



AURA

Hospitality through Infinity

A BOUTIQUE HOTEL

ROUTE

BAR & LOUNGE



The Bar

MENU

BEER 650ML

	RATE	TOWER
BUDWEISER MAGNUM	430	1620
BIRA GOLD STRONG	430	1620
BUDWEISER PREMIUM	400	1500
HEINEKEN	400	1500
KINGFISHER ULTRA	375	1400
KINGFISHER ULTRA MAX	375	1400
CARLSBERG ELEPHANT	350	1300
CARLSBERG SMOOTH	350	1300
KINGFISHER STORM	350	1300
TUBORG CLASSIC	295	1100
TUBORG GREEN	285	1050
KINGFISHER LAGER	285	1050
TUBORG STRONG	275	1000
KINGFISHER STRONG	275	1000

BEER PINT 330ML

	RATE	BUCKET OF 5
CORONA(355ML)	395	1875
BIRA BLONDE SUMMER	345	1625
HEINEKEN	300	1400
BUDWEISER PREMIUM	250	1200
KINGFISHER ULTRA	250	1200
KINGFISHER STRONG CAN(500ML)	250	1200
KINGFISHER LAGER CAN(500ML)	250	1200
BREEZER(275ML) (ORANGE,JAMAICAN,CRANBERRY,BLUEBERRY)	200	950

		RATE	BUCKET OF 5
BACARDI PLUS(275ML) (CRANBERRY,LIMON,ORANGE)		200	950
TUBORG STRONG		160	750
TUBORG GREEN		160	750
KINGFISHER LAGER		160	750
KINGFISHER STRONG		160	750
SINGLE MALT WHISKY			
	30ML	180ML	BOTTLE
SINGLETON	450	2500	9000
GLENLIVET 12YRS	450	2250	8000
GLENFIDDICH 12YRS	400	2250	8000
AMRUT FUSION	400	2250	8000
LIQUEUR'S			
	30ML	60ML	
JAGERMIESTER	450	800	
KAHLUA COFFEE LIQUEUR	275	500	
BAILEYS IRISH CREAM	275	500	
WHISKIES			
	30ML	180ML	BOTTLE
JOHNNIE WALKER DOUBLE BLACK	400	2200	8000
CHIVAS REGAL 12 YRS	350	1950	7500
JOHNNIE WALKER BLACK LABEL	350	1950	7500
JACK DANIELS	350	1950	7500

30ML 180ML BOTTLE

BLACK DOG GOLD 12 YRS	300	1600	5600
100 PIPERS 12 YRS	300	1600	5600
TEACHERS 50	300	1600	5600
JAMESON IRISH WHISKY	300	1600	5600
JOHNNIE WALKER RED LABEL	275	1500	5000
JIM BEAM BOURBAN WHISKEY	275	1500	5000
BALLANTINE	275	1500	5000
TEACHERS HIGHLAND CREAM	275	1500	5000
J & B RARE	275	1500	5000
BLACK DOG BLACK 8 YRS	250	1350	5000
100 PIPERS 8 YRS	250	1350	5000
VAT 69	250	1350	5000
ROCKFORD CLASSIC	150	800	3000
STERLING B10	150	800	3000
SIGNATURE RARE	150	800	3000
SIGNATURE PREMIER	150	800	3000
BLENDERS PRIDE PREMIUM	150	800	3000
ANTIQUITY BLUE	150	800	3000

VODKA

30ML 180ML BOTTLE

GREY GOOSE	350	1950	7500
CIROC	350	1950	7500
ABSOLUT	250	1350	5000
ABSOLUT CITRON	250	1350	5000
SMIRONOFF	150	800	3000

	30ML	180ML	BOTTLE
SMIRONOFF ESPRESSO 	150	800	3000
SMIRONOFF ORANGE	150	800	3000
MAGIC MOMENT	150	800	3000 
RUM			
	30ML	180ML	BOTTLE
BACARDI WHITE	150	800	3000
BACARDI ORANGE	150	800	3000
BACARDI LIMON	150	800	3000
OLD MONK	150	800	3000
CAPTAIN MORGAN 	80	400	1500
MC DOWELLS NO1	70	350	1250
GIN			
	30ML	180ML	BOTTLE
BOMBAY SAPPHIRE 	275	1500	5000
BLUE RIBAND	150	800	3000
TAQUILA			
	30ML		
CAMINO SILVER	225		
SAUZA GOLD	225		
BRANDY			
	30ML	180ML	BOTTLE
MORPHEUS 	150	800	3000

WINE DOMESTIC

	GLASS(150ML)	BOTTLE
SULA SAUVIGNON BLANC(WHITE)	600	2500
SULA SHIRAZ CABERNET (RED)	600	2500
SULA ZINFANDEL(ROSE)	600	2500

WINE INTERNATIONAL

	GLASS(150ML)	BOTTLE
JACOB'S CREEK SHIRAZ CABERNET(RED)	600	2500
JACOB'S CREEK CHARDONNAY(WHITE)	600	2500

SPARKLING WINE

	BOTTLE
SULA BRUT	3000

APERTIF

	30ML
MARTINI BIANCO	250
MARTINI ROSSO	250



Government taxes as applicable

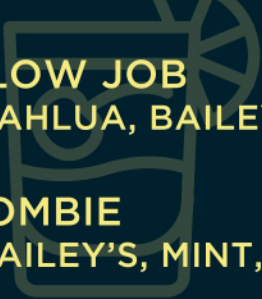
SHOOTER'S

JAGER BULL
(JAGERMISTER, RED BULL)



