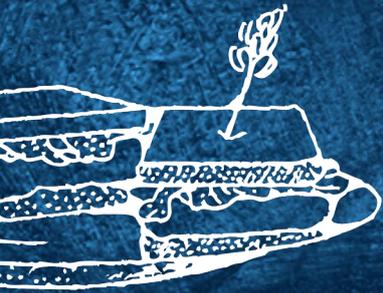


THE AQUA

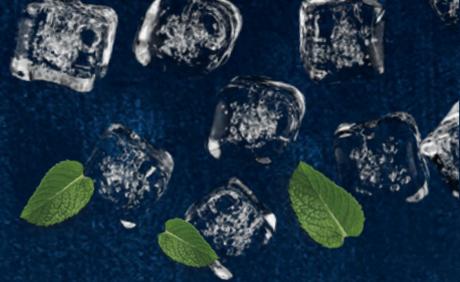
Indulge in a symphony of Flavours at Hotel Four Element where our **culinary** proves that Culinary magic is our Fifth element.

Menu





Mocktails



GOA LEMONADE

Aqua Special

195

CLASSIC SHAKES

215

Strawberry, Butterscotch, Chocolate, Oreo, Kitkat, Mango, Five Star, Kaju, Anjeer

PAAN SHOT

195

Vanilla Ice Cream, Paan Ice Cream, Gulkand & Cold Milk

FRUIT PUNCH

185

Mix Fruit Juice, Vanilla Ice Cream Garnished with Chopped Apple

KIWI DELIGHT

185

Kiwi Syrup, Lemon Juice, Sprite & Soda

PINA COLADA

185

Cold Coconut Milk, Pineapple Juice shaken with Ice

PINK LADY

185

Orange Juice, Granadine Syrup, Sprite

POM'S COOL SHADE

185

Summer Drink with Grenadine Syrup, Pomegranate Syrup, Lime Juice & Fresh Pomegranate Seeds

STRAWBERRY BLOSSOM

185

Strawberry Crush, Orange Crush, Mix Fruit Juice with Lemon Squeeze & Tobasco

ANNA NAS

185

Pineapple Juice, Basil & Lemonade

ICED TEA

195

Lemon/Peach

MASALA MOJITO

185

Red Apple, Mint, Lemon Chunks, Roasted Cumin

MASALA COLD DRINK

125

Lime Juice, Special Salt, Mint Syrup Topped with Choice of Cold Drink

PAAN MOJITO

185

Betel Leaf, Gulkand, Lime Juice, Rooh Afza Topped with Soda

FRESH LIME SODA

125

Lime Juice, Sugar Syrup top up with Soda

VIRGIN MOJITO

185

Fresh Mint Leaves, Lime Juice, Lemon Chunks, Mint Syrup Topped with Soda





All Time Cafe Menu

(12:00 HOURS TO 23:00 HOURS)

 CHEESE CHILLI TOAST	275
AQUA VEGETABLE CLUB SANDWICH	245
AQUA VEG GRILLED SANDWICH	245
PANEER CHEESE GRILLED SANDWICH	275
BOMBAY MASALA TOAST SANDWICH	24
SCHEZWAN CHEESE GRILLED SANDWICH	5
CHICKEN TIKKA SANDWICH	365
FIGHT CLUB SANDWICH	5 295
<p>(Exotic combination of toasted Bread, Fried Egg, Meat, Cheese, Lettuce and Veggies grilled to a lip smacking Sandwich)</p>	
VEG CHEESE MAGGI	155





Breakfast



BANARASI BREAKFAST

(Dal Kachori, Plain Kachori, Bhaji, Imarti, Malai Toast, Sweet Lassi, Masala Tea)

335

CHOLE BHATURE

(Served with Onion Rings & Pickle)

215

CONTINENTAL BREAKFAST

(Choice of Preserved Juice, Toast, Roasti Potato, Egg Selection)

315

HEALTHY CUT FRUITS

(Assortment of Seasonal Fresh Fruits)

