



Dal

Dal Fry	170
<i>Creamed lentils tempered with onions & green chilli</i>	
Dal Tadka	195
<i>Lentils boiled, seasoned and tempered with selected spices</i>	
Dal Lasooni	195
<i>Lentils boiled, tempered with garlic & selected spices</i>	
Dal Palak	190
<i>Traditional dal with fresh palak</i>	

Pulav / Biryani

	Pulav	Biryani
Chicken	260	300
<i>Rice cooked with spiced chicken & aromatic spices</i>		
Paneer	270	300
<i>Cottage cheese cooked together with long grain rice</i>		
Green Peas	220	250
<i>Rice cooked with green peas & aromatic spices</i>		
Veg	240	270
<i>Vegetarian version of our famous biryani</i>		

Rice

Steam Rice	120
Jeera Rice	150
Dal Khichdi	180
<i>Perfect combo of lentils and rice with spices cooked in a sealed pot</i>	
Curd Rice	150
<i>Plain rice served with curd</i>	
Palak Khichdi	200
<i>Perfect combo of lentils and rice with spices cooked in a sealed pot</i>	

Roti

Chapati	15
Butter Chapati	20
Tandoor Roti	35
Tandoor Butter Roti	40
Naan	35
Butter Naan	45
Kulcha	45

Raita / Papad

Curd	90
Mix Raita	95
Pineapple Raita	95
Boondi Raita	95
Fry Papad	30
Roasted Papad	35
Masala Papad	60

Desserts

Gulab Jamun	90
Rasgulla	95
Gajar Halwa	110
Sev Kheer	90
Fruit Platter	150



QUAINT SUITES

IN ROOM DINING

Call : 128

+91 70770 71670

AQUA
FINE DINE RESTAURANT

Breakfast Buffet @ ₹200
Lunch / Dinner Buffet @ ₹300

Flora Banquets
For Booking call
+91 70770 71670

TAXES AS APPLICABLE • OUTSIDE FOOD NOT ALLOWED
Please allow 30-35 minutes for service

OUTSIDE FOOD NOT ALLOWED





Hot and Cold Beverages

Tea	45
Green Tea	45
Masala Tea	55
Coffee	55
Cold Coffee	120
Milk	55
Hot Chocolate	90
Fresh Juice (Seasonal)	150
Butter Milk	65
Lassi (Sweet / Salted)	130
Corn Flake	95
Milkshake with Vanilla Ice Cream	150
Soft Drink 500ml	65
Mineral Water	50
Soda 500ml	60
Fresh Lime Soda	150

Snacks / Sandwich

	Veg	Chicken	Egg
Bread Butter / Jam	75		
Club Sandwich	140	160	
Omelette Sandwich			120
Omelette Cheese Sandwich			130
Cheese Sandwich	140	150	
Cheese Chilli Toast	175		
French Fries	110		

Salad

Green Salad	110
Tossed Salad	140
Russian Salad	130
Chickpea Salad	150
Mix Bean Salad	130

Soups

	Veg	Chicken
Clear Soup	125	145
Tomato	125	
Cream of Soup	125	145
Manchow	125	145
All time favorite medium spicy thick soup served with fried noodles		
Hot & Sour	125	155
Spicy & sour soya base soup with julienne vegetable and ear mushrooms		
Sweet Corn	145	160
Soup made with american corn kernels along with choice of above proteins		
Lemon Coriander	150	165
Medium thick soup made of minced (Veggies / Chicken) flavouring lemon juice & cilantro		

Starters Veg

Paneer Crispy	250
Paneer Chilli	250
Paneer Manchurian	250
Paneer 65	200
Mushroom 65	275
Veg Chilli	250
Veg Spring Roll	250
Mushroom Chilli	275
Mushroom Manchurian	275
Gobi Manchurian	200
Veg Crispy	200
Veg Manchurian	250
Paneer Pakoda	240
Veg Pakoda	180
Cheese Garlic Bread	200
Masala Peanut	75
Aloo Corn Tikki	220
Hara Bhara Kebab	220
Veg Seekh Kebab	220

