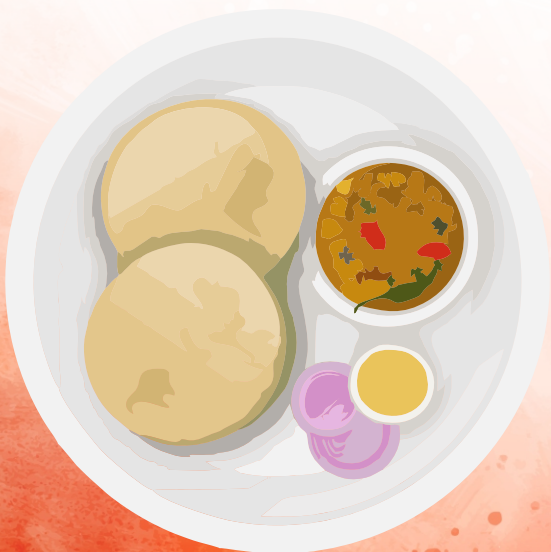


BREAKFAST

(07:30 HOURS TO 10:30 HOURS)

- **BANARASI BREAKFAST** 275
Kachori Jalebi/ Poori And Aloo
Tamatar Bhaji/ Malai Toast And Tea
- **CONTINENTAL BREAKFAST** 325
Choice Of Preserved Juice/ Fresh
Juice/ Baker's Basket With Butter
- **FRESH JUICE** 150
Ask For Selection
- **PRESERVED FRUIT JUICE** 115
Ask For Selection
- **HEALTHY CUT FRUITS** 225
Ask For Selection
- **EGG TO ORDER** 175
Masala/Plain/Scrambled/Poached/Fried
Served With Toast And Butter
- **FRENCH TOAST** 199
- **PURI BHAJI** 150
- **STUFFED PARATHA** 175
Potato/ Onion/ Mix Veg/ Paneer
Served With Butter, Curd And Pickle
- **CHOLE BHATURE** 199
Served With Onion Rings And Pickle
- **COUNTRY SIDE** 175
Choice Of Idli/ Vada/ Uttapam
Served With Sambhar & Chutney
- **DOSA** 175
Masala/ Plain/ Paper
Served With Sambhar & Chutney
- **BOMBAY DOSA** 225
Dosa Made In Mumbai Style With Vegetables,
Schezwan And Spices.
- **BAKER'S BASKET**
(TWO PIECES EACH) 225
Muffins/ Danish Pastry/ Doughnuts/ Toast
Served With Jam & Butter



SALAD & RAITA

- **ARTISAN GREEN** 125
A New Version Of Green Salad Served On Bed Of Crispy Lettuce.
- **MEXICAN SPICY SALAD** 175
Fresh Garden Greens, Assorted Vegetables, Chipotle Dressing
- **CLASSIC CAESAR**
VEG/ CHICKEN 155/175
Crispy Lettuce, Caesar Dressing, Herbs, Croutons, Parmesan Cheese

- **SPROUTS SALAD** 125
Healthy Wealthy Salad
- **PAPDI CHAT** 145
Crunchy Base Of Papdi (Crisp Puri), Topped With Chutnies, Veggies And Curd.
- **RAITA OF YOUR CHOICE** 95
Vegetable/ Boondi/ Pineapple/ Mint



SOUPS

(12:00 HOURS TO 15:00 HOURS & 19:00 HOURS TO 23:00 HOURS)

- **TOMATO DHANIYA SHORBA** 165
A Spicy And Flavoured Tomato Based Soup. It Has A Strong Aroma With Spicy, Sour And Sweet Taste In Every Spoon.
- **CREAMY SWEET CORN** 165/175
(Veg/ Chicken)
- **MANCHOW** 135/155
(Veg/ Chicken)
A Tasty Indo-Chinese Recipe Made With Finely Chopped Vegetables And Chinese Sauces Garnished With Fried Noodles
- **CANTEEN STYLE HOT N SOUR** 155/165
(Veg/ Chicken)
Taste Bud Stimulating Soup With Chinese Sauce
- **LEMON CORIANDER SOUP** 135
A Chinese Clear Soup With Mixed Flavours Of Citrus And Herbs

