

Soups	
Tomato Soup	180
(A classic tomato soup simmered with cream and served with bread crumbs)	
Lung Fung Soup	180
(A warming soup with lemon, chilli peppers and chinese vegetables)  Hot And Sour	180
(Spicy soup made with mushroom, Chopped vegetables, ginger and garlic)	180
Manchow Soup (A chinese spicy soup seasoned with garlic and ginger and served with fried noodles)	100
Ueg. Sweet Corn Soup (Mashed corns, cream and finely diced vegetables simmered with chinese sauces)	180
Lemon Coviander Soup (A soup of fresh vegetables flavoured with lemon and coriander leaves)	180
Ueg Clear Soup (A classic clear soup with vegetables)	180
Chaat & Snacks	<i>'</i>
Desi Ghee Tikki (1 pc)	60
Pani Puri (Atta/Suji)	80
Papdi Chaat	140
Dahi Bhalla (2 pc)	140
Mix Chaat	140
Gup Chup Chaat (Dahi Gol Gappe)	140
Palak Patta Chaat	160
Raj Kachori	160
Chole Kulche	200
Pav Bhaji	200
Aloo Puri (4 pc) (Desi Ghee)	200
Chole Bhature (Desi Ghee)	220
Chole Katlambe (Desi Ghee)	240

# South Indian

2 Pc Idli + 2 Pc Vada	190
Idli Sambhar (4 pc)	190
Vada Sambhar (4 pc)	190
Paper Plain Dosa	210
Masala Dosa	250
Rava Plain Dosa	280
Onion Masala Dosa	280
Onion Tomato Uttapam	310
Spl Paneer Dosa	320
Mix Veg Uttapam	320
Rava Masala Dosa	320
Continental	
Vegetable Cheese Burger	149
French Fries	180
Vegetable Cheese Grilled Sandwich	220
Cheese Pizza	252
Veg Cheese Pizza	272
Arrabiata	325
Alfredo	325
Mix Sauce	350
Cheese Corn Roll (6 pc)	350

#### Platters

# South Indian Platter (2 Pc Idli, 2 Pc Vada, Mini Dosa, Mini Uttapam, Sambar & Chutney) Chinese Platter (Honey Chilly Potato, Spring Roll, Chilly Paneer Gravy, Munchurian Gravy, Fried Rice, Noodles) Jandoori Platter (Veg Seekh Kebab, Paneer Tikka, Aloo ke Drums, Tandoori Broccoli

#### AURA Rooms Now Open At 2nd & 3rd Floor, Rajpur Road



with A bowl of Dal Makhani & 1 Butter Naan)







### Chinese Starter

Veg Momos Steamed	150
Veg Momos in Hot Garlic Sauce	175
Spring Rolls (Delicious wrappers filled with assorted vegetables)	275
Honey Chilly Potato (Fried potato fingers tossed in sesame, honey chilli sauce)	275
Corn Salt & Pepper/Honey Chilli Corn	340
Ueg Manchurian Dry (Manchurian balls cooked with assorted vegetables, herbs & spices)	340
Paneer Manchurian Dry (Manchurian balls cooked with paneer, herbs & spices)	380
Chilly Mushroom Dry (Peppers & Mushroom tempered with Chinese sauce)	380
Veg Salt & Pepper (Fried Crispy Veg. tempered with salt & pepper)	380
Crispy Veg. Honey Chilli Garlic (Crispy Veg. tempered with garlic sauce & honey)	380
Chilly Pancer Dry (Cottage cheese cubes cooked with capsicum onion, green chillies and selected herbs and spices)	410
Chilly Broccoli (Broccoli tempered with chillies)	410

