

INDIANA WATERS

The MENU



Soulful Soups & Shorba

Veg Badami Shorba Almond And Fresh Vegetable Flavourful Aromas	269/-	Chicken Badami Shorba Lucknowi Delicacy A Mild Spiced Broth With Chicken And Almonds	299/-
Cream Of Tomato Soup Tomato Soup Tempered With Fresh Cream	274/-	Chicken Manchow Soup Choice Of Soup Tempered With Ginger Garlic And Topped With Crispy Noodles	329/-
Cream Of Mushroom Wild Mushroom Soup Consommé Tempered With Pounded Garlic	289/-	Chicken Hot & Sour Soup All Time Favourite Hot Oriental Soup Flavoured With Soy And Crushed Peppercorns	329/-
Cream Of Broccoli Broccoli Soup Consommé Tempered With Pounded Garlic	299/-	Cream Of Chicken Soup Chicken Soup Consommé Tempered With Pounded Garlic	329/-
Hot & Sour Soup All Time Favourite Hot Oriental Soup Flavoured With Soy And Crushed Peppercorns	299/-	Mexican Prawns Soup Prawns Soup Garnished With Garlic And Parsley	339/-
Veg Manchow Soup Veggie Soup Tempered With Ginger Garlic And Topped With Crispy Noodles	299/-		

Serve

Menu

Garden Harvest

 Tossed Salad <i>A Salad Made Of Greens And Vegetables Tossed In Oil Dressing</i>	249/-	 Chicken Caesar Salad <i>Chicken Romaine/Iceberg leaves Dressed With Caesar Dressing Topped With Parmesan Cheese Shavings</i>	349/-
 Green Salad <i>Freshly Cut Salad Vegetables</i>	220/-	 Spicy Smoked Chicken Salad <i>Grilled Chicken Added With Spicy Chef's Special Dip/Dressing</i>	349/-
 Classic Caesar Salad <i>Romaine/Iceberg Leaves Dressed With Caesar Dressing Topped With Parmesan Cheese Shavings</i>	299/-		

Accompaniments

Roasted Peanuts / Masala Peanuts	199/249/-
Karari Rumali / Hummus	249/349/-
Roasted Papad	125/-
Masala Papad Fry/roasted	175/-
French Fries	245/-

Royal Beginnings

Indian

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| <p>☐ Hara Bhara Kebab 395/-</p> <p>Combination Of Chopped Spinach, mix Veg & Green Peas Flavoured With Spices And Coriander</p> | <p>☐ Kurkure Seekh Kebab 495/-</p> <p>Mix Veg & Spinach Mixed With Indian Herbs And Crushed Bread For Crispiness</p> |
| <p>☐ Beetroot Tikki 395/-</p> <p>Chopped beetroot, bound with potato and Indian Flavorful Spices Served With Mint Chutney</p> | <p>☐ Cheese Corn Balls 495/-</p> <p>Made With The Combination Of Sweet Corn Kernels And Cheese,makes a Super Starter Which Just Melts In Your Mouth</p> |
| <p>☐ Multani Mushrooms 495/-</p> <p>Cooked On Coal, stuffed With Cheese And Paneer,marinated With Yogurt And Indian Spices</p> | <p>☐ Tandoori Bharwan Aloo 495/-</p> <p>Spiced Stuffed Potatoes Cooked In A Clay Oven. A Perfect Blend Of Roasted Masala And Creamy Paneer.</p> |
| <p>☐ Smoked Paneer Tikka 545/-</p> <p>Charcoal Grilled Paneer Marinated With Plain Yogurt And Indian Spices</p> | <p>☐ Cheese Chilli Kebab 545/-</p> <p>Paneer Infused With A Blend Of Aromatic Spices, Filled With Cheddar And Mozzarella, And Finished With A Duo Of Chilli</p> |
| <p>☐ Charcoal Paneer Pudina Tikka 545/-</p> <p>Charcoal Grilled Paneer Marinated With Plain Yogurt And Indian Spices</p> | <p>☐ Achari Pineapple Tikka 545/-</p> <p>Smoky Grilled Pineapple Skewers, Marinated In Aromatic, Zesty Indian Pickle Spices. Tangy, Sweet, And Fiery</p> |
| <p>☐ Paneer Lasooni Kebab 555/-</p> <p>Charcoal Grilled Paneer Marinated With Yogurt And Garlic Flavour</p> | <p>☐ Mushroom Galouti 545/-</p> <p>Melt-in-the-mouth mushroom patties seasoned with aromatic Awadhi spices and roasted nuts</p> |
| <p>☐ Dahi Ke Kebab 495/-</p> <p>Awadhi-style Delicate Hung Yogurt Patties Mixed With Cottage Cheese, Aromatic Spices, And Roasted Nuts, Shallow-fried To A Golden Crisp. Served With Refreshing Mint Chutney</p> | <p>☐ Tandoori Cheese Broccoli 545/-</p> <p>Crunchy Broccoli Florets Coated In A Creamy Cheese And Yogurt Marinade, Char-grilled In The Tandoor For A Smoky Flavor. A Perfect Guilt-free Appetizer</p> |

