



AQUA RESTAURANT

Menu



SAROJINI GARDEN

ROOMS | BANQUET | RESTAURANT

 www.sarojinigarden.com |  +91 9263919995, +91 79911 27338

 NH-31, Opposite of Glocal Hospital Sushil nagar, Begusarai- 851134

SOUP & SALADS

 SUBZI SHORBA A soup made with goodness of Indian spices and green vegetables	130.00
 MURGH SHORBA A soup made with chicken stock and a twist of Indian spices served with chunks of chickens	140.00
  MANCHOW SOUP (VEG/NON-VEG) A Spicy soup serve with fried noodles	130.00/140.00
  SWEET CORN SOUP (VEG/NON-VEG) All time favourite sweet corn soup	130.00/140.00
  HOT & SOUR SOUP (VEG/NON-VEG) Spicy & sour soup	130.00/140.00
  LEMON CORIANDER SOUP (VEG/NON-VEG) Vegetable broth inched with coriander lemon & black pepper	130.00/140.00
 TOMATO BASIL SOUP Basil flavored tomato soup served with garlic bread	130.00
 MUSHROOM CAPPUCINO Frothy Creamy mushrooms served with garlic bread.	145.00
 GARDEN GREEN BATON SALAD Garden fresh vegetable cut in baton shape and served on lettuce base.	130.00
 WALDROFF WITH RAISIN SALAD Diced cuts of apple mix with mayonnaise cream and walnut, celery with raisin.	220.00
 VEG CAESER SALAD American salad mix of romaine and ice berg lettuce mix with Ceaser dressing served with garlic bread	220.00
 CHICKEN CAESER SALAD American salad mix of romaine and ice berg lettuce mix with Ceaser dressing served with garlic bread	249.00

VEG. APPETIZERS (INDIAN)

KUMBH ACHARI

249.00

Tandoori Mushroom is extremely delicious made with button mushrooms combined in special Achari masala & curd marinated, cooked in clay oven

CURRY PATTI PANEER TIKKA

249.00

An Indian starter made from cottage cheese (Paneer) marinated with yoghurt & authentic curry leaves flavour, cream and spices baked in charcoal oven to give smoky flavor to it

SHASHLIK PANEER TIKKA

249.00

Soft and creamy Marinated paneer with capsicum, tomatoes, onions skewer Bakes to perfection

PERI PERI PANEER TIKKA

249.00

A delicious cottage cheese marinated with peri peri spicy masala served with pudina chatney

HARA BHARA KABAB

249.00

A popular healthy and delicious appetizer made with spinach, potato, peas, spices & herbs

CHEF'S SPECIAL VEGETERIAN PLATTER

399.00

Chef's delightful assortment of vegetarian kababs marinated in a spicy and tangy tandoori sauce marinated and then roasted or grilled to perfection

DAHI K SHOLEY

249.00

Prepared with rolled bread and hung curd stuffing with rolls deep fried till crisp

ALOO DILNAAZ

249.00

Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor

DRAGON VEG SPRING ROLL

249.00

Regular classic spring roll served with sweet chilli sauce

SALT AND PEPPER CORN/VEGETABLE

249.00

Crispy fried baby corn and mushroom tossed with salt & pepper

STUFFED MUSHROOM CAPS

249.00

Shallow fried mushroom stuffed with sautéed mushroom and mix veg

CHILLI PANEER

249.00

All time favourite chilli paneer

VEGETABLE DIM-SUM

249.00

An authentic style of steamed vegetable filled dumpling

CRISPY CHILLI BABY CORN

249.00

All time mouth watering starters from aqua

NON-VEG APPETIZERS

CHICKEN MALAI TIKKA

The most tender and juicy Murgh Malai Tikka smothered in a wet rub of yogurt, warm spices, and fresh herbs is simply the best

299.00

MURGH LASOONI TIKKA

Boneless chicken marinate in yogurt, garlic, lemon juice, garam masala & saffron. It comes from tandoor.

299.00

TANDOORI LOLLIPOP

All time favorite chicken wings marinated with tandoori masala & roasted in tandoor.