# Chinese Main Course

Uegetable Chowmein (Dish from stir fried noodles with chilli chinese sauces and vegetables)	245
Hakka Noodles (Indo-Chinese preparation with fried vegetables & noodles)	295
American Chopsuey (Fusion of American dish with fried crispy noodles and crunchy mix veggies)	295
Chilly Garlic Noodles (Stir fried noodle with garlic & chillies)	315
Singapuri Noodles (Stir fried noodle with Singapur Style)	315
Vegetable Fried Rice (Rice with vegetables, selected herbs and spices)	325
Chilly Garlic Fried Rice (Indo-Chinese cuisine which is fiery, hot and spicy)	360
Ueg Manchurian Gravy (Manchurian balls cooked with assorted vegetables, herbs & spices)	380
Sweet & Saur Vegetables (Exotic veg. with sweet & saur sauce)	380
Paneer Manchurian Gravy (Manchurian balls cooked with paneer, herbs & spices)	440
Chilly Paneer Gravy (Cottage cheese cubes cooked with capsicum onion, green chillies and selected herbs and spices)	440
Mix Veg Hot Garlic Sauce (Exotic veg. tempered in Chinese garlic sauce)	440

# Indian Starters

Veg Seekh Kebab	340
(Spicy mixed vegetables, minced, skewered and cooked in tandoor)	
Dahi Kebab	340
(Home made spices mashed paneer with yoghurt crumbed preparation)	
Hara Bhara Kebab (Spinach, potato & cheese and Indian masala)	340
Tandoori Soya Chaap (Tender cubes of marinated chaap finished in tandoor)	380
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Malai Soya Chaap	380
(Creamy cubes of marinated chaap finished in tandoor)	
Achari Soua Chaap	380
Achavi Soya Chaap (Achari flavoured chaap finished in tandoor)	
Mushroom Tikka (Mushroom marinated with Indian masala & finished in tandoor)	380
Aloo ke Drums (Stuffed potatoes marinated in tandoori masala roasted in tandoor)	380
Pancer Tikka	440
(Tender Cubes of Marinated Cottage Cheese finished in tandoor)	
Paneer Malai Tikka	440
(Chunks of cottage cheese marinated with yoghurt, capsicum onions, spices and herbs cooked in tandoor)	
Paneer Haryali Tikka	440
(Paneer, capsicum and onions marinated with hung curd, palak and mint sauce)	
Stuffed Mushroom	440
(Stuffed button mushroom marinated in tandoori masala roasted in tandoor)	
Dahi ke Sholey	4/10
Dahi ke Sholey (Crispy bread rolls stuffed with peppers & curd)	7.70
Tandoori Broccoli	440 440
(Broccoli marinated with hungcurd and Indian spices and finished in tandoor)	,

# Main Course

Adraki Aloo Gobhi (Fried potato & cauliflower prepared with Indian spices & masala)	290
Aloo Achari (Fried potato flavoured with achari masala)	290
Jeera Aloo (Potatoes cooked with cumin & Green chilly and served dry)	290
Dal Tarka wali	340
(Yellow lentils tempeed with cumin seeds, onions and tomato green chilies A home touch recipe)  Mix Vegetable	340
(Vegetable tampered with cumin and cooked with onion and tomato)	
Pindi Channa Masala (Chic peas cooked in masala gravy)	380
Dal Makhani (Velvet smooth combination of lenntils and Rajma finished in Dumpukht)	380
Dal Bhukhara (Velvet smooth combination of lenntils finished in Dumpukht)	380
Veg. Jalfrezi (Julienne vegetables cooked in spicy masala)	380
Dum Aloo Banarasi (A delicacy dish from banaras and flavoured with fennel seed)	380
Durn Aloo Kashuniri (A delicacy dish from kashmir and flavoured with assofieda and fennel seed)	380
Ueg       Kofta         (Veg. Kofta cooked in golden onion gravy)	380

Cheese Malai Kofta (Dumplings of cottage cheese with dry fruits and cashew nut gravy)	410
Shahi Paneer (White Gravy) (Cubes of cottage cheese cooked in Mughlai Gravy)	410
Nauvatan Shahi Kovma (Mixed vegetables cooked in creamy gravy with dry nuts & fruits)	410
Paneer Butter Masala (Fresh cottage cheese with cooked in rich tomato & onion gravy)	440
Paneer Shahi Korma (A dish from Avadhi cuisine and cooked in cashew gravy)	440
Kadhai Paneer (Cottage Cheese stir fried with tomato, whole red chillies, onion capsicum, home ground spices and cooked in karahi)	440
Kadhai Mushroom (Pepper and mushroom cooked with onion & tomato masala gravy)	440
Paneer Lababdar	440
(Cottage cheese cooked with tangy tomato gravy with chopped capsiculary Chaap Masala (Chunks of soya cooked in tomato onion gravy, aromatised with authentic indian spices)	440
Palak Corn (Spinach and corn tempered with cumin and Indian spices)	440
Matar Paneer (Cottage cheese and green peas cooked with onion tomato gravy with cream butter)	440

