.	EXTRAS	₹
260	Schezwan Sauce	70
261	Thecha	100
262	Ghee / Butter	90
263	Jaggery	40
264	Bhaji Vati / Dal	60
265	Cheese	120





**Jain & Vegan
Food**

Available On Request

Orders will take 30-40 minutes to serve



CODE NO.	CHINESE APPETIZERS	₹
270	Veg Crispy	310
271	Honey Chilly Crispy Potato	350
272	Chilly Mushroom	400
273	Veg Manchurian Dry	350
274	Veg Spring Roll	350
275	Crispy Okra	310
276	Soya Chilly	350
277	Gobi Manchurian	350
278	Shanghai Paneer	450
279	Veg Balls in Schezwan Sauce	380
CODE NO.	CHINESE MAIN COURSE (Choice of Sauces: Hoisin / Hot Garlic / Chilly Basil / Black Pepper / Chilly Bean / Schezwan / Sweet and Sour)	₹
283	Cottage Cheese (Select any one sauce of your choice)	400
284	Exotic Veg (Select any one sauce of your choice)	350
  285	Mongolian Hot Pot	490
286	Vegetable Manchurian Gravy	380
287	Paneer Chilly / Mushroom Gravy	410
CODE NO.	CHINESE RICE AND NOODLES	₹
291	Veg Fried Rice	300
292	Burnt Garlic Fried Rice	350
293	Veg Schezwan Fried Rice	380
294	Mushroom Fried Rice	400
295	Veg Hakka Noodles	300
296	Burnt Chilli Garlic Noodles	350
297	Veg Schezwan Hakka Noodles	380
298	Triple Schezwan Fried Rice	490
299	Garlic Sesame Noodle	410



CODE
NO.

CONTINENTAL APPETIZERS

₹

 303	Roasted Baby Potato Formaggio <i>(Fresh baby potatoes roasted in oven and tossed in fresh cream, Parmesan cheese sauce and fresh herbs)</i>	350
304	Pesto Paneer <i>(Cottage cheese cubes tossed in creamy pesto sauce with a sprinkle of cheese)</i>	450
305	Hummus with Pita Bread <i>(Chickpea paste blended with olive oil fresh herbs and served with traditional Lebanese bread)</i>	400
306	Falafel <i>(Deep fried chickpea patties served with Lebanese Harissa sauce)</i>	350
307	Bruschetta <i>(Fresh tomatoes, basil and olive oil with a sprinkle of Mozzarella cheese)</i>	400
308	Mexican Jalapeno Cheese Poppers <i>(Deep fried poppers served with Mexican salsa)</i>	430
309	Cheese Corn Balls <i>(Deep fried American sweet corn and cheese ball)</i>	380
310	Nachos with Cheese Sauce <i>(Tortilla chips topped with homemade cheese sauce and served with salsa on side)</i>	400
311	Lebanese Cottage Cheese Wrap <i>(Tortilla wrap stuffed with paneer, bell peppers and iceberg lettuce in red and green Lebanese hummus sauce)</i>	430
312	Onion Rings <i>(Crispy and crunchy onion fritters)</i>	380

Exclusive menu for PETS also available (See page 3)




Chef's Recommendations



CODE NO.	PIZZA Served On A Thin Crust, 12"	₹
317	Margherita (Classic cheese and basil)	400
318	All Vegetable (Tomato, capsicum, bell peppers, mushroom, olives, and corn)	650
319	Mexican (Chipotle mayonnaise, onion, capsicum, bell pepper, corn, and olives)	680
320	Spicy Paneer Tikka (Onion, tomato, spicy tandoori tikka paneer, mozzarella)	750
321	Veggie Paradise (Corn, black olives, capsicum, red paprika)	680
322	Veggie Loaded (Roasted mushroom, red pepper, yellow pepper, onion, broccoli)	710
323	Peppy Paneer (Green olives, olive oil, black pepper, crush paneer, capsicum, bell pepper, mozzarella)	750
324	Make Your Own Pizza - Any 5 toppings of your choice (Onion, tomato, capsicum, yellow pepper, red pepper, mushroom, green olives, black olives, sweet corn, basil, paneer, red paprika, broccoli)	900
325	Extra Topping	120
326	Extra Cheese	180
CODE NO.	PASTAS Penne / Spaghetti with Choice of Sauce	₹
 330	Arrabiata (Carrot, broccoli, baby corn)	450
331	Aglio Olio (Garlic, basil, parsley and chilli flakes in olive oil)	480
332	Pesto (Cauliflower, broccoli, mushroom, red and yellow pepper)	500
333	Alfredo (Broccoli, zucchini, mushroom, red and yellow pepper, black olives, corn)	450
334	Pink Sauce (Broccoli, cherry tomato, mushroom)	460
335	Creamy Mushroom (Garlic and fresh mushrooms)	520
336	Mac n Cheese	450