- **VEG CLEAR SOUP** 125
A Clear Soup With Exotic Flavours Of Veggies
- **TOM YUM SOUP** 165/185/220
(Veg/ Chicken/ Prawns)
A Flavorful, Soup Made With Fresh Lemongrass, Kaffir Lime Leaves, Coconut Milk And Pepper
- **CHOICE OF CREAM SOUP** 180/210
Tomato/ Veggies/ Spinach/ Chicken
- **VEG MINISTRONE** 220
An Italian Broth With Vegetable Garnish, Baked Beans, Pasta And Cheese
- **MULLIGATAWNY** 180
South Indian Curry Made From Creamy Red Lentils

- **GARLIC INFUSED MUSHROOM CAPPUCCINO** 220
(Chef's Special)
Mushroom Cappuccino Or Bouillon De Champignons Comme Un Cappuccino Has No Coffee In It. It Is A Mushroom Soup With Froth On Top



STARTERS

(12:00 HOURS TO 15:00 HOURS & 19:00 HOURS TO 23:00 HOURS)

- **BANARASI PANEER MASALA POPPER 245**
Crumb Fried Spicy Cottage Cheese Bites With Chili Lemon Aioli
- **ALOO PAKODA POUTINE 195**
Crispy Crumb Fried Potato Slices With Melted Cheese, Salsa And Sour Cream
- **LOADED NACHOS (Best In Banaras) 225**
With Melted Cheese, Pico De Gallo (Salsa Dip), Chimichurri & Sour Cream
- **CAJUN PEANUT JALAPENO MASALA 165**
New Version Of Masala Peanut With Cajun Spices And Jalapeno
- **MUSHROOM AND JALAPENO BRUSCHETTA 195**
Tandoori Mayo Smeared Garlic Toast Topped With Sauteed Mushroom And Pickled Jalapeno
- **FALAFEL POCKET 245**
Homemade Chickpeas Falafel With Hummus On Grilled Pita Served With Arugula Salad
- **CHEESY POPPERS 265**
Crumbed Fried Cheese Balls Flavored With Indian Spices.



FROM SMOKE OF TANDOOR

- **HARA BHARA KEBAB 225**
Green Vegetables With Indian Spices Cooked On Griddle Served With Mint Sauce
- **DAHI KE SHOLEY 245**
Thick Hung Curd Mixed With Homemade Spices And Shallow Fried
- **TANDOORI BROCCOLI 265**
Fresh Broccoli Marinated In Cashew Nut Paste Along With Homemade Spices.
- **AJWAINI PANEER TIKKA 295**
Cubes Of Cottage Cheese Marinated In Caraway Seeds, Cooked In Clay Oven And Served With Cheese And Cream.
- **ANGARA PANEER TIKKA 295**
Cubes Of Cottage Cheese Marinated In Indian Spices, Cooked In Clay Oven And Served With Cheese And Cream.
- **SIKKAMPURI SEEKH KEBAB 275**
Minced Mixed Vegetable With Dry Nuts Mixed With Spices, Cooked In Clay Oven
- **MAKAI METHI KEBAB 265**
Fresh American Corn & Kastoori Methi With Herbs Cooked On Tawa
- **MIRCH PUDINA TANDOORI ALOO 265**
Stuffed Potato & Dry Nuts Marinated In Indian Spices Cooked In Tandoor
- **THE AQUA SPECIAL VEG KEBAB PLATTER 475**
Chef's Special Variety Of Veg Kebab (4 Types)
- **MURGH SURKH 345**
Succulent Joint Of Chicken Marinated In Indian Spices Cooked In Clay Oven.



