

BREAKFAST

(7:30 AM TO 10:30AM)

BANARASI BREAKFAST

Kachori Jalebi/ Poori And Aloo
Tamatar Bhaji/ Malai Toast And Tea

CONTINENTAL BREAKFAST

Choice Of Preserved Juice/ Fresh
Juice/ Baker's Basket With Butter

FRESH JUICE

Ask For Selection

PRESERVED FRUIT JUICE

Ask For Selection

HEALTHY CUT FRUITS

Ask For Selection

EGG TO ORDER

Masala/ Plain/ Scrambled/ Poached/ Fried
Served With Toast And Butter

PURI BHAJI

STUFFED PARATHA

Potato/ Onion/ Mix Veg/ Paneer
Served With Butter, Curd And Pickle

CHOLE BHATURE

Served With Onion Rings And Pickle

COUNTRY SIDE

Choice Of Idli/ Vada/ Uttapam
Served With Sambhar & Chutney

275

325

150

115

225

175

150

175

199

175

SOUPS

(12.00hrs to 15.00hrs & 19.00 to 23.00hrs)

TOMATO DHANIYA SHORBA

165

A Spicy And Flavoured Tomato Based Soup. It
Has A Strong Aroma With A Combination Of
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

TOMATO/ VEGGIES/ SPINACH/ CHICKEN  

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) 55/175

Crispy Lettuce, Caesar Dressing, Herbs, Croutons, Parmesan Cheese

SPROUTS SALAD 125

Healthy Wealthy Salad

RAITA OF YOUR CHOICE 95

Vegetable/ Boondi/ Pineapple/ Mint



STARTERS

(12.00hrs to 15.00hrs & 19.00hrs to 23.00hrs)

BANARASI PANEER MASALA POPPER 245

Crumb Fried Spicy Cottage Cheese Bites With Chili Lemon Aioli

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

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.

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 Mint Leaves Cooked In Tandoor

SIKKAMPURI SEEKH KEBAB 275

Minced Mixed Vegetable With Dry Nuts Mixed With Spices, Cooked In Clay Oven

MURGH SURKH 345

Succulent Joint Of Chicken Marinated In Indian Spices Cooked In Clay Oven.

MURG 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.

LEHSUNI MURGH TIKKA 345

Boneless Chicken Marinated Cashew Nut Paste With Garlic.

FISH AFGHANI 385

Chef Special Marination Served With Mint Sauce.

HARI MIRCHI MACHLI TIKKA 385

Fish Cooked In Tandoor, Marinated In Chilli, Cumin & Coriander Chef Style.

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

SALT AND PEPPER 215

Crispy Fried Exotic Veg Tossed With Salt And Pepper

STREET STYLE SPRING ROLL VEG/ CHICKEN 175/199

A cylindrical casing of rice paper or very thin dough that is filled with minced vegetable served fried.

LOVELY CORN IN HOT GARLIC SAUCE 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

(12:00hrs to 15:00hrs & 19:00hrs to 23:00hrs)

PANEER MAKHANI 295

A Popular Punjabi Dish Made With Paneer, Tomatoes, Cashews, Spices & Cream.

PANEER METHI MALAI 295

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

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.

DAL MAKHNI 245

A Classic Indian Dish Made With Whole Urad Dal, Rajma, Butter & Spices.



DAL PANCHMEL **225**

Rajasthani Panchratna Dal is a Protein Packed Dish Made With Five Dals

PALAK CORN **225**

Combination Of Spinach And Sweet Corn Cooked In Indian Spices With Fresh Cream.

NAVARATAN KORMA **225**

Rich, creamy, and flavorful dish that literally translates to nine-gem curry. the "gems" are the fruits, vegetables, and nuts that make up the curry.

ALOO DUM BANARASI **225**

Deep Fried Baby Potatoes In Rich And Creamy Indian Tomato Gravy

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 LABABDAR **375**

A Unique Blend Of Masala, Rich Tomato Gravy And Chicken Wings With Cream And Butter

BUTTER CHICKEN **395**

(CHEF'S SPECIAL)
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.

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**

A Dish Made By Slow Cooking Mutton Along With Yogurt, Whole Spices And Spice Powders

BHUNA GOSHT **425**

Mutton Is Cooked 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.





ORIENTAL

(12.00hrs to 15.00hrs & 19.00hrs to 23.00hrs)

STIR FRIED 	185
(Black Bean/ Oyster Sauce/Black Bean Chilly Hong Kong / Schezwan/ Garlic)	
Vegetable 	225
Chicken 	295
Shrimp 	395
Chilly Chicken Gravy 	315
Chilly Garlic Fish 	375

RICE AND BIRYANI

STEAMED RICE 	145
PULAO 	165
Jeera/ Kashmiri/ Matar	
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



INDIAN BREADS

TANDOORI ROTI (Plain/ Butter/ Hari Mirch)	55/45/55
NAAN (Plain/ Butter/ Garlic)	55/85/65
LACHHA PARATHA (Plain/ Butter/ Lal Mirch/ Pudina)	65/75/85/65
KULCHA (Potato/ MixVeg/ Paneer)	75/85/95

GO INTERNATIONAL

NEW YORK STREET STYLE MAC N CHEESE 	295
Macaroni Cooked In Cheese Sauce And Gratin	
AGNOLOTTI 	351
Homemade Chef Special Ravioli Pasta With Spinach And Ricotta Cooked With White Wine And Garlic Sauce	
SHRIMP SCAMPI 	395
A Seafood Cooked With A Sauce Of Garlic, Lemon, And Butter	



CHICKEN STROGANOFF 	345
STUFFED CHICKEN 	375

PIZZA


THE ONES WITH SCRUMPTIOUS THIN CRUST

MAKE YOUR OWN PIZZA

Veg 	35
Non Veg 	55
Shrimp 	95

TOPPINGS: Pineapple, Grilled Veg, Paneer Tikka, Baby Spinach, Mushroom, Olives, Chili Paneer, 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	
CLASSIC LAMB BBQ 	315
Lamb Patty With Bacon, Lettuce, Tomato And Sharp Cheddar	
CHEESE QUESADILLAS 	225
CAJUN CHICKEN QUESADILLAS 	295



ALL TIME CAFE MENU

(12.00hrs to 15.00hrs & 19.00hrs to 23.00hrs)

VEGETABLE CLUB 	210
No One Can Beat The Classic	
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	



SWEET MOMENTS

HOT GULAB JAMUN	95
MOONG DAAL HALWA	115
PHIRNI	115
BROWNIE WITH ICE CREAM	185
CHOICE OF ICE CREAM	110
OREO SUNDAE	175
SPECIAL SUNDAE	165

BEVERAGES

TEA Masala/ Ginger/ Elaichi/ Tulsi	75
HOT COFFEE	95
CHOICE OF MILK SHAKES Vanilla/ Chocolate/ Strawberry/ Butter Scotch/ Mango	195
HOT HEALTHY DRINKS Hot Chocolate/ Bournvita	150
COLD COFFEE (With Or Without Ice-cream)	175
ICED TEA (Lemon/ Peach)	175
LASSI	150

