



CHEF'S Table
Aqua Water Park

CATERING MENU

Modern Fusion & Authentic Indian Cuisine

Live Chaat Stations, Indo-Chinese Stations, Tandoor Stalls



CHEF'S Table Aqua Water Park

SILVER VEG (INR : 800 /PAX)

VEG SOUP	:	2
VEGETARIAN STARTER	:	2
VEGETARIAN ENTREES (MAIN COURSE)	:	2
BREADS	:	2
RICE SPECIALITIES	:	1
YOGURT (RAITA)	:	2
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	2
DESSERTS	:	2
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	3

SILVER NON VEG (INR : 900 /PAX)

VEG SOUP	:	1
NON VEG SOUP	:	1
VEGETARIAN STARTER	:	1
NON VEG STARTER	:	1
VEGETARIAN ENTREES (MAIN COURSE)	:	2
CHICKEN ENTREES (MAIN COURSE)	:	1
BREADS	:	2
RICE SPECIALITIES	:	1
YOGURT (RAITA)	:	2
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	2
DESSERTS	:	2
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	3

GOLD VEG (INR : 1000 /PAX)

VEG SOUP	:	2
VEGETARIAN STARTER	:	2
VEGETARIAN ENTREES (MAIN COURSE)	:	3
BIRYANI VEG	:	1
BREADS	:	3
RICE SPECIALITIES	:	1
YOGURT (RAITA)	:	3
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	3
DESSERTS	:	2
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	3

GOLD NON VEG (INR : 1200 /PAX)

VEG SOUP	:	1
NON VEG SOUP	:	1
VEGETARIAN STARTER	:	1
NON VEG STARTER	:	2
VEGETARIAN ENTREES (MAIN COURSE)	:	2
CHICKEN ENTREES (MAIN COURSE)	:	1
LAMB & GOAT ENTREES (MAIN COURSE)	:	1
BIRYANI NON VEG	:	1
BREADS	:	3
RICE SPECIALITIES	:	1
YOGURT (RAITA)	:	3
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	3
DESSERTS	:	2
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	3



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DIAMOND VEG (INR : 1 200 /PAX)

VEG SOUP	:	2
VEGETARIAN STARTER	:	3
VEGETARIAN ENTREES (MAIN COURSE)	:	3
BIRYANI VEG	:	1
BREADS	:	3
RICE SPECIALITIES	:	2
YOGURT (RAITA)	:	3
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	4
DESSERTS	:	3
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	4

DIAMOND NON VEG (INR : 1 400 /PAX)

VEG SOUP	:	1
NON VEG SOUP	:	2
VEGETARIAN STARTER	:	1
NON VEG STARTER	:	3
VEGETARIAN ENTREES (MAIN COURSE)	:	3
CHICKEN ENTREES (MAIN COURSE)	:	2
LAMB & GOAT ENTREES (MAIN COURSE)	:	1
SEA FOOD	:	1
BIRYANI NON VEG	:	1
BREADS	:	3
RICE SPECIALITIES	:	2
YOGURT (RAITA)	:	3
SALAD	:	3
CONDIMENTS (SAUCE)	:	COMPLIMENTRY
BEVERAGES	:	4
DESSERTS	:	3
DESSERT LAUNGE	:	ON DEMAND
WEDDING CAKES	:	ON DEMAND
LIVE STATION	:	4





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VEGETARIAN STARTERS

- V* Aam Palak Chaat**
Fried baby spinach with diced mango, onion, cilantro, and mixed sauces
- V* Bhel Puri in Cones**
Street-style bhel puri served in bamboo cones
- V Pani Puri/Gol Gappa**
Mini puris - chick peas, chutneys, spiced tamarind water
- V Aloo Tikki**
Potato patty made with spiced peas
- V Assorted Vegetable Pakora**
Battered and fried onions and vegetables
- Gobhi Manchurian**
Battered and fried cauliflower in spicy Asian sauce
- Paneer Shashlik**
Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers
- V* Samosa Chaat**
Samosa , onions, yogurt, cilantro, and tamarind chutney
- Paneer Pakora**
Battered and fried paneer in authentic Indian spices
- V* Papdi Chaat**
Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce
- Vegetable Manchurian**
Battered and fried vegetables in spicy Asian sauce
- V Vegetable Kabobs**
Marinated and grilled vegetables served on skewers
- V Samosa**
Crisp turnovers stuffed with potatoes & green peas
- V Hariyali Tikki**
Potato and spinach patty