- **MURGH KA SULA** **345**
An Aromatic And Smoky Flavoured Dish From The Royal Kitchen Of Rajasthan.
- **PERI PERI CHICKEN TIKKA** **345**
A Spicy And Sweet Combination That Will Leave You Asking For More.
- **MURGH RESHMI KEBAB** **345**
Succulent Chunks Of Chicken Wrapped In Creamy Textures Of Cheese, Cream Cheese And Sour Cream Along With Spices And A Generous Squeeze Of Lime.
- **LEHSUNI MURGH TIKKA** **345**
Boneless Chicken Marinated Cashew Nut Paste With Garlic.
- **FISH AFGHANI** **385**
Chef's Special Marination Served With Mint Sauce.
- **LEHSUNI FISH KEBAB** **385**
Fish Marinated In Garlic & Indian Spices Cooked In Clay Oven.
- **HARI MIRCHI MACHLI TIKKA** **385**
Fish Cooked In Tandoor, Marinated In Chilli, Cumin & Coriander Chef Style.
- **TANDOORI PRAWN ON SIZZLER** **545**
Jumbo Prawn Marinated With Red Marination Served With Mint Chutney
- **GOSHT SEEKH KEBAB** **395**
Minced Lamb Mixed With Spicy Tandoori Masala And Cooked In Clay Oven.
- 🍷 • **THE AQUA SPECIAL NON VEG KEBAB PLATTER** **595**
(Chef's Special Different Kind Of Kebabs)

FROM THE WOK

- **CLASSIC HONEY CHILLY POTATO** **215**
Deep Fried Crispy Potato Tossed In Chinese Sauce And Honey, Garnished With Sesame Seeds
- **SALT AND PEPPER** **215**
Crispy Fried Exotic Veg Tossed With Salt And Pepper
- **CRISPY HONEY CHILLY LOTUS STEM** **295**
(Aqua Special)
- **CORN KURKURE** **215**
American Corn Kernels Deeply Fried Tossed With Hot Garlic Sauce
- **CANTEEN STYLE CHILLY PANEER** **295**
All Time Favourite
- **SCHEZWAN MANCHURIAN VEG / NON- VEG** **225/250**
Fried Vegetable Dumplings Tossed With Homemade Schezwan Sauce
- **CHILLY CHICKEN** **345**
Succulent Chicken Pieces Coated In A Thick Spicy Batter And Fried Until Crisp Added To A Chilli-Garlic Luscious Gravy
- **CHICKEN 65** **375**
It Consists Of Deep-Fried Chicken That Is Marinated In Ginger, Lemon, Red Chillies, And A Variety Of Other Spices With Curry Leaves
- **MEAT BALL IN SCHEZWAN SAUCE** **375**
Fried Meat Balls Tossed In Spicy Schezwan Sauce
- **DRUMS OF HEAVEN** **345**
Deep Fried Chicken Wings Served With Schezwan Sauce



MAIN COURSE FROM INDIAN KITCHEN

(12:00 HOURS TO 15:00 HOURS & 19:00 HOURS TO 23:00 HOURS)

- **PANEER MAKHANI** 295
A Popular Punjabi Dish Made With Paneer, Tomatoes, Cashews, Spices & Cream.
- **PANEER METHI MALAI** 295
Paneer Is An Unforgettable Vegetarian Dish Made With Fresh Fenugreek Leaves, Green Peas, And Soft Chunks Of Paneer
- **KADHAI PANEER** 295
A Semi Dry Curry Made With Firm Cottage Cheese, Onions, Tomatoes, Capsicum, And Freshly Powdered Kadhai Masala
- **PANEER LABABDAR** 295
Silky Paneer Cubes Cooked In A Spicy Tomato And Fresh Cream Gravy
- **PANEER TIKKA MASALA** 295
Cottage Cheese Cooked In A Spicy Tomato And Fresh Cream Gravy
- **LEHSUNI PALAK PANEER** 295
Lehsuni Palak Is A Delicious Curry Blanched With Pureed Spinach & Cooked With Paneer
- **PANEER DO PYAZA** 295
Spicy Paneer Curry Made With Onions, Added At Two Different Stages.
- **PALAK CORN** 225
Combination Of Spinach And Sweet Corn Cooked In Indian Spices With Fresh Cream.
- **MALAI KOFTA** 245
Kofta Balls Made Of Potato And Paneer Are Deep Fried And Served With A Creamy And Spicy Tomato Based Curry
- **ALOO DUM BANARASI** 225
Deep Fried Baby Potatoes In Rich And Creamy Indian Tomato Gravy
- **KURKURI BHINDI** 195
A Popular Indian Dish Made With Okra, Onion, Tomatoes & Spices. This Stir Fry Is Best Enjoyed With Hot Rotis.
- **VEG JALFREZI** 195
A Popular Curry Dish Originated In North India With A Spicy And Tangy Twist
- **ALOO GOBHI ADRAKI** 195
A Popular Indian Dish In Which Potatoes And Cauliflower Are Cooked With Onions, Tomatoes And Spices
- **KUMBH MAKAI** 225
Tangy And Savoury, It Is Prepared From Mushroom And Corn.