Menu

Royal Beginnings

Indian

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| <p>■ Indiana Waters Spl Veg Platter 1695/-</p> <p><i>An Assortment Of Chef's Special Tandoori Vegetable Kebabs</i></p> | <p>■ Murg Kalimirch Kebab 575/-</p> <p><i>Crushed Black Pepper Rich Cashew nut And Creamy Sauce</i></p> |
| <p>■ Charcoal Smoked Chicken Tikka 575/-</p> <p><i>Charcoal Grilled Chicken Marinated With Yogurt And Indian Spices</i></p> | <p>■ Bhatti Ka Murg 595/-</p> <p><i>Charcoal Grilled Chicken Legs Marinated With Chef Special Indian Spices</i></p> |
| <p>■ Murg Lasooni Kebab 585/-</p> <p><i>Charcoal Grilled Chicken Marinated With Yogurt And Garlic</i></p> | <p>■ Charcoal Tandoori Chicken 695/-</p> <p><i>A Popular North Indian Classic Chicken Dish, cooked In Charcoal.</i></p> |
| <p>■ Murg Pahadi Kebab 575/-</p> <p><i>Juicy Chicken Marinated With Green Chilli And Spices Grilled To Perfection</i></p> | <p>■ Chicken Seekh Kebab 575/-</p> <p><i>Juicy And Spicy Chicken Mince Shaped On Skewers And Cooked To Perfection</i></p> |
| <p>■ Murg Thecha Kebab 595/-</p> <p><i>Specially Maharashtrian Thecha Marinated With Hanged Curd And Indian Spices</i></p> | <p>■ Mutton Gilafi Seekh Kebab 645/-</p> <p><i>Juicy And Spicy Mutton Mince Shaped On Skewers Added 3 Types Of Bell Peppers And Cooked To Perfection</i></p> |
| | <p>■ Indiana Waters Spl Non-veg Platter 1995/-</p> <p><i>Roasted Chicken Marinated With Yogurt And Different Spices In A Tandoor, a Cylindrical Clay Oven</i></p> |

Royal Beginnings

Seafood

Fish Fingers <i>Crispy Fish Finger Coated With Breadcrumbs Served With French Fries And Yummy Tartar Sauce</i>	645/-	Indiana Waters Spl Seafood Platter <i>Pomfret, Prawns, Rawas Grilled In Different Sauces</i>	3995/-
Fish N Chips <i>A Large Battered Fish Fillet Served With French Fries</i>	645/-	Char Mullah Prawns <i>Prawns Marinated With Chefs Special Herbs, grilled In Tandoor</i>	975/-
Dynamite Prawns <i>Crispy Prawns Served With Juicy Dynamite Sauce</i>	975/-	Fish Tawa Fry	
Fish Tikka	Surmai 1095/- Rawas 995/- Pomfret 1295/-		Surmai 1095/- Rawas 995/- Pomfret 1295/- Prawns 1095/-

Serve

Menu

Royal Beginnings

Chinese

- **Wok Toss Crispy Corn** **475/-**
 Coated With Batter And Seasoning Golden Fried Sweet Corn Kernels
- **Crispy Corn Bhel** **475/-**
 An Irresistible Indo-Chinese Fusion Snack! Crunchy Deep-fried Corn Tossed With Sizzling Masalas, Onions, And Capsicum
- **Mushroom/ Babycorn Chilli Dry** **475/-**
 Fried Crispy Mushroom/ Babycorn Tossed In Spicy Sauces
- **Wok Toss Veg Manchurian** **475/-**
 Fried Vegetable Balls Coated With Thick Flavourful Sauce
- **Kung Pao Paneer** **495/-**
 Kung Pao Paneer Is An Indo- Chinese Preparation A Perfect Blend Of Indian And Chinese Spiced Flavour Loved By All The Paneer Lovers Throughout The Globe

