

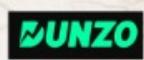
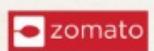


MUMBAI

Small enough to listen
Big enough to serve



Order Via



Call Us Or Whatsapp On **+919152026143**
To Reserve Your Orders Daily From 12:00 Noon.

WESTERN

SOUPS

- Smoked tomato and coriander soup- 400/-
- Classic Minestrone with basil pesto- 400/-
(All orders will be served with garlic bread)

SANDWICHES & BURGERS

- Aqua club veggie sandwich - 675/-
(Fresh tomato, cucumber, grilled vegetables, cheese and lettuce)
- Aqua club non veg sandwich - 750/-
(Grilled chicken, smoked bacon, cheddar, fresh tomato, lettuce and fried egg)
- Garden fresh vegetable burger - 675/-
- Chicken Burger - 775/-
(All orders will be served with fries and red cabbage slaw)

MAIN

CLASSIC BAKED LASAGNA/PASTA

- Grilled seasonal vegetables- 800/-
- Hand pulled organic chicken- 800/-
- Penne pomodori -800/-
(Chunky fresh tomato and basil)
- Spaghetti Alfredo -800/-
(Creamy cheese sauce)
- Grilled Organic chicken with sauté vegetables
and potato mash-975/-

● Pan seared River sole with lemon caper dressing and sauté vegetables-975/-

● Fried fish A la Aqua-975/-

● Grilled Jumbo Prawns with sauté vegetables and potato mash-1200/-

INDIAN

WRAPS

Kathi Roll

● Smoked charred cottage cheese-650/-

● Tandoori chicken tikka-750/-

FROM CLAY OVEN

● Aqua classic Tandoori Murgh-975/-
(Half organic chicken with yoghurt and roast spices)

● Murgh Kalimirch tikka-875/-
(Boneless chicken morsels in creamy marinate with black pepper)

● Peshawari Paneer tikka-675/-
(Slow cooked cottage cheese filled with spices and cheese)

● Tandoori Kumbh-650/-
(Fresh mushrooms mildly marinated)

● Hara bhara kebab – 650/-
(Spinach and vegetable tikki with cashew and cheese)

MAINS

- Aqua Tarkari handi-775/-

(Mélange of fresh vegetables cooked with tomato gravy)

- Chatpate hing jeera Aloo- 750/-

(Potatoes cooked with crushed cumin Seeds)

- Paneer khada masala- 775/-

(Cottage cheese cooked with onion, tomato and capsicum)

- Smoked Tikka makhani-900/-

(Tandoori chicken tikka cooked in a creamy tomato Gravy and kasoori Methi)

- Dal Makhani- 600/-

(Black lentils cooked overnight)

- Dal Tadka- 550/-

(Yellow lentils tempered with garlic)

RICE AND BIRYANI

- Steamed Basmati Rice - 450/-

- Jeera Rice- 475/-

- Subz Dum Biryani – 675/-

(Saffron flavored basmati rice with vegetables cooked on dum)

- Murgh Dum Biryani- 775/-

(Saffron flavored basmati rice with chicken cooked on dum)

BREADS

- Tawa Paratha- 170/-

DESSERT

● Moong Dal Halwa- 375/-

● Gulab jamun- 375/-

● Kesari Phirnee- 375/-

TO PLACE YOUR ORDER,

DIAL **+91 9152026143 OR 022-26201811/ 022 66938888**



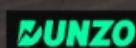
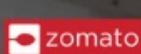
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HAAOCHI

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DIMSUMS (4 pcs to a portion)

● Broccoli And Water Chestnut Dumpling	425
● Burnt Garlic Vegetable Dumpling	425
● Prawn And Water Chestnut Dumpling	575
● Crystal Chicken Dumpling	525