- **KADHAI MURGH** **375**
Selected Pieces Of A Baby Chicken Cooked With Kadhai Gravy And Indian Spices
- **MURGH TIKKA LABABDAR** **375**
A Unique Blend Of Masala, Rich Tomato Gravy And Chicken Wings With Cream And Butter
- **BUTTER CHICKEN (CHEF'S SPECIAL)** **395**
The Classic
- **DUM KA MURGH** **375**
A Baby Chicken Cooked In Dum Pukht Style With Unique Indian Spices
- **MURGH- DO- PYAJA** **395**
Curry Made With Stewing Technique And Famous For Its Rich And Thick Tomato Gravy
- **CHICKEN TIKKA MASALA** **395**
A Common Punjabi Dish Consisting Of Marinated Boneless Chicken Pieces That Is Traditionally Cooked In A Tandoor And Then Served In A Subtle Spiced Tomato-cream Sauce.
- **MURGH METHI MALAI** **395**
Mughlai Dish Prepared With Chicken, Fresh Fenugreek Leaves And Rich Creamy Curry

- **MUTTON ROGANJOSH** **415**
A Kashmiri Style Mutton (lamb) Curry Made With Spices Like Fennel Seeds And Dry Ginger
- **RARA GOSHT** **415**
Unique Mutton Recipe, It Combines The Mutton Pieces Along With The Mutton Keema Or Gosht Minced In It.
- **HANDI GOSHT** **415**
An Ancient Dry Stew, Made Up Of Mutton In Thick Creamy Meat Curry.
- **MUTTON KORMA** **415**
Mutton Cooked Slowly Along With Yogurt, Whole Spices And Spice Powders
- **BHUNA GOSHT** **425**
Mutton Cooked Slowly Along With A Blend Of Different Spices Adding To The Richness Of Curry.
- **GOAN FISH CURRY** **325**
Tender Fish In A Rich, Aromatic Tomato Coconut Curry Sauce
- **JHINGA MASALA** **495**
Jhinga Or Prawn Cooked In Rich Gravy That Has A Nice Balance Between Tangy And Spicy.



INDIAN BREADS

- **TANDOORI ROTI**
(Plain/ Butter/ Hari Mirch) 40/50/60
- **NAAN**
(Plain/ Butter/ Garlic) 50/60/70
- **LACHHA PARATHA**
(Plain/ Butter/ Lal Mirch/
Pudina) 50/55/60/70
- **KULCHA**
(Potato/ MixVeg/ Paneer) 80/85/95

DAL

- **YELLOW DAL TADKA** 195
Authentic Dhaba Style Dal Fry With A Spicy,
Smoky And Desi Tadka
- **DAL MAKHANI** 225
Creamy Classic Indian Dish Made With Whole
Black Urad Dal, Rajma, Butter And Spices
- **DAL PANCHMEL** 225
Rajasthani Panchratna Dal Is A Protein
Packed Dish Made With Five Dals



RICE AND BIRYANI

- **STEAMED RICE** 145
- **PULAO**
 - Jeera 155
 - Kashmiri 175
 - Matar 175
 - Vegetable 165
- **FRIED RICE**
 - Veg 155
 - Egg 165
 - Chicken 195
- **VEG BIRYANI** 295
- **AFTAB QUERESHI SPECIAL KACCHI GOSHT
KI DUM BIRYANI** 395
- **DUM KI MURG BIRYANI** 325



ORIENTAL

(11:00 HOURS TO 11:00 HOURS)