- **Veg Spring Roll** **455/-**
 Vegetables Wrapped In Rolls Served With Sauce
- **Thai Basil Roll** **455/-**
 Vegetables Wrapped In Basil and Thai Sauce
- **Spinach Corn Wontons** **475/-**
 Golden-fried, Bite-sized Ingredient Parcels Filled With Seasoned Ground Spinach And Corn
- **Crispy Lotus Stem In Honey Chilly** **555/-**
 Lotus Stem Honey Chilli Glaze /scallion/ Toasted Sesame
- **Wok Tossed Paneer Chilly** **495/-**
 Crispy Paneer Tossed In A Hot Wok With Bell Peppers, Onions, And Bold Chilli Sauce. A Perfect Mix Of Spicy, Tangy, And Smoky Flavours In Every Bite.

Royal Beginnings

Chinese

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|  Crispy Fried Chilly Garlic Prawns 975/-
<i>Crispy Fried Prawns Tossed In All Time Favourite Spicy Chilli Garlic Sauce</i> |  Chicken Lollipop 575/-
<i>Hot And Spicy Chicken Lollipop Served With Schezwan Sauce</i> |
|  Prawns Butter Pepper Garlic 975/-
<i>A Delightful Combination Tossed With Butter And Pepper And Garlic With Your All-Time Favourite Prawns</i> |  Wok Toss Chicken Chilly Dry 575/-
<i>Crispy Fried Chicken Tossed In Garlic Onion Capsicum And A spicy Oriental Style Sauce</i> |
|  Chicken Wontons With Chilli Oil 575/-
<i>Golden-fried, Bite-sized Parcels Filled With Seasoned Ground Chicken, Ginger, And Garlic</i> |  Chilly Chicken Tangra Style 575/-
<i>Fried Chicken Pieces Tossed In Sweet And Spicy Sauces With 2 Spices Giving It An Indian Twist</i> |
|  Creamy Garlic Prawns 975/-
<i>Fresh Prawns Cooked In Mouth Watering Creamy Garlic Sauce</i> |  Classic Drums Of Heaven 595/-
<i>Chicken Lollipop Tossed In Sweet & Spicy Sauce</i> |

Serve

The Grand Feast

Indian

Dal Fry/Dal Tadka Delicious Yellow Dal Cooked In Garlic, onion And Tomato	365/-	Paneer Maskawala A North Indian Classic Of Paneer In Rich Buttery Tomato Gravy	575/-
Dal Makhani Black Lentils Cooked With Very Rich Tomato And Creamy Flavoured Cooked On Slow Fire With Chefs Speciality	395/-	Paneer Khurchan Cottage Cheese Cubes Cooked With Three Peppers In Rich Tomato Gravy	595/-
Subz Kadai Vegetables Cooked In Kadai With Chefs Special Spices	495/-	Paneer Lababdar Soft And Succulent Paneer Cooked In Creamy Tomato And Cashew Based Gravy	625/-
Methi Chaman Kashmiri Fenugreek Leaves, paneer Cooked With Very Rich Cashew Nut Gravy	575/-	Kaju Mushroom Paneer Mushroom, kaju And Paneer Cooked In Onion Tomato And Cashew Gravy	575/-
Veg Kofta Finely Chopped Vegetable Dumplings Cooked With Onion, tomato Gravy	525/-	Lasooni Palak Paneer Cottage Cheese Cooked With Spinach Flavoured With Garlic	575/-
Makhani Kofta Paneer Dumplings Cooked With Cashew Nut And Tomato Gravy	575/-	Paneer Tikka Masala Marinated Paneer Chunks Grilled To Perfection Cooked In A Spicy Gravy	575/-
Malai Kofta Paneer Dumplings Cooked With Cashew Nut Creamy Gravy	575/-	Dum Aloo Amritsari Baby Potatoes Shallow-fried And Slow-cooked In A Thick Yogurt-based Gravy With Aromatic Spices	525/-