225

COUNTRY SIDE

(2Idli, 2Vada, 1 Uttapam served with Sambhar & Chutney)

255

● EGGS TO ORDER

(Masala/Plain/Scrambled/ Poached/Fried served with Toast & Butter)

175

BOMBAY DOSA

(Dosa made in Mumbai style with Vegetables, Schezwan & Spices)

245

● FRENCH TOAST

(Pan Fried sliced Bread soaked in beaten Eggs & Milk)

195

DOSA

(Masala/Plain/Paper served with Sambhar & Chutney)

195

POORI BHAJI

(Banaras Special Breakfast made with protein rich Black Gram, Potato & Spices served with Hot Poori)

165

STUFFED PARATHA

(Potato/Onion/Mix Veg/Paneer served with Butter, Curd & Pickle)

185





Salad & Raita



 CLASSIC CAESAR SALAD (VEG/CHICKEN) 155/195	FRUIT SALAD 155
(Crispy Lettuce, Caesar Dressing, Herbs, Croutons, Parmesan Cheese)	(Chef's Choice of 4 Fruits cut & served with Lemon Honey Dressing)
ALOO ANARDANA CHAT 165	ARTISAN GREEN 85
(Boiled cube of Potatotopped with chopped Onion, Green Chilli, Chutney & Pomegranate)	(New versionofGreen Salad served on bed of Crispy Lettuce)
MANGO SALSA 155	HAWAIN SALAD (VEG/CHICKEN) 145/195
(Sweet &Spicytwist of Vegetables & Mango mixed with Lime & Cilantro)	(Juliennes of Chicken, Pineapple, Capsicum, Carrot, Cabbage tossed with Mayonnaise & Cream)
MASALA SPROUT SALAD 135	RAITA OF YOUR CHOICE 115
(Healthy Wealthy Salad)	(Vegetable/Boondi/Pineapple/Mint)
PAPDI CHAT 155	PLAIN CURD 95
(Crunchy base of Papdi topped with Chutnies, Veggies & Curd)	

Soup

 GARLIC INFUSED MUSHROOM CAPPUCINO 245	 MANCHOW (VEG/ CHICKEN) 185/215
(Bouillon De Champignons Comme Un Cappuccino. Contains No Coffee. It is a Mushroom Soup with Froth on top)	(A tangy Indo-Chinese recipe made with Finely chopped Vegetables & Chinese Sauces garnished with Fried Noodles)
CHOICE OF LIGHT CREAMY SOUP 185/215	SWEET CORN SOUP (VEG/CHICKEN) 185/215
(Vegetable/Tomato/Broccoli/Chicken)	(A light Soup made with steamed Sweet corn kernels, Pepper & Salt)
TOMATO DHANIYA SHORBA 185	 HOT & SOUR (VEG/CHICKEN) 185/215
(A spicy & flavoured Tomato Based Soup)	(Taste bud stimulating Soup with Chinese Sauce)
MULLIGATAWNY (LENTIL SOUP) 165	LEMON CORIANDER SOUP (VEG/CHICKEN) 185/215
(South Indian Curry made from creamy Red Lentils)	(A Chinese clear Soup with mixed flavours of Citrus & Herbs)
MINISTRONE SOUP 185	KHAU SUEY SOUP (VEG/CHICKEN) 195/235
(Herbed flavoured Vegetable & Tomato Broth garnished with Pasta & Cheese)	(A Noodle Soup made of Vegetables or Chicken with Coconut Milk)





Starters



VEGETARIAN FROM SMOKE OF TANDOOR

THE AQUA SPECIAL VEG KEBAB PLATTER 495  **(Chef's Special variety of Veg Kebabs - 4 Types)**

ANGARA PANEER TIKKA 345

(Cubes of Cottage Cheese marinated in Indian Spices, cooked in Clay Oven & served with Cheese & Cream)

AJWAINI PANEER TIKKA 345

(Cubes of Cottage Cheese marinated in Caraway Seeds, cooked in Clay Oven & served with Cheese & Cream)