400/-

BLOW JOB
(KAHLUA, BAILEYS, WHIPPED CREAM)



350/-

ZOMBIE
(BAILEY'S, MINT, PEACH)

350/-

CHOCOLATE SHOT
(VODKA, CHOCOLATE)



350/-

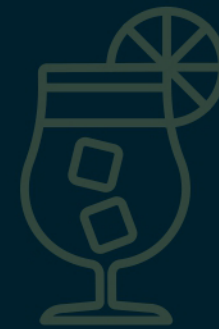
FLAMING SHOT
(RUM, VODKA, FIRE)

350/-

BLUE KAMAKAZI
(VODKA, LIME, CITRUS, BLUE CURACAO)

350/-

AURA DOO DOO
(VODKA, LIME, TOBASCO, OLIVE)



350/-

BRAIN DAMAGE
(BAILEY, SCHNAPS, GRENADINE)

350/-

MUDSLIDE
(VODKA,BAILEY'S,KAHLUA)

350/-

TEQUILA SHOT
(TEQUILA,LIME,SALT)

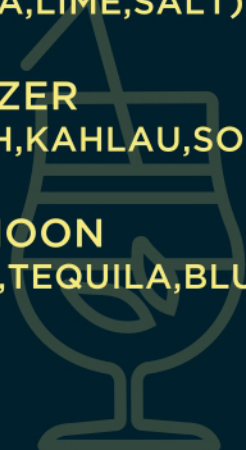
350/-

HOWITZER
(SCOTCH,KAHLAU,SODA)



350/-

BLUE MOON
(VODKA,TEQUILA,BLUE CURACAO)



350/-

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COCKTAIL'S

AURA TOWER (FLAMING)
(VODKA ,CRANBERRY, RUM)



900/-

LONGEST LONG ISLAND ICED TEA
(PERFECT MIX OF FIVE SPIRITE'S)

900/-

BULL FROG
(PERFECT MIX OF FIVE SPIRIT'S,BLUE CURACAO,RED BULL)

600/-

SANGRIA
(RED WINE, BRANDY, ASSORTED FRUIT'S)



600/-

LONG ISLAND ICED TEA(CRABNERRY/PEACH/MINT)
(PERFECT MIX OF FIVE SPIRITE'S)

500/-

HURRICANE
(DARK RUM, LIGHT RUM, PASSIONFRUIT,
ORANGE JUICE, GRENADINE)

450/-

TEQUILA PUNCH
(VODKA, TEQUILA, BLUE CURACAO,PINEAPPLE JUICE)

450/-

OLD FASHIONED
(BOURBON WHISKEY,ANGOSTURA,SUGAR,DASH WATER)



450/-

BLACK RUSSIAN
(VODKA, KAHLUA, CREAM)

450/-

WHITE RUSSIAN
(VODKA, KAHLUA, CREAM)

450/-

CAIPIROSKA
(VODKA,LIME,SUGAR)

375/-

SEX ON THE BEACH
(VODKA,PEACH,ORANGE JUICE,CRANBERRY JUICE)

375/-

BLUE LAGOON
(VODKA,LIME,BLUE CURACAO,LEMONADE)



375/-

SCREW DRIVER (VODKA,ORANGE JUICE)	375/-
COSMOPOLITIAN (VODKA, CRANBERRY JUICE, CITRUS)	375/-
TEQUILA SUNRISE (TEQUILA, ORANGE JUICE, GRENADINE)	375/-
WHISKY SOUR (WHISKEY, SWEET & SOUR)	375/-
BLOODY MARRY (VODKA, TOMATO JUICE, TOBASCO SAUCE, WORCESTERSHIRE, LIME & SALT)	375/-
BAY BREEZE (VODKA, CRANBERRY JUICE, PINEAPPLE JUICE)	375/-
PINA COLADA (RUM,COCONUT,PINEAPPLE JUICE,CREAM)	375/-
CUBA LIBRA (RUM,LIME,COKE)	375/-
DARK & STROMY (DARK RUM,LIME,GINGER ALE)	375/-
PLANTER'S PUNCH (DARK RUM,ORANGE,PINEAPPLE,LIME,GRENADINE,ANGOSTURA)	375/-
MARTINI (GIN,DRY VERMOUTH)	375/-
DIRTY MARTINI (GIN,DRY VERMOUTH,OLIVE BRINE)	375/-
GIMLET (GIN,LIME CORDIAL)	375/-
TOM COLLINS (GIN,LIME,SODA)	375/-

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HIGH LAND COOLER
(SCOTCH WHISKY, LEMON, SUGAR, GINGER ALE)

375/-

MINT JULEEP
(BOURBON WHISKEY, MINT, SUGAR, LIME)

375/-

MARGARITA (PLAIN/FROZEN)
(TEQUILA, LIME, SUGAR, TRIPLE SEC)
(CRANBERRY/STRAWBERRY/KIWI)

375/-

MOJITO
(RUM, MINT, LIME, SODA)

375/-



INNOCENT COCKTAIL `S

KIWI RUSH
(KIWI, ORANGE JUICE, LEMONADE)

249/-

OCEAN BLUE
(BLUE CURACAO, LEMON, SUGER, LEMONADE)

249/-

PUNCH LESS COLADA
(COCONUT, PINEAPPLE JUICE, CREAM)

249/-

SUNSHINE
(ORANGE JUICE, GRENADINE)