Special Thali Available (See page 3)



CODE NO.	DESSERTS	₹
340	Sizzling Brownie	350
341	Gulab Jamun	190
342	Gulab Jamun with Rabdi	350
343	Gulab Jamun with Ice Cream	350
344	Rabdi	320
345	Shahi Tukda	320
346	Gajar Halwa	320
347	Gajar Halwa with Ice Cream	350
348	Moong Dal Halwa	320
349	Shrikhand	250
 350	Fruit Custard	320
351	Banana Fritters	300
CODE NO.	ICE CREAM	₹
355	Chocolate	190
356	Vanilla	150
357	Mango	190
358	Oreo	220
359	Strawberry	190
360	Butter Scotch	220

CODE NO.	HIGH ON SHAKES	₹
364	Chocolate Milkshake	230
365	Oreo Milkshake	280
366	Butterscotch Shake	280
367	Apple Milkshake	230
368	Banana Milkshake	230
CODE NO.	TEASERS	₹
372	Fresh Lime Water	70
373	Fresh Lime Soda	100
374	Jaljeera - Water / Soda	80/120
375	Aam Panhe	80
376	Kokum Sharbat	80
377	Sol Kadhi	190
378	Chaas - Plain / Masala	120
379	Sweet Lassi	180
CODE NO.	BEVERAGES	₹
383	Tea	30
384	Coffee	50
385	Classic Cold Coffee	140
386	Green Tea	50
387	Black Tea	60
388	Lemon Iced Tea	150
389	Peach Iced Tea	150



CODE NO.	MOCKTAILS	₹	CODE NO.	FRESH FRUITS JUICE	₹
393	Virgin Mojito (Traditional lime juice, fresh mint, and sprite)	180	399	Mosambi / Orange	200
394	Fruit Punch (Mixed fruit juice and punch, mint, lemon)	220	400	Watermelon	200
395	Fresh Zing (Crush orange zest, cucumber, mint, and lemon with soda)	180	401	Pineapple	230
			402	Sweet Basil Lemonade Sabja	250
			403	Watermelon Sabja	250

Mineral water, cold drinks and chocolates also available.



Follow Us On  Page : Go Green Nursery Pvt. Ltd.  Follow : gogreennursery

*A Multi Cuisine Pure Veg Restaurant By : **Go Green Nursery Pvt. Ltd.**
At: Tara (Karnala), Post: Barapada, Mumbai-Goa Highway, Near Yusuf Meherally Centre,
Taluka: Panvel, Dist: Raigad - 410 221, Maharashtra, India.
Cell: +91 8879695467 / 83 Email: pantree@gogreennursery.com*

PANTREE 01022024



Celebrate your moments at PANTREE

Birthdays, Anniversaries, Kitty Parties & Corporate Outings



Specially curated buffet menu for 100 people



Expert chefs on board & hygienic kitchen



Kids Combo Platter: Yummy Meal for little ones



Nature Gifting options available for guests on demand



Cake On Request (One Day Prior Intimation)



PANTREE
Multi Cuisine Pure Veg Restaurant

V I S I T



PANTREE
xpress

~ Indulge in our ready to serve delicacies ~



Buffet ★ Fast Food ★ Chaat

**An ideal venue for Birthdays, Anniversaries,
Kitty Parties & Corporate Outings.**

~ Capacity up to 60 guests ~

Timing: 11am to 10pm ★ Open 365 Days

Go Green - Universe of Nature



Attractions at Go Green

- > Nature Gallery > Waterfall > Pergola > Pond > Fountain > Gazebo > Tensile Structure
- > Bridge > Amphitheatre > Basket Ball Corner > Balcony Garden > Awning > Bird Bath
- > Gallery > Arches > Polyhouse > Bonsai Section > Green Lifestyle Boutique
- > PET PLAY DEN > Make Your Plants Section > Warli Painting Section
- > Pottery Section > Rare Trees

AN ISO 9001:2015 COMPANY



Call: + 91 88796 95475, 99208 23823
www.gogreennursery.com



Green Services



Hard Landscaping
Soft Landscaping
Garden Maintenance Contract
Farm Management
Tree Transplantation
Water Bodies & Fountains

Vertical Garden
Pergola/Trellis
Installation of Poly-house
Soil & Water Testing
Contour Survey
Research & Treatment

AN ISO 9001:2015 COMPANY



Call: + 91 88796 95475, 99208 23823
www.gogreennursery.com

Glimpses of Landmarks Created by Go Green



Over 23 years of expertise in Landscaping and Garden Maintenance.
Over 6 crore sq. ft. of barren lands transformed in to green landmarks.

