



# Festa



# Vision

Aagaaz Ludhiana is recognized as unique in Industry for fulfilling it's promise "WHERE GUESTS BECOME FRIENDS". Our hotel helps you



## Castle in the Air

The hotel offers an artisanal grandeur for the guests with a European medieval Castle themed rooftop, the one-of-a-kind, majestic "Castle in the Air". With its open or covered mega-sized terrace,

lighthouse, you will have the chance to explore a fairytale of your own. Enjoy the lively parties at the Vatican ceiling dance floor, with party halls adorned with a super-size screen and banquets with

## CafeBar Restn - Expressotini

Need a chill space to freshen and fill up? Expressotini, a walk-in open-air café-bar restaurant at the 4th floor, provides the perfect coffee, exotic cocktails, and delectable meals. A space of exquisite and refreshing atmosphere and quality food and drinks. Join us and get the highest quality



## Fun Zone

Nothing better than Fun Zone, a playful space to amuse yourselves and have a good fun- filled time. For both children and adults alike, the Fun Zone offers you a multitude of interesting and interactive virtual and table games. Engage in a group or go solo, you will have numerous

## Rooftop Cricket

You even have the chance to break a sweat in a game of cricket or two. Entertain yourself by availing the ball throwing machine, striking the





## Fessta Restro

Want to grab a tasty meal at any time of the day? Fessta is a multi-cuisine restaurant with countless delights in its menu to order from. From rich North Indian to classic Italian, come take a seat, and stop by Fessta, to relish the sumptuous food and satiate your



## Nawaazissh Banquets

Making it possible for you to host, a range of events, from corporate conferences and business meetings to family gatherings and weddings, Nawaazissh, is a palatial banquet with ample vibrant space and decorative interiors. A perfect place for a capacity of 300, it offers you the opportunity to easily



## Ba-Dastoor and Shafaq

For a limited gathering and close-knit events, Ba-Dastoor, and Shafaq give the best environment to host your private parties. They make the perfect kitty hall, to plan your next event, with its pleasing walls and well-embellished ceilings.

In Wood log Lounge, Spend your casual afternoons or evenings relaxing in lush green open-air lounge with a lively bar. Immerse yourself in the tranquillity of the area and rejuvenate with a



## Suites and Rooms

Aagaaz has 40 exquisitely beautiful rooms . Intricately designed to offer you the best of the best, our suites are tastefully decorated with impeccable architecture, comfortable furnishing, and a jacuzzi to give you a completely pleasant experience. Topping it up with a balcony, double TV, and sitting lounge. Our rooms are equipped to give you max comfort and assistance to make your stay a



Suite Room



# The Breakfast Special

(7:30 AM To 10:30 AM)

<b>Indian Breakfast</b> ●●	300
Choice of Idli/Vada / Uttappam Served With Sambar & Chutney) Tea / Coffee / Canned Juice Or Choice of Poori Bhaji /Stuffed Prantha / Masala Omelette With Tea / Coffee / Canned Juice.	
<b>Continental Breakfast</b> ●●	350 / 400
Toast Served With Butter And Baked Beans, Eggs On Order Served With Grilled Potatoes, Tomatoes or Chicken Tea /Coffee/ Canned Juice.	
<b>Broccoli Egg Toast</b> ●	75
Toast Brown Bread, Tempered Broccoli, Onion & Olive Oil.	
<b>Vegetable Oats</b> ●	175
Beans, Cauliflower, Onion, Seedless Green Chilli, Tomatoes, Cooked in Olive Oil.	
<b>Grilled Sandwich</b> ●●	325 / 395
Layers of Cucumber, Lettuce, Tomato, Cheese and Grated Veggies, Like Cabbage and Carrots / Chicken Mixed With Mayonnaise.	
<b>Seasonal Fresh Cut Fruit</b> ●	195
Banana, Papaya, Watermelon, Orange, Mango.	
<b>Choice of Cereals</b> ●	125
Cornflakes, Choco Flakes With Hot / Cold Milk.	
<b>Preserved Juice</b> ●	120
Orange, Mix Fruit, Pineapple.	
<b>Eggs As Per Your Choice</b> ●	145
Fried / Scrambled / Poached / Omelette served With Grilled or Fried Potatoes & Toast.	
<b>Boiled Egg</b> (Two Pcs of Egg) ●	50
<b>Stuffed Parantha With Curd</b> ●	120
Indian Shallow Fried Bread Stuffed With seasoned Aloo / Gobhi / Onion / Paneer Served With Yoghurt & Pickle.	
<b>Poori Bhaji</b> ●	195
Puffed Whole Wheat Indian Bread served With Spiced Potato Curry.	
<b>Gujarati Poha</b> ●	125
Indian Flattened Rice Tossed In Indian Herbs & Spices.	