249/-

SHERLY TEMPLE
(GENGER ALE, ORANGE JUICE, GRENADINE)

249/-

CHATKA MARY
(GUAVA JUICE, WORCESTERSHIRE SAUCE,
TOBASCO, LIME JUICE)

249/-

SPICY GIRL
(CHILLI, TABASCO, LIME, LEMONADE)

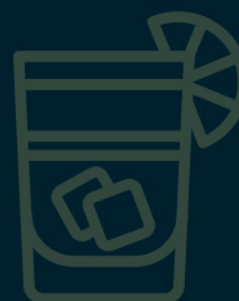
249/-

VIRGIN COLADA
(COCONUT CREAM, PINEAPPLE JUICE)

249/-

ICE TEA
(LEMON/ PEACH/ MINT)

249/-



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SOFT BEVERAGE'S

RED BULL

180/-

TONIC WATER

135/-

GINGER ALE

130/-

CANNED JUICE

(ORANGE/CRANBERRY/GUAVA/MIX FRUIT,PINEAPPLE)

125/-

FRESH LIME SODA

110/-

FRESH LIME WATER

99/-

MINERAL WATER

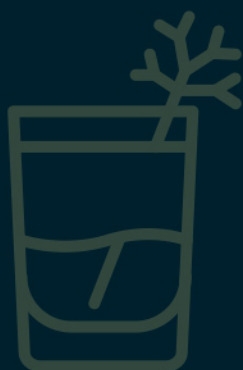
60/-

AERATED BEVERAGE'S

50/-

SODA CAN

40/-



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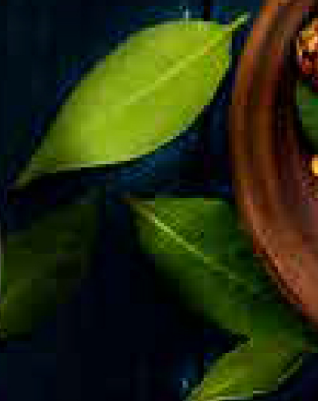
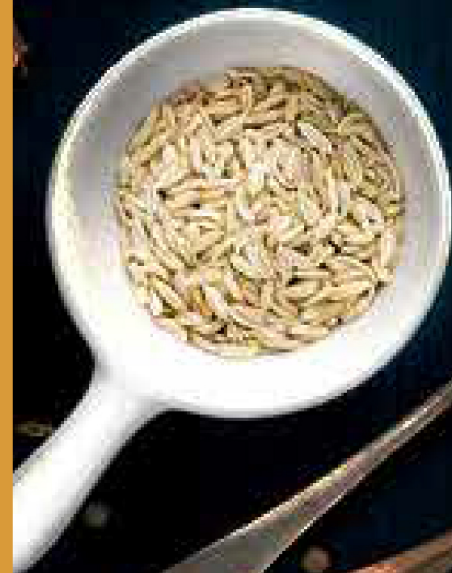


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FOOD MENU



BREAKFAST

7:30 TO 10:30 AM

CONTINENTAL BREAKFAST

Sliced fresh fruits, toast-3 pcs. with preserves, egg omelette (Plain, Masala), choice of tea or coffee.

275/-

AMERICAN BREAKFAST

Choice of seasonal fresh fruit juice or sliced fresh fruits choice of cereal with hot or cold milk, egg omelette (Plain, Masala), toast-2 slice with preserves, choice of tea or coffee or hot chocolate.

275/-

INDIAN BREAKFAST

Choice of canned juice, sliced fresh fruits, choice of idli-3pcs. with sambhar & chutney or 5-pcs of poori bhaji or parantha 1-pc. with curd, choice of tea or coffee.

275/-

FRESH CUT FRUIT

Assorted seasonal fresh cut fruits.

250/-

BUTTER TOAST

3 pcs. toasted bread with butter.

100/-

CEREALS

Choice of cornflakes or choco flakes served with hot or cold milk.

175/-

CHOICE OF IDLI / DOSA / UTTPAM

Served with chutney and sambar.

150/-

PARATHA TAWA

With your choice of stuffing (Aloo, Paneer or Gobi), served with curd and pickle (one pc.)

175/-

POORI BHAJI

Unleavened deep fried bread five pieces served with potato bhaji.

130/-

EGG MASALA OMELETTE

Three eggs cooked with chopped onion, tomato, green chilli served with toast.

165/-

EGG CHEESE OMELETTE

Three egg cooked with stuffed processed cheese served with toast.

165/-

FRIED EGG GUEST CHOICE

Two egg fried with toast.

165/-

INDORI POHA

125/-

SOUPS (VEG.)

- **TUSCAN MINISTRONE** 199/-
Tomato based an italian delicacy.
- **CREAM SOUP** 199/-
With choice of mushroom, tomato and vegetable.
- **VEGETABLE MANCHOW SOUP** 199/-
Combination of chop vegetable touch of asia.
- **THUKPA SOUP** 199/-
Famous tibet delicacy combination of veg noodles thin soup.
- **VEGETABLE SWEET CORN SOUP** 199/-
Asia special.
- **VEGETABLE LEMON CORIANDER SOUP** 199/-
Clear lemon based soup.
- **VEGETABLE HOT & SOUR SOUP** 199/-
Spicy cloudy soup play with veg. & dark sauce.
- **TOMATO DHANIYA SHORBA** 199/-
Fresh tomato cooked with coriander served with roasted papad.
- **CREAM OF SPINACH SOUP** 199/-
Spinach pest & cream base soup
- **ROASTED ALMOND SOUP** 199/-
Roast almond cream base soup with flavour of mint
- **TALUMEIN VEG. SOUP** 199/-
Oriental version veg. & noodle soup
- **TOM KHA MUSHROOM SOUP** 199/-
Coconut & cream base mushroom Thai soup

SOUPS (NON VEG.)