- STIR FRIED CHINESE GREENS 235
- CHILLI PANEER GRAVY 275
- VEG MANCHURIAN GRAVY 265
- COTTAGE CHEESE HONG-KONG STYLE 245
- EXOTIC VEG IN SOYA CHILLY SAUCE 225
- STIR FRIED (Veg/ Black Bean Chilly/ Hong Kong / Schezwan/ Garlic) 185
 - Chicken 295
 - Shrimp 395
- THAI CURRY (Red/Green) - Served With Steamed Rice
 - Veg 315
 - Chicken 245
 - Shrimp 425
- HAKKA NOODLES
 - Veg 195
 - Egg 215
 - Chicken 225
- SINGAPORI NOODLES
 - Veg 195
 - Egg 215
 - Chicken 225
- KUNG PAO CHICKEN 295
- CHILLY CHICKEN GRAVY 295
- CHILLY GARLIC FISH 375
- CONGEE CRISPY SPICY LAMB 395



GO INTERNATIONAL

- LASAGNA PRIMAVERA 315
Baked Layer Of Pasta Sheet With Tomato & Basil Sauce
- PASTA SPAGHETTI/PENNE 315
Pesto/ Cheese/Tomato/Pink Sauce/Aglio Olio
- GRILLED COTTAGE CHEESE STEAK SIZZLER (CHEF'S SPECIAL) 315
Garlic & Basil Marinated Cottage Cheese Steak Served With Mushroom & Pepper Sauce
- NEW YORK STREET STYLE MAC N CHEESE 295
Macaroni Cooked In Cheese Sauce And Gratin
- AGNOLOTTI 315
Homemade Chef Special Ravioli Pasta With Spinach And Ricotta Cooked With White Wine And Garlic Sauce
- BARBEQUE COTTAGE CHEESE SKEWERS 315
Cottage Cheese Skewer With Bell Peppers Cooked On Grill Served With Herb Rice And Lemon Butter



- **SHRIMP SCAMPI** **395**
A Seafood Cooked With A Sauce Of Garlic, Lemon, And Butter
- **CHARGRILLED PRAWNS** **395**
Jumbo Prawns Grilled With Braised Carrot, String Beans And Chimichurri
- **BLACKENED BASA** **365**
Grilled Imported Basa With Scallion Mash And Vegetables
- **FISH AND CHIPS** **365**
Batter Fried Fish Fillet With Steak Fries Mushy Peas And Tartar Sauce

- **CHEESE QUESADILLAS** **225**
- **CAJUN CHICKEN QUESADILLAS** **295**
- **CHICKEN CORDON BLEU** **345**
- **CHICKEN STROGANOFF** **345**
- **STUFFED CHICKEN** **375**

PIZZA

THE ONES WITH SCRUMPTIOUS THIN CRUST

- **MARGHARITA PIZZA** **225**
The One With Tomatoes, Mozzarella Cheese And Fresh Basil.
- **FRESH FARM** **275**
Pizza That Goes Ballistic On Veggies!
- **QUATTRO FORMAGGI** **265**
Pizza With Four Kind Of Cheese On Top Of Bed Of Red Sauce.

- **BIANCA** **295/315**
Veg/Chicken
Pizza Bianca Means "white Pizza", Which Is Drizzled With Olive Oil And Salt
- **BAR-BE-QUE CHICKEN** **295**
Overloaded With Barbeque Sauce And Sous Vide Chicken
- **MAKE YOUR OWN PIZZA** **325**
VEG

TOPPINGS: Pineapple, Grilled Veg, Paneer Tikka, Baby Spinach, Jalapeno, Mushroom, Olives, Chili Paneer.

NON VEG

TOPPINGS: Bacon, Pepperoni, Chicken, Sausage, Chicken Tikka, Chilli Chicken.



BURGER

- **VEGETARIAN JUICYLUCY** 215
Vegetable Patty, Cheese Slice, Shredded Lettuce, Pickled Onion And Mayonnaise
- **3 PEPPER CHEESE** 245
3 Pepper Cottage Cheese And Vegetable Patty, Cheese Slice, Chili Ketchup And Garlic Mayonnaise
- **AQUA SPECIAL ROOSTER** 295
Crumb Fried Spicy Chicken Thigh Served With Ranch And Veggies
- **CLASSIC LAMB BBQ** 315
Lamb Patty With Bacon, Lettuce, Tomato And Sharp Cheddar



ALL TIME CAFE MENU

(12:00 HOURS TO 23:00 HOURS)