APPETISERS

CHOW - CHU STYLE 575

- Paneer
- Potatoes
- Chicken
- Prawns

CHILLI MINT STYLE 575

- Paneer
- Chicken
- Prawn
- Fish

SOUP

SWEET CORN SOUP 499

Vegetable
Chicken

SZECHUAN SOUP 499

Vegetable
Chicken





MAINS

PENANG CURRY 699

Vegetable

Chicken

Prawn

SZECHUAN SAUCE

Vegetable 699

Chicken 899

Fish 899

BLACK PEPPER SAUCE

Paneer 699

Chicken 899

Fish 899

RICE AND NOODLES

GARLIC BUTTER RICE 625

Vegetable

Chicken

YING YANG FRIED RICE 625

Vegetable

Chicken

CHOW MEIN 675

Vegetable

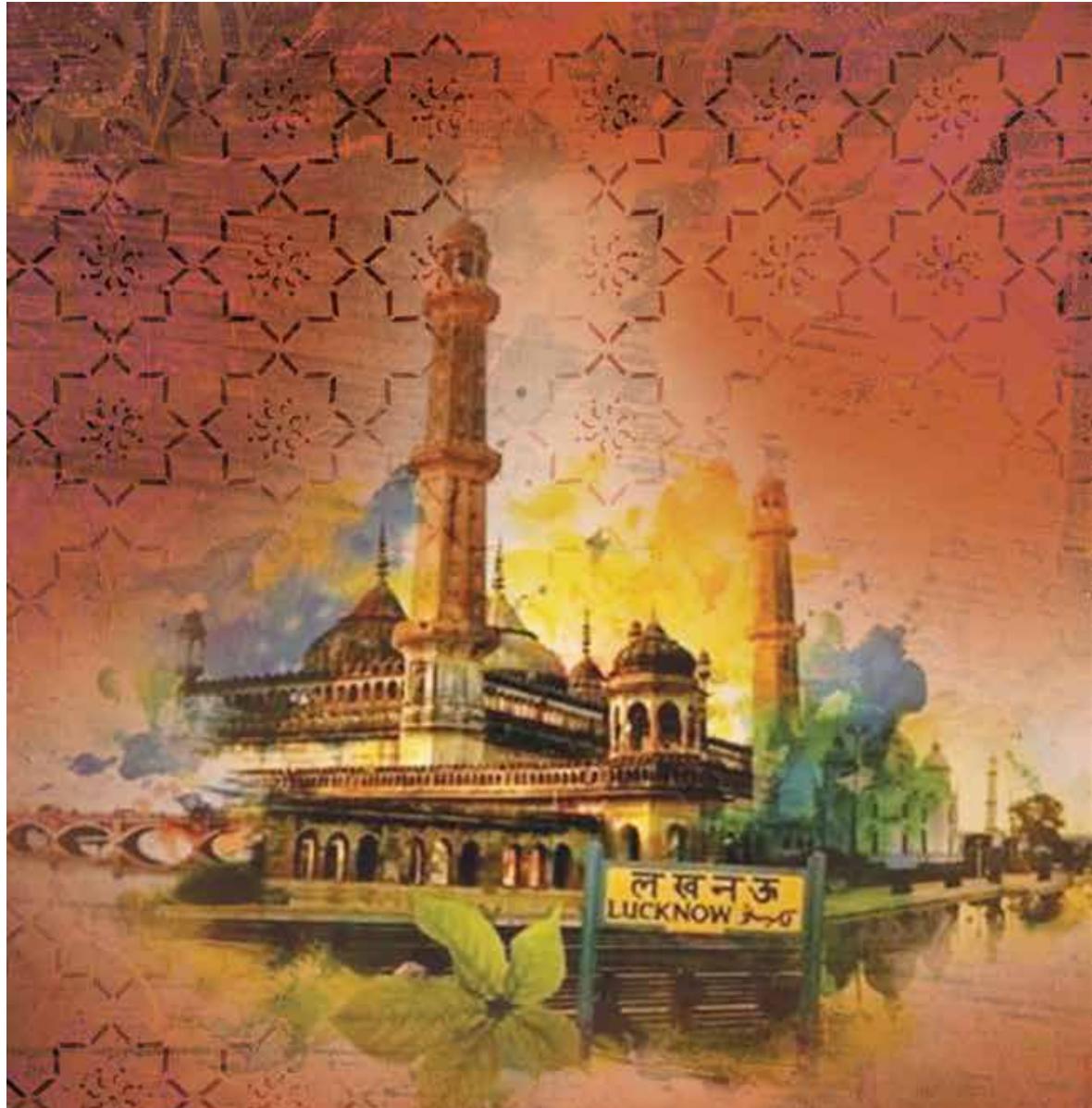
Chicken

CRISPY SOYA NOODLES 675

Vegetable

Chicken

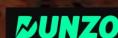




KABAB HUT

Dastarkhwan
-e-
Awadh

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SHORBA

TAMATAR HARA DHANIYA | 400
(Spiced ripe tomato broth laced with fresh coriander)

ZAFFARANI MURGH | 400
(Chicken broth flavored with whole spices and herbs)

PAYA PUDINA | 400
(An ineffably fragrant clear soup made by slow cooking of lamb trotters with cloves, cinnamon and mint leaves.)

SIGDI, TANDOOR AUR TAWE SE

VEGETARIAN

PUDINA PANEER TIKKA | 750

(Fresh cottage cheese marinated in fresh cream, gram flour and yellow chilies, skewered and grilled in the "Earthen oven" sprinkled with dry mint)

TANDOORI KUMBH | 750

(Mawa and cheese stuffed mushrooms, marinated in a classic tandoori masala finished in clay oven)

SUBJ GALAVATI KEBAB | 900

(A delicate irresistible melt in mouth kabab of finely minced vegetables flavored with cloves and cinnamon, grilled on tawa with clarified butter)