349.00

TANGRI SHAN-E-PUNJAB

Chicken drumstick marinated in cream & cashew paste & stuffed with chicken minced along with chef special spices, cooked in tandoor

349.00

RESHMI KEBAB

Chicken Reshmi Kabab is made with Pieces of Boneless Chicken Breast, marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices and coated with egg white then Grilled in Oven clay

299.00

TANDOORI CHICKEN (HALF/FULL)

Tender chicken marinated in yoghurt, herbs & aromatic spices cooked until succulently smoked in tandoori

299.00/399.00

LAAL ANGAREY CHICKEN TIKKA

Angara Murgh Tikka is a spicy, smoky, and tantalizing, where boneless chicken pieces are marinated in curd and aromatic spices

299.00

FISH TIKKA/ AJWAIN/PUDINA ,KALIMIRCH

Angara Murgh Tikka is a spicy, smoky, and tantalizing, where boneless chicken pieces are marinated in curd and aromatic spices

299.00

TANDOORI JHINGA

Sweet water fish marinated with yoghurt & spicy skewer gently grilled in tandoor

399.00

NON VEG PLATTER

Chef special delight assortment of non-vegetarian kebabs starter from tandoor two type of murgh tikka, fish tikka & mutton boti

499.00

BARRAH KEBAB

Succulent lamb chops are marinated, skewered and served with onion rings and lemon wedges

349.00

MUTTON PESHAWARI SEEKH

Mutton Seekh Kebab is a Mughlai delicacy prepared with minced mutton, onions and a blend of spices. It is a delicious and mildly spicy dish that has incredible taste and flavours.

349.00

CHILLI CHICKEN

(All time favourite chilli chicken)

299.00

CHICKEN SHANGHAI ROLL

Chef's special chicken minced with ginger, garlic, spring onion & black mushroom rolled in a pancake served with hot garlic sauce

299.00

CRISPY CHICKEN SALT & PEPPER / HONEY CHICKEN

(Fried crispy chicken sautéed with chopped ginger, garlic, onions, and spring onion black pepper or honey for

299.00/299.00

NON-VEG APPETIZERS

CHICKEN DRUMSTICKS

Chef special chicken wings marinated with ginger, garlic, and chilli paste mixed with egg deep fried & tossed in hot garlic sauce

349.00

SESAME PEPPER CHICKEN WINGS

Deep fried crispy chicken wings, sautéed with sweet chilli sauce

299.00

CHICKEN DIMSUM

An authentic style of steamed chicken filled dumpling

249.00

CHICKEN MANCHURIAN

Indo chinese appetizer made of fried chicken in manchurian sauce

260.00

PAN FRIED FISH WITH LEMON BUTTER GARLIC

Fillet of basa, pan grilled & topped with lemon butter garlic sauce

249.00

PRAWN SALT & PEPPER

Crispy fried baby corn and mushroom tossed with salt & pepper

399.00

CHICKEN IN HOT GARLIC SAUCE/ HOT BASIL SAUCE

Chicken balance between sweet and savory, with hints of mint, anise, and pepper

299.00

SANDWICH & BURGER

VEGETABLE & CHEESE SANDWICH (GRILLED / CLUB)

Two layer slice bread filled with tomato, cucumber, ice berg lettuce with slice cheese served with French and coleslaw.

175.00

PANEER TIKKA SANDWICH

Two layer slice bread filled with oven roasted paneer tikka with mayonnaise served with French and coleslaw.

220.00

JUNGLE CHICKEN TIKKA (GRILLED / CLUB)

Two layer slice bread filled with oven roasted chicken tikka with mayonnaise served with French and coleslaw.

260.00

CHICKEN & CHEESE SANDWICHES (GRILLED / CLUB)

Two layer slice bread filled with herbs marinated grilled chicken with mayonnaise served with French and coleslaw

260.00

AMERICANO CHICKEN BURGER

Crumbed fried chicken breast topped with slice cheese and Caramelized onion and served with French fries and coleslaw.