- **VEGETABLE CLUB** 210
No One Can Beat The Classic
- **VEG GRILLED SANDWICH** 225
- **PANEER CHEESE GRILLED** 250
- **BOMBAY MASALA TOAST** 225
- **SCHEZWAN CHEESE GRILLED** 250
- **NUTELLA SANDWICH** 250
- **CHILLY CHEESE TOAST** 250
- **CHICKEN TIKKA SANDWICH** 265
- **COW BOY CHICKEN** 245
Balanced Combination Of Toasted Bread, Fried Egg, Chicken, Cheese, Lettuce And Veggies
- **FIGHT CLUB** 265
Exotic Combination Of Toasted Bread, Fried Egg, Meat, Cheese, Lettuce, Veggies, Grilled Sandwich



BEVERAGES

TEA 75

Masala/ Ginger/ Elaichi/ Tulsi

GREEN TEA 110

Lemon

Tulsi And Honey

Darjeeling Organic Green Tea

HOT COFFEE 95

HOT HEALTHY DRINKS 150

Hot Chocolate/Bournvita

COLD COFFEE 175

With Or Without Ice-Cream

ICED TEA 175

Lemon/Peach

LASSI 150

BUTTER MILK 95

Plain/Masala

CLASSIC SHAKES 195

Strawberry

Chocolate

Butterscotch

Oreo

Kit Kat

Mango

Five Star

Kaju Anjeer

CANNED BOTTLES 125

Soft/ Energy Drinks

PACKAGED DRINKING WATER 55



MOCKTAILS

SHIRLEY TEMPLE 175
(Aqua Special)

LET THE SUN GO UP 175
(Aqua Special)

POM'S COOL SHADE 175
Summer Drink With Grenadine Syrup,
Pomegranate Syrup, Lime Juice And Fresh
Pomegranate Seeds

ANNA NAS 175
Pineapple Juice, Basil & Lemonade

MASALA MOJITO 175
Red Apple, Mint, Lemon Chunks, Roasted
Cumin

PAAN MOJITO 175
Betel Leaf, Gulkand, Lime Juice, A Dash Of
Rooh Afza Topped With Soda.

VIRGIN MOJITO 175
Fresh Mint Leaves, Lime Juice, Lemon Chunks,
Mint Syrup Topped With Soda

ORANGE CAIPIROSKA 175
Orange Slice, Crushed Ice With Orange Juice

GUAVA MARRY 175
Guava Juice, Black Pepper Crushed, Salt
,dash Of Lime Juice And Chat Masala

GOA LEMONADE 175
(Aqua Special)

STRAWBERRY BLOSSOM 175
Strawberry Crush, Orange Crush, Mix Fruit
Juice With Lemon Squeeze And Tobasco.

CINDERELLA 175
Pineapple Juice, Orange Juice, Lime Juice ,
Grenadine Syrup Topped With Soda.

ZABARDAST THANDAI 175
Thandai And Apple Juice

KIWI DELIGHT 175
Kiwi Syrup, Lemon Juice, Sprite And Soda

FRUIT PUNCH 175
Mix Fruit Juice, Vanilla Ice Cream Garnished
With Chopped Apple

MASALA COLD DRINK 125
Coke/ Thumbs Up , Chat Masala, Black Salt
And Dash Of Lime Juice.

DAMRU PAAN SHOTS 145
Vanilla Ice Cream, Paan Ice Cream, Gulkand
And Cold Milk



SWEET MOMENTS

SIZZLING BROWNIE WITH ICE-CREAM	185	SHAHI TUKDA	150
TUTTI FRUTTI	175	HOT GULAB JAMUN	75/85
CHOICE OF ICE CREAM	110	PLAIN / GULKAND	
OREO MADNESS	195	MOONG DAAL HALWA	115
FRUIT CREAM (SEASONAL FRUITS)	175	CORN PHIRNI	115
APPLE PIE	175	SHRIKHAND (KARWA'S SPECIAL)	145
FRIED ICE CREAM	175		
DARSAAN	150		
FLUFFY PANCAKE	199		
Vanilla/ Banana/ Blueberry			
Served With Melted Butter And Maple Syrup			