NON-VEGETARIAN STARTERS

- GF Chicken Reshmi Kabob**
Ground, spiced chicken cooked in the tandoor (clay oven)
- GF Chicken Tikka Kabob**
Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)
- GF Murgh Malai Kabob**
Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)
- GF Murgh Aachari Tikka**
Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)
- Chicken 65**
Southern-style orange chicken battered, fried, and sauteed with mustard seeds and curry leaves
- Chicken Pakora**
Battered chicken fritters
- Chicken Manchurian**
Ground chicken dumplings in spicy Asian sauce
- Chili Chicken**
Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce
- GF Lamb Shami Kabob**
Small patty of minced lamb, ground chickpeas and spices
- GF Lamb Seekh Kabob**
Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)



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VEGETARIAN ENTRÉES

- V Aloo Gobhi Matar**
Cauliflower and potatoes cooked with spices
- V Aloo Methi**
Potatoes cooked with fenugreek leaves
- GF Dum Alu Kashmiri**
Baby potatoes cooked in yogurt gravy and spices
- V Aloo Baingan**
Potatoes and eggplant cooked in traditional spices
- V Aloo Bhindi**
Potatoes and okra cooked in traditional spices
- V* Aloo Chana**
Potato and chickpeas cooked in butter, herbs, and spices
- V Bhindi Masala**
Okra cooked with onions and spices
- V Tawa Bhindi**
Long cut okra presented on tawa
- GF Palak Paneer**
Spinach with Indian cheese
- V Baby Corn & Palak**
Spinach with baby corn
- GF Matar Paneer**
Green peas cooked in a curry with Indian cheese
- GF Shaam Savera****
Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce
- GF Kadhai Paneer**
Paneer cooked in an Indian wok with cubed onions and peppers
- GF Paneer Tikka Masala**
Paneer in tomato and onion based sauce
- GF Shahi Paneer**
Paneer with our special cashew nut seasoning in a rich tomato-based sauce (Kashmir Style)
- GF Paneer Makhani**
Paneer cubes in savory, creamy tomato-based sauce
- Paneer Pasanda****
Mini triangular paneer sandwiches with a spicy stuffing served in a rich, mango-based sauce
- V Kadhai Mushroom**
Mushroom sauteed with cubed onion and peppers
- GF Mushroom Matar**
Green peas and mushroom cooked in a tomato sauce
- V Mushroom Saag**
Spinach with sauteed mushrooms
- V Makai Kumbh Masala**
Mushroom and corn sautéed in a spicy tangy onion masala mix
- Malai Kofta**
Croquettes of potatoes and fresh cheese simmered in a light creamy sauce
- Tawa Vegetables**
Baby eggplant, okra fry, and masala fries
- GF Chana Dal Saag**
Lentils in creamy spinach
- GF Dal Tadka**
Yellow Lentils simmered with spices
- GF Dal Makhani**
Lentils and beans gently simmered with tangy spices along with butter and cream
- V Masala Baby Eggplant**
Baby eggplants cooked with herbs and spices
- V* Baingan Bhartha**
Eggplant with onions & tomatoes
- Kadhi Pakora**
Fritters cooked in yogurt sauce
- V Chana Masala**
White chickpea curry
- V Vegetable Jalfrezi**
Juliened vegetables cooked with spices
- GF Navratan Korma**
Garden fresh vegetables cooked in creamy sauce
- Hakka Noodles**
Noodles stir-fried with vegetables
- Chili Paneer**
Paneer cooked with bell peppers in a sweet and spicy gravy
- Gobhi Manchurian**
Battered and fried cauliflower in spicy Manchurian gravy