- **TOM YAM CHICKEN SOUP** 199/-
Thai speciality chicken base strong flavour soup
- **CHICKEN SWEET CORN SOUP** 199/-
Asia special.
- **CHICKEN MANCHOW SOUP** 199/-
Combination of chop vegetable touch of asia.

WESTERN STYLE (VEG.)

- **VEGETABLE AU GRATIN** 325/-
Melange of vegetables baked with cheese sauce & served with garlic bread.
- **HUMMUS WITH PITA** 325/-
Classic lebanese staple, chickpea dip with bread made of refined flour.
- **HEALTHY PLATTER** 325/-
Pita pocket bread served with tahini sauce tossed salad cut fruit bowl.
- **WEST OF ENGLAND** 325/-
Fresh mushroom, garlic & onion cooked in cheese sauce finished with herbs.
- **FAJITAS** 325/-
Tex-Mex special, pocket bread stuffed with grilled vegetables served with mint cocktail sauce.
- **PASTA OF YOUR CHOICE SAUCE (PENNE-in red /white /pink)** 325/-
Guest choice sauce tomato basil, cheese sauce & mint spicy desi served with garlic bread.
- **HEALTHY FRENKY ROLL** 325/-
Stuffed tortilla with grilled paneer & vegetable served with mint sauce.
- **CHEESEY NACHOS** 325/-
Nachos baked with cheese sauce healthy production.
- **TACOS MEXICAN** 325/-
Beans, mushroom's and veg cooked & stuffed in tacos, baked and topped with cheese **(three pcs.)**.
- **STUFFED MUSHROOM** 325/-
Spinach cheese stuffed deep fried served with cocktail sauce
- **SPINACH CORN AU GRATIN** 325/-
Palak, corn cooked in cheese sauce & baked
- **CANELLONI FLORENTINE** 325/-
Palak, corn, cheese stuffed in pasta sheet on top tomato concasse sauce & baked
- **BAKED PENNE PASTA** 325/-
Pasta cooked in cheese sauce & baked with processed cheese

WESTERN STYLE (NON VEG.)

- **CHICKEN BURCHITTA** 399/-
Shredded chicken, grilled vegetable with herbs top on hard loaf finished with cheese.
- **GRILLED CHICKEN** 425/-
Chicken breast grilled served with mushroom sauce and side veg.
- **CRISPY FRIED CHICKEN** 425/-
Chicken crumb fried and served with hot spicy sauce.

AURA SPECIAL SIZZLER

- **INDIAN SIZZLER** 399/-
Combination of malai kofta, chopped paneer masala, pulao, crispy fries, laccha paratha served on hot sizzler.
- **CHINESE SIZZLER** 399/-
Bed of fried rice & noodles on top chilly paneer & manchurian served on sizzler.
- **CONTINENTAL SIZZLER** 399/-
Combination of sautee vegetable, fries, plain rice, veg patty & cheese sauce on top served on sizzler.

PLATTERS

- **PANEER TIKKA PLATTERS** 425/-
Combination of paneer tikka, hariyali tikka, malai paneer & French fries(each 2- pieces)
- **MEDITERRANEAN CHICKEN PLATTER** 499/-
Combination chicken 65, chicken tikka, chicken malai tikka & chicken lollypop (each 2- pieces)
- **MEDITERRANEAN FISH PLATTER** 625/-
Combination fish tikka, fried fish, chilly fish& French fries (each 2- piece)

STARTERS (VEG.)

12:30 -15:00 HRS & 19:00 HRS – 22:30 HRS

- **VEGETABLE SEEKH KEBAB** 275/-
Blend of your favourite veggies tossed with spicy indian herbs, roasted in a charcoal oven.
- **CORN & SPINACH ROLL WITH CHEESE SAUCE** 275/-
Corn and spinach stuffed in homemade crepes with hot cheese sauce.
- **MUSHROOM TIKKA** 325/-
Mushroom marinated spicy in yoghurt base texture, cooked in charcoal & served with mint sauce.
- **PANEER TIKKA** 325/-
Barbequed, fresh cottage cheese marinated with yoghurt and enriched with veggies.
- **TANDOORI SOYA CHAAP** 325/-
Soyabean chaap marinated with yoghurt base mixture barbequed and served with mint sauce.
- **CORN MALAI KEBAB** 275/-
A delightful blend of cottage cheese, milk solids and corns, finished with cornflakes served with mint sauce.
- **BEETROOT KEBAB** 275/-
Beetroot, indian spices and fresh cottage cheese mixed and deep-fried.
- **TANDOORI VEG. PLATTER** 425/-
Combination of Paneer tikka + Harabhara kebab + Beetroot kebab + Corn malai kebab (2 pcs of each).
- **TANDOORI VEGETABLE** 325/-
Fresh exotic veg. marinated in curd base mixture roasted on charcoal served with mint sauce
- **VEGETABLE HARA BHARA KEBAB** 275/-
MELANGE OF VEG. MIXTURE PETTI, MOUTH MELTING KEBAB
- **DAHI KE KEBAB** 275/-
Hang curd & ground masala mixture PETTI, MOUTH MELTING KEBAB
- **MARWARI PANEER TIKKA** 325/-
Spicy chutney & curd base marinated paneer roasted on charcoal served with mint sauce
- **SMOKED PANEER TIKKA** 349/-
Stuffed Paneer tikka roasted on charcoal served with mint sauce on sizzler plate

■ TANDOORI ALOO CHAAT

Roasted Tandoori cubes aloo chat with chopped masala & chutney & curd

275/-

STARTERS (NON VEG.)