 **DAHI KE SHOLEY KEBAB** 285

(Thick Hung Curd mixed with Homemade Spices & shallow fried)

 **VEG GALOUTI KEBAB** 315

(Assorted Vegetables prepared with Special balanced Spices, shallow fried & served with Dip)

HARA BHARA KEBAB 285

(Green Vegetables with Indian Spices cooked on Griddle served with Mint Sauce)

MAKAI METHI KEBAB 285 

(Fresh American Corn & Kasoori Methi with Herbs cooked on Tawa)

MALAI BROCCOLI 285

(Fresh Broccoli marinated in Cashew Nut Paste along with Homemade Spices)

SUNHERI TIKKA 315

(A minced Cottage Cheese Patty stuffed with spicy Green Peas, deep-fried & served with dip)

ALOO NAZAKAT 285

(Round scooped fried Potato Shells stuffed with Paneer & hand-picked flavorful Spices)

NON-VEGETARIAN FROM SMOKE OF TANDOOR

THE AQUA SPECIAL NON VEG KEBAB PLATTER 625  **(Chef's Special variety of Non-Veg Kebabs - 4 Types)**

MURGH KA SULA 395

(An aromatic & smoky flavoured dish from the Royal Kitchen of Rajasthan)

PERI PERI CHICKEN TIKKA 395

(Spicy & sweet combination that will leave you asking for more)

MURGH RESHMI KEBAB 395

(Succulent chunks of Chicken wrapped in creamy textures of Cheese, Cream Cheese & Sour Cream along with Spices & a generous squeeze of Lime)

LEHSUNI MURGH TIKKA 395

(Boneless Chicken marinated Cashew Nut Paste with Garlic)

MURGH SEEKH KABAB 395

(Minced Chicken mixed with Spicy Tandoori Masala & cooked in Clay Oven)

FISH AFGHANI 425

(Chef's Special Marination served with Mint Sauce)

 **LEHSUNI FISH TIKKA** 425

(Tender boneless pieces of Fish marinated with certain Spices cooked in Charcoal)

HARI MIRCH FISH TIKKA 425

(Fish cooked Chef's Style in Tandoor, marinated in Chilli, Cumin & Coriander)

MUTTON GALOUTI KEBAB 395

(Mughal dish made using juicy Lamb Shoulder Meat, Rose Water, Cashews & mix of Spices.)

GOSHT SEEKH KEBAB 425

(Minced Lamb mixed with Spicy Tandoori Masala & cooked in Clay Oven)





From the Chinese Wok

CRISPY HONEY CHILLI LOTUS STEM
(Thin Lotus Stem slices fried until crisp, cooked in Chinese Style with Honey, Red Chilli & Special Spices)

CHILLI PANEER
(Traditional Chilli Sauce tossed with crispy Paneer)

PANEER 65
(Paneer 65 is Hyderabadi appetizer made with Paneer, Flour, Yogurt, Curry Leaves and Spices)

CIGAR ROLL
(Spring Roll sheet stuffed with Cheese, Paneer and Bell Pepper fried served with Sweet Chilli Sauce)

CLASSIC HONEY CHILLY POTATO
(Deep Fried Crispy Potato Tossed in Chinese Sauce And Honey, Garnished With Sesame Seeds)

CRISPY CHILLI BABY CORN
(Baby Corn Morel tossed in spicy Chili, Onion, & Capsicum)

CORN KURKURE
(American Corn Kernels are Deeply Fried and Tossed with Hot Garlic Sauce)

CHINESE BHEL
(Fried Noodles made with Schezwan Sauce, minced Garlic, Vinegar and other Spices)

VEG SALT & PEPPER
(Crispy Fried Exotic Veg Tossed With Salt And Pepper)

DRUMS OF HEAVEN
(Deep fried Chicken Wings served with Schezwan Sauce)

CHILLY CHICKEN
(Succulent Chicken piece coated in thick spicy batter and fried until crisp added to a Gravy)