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CHICKEN ENTREES

- GF Murgh Tikka Masala**
Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce
- GF Butter Chicken**
Grilled boneless chicken cooked in a rich cream tomato-based sauce
- GF Chicken Vindaloo**
Boneless chicken cooked with potatoes
- GF Chicken Saag**
Boneless chicken cooked with fresh spinach and mustard leaves
- GF Chicken Curry**
Boneless chicken cooked in homestyle curry
- GF Chicken Korma**
Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices
- GF Chicken Dopiazza**
Boneless chicken curry sauteed with onions
- GF Murgh Lababdar**
Boneless chicken with fenugreek leaves and Indian spices
- GF Punjabi Dhaba Murgh**
Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style
- GF Kadhai Chicken**
Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers
- GF Palak Chicken**
Chicken cooked with spinach
- GF Mango Chicken**
Chicken cooked in mango-based sauce
- GF Nilgiri Chicken**
Chicken cooked in a green curry flavored with coriander, mint, and coconut cream
- GF Kerelan Chicken Malabar**
Chicken cooked with spicy gravy and coconut cream
- Chili Chicken**
Tender chunks of chicken cooked with bell peppers in spicy Asian sauce





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LAMB & GOAT ENTREES



Goat Curry

Goat meat cooked in a spicy curry

Nilgiri Gosht

Goat meat cooked in a green curry, flavored with coriander and coconut cream

Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

Lamb Curry

Boneless lamb cooked in spicy curry

Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

Lamb Korma

Lamb cooked with mild spices in a creamy sauce

Kadhai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

Lamb Seekh Kabab Masala

Minced lamb kabob with Indian spices

Lamb Dopiaza

Boneless lamb curry with sauteed onions

Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices



SEAFOOD



Goan Fish Curry

Pan fried fish cooked in tangy and spicy curry

Kerelan Shrimp Malabar

Shrimp cooked in a creamy coconut aromatic sauce

Bhagari Shrimp Curry

Shrimp cooked in Indian style curry

Shrimp Dopiaza

Shrimp curry sauteed with onions and tomatoes



Image credit: istockphoto.com/Manu_Bahuguna



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BIRYANIS



V* Vegetable Biryani

Baked casserole of basmati rice with veggies

Chicken Biryani

Baked casserole of basmati rice and chicken

Goat Biryani

Baked casserole of basmati rice and goat

Lamb Biryani

Baked casserole of basmati rice and lamb

Lamb Sheekh Kabob Biryani

Baked casserole of basmati rice and lamb kabob

Shrimp Biryani

Baked casserole of basmati rice and shrimp

BREADS

Tandoori Naan

Garlic Naan

Onion Kulcha

Paneer Kulcha

V **Wheat Roti**

V* **Plain Paratha**

V* **Stuffed Paratha**

V* **Puri**

Bhatura

RICE SPECIALTIES **V** **GF**

Jeera Pulao

Basmati rice cooked with cumin seeds

Peas Pulao

Basmati rice cooked with carrots and green peas

Tamarind Rice

Tangy rice cooked with tamarind and peanuts

Lemon Rice

Tangy rice cooked with lemon and cashew nuts

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YOGURT

- Boondi Raita
- GF Cucumber Raita
- Dahi Bhalla
- GF Mint Raita
- GF Pineapple Raita

SALAD GF V

- Garden Fresh Green Salad
- Onion Chili Salad
- Kachumbar Salad
- Mango Chickpea Salad

CONDIMENTS

- Mint Sauce
- Pickles
- Tamarind Sauce
- Hot Sauce
- Mango Chutney
- Chutneys

BEVERAGES

- Masala Chai (Tea)
- Madras Coffee
- Paan
- Mango Lassi

DESSERTS

- Fruit Custard
- Gajar Halwa
- Gulab Jamun
- Sooji Halwa
- Kheer (Rice Pudding)
- Sevian (Vermicelli)
- Mung Dal Halwa
- Kulfi with Falooda
- Shahi Tukri
- Ras Malai

DESSERT LOUNGE**

- Chocolate Mousse Cups, Chocolate Tulips*
- Cappuccino Chocolate Cups*
- Mini Eclairs, Cannolis, Petit Fours*
- Fruit Tarts, Gajar Halwa Tarts*
- Chocolate Fountain*

WEDDING CAKES

Soft, moist, delicious wedding cakes available in over 20 flavors including Mango, Pistachio, Cassata, Mixed Fruit, Black Forest, Chocolate and more.

CHEF'S Table

LIVE STATIONS

CHAATS

Aam Palak
Papdi Chaat
Bhel Puri
Samosa Chaat
Pani Puri
Dahi Batata Puri
Alu Tikki Chaat

DOSAS

Alu Masala Dosa
Paneer Masala Dosa

INDO-CHINESE

Gobhi Manchurian
Chili Chicken
Vegetable Manchurian
Chili Paneer
Hakka Noodles

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