■ FISH TIKKA AJWAIN

Fish marinated with carom seeds (Ajwain) and some home ground spices, barbequed and served hot with some refreshing mint sauce.

499/-

■ MURGH AFGHANI

Chicken full blended with cream, cheese, cashew paste roasted on charcoal served with mint sauce.

499/-

■ MUTTON SEEKH KEBAB

Mutton mince prepared with ground spices, skewered and cooked on charcoal served with mint sauce.

425/-

■ CHICKEN SEEKH KEBAB

Chicken mince prepared with ground spices skewered and cooked on charcoal served with mint sauce.

385/-

■ JUGAL BANDI SEEKH KEBAB

Mutton & chicken mince cooked together in tandoor served with mint sauce.

449/-

■ TANDOORI CHICKEN

Full of chicken blended with yogurt & tangy spices, roasted on charcoal served with mint sauce.

525/-

■ CHICKEN TIKKA

Boneless chicken marinated with yoghurt & tangy spices, roasted on charcoal served with mint sauce.

385/-

■ MURGH MALAI TIKKA

Boneless chicken marinated with paste of nuts & cream, cheese, cooked on charcoal served with mint sauce.

385/-

■ NON-VEG PLATTER

Combination of Murgh malai tikka + Mutton seekh + Fish tikka + Tandoori chicken each of two pcs.

625/-

■ MUTTON BOTI KEBAB

Mutton Cubes marinated in hang curd & ground spices roasted on charcoal served with mint sauce

425/-

■ TANGRI KALI MIRCH (4-PICES)

Marinated stuffed chicken leg roasted on charcoal served with mint sauce

399/-

■ **BASIL FISH TIKKA**

Boneless fish marinated in curd & basil pest then roasted on charcoal served with mint sauce

499/-

■ **BAR BE QUE PRAWN TIKKA**

Prawns marinated in curd base tandoori spices & roast on charcoal served with mint sauce

599/-

SALADS

RUSSIAN SALAD

Cubes of apples, carrot, peas & potato blended with light mayo sauce & hint of cream.

250/-

LETTUCE SALAD

Lettuce, cubes tomatoes, processed cheese dressed in sweet vinaigrette.

250/-

CHEF'S SALAD

Fresh cottage cheese and baton of garden fresh veg & peanut dressed in spicy dressing.

250/-

SPROUTS CHAAT SALAD

Sprouted green lentil tossed with chopped onions, tomatoes, green chilli and coriander, delivering a fresh flavour.

250/-

GARDEN GREEN SALAD

Freshly green of cucumber, tomato & onion sliced with lemon chilly.

125/-

PEANUT CHAAT

Fried peanuts mixed with tomatoes, onions, chilly, and coriander, usually taken as a side serving along with beverages or drinks.

199/-

CURD & PAPAD

CURD (RAITA)

Plain, boondi, veg, pineapple.

125/-

FRUIT RAITA

125/-

PAPAD (ROASTED)

25/-

PAPAD (ROASTED MASALA)

110/-

ASIAN ORIENTAL STARTER (VEG.)

- **VEGETABLE SPRING ROLL** 275/-
Filo stuffed with cooked vegetable served with sweet chilli sauce.
- **VEGETABLE MANCHURIAN DRY** 275/-
Vegetables fried balls cooked in manchurian style sauce.
- **CRACKLING SPINACH CORN** 275/-
American corn crispy tossed in schezwan sauce served with crispy spread spinach.
- **CHILLI PANEER CRISPY** 325/-
Crispy paneer tossed with chinese sauce & cubes vegetable served hot.
- **HONEY CHILLI POTATO** 275/-
Potato finger crispy fry tossed in chinese sauce & hint of honey.
- **CHILLY MUSHROOM DRY** 325/-
Mushroom tossed in Chinese sauce with cubes of capsicum
- **CORN SALT & PEPPER** 275/-
Crispy corn sautéed in salt & pepper crush only serve dry
- **CRISPY VEGETABLE HOT GARLIC SAUCE** 275/-
Vegetable crispy fry cooked in hot spicy sauce
- **SOYA CHAP THAI STYLE** 325/-
Soya chap cooked with thai herbs and sauce
- **KIMCHI PANEER** 325/-
Crispy better fried paneer balls
- **PANEER MANCHURIAN DRY** 325/-
Paneer tossed in manchurian gravy
- **HONEY CHILLY PANEER** 325/-
Crispy paneer tossed in chinese sauce and hint of honey
- **HONEY CHILLY MUSHROOM** 325/-
Fresh mushroom tossed in chinese sauce and hint of honey
- **PANEER TWO PEPPER SAUCE** 325/-
Crispy paneer tossed with capsicum and szechwan pepper sauce

ASIAN ORIENTAL STARTER (NON VEG.)