**Go Green is shortlisted as one of the
10 best landscaping service providers by Silicon India.**

One stop solution from concept to completion & maintenance

Go Green Offers Farm Management Services to over 200 farm houses.
These farms are located near Panvel, Khopoli, Alibaug, Murud, Pawna, Lonavala, Khandala, Panchgani, Mahabaleshwar, Dahanu, Wada, Silvassa, Daman, Vapi, etc.

Expertise in developing & maintaining farms spanning over 1 acre to 50 acres.

AN ISO 9001:2015 COMPANY



Call: + 91 88796 95475, 99208 23823
www.gogreennursery.com

Some Of Our Prestigious Clientele

CORPORATE																				
BUILDERS																				
																	HOTELS & RESORTS			
				EDUCATIONAL INSTITUTIONS & GOVERNMENT SECTOR																
FARM HOUSES										<p>Go Green offers its Farm Management Services to over 200 farm owners. These farms are located near Wada, Dahanu, Daman, Vapi, Silvassa, Panvel, Alibaug, Murud, Khopoli, Pawna, Lonavala, Khandala, Panchgani, Mahabaleshwar, etc. Expertise in developing and maintaining farms spanning over 1 acre to 50 acres.</p>										

AN ISO 9001:2015 COMPANY



Call: + 91 88796 95475, 99208 23823
www.gogreennursery.com



Socializing & Interaction Venue

Diverse Topics. One Venue.

Organise your customized activities at Talkyard.



Overcoming Stage Fear



Distributors' Meet



Biodiversity Talk



Nature Awareness



Meditation Session



Human Values



Mental Health



Team Bonding

Groups & Establishments conducted their activities at Talkyard



Brahma Kumaris



IIDT- Interior Design Institution, Kharghar



P.J.B National Public School



Swami Ramanand Shashtri Charitable Trust



Sai Ashram School



Padmavati Sales



Jain International Trade Organization (JITO)

Book your Talkyard Venue: Call +8879695321.



Refill your lungs with fresh oxygen here

Take a deep breath and inhale some fresh air. This area is densely populated by plant varieties releasing more oxygen. Go Green's Oxygen Station is nestled in the lap of nature, away from suffocating city pollution. Our Oxygen Station is fuelled by over 1000 rare, medicinal and indigenous plant varieties and several fully developed trees providing fresh oxygen to our nature lovers.

- येथे शुद्ध प्राणवायूने आपल्या
- फुफ्फुसांना भरा आणि
- स्वतःला रिचार्ज करा
- दीर्घ स्वास घेऊन शुद्ध हवेचा आस्वाद
- घ्या. हे कक्ष जास्त प्राणवायू देणाऱ्या
- झाडांनी व्यापलेले आहे. गो ग्रीनचे
- प्राणवायू कक्ष हे गुदमरून टाकणाऱ्या
- शहरी प्रदूषणापासून दूर, निसर्गाच्या
- सानिध्यात वसलेले आहे. १००० हुन
- अधिक दुर्मिळ, औषधी आणि स्वदेशी
- अश्या वैविध्यपूर्ण आणि पूर्ण वाढ
- झालेल्या वनस्पतींनी आपले प्राणवायू
- कक्ष हे वेढलेले असून आपल्या
- निसर्गप्रेमींना शुद्ध प्राणवायू पुरवण्याचे
- कार्य ह्या वनस्पती करतात.



Nestay
privileged nature stay

you're chosen by nature to stay at Go Green

Go Green invites you to Nestay. Blessed by the elements of nature, feel the first-ever nature stay experience introduced for the privileged ones. Sink into the luxury of staying in your private oasis, tastefully created for you and your family at Go Green, Panvel. It's a perfect way to learn the art of doing nothing by slowing down, taking a much-deserved break from the chaos of life and connecting with nature.

Explore Your Nestay

- > Stay at Luxurious Oasis
- > Surrounded by the lush mountains
 - > Private Access to Machan
- > Gazebo for enjoying meals, conversations, etc.
 - > Work Desk with Wi-Fi
 - > Modern amenities
 - > Personalized Service Staff
- > Access to the nursery area and PANTREE.

LAUNCHING SOON