SUBJ MOTIA SEEKH | 685

(Seekh of golden sweet corn, seasonal vegetables and hand pound spices)

ZAMINDAARI ALOO | 685

(Whole Baby potatoes spiced with "Panchforan" and finished on charcoal fire)



NON VEGETARIAN

GILAWAT KE KABAB | 1195

(An irresistible melt in mouth kabab of finely minced lamb falvoured with aromatic spices, grilled on tawa with clarified butter)

NAZUK GOSHT KI SEEKH | 995

(Succulent mutton mince seekh, served char grilled)

BHATIYAR KE JHINGE | 1395

(Jumbo prawns marinated in cheese and hung yoghurt, skewered and roasted over charcoal fire)

JHINGA KALI MIRCH | 1395

(Jumbo prawns in cashew and crush pepper marinade, char grilled)

MAHI TIKKA LAHSOONI | 995

(Boneless succulent morsels of fish marinated with kasaundhi mustard, ginger&garlic paste, turmeric and lemon juice, laced with tandoori curd masala and cooked to perfection in tandoor)

TANDOORI POMFRET | 1395

(Whole Pomfret mildly spiced with yellow chili, garam masala, turmeric powder and flavoured with ajwain, skewered and roasted in clay oven)

MURGH CHANDI KABAB | 995

(Creamy kabab of boneless chicken blended with cream cheese, green chili and coriander finished in clay oven & garnished with silver leaf)

SURKH MURGH TIKKA | 995

(Fiery preparation boneless chicken blended with malt vinegar, brown onion, and royal cumin seeds and flavoured with cinnamon powder, skewered and finished on charcoal fire.)