220.00

NEW ZEALAND COTTAGE CHEESE BURGER

Two layer slice bread filled with oven roasted paneer tikka with mayonnaise served with French and coleslaw.

175.00

VEGETERIAN MAIN COURSE

PANEER BUTTER MASALA

299.00

Slightly sweet creamy dish of paneer prepared in Tomato & cashews gravy with butter & cream

PANEER DHANIYA ADRAKI

299.00

A Cottage cheese cooked in white gravy finished with ginger & coriander

PANEER TIKKA MASLALA

299.00

A delightful Indian curry that combines the richness of marinated grilled paneer (Indian cottage cheese) with a spiced tomato-onion gravy. Here's a breakdown of this mouth watering dish)

PANEER LABABDAR

299.00

Soft pieces of paneer in a rich, creamy and aromatic gravy made of butter onions & tomato

PALAK PANEER

299.00

A all time famous, cottage cheese cooked in spinach gravy

PANEER RAWAL PINDI

299.00

Stuffed paneer cooked in typical Rawalpindi style

KADHAI PANEER

299.00

Kadai Paneer is a popular Indian paneer dish made with paneer (Indian cottage cheese) onions, and bell peppers cooked in a spicy onion tomato gravy flavored with freshly ground Kadai masala

VEG KOFTA CURRY

249.00

Is a delightful Indian dish that combines flavorful vegetable koftas (dumplings) with a rich and spiced onion-tomato-based gravy.

ALOO MUMTAZ

249.00

Rolls of potato stuffed with spinach & cottage cheese cooked in cashew nuts & onion gravy

DUM ALOO KASHMIRI

249.00

Spicy and delish is this Kashmiri Dum Aloo where baby potatoes are simmered (dum cooked) in a spicy curd (yogurt) based gravy

PALAK, KUMBH WITH BABY CORN

249.00

A Combination of baby corn & mushroom in thick spinach pure cooked in perfection with home ground spice

MUSHROOM DO PYAZA

299.00

Button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices

KHUMB BHUNA MASALA

299.00

Mushroom cooked with onion & tomatoes

DIWANI HANDI

299.00

Exotic vegetable cooked in palak gravy

■ VEGETERIAN MAIN COURSE

SUBJI RANGBIRANGI

Basically known as subji jalfrezi a dish is full of all fresh veggies cooked in indian spices

249.00

DUM ALOO BANARASI

Banarasi dum aloo is deep fried baby potatoes in rich and creamy Indian tomato gravy

299.00

CHAANA PINDI

Cheapeas cooked over night on tandoor and finished with butter and home made spices

175.00

DAL MAKHANI

A relatively modern variation of traditional lentil dishes, it is made with urad dal (black lentils) and rajma, and includes butter and cream

249.00

DAL-E- KHAS

Yellow dal tadka

199.00

CHILLI PANEER / CHILLI MUSHROOM

Dices of cottage cheese / Mushroom cooked with capsicum & onion chilli sauce

299.00/299.00

EIGHT TREASURE VEGETABLES

Exotic vegetables cooked in Szechwan sauce

299.00

VEG BALL MANCHURIAN

Mixed veg deep fried to golden puff balls served in onion, garlic sauce

299.00

■ NON-VEGETERIAN MAIN COURSES

MURG TIKKA BUTTER MASALA

Boneless chicken tikka cooked in makhani gravy

349.00

MURGH MAKHANI

chicken cooked in rich tomato gravy finished with butter and cream

349.00

MURGH KADHAI

Peshwari specialty tender chicken cubes from tandoor cooked in fresh Indian herbs and spices in a kadhai

349.00

AQUA CHEF'S SPECIAL MURGH MASALA

Murgh keema tossed in onion based gravy with bone pieces, garnish with omelet

349.00

NON-VEGETERIAN MAIN COURSE

CHICKEN BOTI MASALA

Bonless chicken cooked in thick & spicy gravy

349.00

MURG KALI MIRCH

This is best Chicken kali mirch in white gravy you will love forever. Also known as Murgh kali mirch, it is an irresistible aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy