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Mushroom Do Pyaza (Mushroom and button onions cooked in chef's spicy thick gravy)	440
Matar Mushroom (Mushroom and matar cooked in chefs special spicy thick gravy)	440
Palak Paneer (Cottage cheese cooked in spinach gravy flavoured with burn garlic, garnished with sliced ginger & crem)	440
Paneer Tikka Masala (Paneer tikka cooked with tomatoes, finished in butter and topped with cream)	480
Paneer Maharaja (Stuffed Cottage Cheese cooked in yellow gravy)	480
Breads	
Tandoori Roti (Plain/Butter) (A flat bread made out of whole wheat flour inside a very hot tandoor clay over	50
Lacha Prantha (A healthy layered flat bread prepared with whole wheat flour)	70
Pudina Prantha	70
Missi Roti (Tandoori bread of whole gram flour mixed with Besan and baked in Tandoor)	70
Naan (Plain/Butter) (A flat bread made out of fine flour inside a very hot tandoor clay over	80 n)
Garlic Naan	90
(Naan with chopped garlic & butter on top)	
Stuffed Naan (Onion/Aloo) (Round bread stuffed with Onion Aloo stuffing)	90
Stuffed Naan (Paneer/Onion) (Round bread stuffed with Paneer Onion stuffing)	120

#### Basmati ki Mahak

Plain Rice (Plain Steamed Basmati rice)	250
Jeera Rice (Basmati rice tempered with zeera)	270
Ueg Pulao (Basmati rice tempered with vegetables)	320
Veg Biryani with Raita	380
Lakhnavi Biryani (Lakhnavi style layered biryani with Indian spices)	440

# Salads Raita & Papad

Plain Papad (3 Pc)	80
Garden Green Salad (Mixture of raw green vegetables)	150
Onion Salad	180
Raita (Mix Veg / Pineapple / Boondi)	200

#### Desserts

Rasgulla (1 pc)	50
Gulab Jamun (1 pc)	55
Rasmalai (1 pc)	65
Uanilla Ice-Cream with Chocolate Sauce (1 Scoop)	90
Desi Ghee Jalebi (100 gm)	100
Malpua with Rabri	110
Halwa Seasonal (100 gm) (Gajar/Moong Dal)	120
Kulfi Faluda (Seasonal)	150







# Meal Combos

Paneer Rice Combo	280
Chole Rice Combo	280
Yellow Dal Rice Combo	280
Dal Makhani Rice Combo	280
Sarso ka Saag & Makke ki Roti (Seasonal)	340
Aloo Kulche iwth Dal & Raita	280
Paneer Kulche iwth Dal & Raita	360
High Tea Snacks Subject to availability	
Aloo Samosa (1 pc)	45
Pyaz Kachori (1 pc)	50
Shahi Samosa	50
Veg Patty	50
Paneer Patty	70
Dhokla (2 pc)	70
Khandvi (4 pc)	80
Sandwich Dhokla (2 pc)	120

Beverages

Juice	70
	70
Soft Drink	70
Tea (Green/Cardamom/Masala/Ginger/Assam Tea)	95
Lassi (Sweet/Salted)	95
Lemon Hot Jea (Decoction of Tea, Sweetened and flavoured with Lemon)	95
Fresh Lime Water (Fresh lime served with chilled water)	95
Fresh Lime Soda (Fresh lime served with chilled soda)	95
Hot Coffee (Black Coffee/Latte/Cappucchino)	125
Lemon Ice Jea (Decoction of Tea, Sweetened and flavoured with Lemon)	130
Cold Coffee/with Ice Cream (Full Cream Milk, Vanilla Ice Cream with Chocolate Powder)	130/150
Oreo Shake (Full Cream Milk, Chocolate Syrup & Oreo Biscuit)	170
Kitkat Shake (Full Cream Milk, Chocolate Syrup & Kitkat Chocolate)	170
Uirgin Mojito (Freshly Muddled Lime chunks with brown sugar and mint topped with sprite)	170