MURGH KALI MIRCH | 995

(Tender boneless chicken marinated in fresh cream, gram flour, and crushed black pepper, skewered and grilled in the earthen oven)

MURGH SIA MIRCH SEEKH | 995

(Char grilled chicken mince rolls, stuffed with green chilies and cheese)

AATISH E MURGH | 995

(The "king of kebab" whole chicken marinated in a mixture of malt vinegar, ginger-garlic paste, lemon juice, red chilies and garam masala, skewered and cooked in the tandoor)



DESI KHANE KI BAHAR

VEGETARIAN

PANEER DUM ROLL | 795

(Stuffed cottage cheese rolls in silky anari gravy)

MALAI PANEER KHURCHAN | 795

(Fresh cottage cheese slivers, pan-fried with tomato and capsicum tempered with mustard seeds)

KOFTA E NAFEES | 795

(Dry fruits stuffed mini cottage cheese dumplings cooked in your choice of gravy, Rich cashew or silky fenugreek and spinach)

DUM SUBJ HANDI | 795

(Fresh exotic vegetables cooked on dum)

LAHSOONI PALAK TAMATAR KI BHUJJIA | 735

(Spinach, fenugreek cooked with Indian spices and tempered with fried garlic)

ADRAKI ALOO GOBHI MUTTER | 735

(New potatoes, cauliflower florets and fresh green peas cooked with tomato and onions, finished with ginger slivers)

DALMA -E- KABAB HUT | 735

("Black lentil" simmered overnight on slow fire combined with fresh tomatoes, finished with fresh cream and butter)



DESI KHANE KI BAHAR

NON-VEGETARIAN

GOSHT NIHARI | 1195

(Slow cooked lamb shanks in its own jus with Indian spices)

BHUNA GOSHT | 1195

(Boneless morsels of lamb in roasted herbs)

JHINGA HARA PYAAZ | 1395

(Medium size prawns cooked with spring onion and chef's secret
spices)

MAHI QALIYA | 1095

(Fish marinated with turmeric, yellow chili, ginger and garlic, in
rich gravy served with dry mango and fenugreek seeds)

DUM KA MURGH | 995

(Boneless morsels of chicken simmered in brown onion and yoghurt
gravy)

LACHHEDAR NAWABI CHOOSA | 995

(Smoked chicken tikka simmered in velvety gravy of tomato and
cashew with fenugreek)

LAHORI MURGH | 995

(North frontier preparation of boneless chicken cooked with whole
spices, finished with dash of lemon juice)

BASMATI KA KHAZANA

DUM SUBJ BIRYANI | 700

(Basmati rice cooked with seasonal vegetables, spiced with exotic herbs
and served with burhani raita)

DUM MURGH BIRYANI | 945

(Basmati rice cooked with tender pieces of chicken, spiced with exotic
herbs and served with burhani raita)

DUM GOSHT BIRYANI | 945

(Succulent lamb in brown onion, mint and yoghurt yakhani with saffron
scented basmati rice, cooked in traditional "Dum Style")

SAFED CHAWAL | 550

(Steamed basmati rice)



{ ROTI KI TOKRI }

Tandoori Roti/Ropmalni Roti | 175

Naan-Butter/Garlic/Cheese | 175

Kulcha-Aloo/Paneer/Pyaaz Aur Hari Mirch | 175

Paratha- Laacha/Methi/Pudina | 175

{ KUCH MEETHA }

Lychee ki Tehari | 325
(Creamed lychees with rabadi)

Gulab Jamun | 375
(Deep-fried milk fudges dumplings in thick sugar syrup)

Kesari Rasmalai | 375
(Condensed fresh cheese dumplings in a saffron reduced milk)



DELIVERED WITH CARE



HYGIENE

Complete caution with regards to hygiene levels are maintained as per HACCP standards.



PACKED WITH CARE

Kitchens are operating under strict hygienic conditions, and due care is taken while packing your food orders.
Kindly dispose containers and exterior bags.



DROP

Freshly cooked food, drive- through, pickup from the hotels gate, or we will drop it at your Doorstep.



PAYMENT

Credit/Debit card / UPI option available.

- To be consumed within **2 hours**.
- Pre-order to avoid Delay, Queuing, and Reduce waiting time.
- **Call us or whatsapp on +919152026143** to reserve your orders daily from 12:00 .
- Contact-less deliveries within 3 kms radius of the hotel.
- Order via
- Inquire with your order taker, as we add more menu items daily.
- Nominal packaging and delivery charges will be applicable.