KUNG PAO CHICKEN
(Succulent Chicken pieces coated in thick spicy batter and fried until crisp tossed with Peanuts & Vegetables)

CHICKEN 65
(Consists of deep-fried Chicken that is marinated in Ginger, Lemon, and Red Chillies with Curry Leaves)

MEATBALLS IN SCHEZWAN SAUCE
(Fried Meatballs tossed in spicy Schezwan Sauce)

SCHEZWAN MANCHURIAN (VEG/CHICKEN)
(With Home-Made Schezwan Sauce)





From the Continental



-  **LOADED NACHOS (CHEF'S SPECIAL)** 285
(With Melted Cheese, Pico De Gallo [Salsa Dip], Chimichurri & Sour Cream)
- BANARASI PANEER MASALA POPPER** 285
(Crumb fried spicy Cottage Cheese bites with Chilli Lemon Aioli)
- CHEESY POPPERS** 285
(Crumbed fried Cheese Balls flavoured with Indian Spices)
- CRUNCHY PANEER** 265
(Chunks of Paneer marinated with spicy Garlic batter, deep-fried to make it extra crisp)

- MUSHROOM & JALAPENO BRUSCHETTA** 225
(Tandoori Mayo smeared Garlic Toast topped with sautéed Mushroom & Pickled Jalapenos)
- PEANUT MASALA JALAPENO** 185
(New version of Masala Peanut & Jalapeno)
- CHEESE MASALA PAPAD** 145
(Crispy Papad topped with Cheddar, Onion, Tomato & Spices)

Pizza

-  **FOUR CHEESE PIZZA** 315
(Pizza with four kinds of Cheese on a bed of Red Sauce)
- PANEER TIKKA PIZZA** 345
(Pizza topped with Mozzarella and Paneer Tikka with dashes of Mint Sauce)
- FRESH FARM** 315
(Pizza that goes ballistic on Veggies: Mushroom, Zucchini, Baby corn, Broccoli)
- LOADED MEXICAN PIZZA** 315
(Pizza topped with Mozzarella and Tomatoes, Jalapeno and Garlic)
- MARGHERITA PIZZA** 275
(The one with Tomatoes, Mozzarella Cheese, and Fresh Basil)

-  **BAR-BE-QUE CHICKEN** 345
(Overloaded with Barbeque Sauce and Sous vide Chicken)
-  **MAKE YOUR OWN PIZZA** 345
- VEG TOPPINGS-**
(Pineapple, Grilled Veg, Paneer Tikka, Baby Spinach, Jalapeno, Mushroom, Olives, Chilli Paneer)
-  **NON VEG TOPPINGS-**
(Bacon, Pepperoni, Chicken, Sausage, Chicken Tikka, Chilli Chicken)





Oriental Selections



CHILLI PANEER GRAVY 345

VEG MANCHURIAN GRAVY 295

COTTAGE CHEESE HONG-KONG STYLE 275

STIR FRIED CHINESE GREENS 265

EXOTIC VEGETABLE IN SOYA CHILLY SAUCE 255

● **STIR FRIED 235/355**
(Veg / Black Bean Chilly / Honk Kong / Schezwan / Garlic / Chicken)

● **THAI CURRY (RED/GREEN) - 315/395**
SERVED WITH STEAMED RICE
(Veg/Chicken)

● **CHILLYCHICKEN GRAVY 355**

● **CHICKENINOYSTER SAUCE 355**

● **CHILLY GARLIC FISH 395**

● **CONGEE CRISPY SPICYLAMB 425**

● **HAKKA NOODLES 225/245/275**
(Veg / Egg / Chicken)

● **SINGAPORI NOODLES 225 / 245 / 275**
(Veg / Egg / Chicken)

Go International



● **GRILLED COTTAGE CHEESE STEAK SIZZLER 395**
(CHEF'S SPECIAL)
(Garlic & Basil Marinated Cottage Cheese Steak served with Mushroom & Pepper Sauce)

LASAGNA PRIMAVERA 345
(Baked Layer of Pasta Sheet with Tomato & Basil Sauce)