349.00

MURG TIKKA LABABDAR

A unique style of boneless chicken dish cooked in rich tomato, onion gravy

349.00

METHI CHICKEN

Tender pieces of boneless chicken in fenugreek leaves

349.00

MUTTON ROGAN JOSH

Straight From Kashmiri Kitchen, Mutton Cooked in regular classic style of rogan josh

375.00

RARA GOSHT

Succulent pieces of lamb together with lamb mince cooked in rich gravy and aromatic whole spices

375.00

GOSHT SAHI KORMA

Meat stewed cooked in dum style with cashewnuts and curd gravy

375.00

FISH TIKKA MASALA

Bonless marinated chunks of fish cooked in creamy onion tomato gravy

299.00

JHINGA MASALA

Chef's special prawns curry

399.00

CHICKEN SCHEZWAN BLACK PEPPER/ SHANGHAI

Cubes of chicken cooked in scheszwan sauce/black pepper/shanghai style

299.00/299.00

CHILI CHICKEN

Chef's special

299.00

CHICKEN DUMPLING

Breast of chicken stuffed with minced chicken garlic and onions seved with bbq sauce

299.00

CHILLI GARLIC PRAWN

Chef's special prawns cooked with lovely flavor of chilli & garlic

449.00

RICE & NOODLES

JEERA RICE /STEAMED RICE

A simple basmati steamed rice with cumin seeds & ghee

149.00/149.00

SUBZI BIRYANI

A colourfull combination of fresh garden vegetables and auromatic basmati rice

249.00

MURG /GOSHT DUM BIRYANI

Chicken/mutton cooked with saffron flavoured rice on dum prepatation

299.00/349.00

FRIED RICE (VEG /NON-VEG)

Fried rice loaded with fresh crunchy veggies/chicken & egg in mild Indo Chinese flavors

249.00/299.00

HAKKA NOODLES (VEG /NON-VEG)

Hakka noodles is a Chinese preparation where boiled noodles are stir fried with sauces and vegetables/chicken & egg

199.00/249.00

AMERCAN CHOPSUEY (VEG /NON-VEG)

American chopsuey is sour, spicy, and saucy, packed with vegetables or chicken and served on crispy fried noodles

175.00/220.00

CHILLI GARLIC NOODLES (VEG/NON-VEG)

Noodles cooked with dry red chillies and red chili sauce for a vibrant, lightly spicy dish.

199.00/249.00

CHOICE OF PASTA

Spaghetti/Fuseli/macaroni/penne

PASTA IN ARRAIBIATA SAUCE-VEG/NON VEG

Is a spicy sauce for pasta made from garlic, tomatoes, and dried red chili peppers cooked in olive oil

175.00/220.00

PASTA IN ALFREDO SAUCE - VEG/NON VEG

An Italian pasta dish made using fresh pasta, vegetables, chicken pieces combined with butter, cream and cheese

220.00/260.00

SIZZLERS

GRILLED COTTAGE CHEESE STEAK SIZZLER

Spicy marinated cottage cheese patty seared on tawa, served with Mexican rice and butter tossed vegetable and garlic bread

299.00

GRILLED CHICKEN STEAK SIZZLER

Spicy marinated chicken breasts grilled and served with Mexican rice and butter tossed vegetable with Barbeque sauce

249.00

BREAD

■ TANDOORI ROTI (PLAIN / BUTTER)	30.00/35.00
■ LAHORI NAAN	60.00
■ MUMTAZI NAAN A Naan Comes With Egg Layer	60.00
■ CHEESE NAAN	70.00
■ STUFFED KULCHA (ALOO/ PANEER / MIX)	70.00
■ KEEMA KULCHA A naan will stuffed with chicken keema	85.00
■ NAAN (PLAIN/ BUTTER/ GARLIC)	50.00/60.00/60.00