- **CRISPY CHILLI GARLIC FISH** 499/-
Batter fried crispy basa fish tossed in garlic schezwan spicy sauce.
- **ROASTED CHILLI CHICKEN (chef special)** 399/-
Authentic chicken chunks roast after tossed with chinese sauce cooked with cubes vegetable.
- **CHICKEN LOLLY POP** 399/-
Chicken lolly pop tossed in garlic based spicy sauce.
- **PRAWNS IN HOT GARLIC SAUCE** 599/-
Batter fried crispy prawns tossed in hot garlic sauce.
- **EGG HONGKONG STYLE** 325/-
Fried egg tossed in asian sauce and red yellow pepper
- **CHICKEN BIJING STYLE** 399/-
Chicken cubes cooked in bijing sauce
- **STIR FRIED CHICKEN** 399/-
Sliced chicken stir fried Thai herbs & sauce
- **CHICKEN SALT & PEPPER** 399/-
Chicken cubes tossed with salt & crush pepper sauce
- **CHICKEN MANCHURIAN** 399/-
Chicken cubes cooked in manchurian sauce
- **CHICKEN WINGS HONEY CHILLY SAUCE** 399/-
Fried wings tossed in honey chilly sauce
- **CHCKEN 65** 399/-
South Indian fem dry chicken snacks
- **CRISPY FISH FINGER WITH TARTAR SAUCE** 499/-
Basa fish finger crispy crumb fry served with tartar sauce
- **FISH LEMON CORIANDER** 499/-
Boneless fry fish in oriental lemon coriander sauce

INDIAN CURRIES (VEG.)

- KADHAI PANEER** 425/-
Cottage cheese tossed with capsicum, tomato, onion with tomato gravy spicy indian spices.
- PANEER LABABDAR** 425/-
Cottage cheese tossed with rich tomato gravy, with capsicum and butter.
- PANEER TIKKA MASALA** 425/-
Paneer tikka cooked in tomato gravy and chopped masala hint of cubes vegetable.
- PANEER HUNGAMA** 425/-
Bites of paneer cooked in red soft gravy served on sizzler.
- MALAI KOFTA** 425/-
Cottage cheese dumpling cooked with malai & red gravy.
- MUTTER MUSHROOM** 425/-
Combination of broken cashew, green peas mushroom malai gravy.
- BHINDI TEEN SHIMLA** 325/-
Okra and green chilly cooked together in chef's special style.
- DUM ALOO BHOJPURI** 325/-
Stuffed aloo cooked with garlic & tomatoes simmered, enriched with butter and cream.
- PINDI CHANA MASALA** 325/-
Dry preparation of chick pea with whole indian spices flavor of pind.
- VEGETABLE KOLHAPURI** 325/-
Melange of green vegetable cooked in spicy kolhapuri style.
- DAL MAKHANI** 249/-
Traditional famous black dal from Punjab.
- DOUBLE DAL TADKA** 249/-
Yellow lentil cooked with exotic indian spices.
- BESAN GUTTA CURRY** 299/-
Rajasthani home made style.
- RAJASTHANI ALOO PYAZ** 299/-
Combination of onion & potato cooked in maa ke masale.
- SOYA CHAAP CURRY** 375/-
Vegetarian soya stick cooked in spicy punjabi gravy.



■ **PALAK KUMB MASALA**

Palak & fresh mushroom cooked in Indian masala

425/-

■ **PANEER BUTTER MASALA**

Indian delicacy paneer cooked in tomato GRAVY & cream

425/-

■ **PANEER PASANDA**

Stuffed paneer cooked in tomato malai gravy

425/-

■ **MIX VEGETABLE**

Fresh cubes vegetable cooked with chopped masala & cream

325/-

■ **SEV TAMATER**

Traditional style cooking

275/-

■ **MALAI PYAZ**

Onion cooked in mawa & malai gravy & Indian spices

325/-

INDIAN CURRIES (NON VEG.)

■ **FISH BENGALI CURRY**

A traditional dish of Bengal

499/-

■ **CHICKEN TIKKA MASALA**

Boneless roasted chicken cooked in punjabi spicy gravy.

425/-

■ **DHABA CHICKEN CURRY**

Chicken cooked in home style.

425/-

■ **KADAI CHICKEN**

Chicken cooked with chopped masala & cubes of onion, capsicum & tomato finished by coriander leaves.

425/-

■ **NIHARI GOSHT**

Mutton cooked awadhi style with homemade spices finished with coriander leaves.

499/-

■ **MUTTON ROGAN JOSH**

Traditional kashmiri delicacy, surkh-rogan with spicy indian spices with a hint of hilly garam masala.

499/-

■ **RAJASTHANI LAL MASS**


Traditional home style rajwada mutton cooked in red chilli paste & indian spices.

499/-

■ **BUTTER CHICKEN (4 Pcs.)**

Tandoor roasted chicken cooked with tomato gravy finished with butter & fresh cream.

425/-



■ **EGG CURRY (3 EGGS)**

Home style gravy curd based.

275/-

■ **AWDHI MURGH KORMA**

Chicken cooked with ground spices and cashew paste

425/-

■ **MURGH KA BHARTA**

Chicken keema cooked in chef style

399/-

■ **HANDI MUTTON**

Traditional dum handi mutton cooked on slow fire

499/-

■ **RARA GOSHT**

Mutton pieces and keema cooked together

499/-

■ **BHUNA GOSHT**

Mutton cooked on slow fire with chopped masala served dry

499/-

■ **KEEMA MUTTER**

Mutton keema cooked with green pea and indian spices

499/-

■ **SAAG GOSHT**

Mutton cooked with palak paste and ground masala

499/-

BASMATI KHAJANA

■ **VEGETABLE DUM HANDI BIRYANI**

Biryani preparation will be served along with raita and other traditional accompaniments served in pot.