PASTA SPAGHETTI/PENNE 345
(Pesto / Cheese / Tomato / Pink Sauce / Aglio Olio)

RAVIOLI PASTA 345
(Homemade Chef Special Ravioli Pasta with Spinach and Ricotta cooked with White Wine and Garlic Sauce)

NEWYORK STREET STYLE MAC N CHEESE 325
(Macaroni cooked in Cheese Sauce And Gratin)

BARBEQUE COTTAGE CHEESE SKEWERS 395
(Cottage Cheese Skewer with Bell Peppers cooked on Grill served with Herb Rice and Lemon Butter)

CHEESE QUESADILLAS 255

● **CHARGRILLED CHICKEN 425**
(Chicken breasts marinated with special Spices and grilled with smoky flavor)

● **FISH AND CHIPS 395**
(Batter fried Fish Fillet with Steak Fries, Mushy Peas and Tartar Sauce)

STUFFED CHICKEN

● **CAJUN CHICKEN QUESADILLAS 415**

● **CHICKEN CORDON BLEU 325**

● **CHICKEN STROGANOFF 375**

● **375**



Main Course From Indian Kitchen



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

VEGETARIAN



PANEER KALEZI (CHEF SPECIAL)

(A popular Banarasi dish made of tangy & spicy Tomato Gravy mixed with Paneer)

395

PANEER TIKKA MASALA

(Cottage Cheese cooked in a spicy Tomato and Fresh Cream Gravy)

375

PANEER MAKHANI

(A Popular Punjabi Dish made with Paneer, Tomatoes, Cashews, Spices & Cream)

375

SHAHI PANEER

(Paneer cooked in rich creamy gravy made of Onions, Yoghurt, Nuts)

375



KADHAI PANEER

(A Semi-Dry Curry made with Firm Cottage Cheese, Onions, Tomatoes, Capsicum and Freshly Powdered Kadhai Masala)

375

PANEER LABABDAR

(Silky Paneer Cubes Cooked in a Spicy Tomato and Fresh Cream Gravy)

375

PANEER PASANDA

(It is made with sweet & spicy Filling, stuffed between two pieces of Paneer then deep fried and served in a smooth Onion Tomato Gravy)

375

PANEER KHURCHAN

(Sliced Paneer tossed with Tomato and Capsicum cooked in Tomato Gravy)

375

LEHSUNI PALAK PANEER

(Delicious Curry Blanched with Pureed Spinach & cooked with Paneer)

375

MUSHROOM CORN TAKATAK

(Tangy and savoury, it is prepared from Mushroom and Corn)

315

MUSHROOM AAP KI PASAND

(Matar/ Do Pyaza)

315

NARGISI KOFTA

(Smooth Spicy Curry served with Vegetable Balls made with Minced Paneer and assorted Veggies)

295

KURKURI BHINDI

(Kofta Balls made of Potato and Paneer are deep fried and served with a Creamy and Spicy Tomato based Curry)

295

PALAK CORN BHOJPURI

(Combination of Spinach and Sweet Corn Cooked in Indian Spices with Fresh Cream)

245

ALOO DUMBANARASI

(Deep Fried Baby Potatoes in Rich and Creamy Indian Tomato Gravy)

245

MALAI KOFTA

(A popular Indian dish made with Okra, Onion, Tomatoes & Spices)

225

SUBZ DIWANI HANDI

(Selected deluxe Vegetables cooked in unique Spices & touch Spinach)

245

SUBZ PANCHRATTAN

(Batons of Baby Corn, Cauliflower, Peas, Mushroom and Carrot stir fried with Tomatoes, Ginger, Whole Red Chili and Homemade Spices)

245

ALOO GOBI ADRAKI

(A Popular Indian Dish in which Potatoes and Cauliflower are cooked with Ginger, Onions, Tomatoes and Spices)

245

MIX VEG TAWA MASALA

(Mix Veg tossed in Semi Tawa Masala Gravy)