# Healthy Bar

<b>Broccoli Egg Toast</b> ● ● DF ♥	75
Toasted Toasted Brown Bread, Tempered Broccoli Onion & Olive Oil.	
<b>Vegetable Oats</b> ● DF ♥	175
Beans, Cauliflower, Onion, Seedless Green Chilli, Tomatoes, Cooked in Olive Oil.	
<b>Gujarati Poha</b> ● DF ♥	125
Indian Flattened Rice Tossed In Indian Herbs & Spices.	
<b>Healthy Blanched Fresh Vegetables</b> ● DF ♥	275
Seasonal Veggies Blanched & served With herbs.	
<b>Healthy Veg Seekh Kebab</b> ● DF ♥	395
The All Time Favourite Seekh Kebabs Full Of Veggies, Almonds And Figs. Straight From the Blazing Tandoor On To Your Dinner Table.	
<b>Healthy Roasted Broccoli</b> ● DF ♥	475
Fresh Broccoli Marinated in a Paste of Yoghurt, Olive Oil, Black Pepper, Roasted in a Clay Oven.	
<b>Healthy Beetroot Kebab</b> ● DF ♥	375
Fresh Broccoli Marinated in a Paste of Yoghurt, Olive Oil, Black Pepper, Roasted in a Clay Oven.	
<b>Healthy Grilled Tacos</b> ● ● DF ♥	425 / 525
A Traditional Mexican Dish Consisting of a small hand sized corn or wheat Tortilla with a filling grilled vegetables / chicken.	
<b>Healthy Boiled Lemon Chicken</b> ● DF ♥	595
Chicken Breast, lemon Grass served with Caramelized Onions & Lemon.	
<b>Healthy Cajun Grilled Chicken</b> ● DF ♥	650
Chicken Breast with Cajun seasoning, served with a salad.	
<b>Healthy Steamed Fish</b> ● DF ♥	850
Solc Fish Steamed with herbed stock & cooked in Olive Oil.	
<b>Healthy Soup</b> ● ● DF ♥	225 / 275
Soup Made with Grilled Veggies, chicken (optional) & olive Oil.	
<b>Healthy Garden Fresh Salad</b> ● DF ♥	145
Mixed Greens, red Pepper, carrot & Cucumber with Fresh Herbs.	



## Healthy Caesar Salad ● ● DF ♥ 295 / 375

Salad with Romaine Lettuce, Homemade Croutons, Parmesan Cheese & Caesar Dressing.

## Healthy Yellow Dal Plain ● DF ♥ 325

Lentils Prepared Homestyle With Indian Spices.

## Healthy Mix Vegetable ● DF ♥ 375

A Rich Assortment of vegetables cooked with exotic spices & dash of Olive Oil.

## Healthy Mushroom Matar ● DF ♥ 495

Mushroom & Peas served Homestyle with a semi dry Gravy.

## Healthy Vegetable Sweet & Sour ● DF ♥ 495

Shredded Bell Pepper in Chilli sauce cooked to perfection in a Healthy Sweet & Sour Dressing.

## Healthy Steamed Chicken With Tossed Vegetable ● DF ♥ 595

Steamed Chicken Breast Cooked in Herbed Stock & Olive Oil Served with Blanched Broccoli & Three Types of Pepper.

## Healthy Sweet & Sour Chicken ● DF ♥ 595

Diced Chicken with Shredded Bell Pepper Cooked in Chilli Sauce.

## Healthy Chicken Curry ● DF ♥ 595

Indian Spices, chopped onion garlic, bay leaves cooked homemade style with less Oil & Spices.

## Healthy Fish Curry ● DF ♥ 850

Grilled Fish with Indian Spices and cooked with home style gravy.

## Missi Roti Plain ● DF ♥ 65

Indian Bread Made With A Mix of white wheat & gram flour

## Fresh Fruit Platter ● DF ♥ 195

Seasonal Fresh Fruits.



## Salad Bar

<b>Garden Fresh Salad</b> ●	145
Mixed Greens, Red Pepper, Carrot & Cucumber with fresh herbs.	
<b>Aloo Chana Chaat</b> ●	145
Boiled Potatoes & Chickpeas with a sweet & tangy sauce.	
<b>Waldroff Salad</b> ●	255
An All - American Salad Chopped with apples, celery, grapes & walnuts Tossed in a creamy dressing.	
<b>Peanut Masala</b> ●	175
Raw Peanuts Cooked with Turmeric & Tossed in chopped onions & tomatoes.	
<b>Plain Papad / Punjabi Masala Papad</b> ●	55 / 105
Punjabi Style Light & Crispy Papad.	
<b>Caesar Salad</b> ● ●	295 / 375
Salad with romaine lettuce, homemade croutons Parmesan cheese & caesar dressing.	
<b>Pasta Salad</b> ● ●	250 / 350
Fresh Vegetables, cheese, a vinaigrette tossed with pasta.	
<b>Fattoush Salad</b> ● ●	250 / 350
A Mediterranean salad which includes lettuce, tomatoes, cucumbers, radish & pieces of fried Pita Bread.	
<b>Chicken Pineapple Salad</b> ● ●	375
A Salad with contrasting flavors of chicken & pineapple.	
<b>Chef Signature Cajun Salad</b> ● ●	395
Chicken Breast Grilled with Cajun Dressing Tossed together with Romaine.	

## Dahi Ki Bahaar

<b>Raita Aap Ki Pasand</b> ●	175
Curd with (Choice of Pineapple, Aloo, Mint, Cucumber, Boondi.	
<b>Dahi Tadke Wali</b> ●	150
Curd Tempered with curry leaves, mustard & cumin seeds.	
<b>Burani Raita</b> ●	180
Hyderabadi Raita served with Garlic & Roasted Cumin Powder.	
<b>Masala Chhaach</b> ●	95
Combination of Curd, Mint Leaves, Coriander, Green Chilli, Cumin Seeds & Black Pepper.	
<b>Sweet Lassi</b> ●	125
An Indian Summer Drink Made With Yoghurt, flavoured with Cardamom Powder.	
<b>Salted Lassi</b> ●	115
Perfect Cooling Beverage for the Hot Summer made with curd roasted cumin powder & salt.	
<b>Seasonal Fruit Lassi</b> ●	175
A curd based drink with choice of (Mango, Banana, Pineapple, Apple)	



# Appetizers

Tandoori Fire

(11:00 am - 3:00 pm, 7:00 pm-11:30 pm)