325/-

■ **HYDERABADI GOSHT BIRYANI**

Traditional nawabi biryani preparation will be served along with vegetable raita and other traditional accompaniments served in pot.

499/-

■ **AWADHI MURGH BIRYANI**

Murgh cooked in dum style with basmati rice will served with vegetable raita and other traditional accompaniments served in pot.

425/-

■ **SAADA CHAWAL**

149/-

■ **PULAO**

Gatta, Peas, Jeera.

225/-

ORIENTAL MAIN COURSE (VEG.)

- **THAI VEGETABLE GREEN CURRY** 349/-
Vegetable cooked in thai paste with coconut milk served with plain rice.
- **VEGETABLE SOYA GINGER SAUCE** 275/-
Fresh vegetable cooked with ginger soya sauce.
- **VEGETABLE MANCHURIAN GRAVY** 325/-
Vegetable cooked in chinese sauce with stock.
- **CHILLI PANEER GRAVY** 425/-
Paneer & cubes of vegetable cooked in stock hint of chinese sauce.
- **SCHEZWAN FRIED RICE** 299/-
Rice cooked with chopped vegetable in spicy schezwan sauce.
- **VEGETABLE HAKKA NOODLES** 299/-
Vegetable & noodles cooked in hakka style.
- **AMERICAN CHOP SUEY** 299/-
Deep fried noodles on top vegetable with sauce.
- **SCHEZWAN NOODLES** 275/-
Vegetable and noodle cooked with spicy schezwan.
- **PAD THAI NOODLES** 325/-
Vegetable and thai flate noodle cooked in thai style.
- **THAI FRIED RICE** 275/-
Basmati rice cooked with veggie and thai spicy sauce.

ORIENTAL MAIN COURSE (NON VEG.)

- **CHICKEN FRIED RICE** 325/-
Asian delicacy favourite.
- **AMERICAN CHICKEN CHOP SUEY** 399/-
Deep fried noodles on top chicken with sauce.
- **SCHEZWAN CHICKEN NOODLES** 399/-
Chicken, vegetable and noodles cooked with spicy schezwan sauce.
- **PAD THAI CHICKEN NOODLES** 399/-
Chicken spice, vegetable and thai flat noodle cooked in thai style.
- **THAI CHICKEN FRIED RICE** 325/-
Basmati rice cooked with chicken cube, veggie and thai spicy sauce.

INDIAN BREADS

TANDOORI NAAN PLAIN	65/-
TANDOORI NAAN BUTTER	70/-
TANDOORI NAAN GARLIC	80/-
TANDOORI ROTI PLAIN	30/-
TANDOORI ROTI BUTTER	35/-
TAWA ROTI PLAIN	45/-
TAWA ROTI BUTTER	50/-
TANDOORI MISSI ROTI	45/-
STUFFED KULCHA OR PARATHA/ CHEESE NAAN Stuffed with Aloo / Gobi / Paneer.	175/-
PARATHA Pudina / Lachha.	85/-
BREAD BASKET (2 Pecs.Each LACHA PARATHA, BUTTER NAAN, MISSI ROTI)	349/-

MINI MEAL

■ FRIED RICE WITH MANCHURIAN GRAVY	275/-
■ NOODLES WITH CHILLI PANEER GRAVY	275/-
■ TANDOORI STUFFED PARATHA WITH CURD	275/-
■ DAL MAKHANI + PANEER MAKHANI + 2 LACHHA PARATHA	275/-
■ MASALA KHICHDI WITH CURD	275/-
■ PUNJABI THALI Dal Makhani + Paneer Makhani + Raita + Salad + Papad Jeera Rice + Pickle + 1 Lachha, 1 Naan + 1 GulabJamun.	349/-
■ RAJASTHANI THALI Gutta Curry + Dal Tadka + Jeera Rice + Salad Papad + Raita + Achar + 3 Tandoori Roti + 1 GulabJamun.	349/-

CHAAT

ONION CHEESE PINEAPPLE STICK	250/-
PANI POORI SHOT (6 PIECES)	120/-
BOMBAY RAGDA PETTIES CHAAT	150/-
AMERICAN CORN CHAAT	199/-
DAHI WADA CHAAT	150/-

DESSERTS

FRESH FRUIT WITH ICE CREAM	150/-
HOT GULABJAMUN (2 Pcs.)	125/-
MOONG DAL HALWA	149/-
CHOICE OF ICE CREAM 2 scoops of your favourite Ice cream.	125/-
MALPUA (2-PCS.)	125/-
CREAM CARAMEL	149/-
CHOCOLATE BROWNIE	149/-
RASGULLA (2-PCS.)	149/-

BEVERAGES

COLD COFFEE

With or without ice cream.

225/-

BUTTERMILK

99/-

LASSI

Sweet and Masala.

199/-

MILKSHAKES

Choose from Vanilla, Strawberry, Chocolate, Oreo, Paan, Kesar-pista, Kit-kat, Butterscotch.

199/-

CANNED JUICE (300 ML)

125/-

HOT CHOCOLATE

149/-

SELECTION OF TEA

Masala/ Assam/ Green.