245

PINDICHOLE

(Chickpea cooked with powdered Spices, Tomatoes, Onions and Herbs)

315

KAJU CURRY

(A creamy rich Red Gravy cooked in Punjab style with roasted Cashew Nuts)

315

HYDERABADI MOTI

(A spicy creamy Gravy made with assorted Veggies like Corn, Peas, Baby Corn and Capsicum)

325

CHENNA KOFTA

(Freshly prepared Paneer made into balls is deep-fried and served with Cashew and creamy Tomato Curry)

295

BHINDI DO PYAZA

(A popular North Indian dish made with Okra, Spices, Herbs, & lots of Onion)

225





NON-VEGETARIAN



 ● **BUTTER CHICKEN (CHEF'S SPECIAL)**
(Roasted Chicken cooked in a rich Gravy made with Spices, Tomato and Butter)

455

● **MUTTON ROGANJOSH** 495
(A Kashmiri style Mutton (Lamb) Curry made with Spices like Fennel Seeds and Dry Ginger)

 ● **KADHAI MURGH**
(Selected pieces of Baby Chicken cooked with Kadhai Gravy and Indian spices)

455

● **RARA GOSHT** 495
(Unique Mutton recipe, it combines the Mutton Pieces along with the Mutton Keema or Gosht Minced in it)

● **MURGH TIKKA LABABDAR**
(A unique blend of Masala, rich Tomato Gravy and Chicken Wings with Cream & Butter)

455

● **HANDI GOSHT** 495
(An ancient dry Stew made up of Mutton & thick creamy Meat Curry)

● **DUM KA MURGH**
(Baby Chicken cooked in Dum Pukht Style with unique Indian Spices)

455

● **MUTTON KORMA** 495
(Mutton cooked slowly along with Yoghurt, Whole Spices, and Spice Powder)

● **MURGH-DO-PYAZA**
(Curry made with stewing technique which is famous for its rich and thick Tomato Gravy)

455

● **BHUNA GOSHT** 495
(Mutton cooked slowly along with a blend of different Spices adding to the richness of Curry)

● **CHICKEN TIKKA MASALA**
(Pan Fried Chicken cooked in Lemon Butter Sauce served with Sauté Vegetables)

455

● **EGG CHANGEZI** 325
(Onion and Cashew Gravy Egg Curry)

● **MURGH METHI MALAI**
(Mughal dish prepared with Chicken, fresh Fenugreek Leaves and rich creamy Curry)

455

● **DHANIYA MURGH**
(Finger Licking Indian dish made with fresh Coriander Leaves in a thick spicy Yogurt Curry)

455

● **KOOKER DA KUKKAD**
(Chicken with bone cooked in Indian spices)

455

● **MACHER JHOL**
(Bengal style Fish Curry cooked using Mustard Paste and assorted Indian Spices)

455

● **GOAN FISH CURRY**
(Chunks of boneless Sole Fish with a tangy Coconut flavoured Gravy)

375





Dal



YELLOW DAL
(Tadka / Fry / Double Tadka)

235/235/245

DAL PANCHMEL
(Rajsthani Panchratna Dal Is A Protein Packed Dish Made With Five Dals)

265

1947 DAL MAKHANI
(Creamy Classic Indian Dish Made With Whole Black Urad Dal, Rajma, Butter And Spices)

265

SONA MOONG DAL
(Roasted yellow lentil cooked with aromatic spices. Comes with a twist of coconut flavor)

265



Indian Breads

TANDOORI ROTI
(Plain/ Butter/Hari Mirch)

45/55/65

LACCHA PARATHA
(Plain/ Butter/Lal Mirch/ Pudina)

55/65/70/75

NAAN
(Plain/ Butter/Garlic/Cheese)

55/65/75/85

KULCHA
(Onion/Potato/ Mix Veg/ Paneer)

80/85/85/95

MISSI ROTI
(Plain / Butter)

45/55

BREAD BASKET
(Plain Roti, Butter Naan, Lachha Paratha, Missi Roti)