<b>Paneer Tikka Kali Mirch</b> ●	495
Fresh Cottage Cheese Cubes marinated in a paste of curd, cashewnuts, fresh cream and rare spices roasted in a clay oven.	
<b>Paneer Malai Tikka</b> ●	495
Marinated Cottage Cheese in curd, cream coriander & chilli	
<b>Paneer Haryali Tikka</b> ●	495
Marinated Cottage Cheese in curd, coriander, mint & chilli	
<b>Paneer Achari Tikka</b> ●	495
Marinated Cottage Cheese in achari masala	
<b>Paneer Tikka</b> ●	495
Marinated And Grilled Indian Cottage Cheese and vegetables in a skewer.	
<b>Paneer Papdi</b> ●	500
Our Chef's speciality, Indian cottage cheese roasted with special herbs & spices.	
<b>Tandoori Mushroom Tikka</b> ●	495
Button Mushrooms marinated with Indian Spices in tandoori masala & cooked in clay oven.	
<b>Roasted Malai Chaap</b> ●	495
Soya Chaap with Indian Spice, Roasted in Tandoor	
<b>Malai Chaap</b> ●	495
Soya Chaap Cooked with Cashewnut, Curd, Cheese and Indian spices.	
<b>Veg Seekh Kebab</b> ●	395
The All Time Favourite Seekh kebabs full of veggies, almonds and figs. Straight from the blazing tandoor on to your dinner table.	
<b>Beet Root Kebab</b> ●	375
Delicious Kebabs made from minced Beetroot, cottage cheese, crushed peanuts, served with a healthy dip.	
<b>Tandoori Broccoli</b> ●	475
Fresh Broccoli marinated in a paste of curd, olive oil, black pepper & cooked in a clay oven.	
<b>Shakahari Kebab Platter</b> ●	595
An assortment of vegetarian kebabs.	
<b>Chicken Seekh Kebab</b> ●	595
Minced Chicken Mixed with fragrant Indian spices, accompanied with onion lachha Salad & spicy mint - coriander chutney.	
<b>Tandoori Murg (Half / Full)</b> ● ● ●	450 / 650
Roasted Chicken marinated in Yoghurt and Spices, cooked to perfection in a tandoor.	
<b>Tangri Kebab (4 pcs)</b> ●	535
Our Chef's special recipe with soft, moist chicken marinated in aromatic Indian Spices.	
<b>Lahori Mutton Seekh Kebab</b> ● ● ●	650
Popular Pakistani Dish made with succulent Lamb Kebabs, Masalas served on a skewer.	
<b>Kathi Roll - Vegetable / Soya / Paneer</b> ●	295 / 395 / 495
Delicious wrap stuffed with vegetables / soya / cottage cheese.	
<b>Kathi Roll - Egg / Chicken / Mutton</b> ●	395 / 495 / 595
Delicious wrap stuffed with egg / chicken/ mutton.	

● Veg

● Non Veg

● SPICY

7

Order Will Take Minimum 20 To 25 Min.  
To Be Served. Taxes As Applicable



Low Calorie



Diabetic Friendly



<b>Chicken Malai Tikka</b> ●	595
Chicken marinated and cooked with curd, cream coriander and chilli.	
<b>Chicken Tikka Punjabi</b> ● ●	595
Chicken marinated and cooked with curd, cream coriander and chilli.	
<b>Chicken Gilafi</b> ●	595
Minced Chicken mixed with aromatic spices covered with chopped bell peppers.	
<b>Chicken Kali Mirch Tikka</b> ●	595
Chicken marinated in a paste of curd, cashewnuts, fresh cream and rare spices roasted in a clay oven.	
<b>Mutton Chaap</b> ●	650
Slow cooked lamb chops in cardamom, mace & cinnamon.	
<b>Fish Afghani</b> ●	850
Fish Fillet blended with cream, yoghurt, green coriander & cooked in a clay oven.	
<b>Fish Amritsari</b> ●	850
Fish fried to crisp & topped with spicy seasonings.	
<b>Masahari Kebab Platter</b> ●	875
An assortment of Non- Vegetarian Kebabs.	

## Appetizers

**Oriental Fire**

<b>Crispy Corn Salt &amp; Pepper</b> ●	425
Fried Corn Kernels and Stir fried with host of veggies and spices.	
<b>Vegetable Salt &amp; Pepper</b> ●	425
Mixed vegetables fried to crisp and tossed in a mix of soy sauce, red chilli sauce, tomato ketchup, salt and black pepper.	
<b>Honey Chilli Potatoes</b> ●	425
Fried Potatoes tossed in sesame honey chilli sauce.	
<b>Crispy Veg</b> ●	425
Crispy fried vegetable are fried & sauteed with a mix of Oriental Sauces.	
<b>Veg Manchurian</b> ●	425
An Indo- Chinese Dish made with deep fried mixed vegetable dumplings, tossed in spicy Chinese sauces.	
<b>Spring Roll</b> ●	425
A crispy wrap with vegetable fillings served with a house special dip.	
<b>Wonton Honey Chilli Broccoli</b> ●	495
Lightly cooked tenderstem broccoli with fried wonton balls & honey chilli sauce.	
<b>Pan Chilli Paneer</b> ● ●	495
An Indo - Chinese Style stir fried cottage cheese cubes tossed with bell peppers, chillies, onion, garlic and chinese sauces.	



<b>Schezwan Paneer</b> ● 🌶️	525
Cottage Cheese Tossed with Schezwan Sauce.	
<b>Croquettes Corn Roll</b> ●	425
Cottage cheese cubes coated with breads crumbs are deep fried into Croquettes.	
<b>Dimsim Veg</b> ●	475
Steam dumplings with babycorn, broccoli, mushroom, cabbage, cauli flower	
<b>Dimsim Non Veg</b> ●	595
Steam dumplings with mince chicken, onion, spring onion.	
<b>Chicken Salt &amp; Pepper</b> ●	595
Chicken with onion and capsicum	
<b>Pan Fry Chilli Chicken</b> ●	595
A popular Indo- Chinese appetizer made by tossing fried chicken in spicy hot chilli. Tossed with bell pepper, onion, chillies, garlic and ginger.	
<b>Chicken with Ginger Garlic Sauce</b> ●	595
Chicken tossed in ginger & garlic made into semi dry gravy.	
<b>Chicken Salt &amp; Pepper</b> ●	595
Chicken pieces fried to a crisp and tossed in a mix of soy sauce, red chilli sauce, tomato ketchup, salt & pepper.	
<b>Chicken in Schezwan Sauce</b> ●	595
Chicken Picces mixed with a spicy blend of flavours and Schezwan sauce.	
<b>Boiled Lemon Chicken</b> ●	595
Chicken breast & lemon grass served with caramelized onion and lemon.	
<b>Lemon Fish</b> ●	850
Stir Fried Fish cooked in butter, garlic and lemon zest.	
<b>Crispy Chilli Fish</b> ●	850
Fish fillets fried and tossed with chef's special sauce, topped with celery salt & pepper.	