49/-

HOT COFFEE

60/-

CAPPUCCINO/ LATTE/ ESPRESSO/ AMERICANO/ MOCHA

125/-

MINERAL WATER

60/-

SODA (300ML)

40/-

SOFT DRINKS (300ML)

50/-

FRESH LIME WATER

Sweet/ Salty/ Mix.

99/-

FRESH LIME SODA

Sweet/ Salty/ Mix

110/-

VIRGIN MOJITO

Crushed mint, lime top up with soda.

249/-

BLUE LAGOON

Curacao, Lime, Soda

249/-

SHIRLEY TEMPLE

Grenadine syrup, Lime, Ginger Ale.

249/-

SWEET SUNRISE

Grenadine syrup, Lime, Orange juice.

249/-

SPARKLING

Kiwi/ Mango/ Strawberry.

249/-

VIRGIN COLADA

Pineapple juice, Coconut Cream, Ice cream.

249/-

FRUIT PUNCH

Mango, Pineapple juice, Orange juice blended with ice cream.

249/-

KALA-KHATTA

Black currant, Guava, Salt, Soda.

249/-

VIRGIN MARY

Tomato/ Guava Juice, Lime, Salt.

249/-



KETO MENU

KETOGENIC – (HIGH FAT, PROTEIN & LOW CARB-DIET)

- KETO BOILED EGG + APPLE SLICE + TOAST WITH BUTTER AND COFFEE** 399/-
- KETO BERRY SMOOTHIE + BROCCOLI + SCRAMBLED EGG ON TOAST** 399/-
- KETO AVOCADO BANANA SMOOTHIE WITH TOAST** 349/-
- KETO CUP CAKE** 175/-
Made with almond flour, Butter & Egg with stevia.
- KETO MASALA OMELETTE** 199/-
- KETO COOKIES PLATTER** 125/-
- KETO BULLET PROOF COFFEE** 115/-
- **KETO HUMMUS WITH GRILLED VEGETABLE** 375/-
 - **CHANA MASALA WITH BROWN RICE & SALAD** 425/-
 - **KETO TANGY PANEER IN CABBAGE STEAMED ROLL** 425/-
 - **KETO MAC & CHEESE, BAKED WITH VEGETABLE, MOZZARELLA, PARMESAN & PARSLEY** 425/-
 - **KETO CAULIFLOWER RICE WITH PANEER & CHEESE** 375/-
 - **KETO LETTUCE & TUNA SALAD** 349/-
Freshly lettuce chopped dressed with tuna fish served.
 - **KETO GRILLED FISH SIDE SALAD** 549/-
Boneless fish grilled in olive oil & served with english salad.
 - **KETO CHICKEN SALAD** 349/-
Capsicum, broccoli, cucumber, cashew, almond sautee in olive oil with mayonnaise & lettuce.
 - **KETO TANDOORI CHICKEN BREAST WRAPPED** 449/-
Sliced roasted chicken stuffed in tortilla with veggie.
 - **KETO TANDOORI CHICKEN BREAST** 449/-
Boneless roasted breast served with cream cheese & vegetable.

Continue...



■ **KETO FRIED CHICKEN**

Chicken breast coated with egg, cheese, almond, flour baked till golden served with hot cream sauce.

449/-

■ **KETO CAULIFLOWER RICE WITH (CHICKEN/MUTTON)**

Basmati cooked with cauliflower & spices with meat.

449/-

■ **KETO MEAT BALLS**

Minced mutton balls served in onion, tomato cheese gravy, garnish with fresh parsley.

449/-

■ **KETO MUTTON CURRY**

Mutton cooked in onion garlic curry in ghee & butter.

449/-

**Keto food especially diet persons use for health.
menu plan accordingly person diet can modify by Chef.
A ketogenic diet is a low carb (5-10%), moderate protein (20%),
and high fat diet (75%) which helps your burn fat as you eat fat!**

ROUND THE CLOCK- (24 X 7)

- **CHEESE CHILLI TOAST** 275/-
- **CHEESE GARLIC BREAD** 275/-
- **SANDWICH PLAIN, TOASTED OR GRILL** 249/-
Jumbo sandwich in fresh bread with a generous filling of veggie's served with fries and coleslaw.
- **CLUB SANDWICH VEG** 199/-
A triple decker toasted sandwich with cheese, cucumber, tomato and lettuce.
- **CHEESE TOMATO, ONION & CAPSICUM PIZZA** 275/-
- **CHEF SPECIAL SPICY PANEER PIZZA** 325/-
- **MARGHERITA PIZZA** 275/-
Pizza base topped with tomato sauce and flavoured with oregano topped with mozzarella cheese & olive.
- **HEALTHY PIZZA** 325/-
Tomato concusses sauce topped with english veg & mozzarella cheese & olive.
- **MASALA OMLETTE (3 EGGS)** 165/-
- **MIX VEGETABLE PAKODA (8-pcs.)** 225/-
- **PANEER PAKODA(8-pcs.)** 275/-
- **FRENCH FRIES** 225/-
- **DAL MAKHANI** 249/-
Traditional famous black dal from Punjab.
- **DAL FRY** 249/-
Yellow lentil cooked with exotic indian spices.
- **DUM HANDI BIRYANI VEG** 325/-
Biryani preparation will be served along with raita and other traditional accompaniments.
- **SAADA CHAWAL** 149/-
- **PULAO** 225/-
Gatta, Peas, Jeera.
- **CHICKEN TIKKA PIZZA** 399/-
Topping of pizza chicken tikka cubes, chopped capsicum, onion, tomato & mozzarella cheese



AURA

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Address

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