Veg
 Non-Veg

We Levy 6% Service Charges | Government Taxes Extra*

The Grand Feast

Indian

Murgh Lahori 595/- Chicken Cooked To Perfection In A Gravy Made Of Tomato Onion Garlic And Indian Spices	Ghee Roast Chicken 595/- Mangalorean Speciality Slow Cooked With Ghee And Spices All-Spices Time Favourite
Saagwala Lasooni Murgh 595/- Chicken Thai Boneless Cooked Very Rich Spinach And Chef Spl Indian Spices	Indiana Waters Spl Murgh Handi 625/- Chicken Cooked In Chef Spl Flavourful Gravy
Chicken Rah Ra 595/- Chicken Mince Chicken Boneless Cooked With Onion Gravy And Chef Spl Indian Spices	Murgh Maskawala 595/- A North Indian Classic Of Shredded Tandoori Chicken Simmered In Rich Buttery Tomato Gravy Very Popular Dish
Chicken Kalimirch 595/- Chicken Boneless Cooked With Very Rich Cashew Creamy Gravy And With Crushed Pepper	Bhuna Gosht 695/- Chicken Thai Boneless Cooked Very Rich Spinach And Chef Spl Indian Spices
Tawa Murgh Masala 595/- Chicken Morsels Sauteed With Indian Spices Cooked On The Griddle	Kashmiri Mutton Roghan Josh 675/- A Robust Spicy Mutton Curry Packed With The Delicious Flavours
Murgh Tikka Masala 595/- Marinated Chicken Chunks Grilled To Perfection Cooked In A Spicy Gravy	Tawa Masala *Choice Of Catch Cooked With Indian Spices And Topped With Spicy Masala Surmai 1095/- Pomfret 1295/- Prawns King 1095/-
Murgh Chettinad 595/- Chicken Cooked In Peppery Authentic Chettinad Paste Laced With Coconut And Onion	Prawns Ghee Roast 1095/- Mangalorean Speciality Slow Cooked With Ghee And Spices All-Spices All-time favourite

Surmai

The Grand Feast

Chinese

 Veg Manchurian Gravy 425/-

Fried Veggie Balls Dunked In Sweet Savoury Spicy Sour Oriental Sauce

 Wok Toss In Veg Hunan Sauce 475/-

Vegetables Cooked In Spicy Hot And Sour Hunan Sauce

 Veg Balls In Hot Garlic Sauce 475/-

Fried Veggie Balls Dunked In Hot and Spicy Chilly Garlic Sauce

 Exotic Veg In Chilli Basil Sauce 495/-

Exotic Vegetables Tossed In Fresh Basil Chillies And Soy

 Veg Thai Curry (Red/ Green) 425/-

A Very Flavourful Curry Made With Thai Curry Paste Coconut And Fresh Herbs Like Kaffir, Lime, & Thai Basil Leaves

 Mushroom / Paneer /Babycorn Chilly Gravy 475/-

Mushroom / Paneer/ Babycorn Cooked In A Gravy Full Of Spices And Seasoning

 Kung Pao Chicken 525/-

Spicy And Sweet Flavoured Stir-fried Cubes Of Chicken Peanuts And Chilli Peppers

 Chicken Thai Curry (Red / Green) 525/-

A Very Flavourful Curry Made With Thai Curry Paste Coconut And Fresh Herbs Like Kaffir Lime Thai Basil Leaves

 Chicken In Choice Of Sauce 525/-

Hot Garlic Hunan, black Pepper, Schezwan, Manchurian, Malaysian

Indian Breads

Tandoori Roti	Butter / Ajwaini	115/-	Kulcha (Stuffed)	Aloo	185/-
				Paneer	220/-
				Cheese	225/-
Lachhedarl Paratha	Plain	115/-	Missi Roti	Plain	135/-
	Butter	125/-		Butter	145/-
	Ajwaini	135/-			
Naan / Kulcha	Plain	115/-	Cheese Naan/ Cheese Garlic Naan		185/-
	Butter	125/-			
	Garlic	125/-			
	Ajwaini	135/-			

Vegetable Rice, Biryani & Pulav

 Jeera Rice	325/-	 Chicken Pulav	455/-
A Mildly Spiced Indian Rice Dish Flavoured With Cumin		Chicken Chunks Cooked With Aromatic Basmati Rice	
 Veg Pulav	395/-	 Chicken Biryani	595/-
Basmati Rice Cooked With Green Peas And Mix Vegetable		Fragrant Preparation Of Basmati Rice Cooked With Vegetable In An Earthen Pot Served With Raita	
 Veg Dum Biryani	545/-	 Mumbai Ki Mutton Biryani	695/-
Fragrant Preparation Of Basmati Rice Cooked With Vegetable In An Earthen Pot Served With Raita		Mutton Boneless / Pieces Cooked With Aromatic Basmati Rice Chef Spl Indian Spices	