# Appetizers

Continental / Mediterranean

<b>Falafel with Hummus</b> ●	360
Deep fried patties made from ground chickpeas, served with hummus & pita bread.	
<b>Rice Bruschetta</b> ● ●	280 / 360
Garlic bread topped with boiled rice, cheesy mushrooms & bell pepper.	
<b>Classic Bruschetta</b> ● ●	280 / 360
Garlic bread topped with tomato cottage cheese, fresh basil & garnished with sundried tomatoes.	
<b>Loaded Nachos</b> ● ●	300 / 375
Tortilla Chips topped with cheese, tomatoes, onions, chilli & cumin powder.	
<b>Grilled Sandwich</b> ● ●	325 / 395
Layers of Cucumber, Lettuce, Tomato, Cheese and Grated Veggies, Like Cabbage and Carrots / Chicken Mixed With Mayonnaise.	
<b>Burger</b> ● ●	280 / 350
Served with french fries, coleslaw loaded with choice of patties veg. / non. veg chicken.	
<b>Mediterranean Mezze Platter</b> ● ●	495 / 650
A assortment of snack option including salads, cheese, olives, hummus, pita bread, vegetables & kebabs all arranged as a hearty appetizers.	
<b>Chicken Satay</b> ●	595
Chicken seasoned skewered & grilled served with peanut sauce.	
<b>Chicken Wings (Ask for the sauces)</b> ●	595
BBQ, Teriyaki, Peri - Peri, Cajun, Garlic & Cheese Flawlessly spiced chicken in marinated with herbs Winglet tossed in Sauce of your choice.	
<b>Fried Formaggi</b> ●	325
Mozarella Cheese Cooked with Bread Crumps, Salted Pepper	
<b>Mushroom Parsilde</b> ●	325
Mushroom cooked with mix herbs, cheese and parsley	
<b>Japanese Style Karaage Chicken</b> ●	595
Bite size chicken thighs coated with Japanese style flour mix & deep fried in hot oil.	
<b>Nashville Fried Chicken</b> ● ● ● ●	595
The local speciality of Nashville chicken thigh fried tossed in hot sauce.	
<b>Fried Chicken with White Sauce</b> ●	595
Chicken Fried & Topped with white sauce, mushrooms & parmesan cheese.	
<b>Fish &amp; Chips</b> ●	650
The Iconic food of England, Crispy Cod of Haddock coated with crumbs and fried served with Tartar sauce.	
<b>French Fries</b> ●	175
An American style fried potatoes.	



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**Pasta**  
**Penne / Fuseli / Farfalle / Spaghetti**

<b>Pesto</b> ● ●	475 / 575
Basil based sauce with Parmesan & Pinenuts.	
<b>Arrabbiata</b> ● ●	475 / 575
Tomato sauce tossed with basil & fine dry herbs.	
<b>Alfredo</b> ● ●	475 / 575
Pasta Cooked with Assorted Vegetables in Cream Sauce.	
<b>Pink Sauce</b> ● ●	475 / 575
Tomato & Cream Sauce with Mushroom, Parmesan Cheese, assorted vegetables / chicken	
<b>Fettuccine Al Fungi</b> ●	475
Cream Sauce with Mushroom, Parmesan Cheese and Parsley	

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**Pizza**

<b>Margherita Pizza</b> ●	475
Tomato & Mozzarella Pizza.	
<b>Garden Fresh Pizza</b> ●	475
Pizza with bell pepper mushroom tomato, broccoli, zucchini and Jalapenos.	
<b>Staglong Pizza</b> ●	475
Tomato sauce with Cheese, Olive, Bell Pepper, Tomato And Onions	
<b>Chicken Sausages Pizza</b> ●	575
Chicken, onion & cheese.	
<b>Chicken Tikka Pizza</b> ●	575
Tomato sauce with tandoori chicken, cheese, lemon and green chilli.	
<b>Chilli Chicken Pizza</b> ●	575
Tomato sauce with chicken, cheese and chilli sauce.	
<b>Pepperoni Pizza</b> ●	625
Tomato sauce with lamb, cheese, tomato and onion.	



## Soups & Shorbas

### Hot & Sour Soup ●●●

Indian - Chinese Fusion with Indian spices mixed with the Tanginess of Chinese.

225 / 275

### Talumein Soup ●●

A Veggie - packed Soup with an amazingly balanced flavour, that comprises Noodles and Vegetables / Chicken & Egg flavoured with Soy Sauce & held together with vegetable stock.

225 / 275

### Manchow Soup ●●●

Indian - A spicy, hot and sour Indo - Chinese soup loaded with crunchy vegetables / chicken & egg.

225 / 275

### Sweet Corn Soup ●●

Crushed and whole sweet corn comes together with a assortment of vegetables / chicken & egg.

225 / 275

### Clear Soup ●●

Healthy Soup with vegetable / chicken.

225 / 275

### Choice of Cream Soup ●●

Your choice of tomato, mushroom or chicken , which will be tossed in our Chef's special mix of herbs and cream

225 / 275

### Lemon Coriander Soup ●●●

A Vitamin C enriched Clear Soup flavoured with fresh coriander leaves and a splash of Lemon Juice.