195

Rice & Biryani

AQUA VEG BIRYANI

345



QUERESHI SPECIAL KACCHI GOSHT KI DUM BIRYANI

565

FRIED RICE
(Veg/Egg/Chicken)

185/215/255

MATKA CHICKEN BIRYANI 525

PULAO
(Jeera/Vegetable/Matar/ Kashmiri)

175/185/185/195

HANDI MUTTON BIRYANI 575

STEAMED RICE

175

EGG BIRYANI 385





Dessert



SIZZLING BROWNIE WITH ICECREAM

(Chef's Special Brownie served with a scoop of Vanilla Ice Cream in a Sizzler platter with some Chocolate Sauce on the side)

SHRIKHAND (KARWA'S SPECIAL)

(This sweet dish is prepared from thick Yogurt with Flavours of Cardamom and Saffron)

FRIED ICECREAM

(A scoop of Ice Cream battered and fried, resulting in a crisp and warm Shell with soft Ice Cream in the centre)

FLUFFY PANCAKE

(Vanilla/ Banana/ Blueberry served with melted Butter and Maple Syrup)

DARSAAN WITH ICECREAM

(A traditional Chinese Dessert of deep fried Flat Noodles tossed in Honey and Sesame Seeds)

FRUIT CREAM (SEASONAL FRUITS)

(A refreshing Dessert made with a mix of Fresh Fruits and Sweetened Whipped Cream)

215

195

195

195

195

195

TRIPLE SUNDAE ICECREAM

(A combination of Strawberry, Chocolate, Vanilla Ice Cream with a Fruity twist)

CHOICE OF ICECREAMS

(Vanilla, Chocolate, Butterscotch, Kesar Pista, Strawberry)

MOONG DAL HALWA

(A Rajasthani Dessert made with Petite Lentils simmered in Khoya, Saffron and Almonds)

SHAHI TUKDA (02 PCS)

(This royal and creamy delicacy is made with Ghee fried Bread enriched with Flavours of Saffron, Cardamom and Nuts)

HOT GULAB JAMUN (02 PCS) PLAIN/ GULKAND

(A classic Milk based sweet of Bengal drenched in Sugar Syrup and is so soft that it melts in your mouth)

195

195

135

195

95/115



Beverages



TEA

(Masala / Ginger / Elaichi / Tulsi)

GREEN TEA

(Lemon / Tulsi / Honey / Darjeeling / Organic / Plain Green Tea)

HOT COFFEE

HOT MILK

(Plain / Bournvita / Hot Chocolate)

COLD COFFEE

(With Or Without Ice-Cream)

LASSI

75

125

115

155

195

165

BUTTER MILK

(Plain / Masala)

FRESH JUICE

PRESERVED CANNED JUICE

AERATED SOFT DRINK

ENERGY DRINK

PACKAGED DRINKING WATER

115

150

150

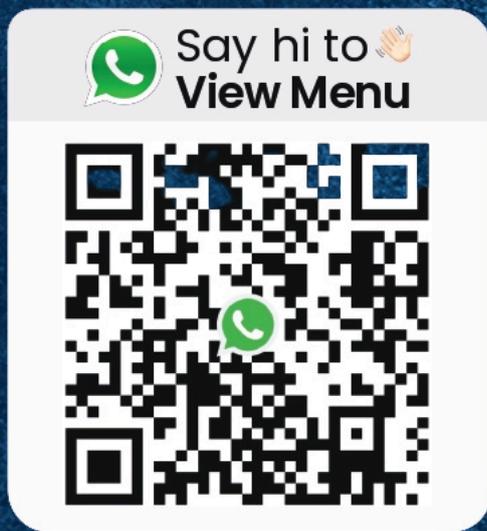
150

150

40



"Leaving already? Don't worry, our flavours will longer in your memories than your empty plate."



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Indulge in your culinary cravings, and unlock a world of savings!

Become a Loyal Member today to savour our delectable dishes with exclusive discounts that will leave both your taste buds and wallet satisfied.

Get in touch with the restaurant manager to know more about this.

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