Serve

Chinese Rice & Noodles

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| <p>  Veg Fried Rice </p> <p>Rice And Vegetables Wok Tossed With Oriental Sauce</p> <p>395/-</p> | <p>  Chicken Fried Rice </p> <p>Rice Vegetables And Eggs And Chicken Wok Tossed With Oriental Sauce</p> <p>445/-</p> |
| <p>  Schezwan Fried Rice / Burn Garlic / Chilly Garlic </p> <p>Rice And Veggies Tossed In Hot And Tangy Schezwan Sauce Finished With Sichuan Pepper Corn</p> <p>475/-</p> | <p>  Chicken Schezwan Fried Rice / Burn Garlic/chilly Garlic </p> <p>Vegetables Cooked In Spicy Hot And Sour Hunan Sauce</p> <p>575/-</p> |
| <p>  Veg Triple Schezwan Rice </p> <p>A Combination Of Rice, Hakka Noodles And Fried Noodles Served With Spicy Schezwan Manchurian Gravy</p> <p>695/-</p> | <p>  Chicken Triple Schezwan Fried Rice </p> <p>A Combination Of Rice, Hakka Noodles And Fried Noodles And Eggs And Chicken Served With Spicy Schezwan Chicken Manchurian Gravy</p> <p>795/-</p> |
| <p>  Veg Hakka Noodles </p> <p>Noodles Stir Fried With Veggies Like Cabbage Carrot French Beans Bell Papper Tossed In Oriental Sauce</p> <p>395/-</p> | <p>  Chicken Hakka Noodles </p> <p>Noodles Stir Fried With Veggies Like Cabbage Carrot Egg And Chicken Tossed In Oriental Sauce</p> <p>445/-</p> |
| <p>  Veg Schezwan Noodles / Burn Garlic / Chilly Garlic / Thai Peanuts Noodles </p> <p>Stir Fried Noodles With Veggies And Hot Tangy Schezwan Sauce Finished With Sichuan Pepper Corn</p> <p>475/-</p> | <p>  Chicken Schezwan Noodles/ Burn Garlic/ Chilly Garlic / Thai Peanuts Noodles </p> <p>Rice And Veggies Tossed In Hot And Eggs And Chicken Tangy Schezwan Sauce Finished With Sichuan Pepper Corn</p> <p>495/-</p> |
| | <p>  Prawns Fried Rice/ Hakka Noodles </p> <p>Rice / Noodles Stir Fried With Veggies Like Cabbage Carrot Egg And Chicken Tossed In Oriental Sauce</p> <p>545/-</p> |

Sweet Finale

	Kala Jamun <i>Rose And Saffron Flavoured Sugar Syrup</i>	295/-		Pull Up Ras Malai Tres Leches <i>Sweet And Creamy Dessert</i>	345/-
	Fruit Plaza <i>A Mix Of Ice Cream Assorted Fruit Rasgulla And Fruit Crush</i>	295/-		Blueberry Cheese Cake <i>Topped By Layer Of Blueberries</i>	295/-
	Sizzling Brownie <i>Rich Chocolate Brownie Served With Hot Chocolate Sauce And Ice Cream On A Hot Sizzler Plate</i>	395/-		Caramel Custard <i>A Dessert Made Of Milk, Sugar, Egg Etc Topped With Soft Caramel And A Clear Caramel Sauce Cooked In A Oven In A Water Bath</i>	215/-
	Tiramisu <i>Tiramisu Is A Classic Coffee Flavoured Italian Dessert Made Of Sponge Cake Dipped In Coffee Layered With Cocoa Flavoured Whipped Cream And Dusted With Cocoa Powder</i>	295/-			

Serve

Lakeshore Mall, Thane

080- 6927 0052

2nd Floor, Lakeshore Mall, Eastern Express Hwy,
next to Jupiter Hospital, Laxmi Nagar,
Thane West, 400601

Inorbit Mall, Vashi

080- 6927 0053

30 & 31, Second Floor, Inorbit Mall,
Sector 30A, Near Vashi Station,
Navi Mumbai, 400703

Capital Mall, Vasai

080- 6927 0053

2nd Floor, The Capital Mall, SF03 / SF04,
Achole Rd, off New Link Road, Yashvant Viva Twp,
Nalasopara East, Vasai-Virar, 401209