225 / 275

### Tomato Dhaniya Shorba ●

Indian style soup made with Fresh Coriander, Tomatoes, Cardamon, Cumin, Fennel, Cinnamon, Dried Red Chilli & Gram Flour.

225

### Mulligatawny Shorba ●

A Richly flavoured Soup, Spiced with Curry Powder & Thickened with Rice.

225

### Chicken Shorba ●

Made with Cardamon, Cinnamon, Cloves, Bay Leaves & Chicken Pieces.

275

● Veg

● Non Veg

● SPICY

12

Order Will Take Minimum 20 To 25 Min.  
To Be Served. Taxes As Applicable



Low Calorie



Diabetic Friendly



# Main Course

(11:00 am - 3:00 pm, 7:00 pm - 11:00 pm)

Indian

<b>Paneer Labadar</b> ●	525
An Authentic Punjabi Accompaniment that has a luscious combination of cottage cheese and exotic gravy, made from Tomato Puree, Chopped Onions, Cashew Nuts and Spices.	
<b>Paneer Tikka Butter Masala</b> ●	525
Soft Chunks of Grilled Paneer & Capsicum in a mildly Spicy Onion Tomato Masala.	
<b>Kadhai Paneer</b> ● ●	525
Indian Cottage Cheese cooked in Onion Tomato Gravy with Kadai Masala and mixed with Exotic Spices.	
<b>Nargisi Malai Kofta</b> ●	525
A Mughlai Dish that Boasts of Rich, Aromatic Flavour and Spice with Cottage Cheese and Vegetables Koftas served with a Rich & Spicy Curry.	
<b>Khumb Lazeez</b> ●	525
The Word 'Lazeez' in Urdu means Delicious and 'kumb' in Hindi Stands for Mushroom, this dish has mushrooms tossed with Dry Spices, Salt, Ginger, Green Chillies & Chopped Coriander.	
<b>Mushroom Do Pyaza</b> ● ●	525
Mushroom Do Pyaza is a popular North India Dish, Semi Dry Creamy Gravy with Mushrooms and Double the amount of Onions.	
<b>Methi Malai Matar</b> ●	525
Made from Methi (Fenugreek Leaves), Matar (Green Pease) & Malai (heavy Cream).	
<b>Veg. Jaipuri</b> ● ●	475
An Assortment of Vegetables are cooked with Exotic Spices & a Dash of Cream.	
<b>Aloo Aap Ki Pasand</b> ●	375
Your take on Potatoes with Choice of either Jeera, Dhania, Methi on Gobhi, Pudina.	
<b>Dum Aloo Kashmiri</b> ●	395
A very famous Kashmiri Recipe made using Baby Potatoes, Simmered in a Yoghurt based Gravy flavoured with Dry Ginger Powder and Fennel.	
<b>Dal Makhani</b> ●	425
A Creamy, Rich and Flavorful Lentil Dish made using Whole Black Lentil & Mild Spices.	
<b>Yellow Dal Amritsari</b> ●	405
Spicy Black & Bengal Gram Dal Flavoured with Coriander Leaves.	
<b>Egg Curry</b> ●	295
Curry made with Onion, Tomato Gravy.	
<b>Chicken Tikka Masala</b> ● ●	650
Made from scratch Chicken Tikka Masala Recipe with the Signature Yoghurt Chargrilled Chicken smothered in an incredible Spiced Tomato Gravy.	



<b>Murg Do Pyaza</b> ● 🌶️	650
A Delicious Curry, made with Marinated Chicken, cooked in Rich Indian Spices.	
<b>Butter Chicken</b> ●	650
This famous dish is prepared in a Buttery Gravy & Traditional Punjabi Spices.	
<b>Kadhai Murg</b> ● 🌶️	650
A Spicy Curry made with Chicken, Onions, Tomatoes, Ginger, Garlic & Fresh Ground Spices. Delicately spiced and cooked on slow fire.	
<b>Methi Chicken</b> ●	650
Tender chicken chunks cooked with assorted spices and fresh Methi (fenugreek) leaves.	
<b>Rahra Chicken</b> ● 🌶️	650
A very unique Chicken recipe which combines the Chicken pieces along with the Keema in it.	
<b>Mutton Rogan Josh</b> ● 🌶️	650
A Kashmiri Delight made with a Blend of Spices, which are generally warm in nature and are prepared using the slow cooking method.	
<b>Rahra Gosht</b> ● 🌶️	650
A very unique Mutton recipe which combines the Mutton pieces along with the Mutton Keema in it.	
<b>Keema Matar</b> ●	695
Minced Lamb Meat & Green Peas cooked with Indian Gravy.	
<b>Chicken Curry</b> ●	595
Indian Spices, Chopped Onion, Garlic, Bay Leafs cooked with Homemade Style, Less Oil & Less Spicy.	
<b>Fish Curry</b> ● 🌶️	850
Grilled Fish with Indian Spices & cooked with Home Style Gravy.	
<b>Keema Naan with Gravy</b> ●	350
Keema filled Naan served with Gravy.	
<b>Paneer Naan with Gravy</b> ●	325
Paneer filled Naan served with Gravy.	

## Main Course

**Oriental**

<b>Babycorn &amp; Mushroom</b> ●	495
A mixed Vegetable Dish with Mushrooms and Baby Corns.	
<b>Veg. in Hot Garlic Sauce</b> ● 🌶️	495
Sauteed Vegetables tossed in Herbed Garlic Sauce.	
<b>Fish in Hot N Garlic Sauce</b> ●	850
Sliced Fish cooked in Hot Garlic Sauce & tossed with Vegetables.	
<b>Chilli Chicken with Gravy</b> ● 🌶️	650
A Spicy Affair of Exotic Spices blended with Chicken.	
<b>Kung Pao Chicken</b> ● 🌶️	650
Stir fried Chicken pieces along with Peanuts, Vegetables & Chilli Peppers & served with Rice.	