Starters Non-Veg

Royal Chilli	295
Chicken Lamba	295
Chicken Fry	245
Chicken Manchurian	295
Chicken Chilli	250
Chicken Schezwan	260
Chicken 65	255
Chicken Crispy	250
Chicken Lolipop	290
Chicken Hot Garlic	295
Egg Pakoda	150
Egg Bhurji	150
Omelette	150
Egg Half Fry	150
Chicken Finger	250
Chicken Spring Roll	295
Tandoori Chicken (Half)	280
Chicken Tikka	295
Chicken Pahadi Tikka	295
Chicken Kalimiri Kebab	295
Chicken Koliwada	275



Main Course Chinese

	Veg	Chicken	Egg
Triple Schezwan Noodles	350	370	
Singapore Noodles	275	320	
Manchurian Noodles	275	320	
Egg Triple Schezwan Noodles			250
Manchurian Fried Rice	240	290	
Chilli Rice	250	300	
Chicken Red Pepper Rice		330	
Chicken Chopper Rice		300	
Chicken Patiyala Rice		320	
Fried Rice	220	290	
Tripple Fried Rice	250	350	
Schezwan Rice	230	300	

Main Course Veg

Veg Jaipuri	230
Veggis simmered in spicy onion gravy topped with crunchy roasted papadam	
Mushroom Masala	250
Tender mushroom cooked with onions, garlic, spices and a special blend of buttery gravy	
Veg Makhanwala	235
Assorted vegetables cooked in a home made butter-enriched tomato gravy	
Paneer Makhanwala	275
Soft cottage cheese pieces cooked in tomato gravy finished with cream & butter	
Veg Kolhapuri	235
Mixed vegetables cooked in tongue tickling gravy	
Green Peas Masala	230
Green peas cooked in rich gravy, onion, tomatoes and spices	
Veg Kadai	240
Assorted vegetables cooked in typical indian spices & served in a kadai	
Paneer Kadai	270
Cottage cheese fried with tomato, onion & capsicum in typical kadai masala	
Veg Do Pyaaz	275
Marinated veggies tossed with log onions in rich masala spicy gravy	
Veg Kofta	290
Mix veg kofta cooked in rich indian gravy	
Paneer Do Pyaaz	275
Marinated paneer chunks tossed with log onions in rich masala spicy gravy	
Palak Paneer	295
Spinach, garlic tempered, mildly spiced with fresh red chillies and ginger	
Aloo Gobi	250
North indian staple of florets of cauliflower & crunchy potatoes	
Gobi Mutter	240
small florets of cauliflower cooked with green peas & spices	
Aloo Methi	250
Potato & fenugreek cooked in a smooth creamy & garlicky gravy of tomatoes, onions, and rich masala gravy	

Dum Aloo

<i>Hard boiled potatoes blended with indian herbs and tomato gravy</i>	
Bhendi Masala Fry	255
<i>Fried bhindi & diced cut onion cooked in spicy gravy</i>	

Main Course Non-Veg

Chicken Amritsari	375
Julienne boneless pieces of chicken served with red spicy gravy	
Chicken Afgani	375
Chicken marinated with curd & simmered in cashew nut gravy	
Chicken Hyderabad	375
Tender pieces of chicken simmered in onion gravy	
Chicken Muglai	350
Tender pieces of chicken cooked in cashewnut gravy & stirred with egg	
Chicken Saagwala	340
Cubes of chicken w/b cooked with diced tomato, capsicum in onion gravy	
Chicken Achari	350
A north indian dish made with chicken & pickling spices	
Chicken Sultan	360
marinated chicken cooked with oniaon, ginger & garlic paste with red chilli and spices	
Chicken Masala	320
Cubes of chicken b/l cooked with diced tomato, capsicum in onion gravy	
Chicken Kolhapuri	330
Chicken cooked in tongue tickling gravy	
Chicken Kadai	355
Broiler chicken cooked in authentic kadai masala	
Chicken Bhoona	390
Boneless chicken cooked in an iron pan with onion, tomatoes, spices and fresh corriander	

Main Course South Indian

TIMING : 12:30pm to 2:45pm & 7:00pm to 11:00pm	
Pomfret Masala / Fry	APS
Whole silver pomfret cooked in south indian style	
Surmai Masala / Fry	APS
Fresh prawns cleaned & cooked in tradional south indian style	
Prawns Masala / Sukha	APS
Fresh prawns cleaned & cooked in tradional south indian style	
Chicken Sukha	295
Chicken Kori Roti Masala	350
Mutton Masala / Sukha	350
Mutton Biryani	450
Fish Biryani	475

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