PIZZA/BAKED/GRILL

■ MARGHERITA PIZZA Home made fresh pizza base spreads with tomato sauce topped with mozzarella cheese and slice tomato And fresh basil	220.00
■ MEXICAN COTTAGE CHEESE PIZZA Home made fresh pizza base spread with Mexican pizza sauce topped with mozzarella cheese and cottage cheese bell peppers, onion, jalapenos and olives	260.00
■ CHICKEN TIKKA PIZZA Home made fresh pizza base spread with pizza sauce topped with mozzarella cheese and tandoori chicken tikka	305.00
■ HERBS MARINATED GRILLED CHICKEN PIZZA Home made fresh pizza base spread with pizza sauce topped with mozzarella cheese and tandoori chicken tikka	305.00
■ MUSHROOM AND CARAMELIZED ONION PIZZA Home made fresh pizza base spread with pizza sauce topped with mozzarella cheese, button mushroom, and caramelized onion cheese	260.00
■ CHILLI PANEET PIZZA	260.00

APPETIZERS

■ C.C.T. (Chilli Cheese Toast)	220.00
Two slice of toast bread topped with grated cheese, chopped chilly and baked in salamander served with French fries and house salad.	
■ MEXICAN VEGETABLE NACHOS	175.00
Corn triangle chips covered with bell peppers, cheese and salsa topped with cheddar and mozzarella cheese and baked.	
MEXICAN CHICKEN NACHOS	175.00
Corn triangle chips covered with dices chicken, cheese and salsa topped with cheddar and mozzarella cheese and baked.	
■ FRENCH FRIES	130.00
■ PERI PERI FRIES	130.00
■ CHEESE BALL	175.00
A delicious crispy snack made with potato, cheese, herbs and spices.	
■ VEG NUGGETS	175.00
Tasty and simple savoury snack recipe made with mixed vegetables	

AERATED BEVERAGES

COLD DRINK (COKE/SPRITE/THUMSUP)	MRP
MASALA COLD DRINK (COKE/SPRITE/THUMSUP)	115.00
FRESH LIME SODA	115.00
ICED TEA	175.00
CHOICE OF CANNED JUICE	130.00
ENERGY DRINK	220.00
BOTTLED WATER	MRP

MOCKTAILS

MINT MOJITO

Crushed fresh mint along with chunks of lemon and plenty of ice, top up with club soda

175.00

BITTER WIFE

Crushed jalpino with mint and shake with guava juice rimmed with salt & pepper

175.00

STRAWBERRY SHOCKED

Shocker drink with Strawberry Crush & Syrup and lemon juice topped with Club Soda

175.00

VIRGIN PINNACOLADA

A drink made up with pineapple juice and coconut milk

175.00

KIWI DELIGHT

Crushed freshly kiwi add with lime juice with lot of crushed ice

175.00

WATERMELON MARGARITA

A tangy and salty refreshing drink made up with watermelon juice.

175.00

BAY WATCH

Our very famous bar man special mixology mocktail with combination of ,peach,orange juice,cranberry juice

175.00

MANGO DELIGHT

Mango based drink topped up with Club Soda

175.00

BLUE ANGLE

A drink made with Blue Curacao topped up with club soda

175.00

SECRETS OF AQUA

LASSI (PLAIN/SWEET/SALTED)

130.00

CHAACH (PLAIN/MASALA)

130.00

SHIKANJI

130.00

BANANA NUTS SHAKE

175.00

CHOCOLATE SHAKE

175.00

OREO STUMPED SHAKE

175.00

COLD COFFEE WITH YOUR FAV ICE CREAM

175.00

KITKAT SHAKE

175.00

DESSERTS

CHOICE OF ICE-CREAM	130.00
HOT GULAB JAMUN WITH ICE-CREAM	220.00
HOT GULAB JAMUN	115.00
RASMALAI	130.00
ROSOGULLA	115.00

THANK YOU



Vegetarian



Non-Vegetarian

- Term & Condition Applied
- All Prices are Exclusive of GST

Aquarius's symbol is the water bearer, which many believe represents the gifts of truth and pure intentions that they bring to the world .



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MORE INFO**

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