## Noodles, Rice & Thai Curry

- Home Made Noodles** ● ● 395 / 425  
Whole Wheat Noodles made Tossing boiled Noodles and stir fried Vegetables.
- Singaporean Pan Fried Noodles** ● ● 395 / 425  
Rice Noodles are stir fried in a Wok with Tofu & Vegetables. Then seasoned with Spicy Curry Powder.
- Hakka Noodles** ● ● 395 / 425  
Indo-Chinese Noodles made by Tossing boiled Noodles and Stir Fried Vegetables in Chinese Sauces.
- Chilli Garlic Noodles** ● ● 🌶️ 395 / 425  
A variation of the Indo Chinese Hakka Noodles recipe cooked with Fresh Garlic & Red Chilli Flakes.
- American Chopsuey** ● ● 425 / 575  
A Delicious Savory Dish prepared with Crispy Noodles and Saucy stir-fried Vegetables in a Thick Sauce.
- Green Thai Curry** ● ● 475 / 575  
Herbs & Veggies cooked in a Coconut Base Curry served with Rice.
- Red Thai Curry** ● ● 475 / 575  
Hot Coconut based curry made with Thai Spices.
- Fried Rice** ● ● 295 / 395  
Rice fried with Spices & Vegetables.
- Grilled Chicken with Lemon Coriander Sauce** ● 650  
Chicken marinated in Herbs Grilled to perfection served with Sautéed Vegetables & Herbed Rice.

## Main Course

Continental

- Grilled Chicken Steak** ● 650  
Deboned Chicken Breast & Leg flavoured with Rosemary, served with Vegetables & Potatoes.
- Chicken Stroganoff** ● 650  
Classical Russian Dish made with Shredded Chicken, Mushroom & Onion, cooked in White Wine & served with Spicy Herb Rice.
- Cottage Cheese Steak** ● 555  
Homemade Cheese Steak served with Mexican Sauce, Sauté Vegetables & Garlic flavored Rice.
- Baked Vegetable Casanova** ● 555  
Assorted Vegetables cooked with Cheese Sauce, Baked & served with Parmesan Cheese.
- Steamed Chicken with Tossed Vegetables** ● 595  
Steamed Chicken with English Herbed Stock, served with Blanched Broccoli & three types of Pepper.
- Grilled Chicken with choice of Sauce** ● 650  
Rosemary / Pepper Corn / Thyme / Zurichoise



**Fish Almondine ●** 850

Fish in cooked with Butter & Seasonings, then sprinkled with Flakes & Toasted Almonds.

**Grilled Fish with Lemon Butter Sauce ●** 850

Fish Fillets Topped with a Buttery Sauce & Flavoured with Lemon.

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**Sizzlers**

**Vegetable Sizzlers with Spicy Curry Sauce ●** 555

Fried Rice, Noodles, Manchurian & Spring Roll in Chilli and Garlic Sauce.

**Cottage Cheese Sizzler ●** 575

Stuffed Cheese Steak tossed in a Spicy Tomato Sauce.

**Chicken Steak Sizzler ●** 675

Grilled Chicken Steak tossed in a Mushroom Sauce.

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**Rice, Bread**

**Pulao ●** 325

Rice cooked according to your choice of Vegetables, Peas, Mushroom, Jeera & Onion.

**Veg. Biryani ●** 425

Exotic Rice dish made with Tasty Vegetables and flavourful Indian Spices.

**Murgh Biryani ●** 525

A delicious Savory Rice Dish that is loaded with Spicy Marinated Chicken, Caramelized Onions & flavorful Saffron Rice.

**Hyderabadi Gosht Biryani ●** 625

An Aromatic, Mouth Watering & Authentic Indian Dish with Succulent Mutton in layers of Fluffy Rice, Fragrant Spices & Caramelized Onions.

**Steamed Rice ●** 195

White Plain Rice cooked to perfection.

**Tandoori Roti (Plain / Butter) ●** 40 / 50

Whole-wheat Flour Bread & traditionally cooked in a Clay Oven & Tandoor.

**Lachha Parantha ●** 95

Your choice of Lachha Ajwani / Pudina Parantha.

**Plain Naan / Butter Naan / Garlic Naan ●** 75 / 85 / 95

Soft, Pillow Naan topped with Garlic or Butter.

**Mix Bread Basket ●** 450

(Roti / Missi Roti / Naan / Lachha Parantha / Kulcha)

**Tawa Roti / Butter ●** 30 / 40

Wheat Flour Bread Cooked on Tawa.

**Missi Roti ●** 65

Flat Bread made with Whole Wheat Flour, Gram Flour & Spices.

**Aagaaz Special Kulcha ●** 95

Signature Dish, Thin Crisp Whole Wheat Kulcha & Traditionally cooked in a Tandoor with Indian Spices.



## Desserts

<b>Smores in a Cup</b> ●	225
A Delightful Tower of Vanilla topped with Chocolate Sauce, Crackers & Marshmallows.	
<b>Banana Trifle</b> ●	250
Layers of Vanilla Ice Cream, Banana & A Creamy Sauce.	
<b>Brownie Parfait</b> ●	325
Layers of Chocolate Ice Cream, Vanilla Ice Cream & Brownie.	
<b>Pan Cakes</b> ● ●	275
Pan Cakes with Topping of your choice - Sweet Caramel, Chocolate, Maple Syrup.	
<b>Fresh Fruit Flambe</b> ●	375
Served with flame and alcohol	
<b>Affogato with Vanilla Ice Cream</b>	220
<b>Tutti Frutti (Small / Large)</b> ●	195 / 295
A Delightful Tower of Vanilla, and Strawberry Ice Cream, Topped served with Fruits & Nuts.	
<b>Fried Ice Cream</b> ●	295
A Dessert made from a Breaded Scoop of Ice Cream that is quickly deep-fried.	
<b>Sizzling Brownie with Ice Cream</b> ●	350
Brownie served with Hot Chocolate Sauce & Vanilla Ice Cream, in a Sizzling Plate.	
<b>Ice Cream Flavors</b> ●	175
Please ask your service for our selection.	
<b>Seasonal Halwa (Gajjar / Moong Daal)</b> ●	255
Traditional Indian Dessert made with Moong & Carrots.	
<b>Gulab Jamun (Two Pcs.)</b> ●	95
Fried Milk Dough Balls served with Sugary Syrup.	
<b>Fresh Fruit Platter</b> ●	195
Assortment of Seasonal Fresh Fruit.	



# Tongue Ticklers

(3:00 pm to 7:00 pm)

**Cheese Chilli Toast ●** 255  
Bread Slices Loaded with Butter, Cheese, Garlic and Red Chilli.

**Veg Pakoda ●** 275  
Crispy, Golden, Battered & Pan-fried Vegetables with curry flavour.

**Cheese Pakora ●** 375  
Pakora made with processed cheese, plain flour & spices.

**Veg Cutlets ●** 275  
A Delectable combination of mashed potato & green vegetables.

**Burger ● ●** 280 / 350  
Served with french fries, coleslaw loaded with choice of patties  
veg. / non. veg chicken

**Grilled Sandwich ● ●** 325 / 395  
Layers of cucumber, lettuce and tomato, cheese and greated veggies  
like cabbage & carrots / chicken mixed with mayonnaise make this a real treat.

**Kathi Roll - Vegetable / Soya / Paneer ●** 295 / 395 / 495  
Delicious wrap stuffed with vegetables / soya / cottage cheese.

**Kathi Roll - Egg / Chicken / Mutton ●** 395 / 495 / 595  
Delicious wrap stuffed with egg / chicken / mutton.

**Fish Fingers ●** 650  
Boneless Fish finger pieces are seasoned spices & dredged in breadcrumbs.

**French Fries ●** 175  
American style fried potatoes.



## Coffee / Tea Bar

### **ESPRESSO BAR**

Espresso Solo / Doppio	80/120
Cappuccino	120
Flavored Cappuccino	160
Caramel, Hazelnut, Vanilla, Chocolate, Butter Scotch.	
Cafe Latte	120
Americano	100
Hot Chocolate	150
Flavored Hot Chocolate	180
Caramel, Hazelnut, Vanilla, Chocolate, Butter Scotch.	
Flavored Macchiato	180
Caramel, Hazelnut, Vanilla, Chocolate, Butter Scotch.	
Affogato with Vanilla Ice Cream	220
Harry Potter's Butter Beer Latte	230

### **Tea Bar**

Earl Grey Tea	55	Darjeeling Tea	55
Jasmine Tea	55	Black Tea with Lemon	55
Lemon Ginger Tea	55	Chai / Masala Chai	65
Green Tea	55	Kashmiri Kahwa	75

### **Espresso Cocktail Bar**

Espressotini	300
Espresso Shaken with Ice, Rum, Vodka & Kahlua.	
Irish Coffee	295
(Served Hot / Cold) A Classic, with Espresso & Whisky.	
Fire Alarm	295
Coffee, Bailey's Kahlua Served Flaming.	
Spiked Espresso	295
Espresso & Kahlua served hot.	



## Iced Bar

<b>Mocha Frappe</b> Frozen Drink made with Rich Chocolate Flavor & Hint of Coffee.	225
<b>Vanilla Bean Frappe</b> The Rich & Creamy Blend of Vanilla Bean & Espresso.	225
<b>Iced Americano</b> Traditional Ice Americano is made by Pouring Cold Water over Ice followed by shots of espresso.	100
<b>Caramel Frappe</b> Frozen Drink made with Rich Caramel flavor & Hint of Coffee topped with Caramel Drizzle.	225
<b>Espresso Frappe</b> Espresso combined with Milk, Ice & Sugar.	175
<b>Butterscotch Frappe</b> Frozen Drink made with Butterscotch	225
<b>Iced Latte</b> Chocolate, Vanilla, Caramel, Hazelnut, Butterscotch.	150
<b>Iced Macchiato</b> Chocolate, Vanilla, Caramel, Hazelnut, Butterscotch.	150
<b>Cold Coffee Plain / With Ice Cream</b> A cold & chilled Milk Dessert with Coffee flavour in it. Have it as it is or with ice cream on top.	175 / 225
<b>Smoothie of Your Choice</b> Banana / Apple / Pineapple Flavoured Creamy Beverage which is both Healthy & Delicious.	225
<b>Milkshake of Your Choice</b> (Banana / Strawberry / Chocolate / Caramel Shake)	225
<b>Mint Iced Tea</b> Brewed with Garden Fresh Mint and Sweetened with a Vanilla Mint Sugar Syrup.	125



## Mocktails

<b>Shirley Temple</b> Made with ginger ale and a splash of grenadine, garnished with a maraschino cherry.	225
<b>Litchi Hawaiian</b> Litchi and pineapple juice with a touch of strawberry crush.	225
<b>Blushing Colada</b> Slices of banana and pineapple, strawberry ice cream, coconut milk pineapple juice with some grenadine syrup.	225
<b>Virgin Mojito</b> A refreshing mix of lime & mint, this will be your new favorite drink.	225
<b>Water Star Lemonade</b> Fresh Water Melon Chunks served with Grenadine Syrup and Lime.	225
<b>Virgin Pina Colada</b> Cream of coconut or coconut milk, and pineapple juice, served either blended or shaken with ice.	225
<b>Aagaaz Spl. Pina Colada (Served in Pineapple shell)</b> Cream of coconut or coconut milk, and pineapple juice, served either blended or shaken with ice.	295
<b>Tropical Rainbow</b> Banana, Raspberry, Pineapple, Apple, Lemon, Mango & Coconut cream.	225
<b>Cinderella</b> Mix of three fruit juices, grenadine syrup and ginger ale.	225
<b>Fruit Punch</b> Perfect combination of fruits & juices with ice cream.	225
<b>Virgin Watermelon Margarita</b> Pureed watermelon chunks with lime juice, and mint.	225
<b>Spicy Black Lady</b> A mix of Coca Cola with Indian Spices.	225
<b>Pineapple Lemonade / Orange Lemonade</b> A Tropical Frosty Lemonade Variation served Seasonal Tropical Fruit.	225
<b>Tropical Beach Treat</b> Mix of Peach, Pineapple and Orange Juice, served on Ice.	225



## Coolers

<b>Fresh Juice (Seasonal)</b> Freshly Squeezed Seasonal Fruit Juice.	175
<b>Masala Chhaach</b> Combination of Curd, Mint Leaves, Coriander, Green Chilli, Cumin Seeds & Black Pepper.	95
<b>Fresh Lime - Soda / Water Plain / Sweet / Salted</b> A chilled drink made with Lemon Juice, Sugar & Soda together.	95

## Aerated Beverages

<b>Aerated Beverages</b>	60
<b>Premium Mineral Water (1 Litre)</b>	99
<b>Regular Mineral Water (1 Litre)</b>	25
<b>Soda</b>	45
<b>Ginger Ale</b>	90
<b>Tonic Water</b>	90
<b>Redbull</b>	175





## Cocktails

### **LIIT**

650/750

Vodka, tequila, light rum, triple sec, gin and a splash of cola/red bull.

### **Sangria**

495

Red wine and chopped fruit, with tropical spices.

### **Martini**

325

Gin and vermouth, garnished with an olive or a lemon twist.

### **Sex on the Beach**

325

Vodka, peach schnapps, orange juice and cranberry juice.

### **Cuba Libre**

325

Cola, rum, and lime juice on ice.

### **Whisky Sour**

325

Mixed drink containing whiskey, lemon juice, sugar and optionally, a dash of egg white.

### **Tequila Sunrise**

325

Tequila, orange juice and grenadine syrup, and served unmixed in a tall glass.

### **Cosmopolitan**

325

Vodka, triple sec, cranberry juice, and freshly squeezed lime juice.

### **Mojito**

325

White rum, sugar, lime juice, soda water, and mint.

### **Pina Colada**

325

Rum, cream of coconut or coconut milk, and pineapple juice, usually served either blended or shaken with ice.

### **Agaaz Spl. Pina Colada (Served in Pineapple shell)**

425

Rum, cream of coconut or coconut milk, and pineapple juice, usually served either blended or shaken with ice.

### **Margarita**

325

Tequila, orange liqueur, and lime juice served with salt on the rim of the glass.

### **Bloody Mary**

325

Vodka, tomato juice, and other spices, including Worcestershire sauce, celery, olives, salt, black pepper, lemon juice, lime juice and/or celery salt.



## Shooters

<b>Jagerbomb</b> Try it and know better.	395
<b>B-52</b> You're not drunk if you can lie on the floor without holding on Cointreau / Kahlua / Baileys.	325
<b>Kamikaze</b> This shot is proof that God loves us and wants us to be happy Vodka, Cointreau and Lime Juice.	325
<b>BMW</b> It tempts you, it comforts you, it confuses you and can even turn on you when you least expect it Baileys, Malibu and Whisky.	325
<b>Absolute Legspread</b> The more you play with them, the harder they get... Absolut Vodka, Midori and Tobasco.	325
<b>Deadly Kiss</b> Deadly kiss makes the heart young again and wipes out the years. Tequila, Archers and Cream.	325
<b>Battery Acid</b> Drunkards speak the truth... Jack Daniels, Tequila and Tobasco.	325



## **Super Premium Scotch**

JW Blue Label	1095
Royal Salute	1095
Chivas Regal 18 yrs	450
Chivas Regal 15 yrs	375
Gold Label	375

## **Premium Scotch**

Double Black	295
Singleton 12 Yr.	275
Black Label	275
Chivas Regal 12 Yr.	275
Black Dog Triple Gold	225
Jameson	225
Teacher 50	225
100 Piper 12 Yrs	225
Ballantine Finest	195

## **Regular Scotch**

Black and White	175
Black Dog Centenary	175
Vat 69	175
Teacher Highland	175
100 Pipers 8 Yrs	175

## **Single Malt**

Glenfiddich 12 Yrs	375
Glenlivet 12 Yrs	375

## **Bourbon**

Jack Daniels	325
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## **Premium Whisky**

Antiquity Blue	150
Blenders Pride Reserve	150

## **Rum**

Old Monk	125
Bacardi White	125

## **Gin**

Beefeater	195
Blue Riband	95



## Vodka

Beluga	300
Grey Goose	295
Absolute Vodka	195
Smirnoff	125

## Tequila

Camino Silver	225
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## Liquor

Kahlua	225
Cointreau	375
Jagermeister	275
Bailey's Irish Cream	225
Triplesec	250

## Beer

Kingfisher Ultra 650 ml	390
Kingfisher Ultra 330 ml	250
Kingfisher Whitbeir 330 ml	250
Heineken 330 ml	250
Corona 330 ml	370
Bira White 330 ml	275
Bira Original Boom 330 ml	275
Budweiser 330 ml	250
Carling 650ml	325

## Breezer

Breezer	180
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## Wine

187ml/750ml

Jacob Creek Shiraz Cabernet (Served with Olives, Cheese, Pineapple)	650 / 2500
Jacob Creek Chardony (Served with Olives, Cheese, Pineapple)	650 / 2500
Matues Rose (Served with Olives, Cheese, Pineapple)	3000
Sula Shiraz Cabernet (Served with Olives, Cheese, Pineapple)	2500
Sula Zinfandel Rose (Served with Olives, Cheese, Pineapple)	2000
Sula Seko Rose Sparkling	2200
Jacob Creek Pinotnoir Sparkling	3500
Sula Brut Sparkling	3000





# AAGAAZ

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