



Water Edge Menu



All Day Dinning

Time 11:00 Hrs to 22:30 Hrs

Munchies & Salad

Garden Green Salad	220
Insalata Mista Classic Italian Garden-fresh Mixed Salad With Seasonal Greens, Tomatoes, Cucumbers, And Olives Tossed In A Light Vinaigrette And Balsamic Reduction	279
Veg Caesar Salad Crisp iceberg lettuce served with caesar dressing, parmesan cheese, served with roasted garlic bread	279
Greek Salad Cube cucumber, tomato, onion, red bell pepper and feta cheese with olive herbs dressing	289
Healthy Quinoa Salad Chopped bell papers, zucchini, quinoa with citrus lemon dressing	289
Masala Papad (Roasted / Fry)	159
Choice of Raita Veg / Boondi / Pineapple	179
Sev Papdi Chaat	220
Masala Peanut	220
Aloo Chaat	220
Peri Peri Fries	229
Roasted Garlic Bread	229
Cheesy Candian Fries	259
Cheese Chilli Toast	259
Cheese Garlic Bread	259
Peri Peri Onions Rings	279
Cheese Chery Pineapple	289

Kindly inform if you are allergic to any ingredients.
Govt. taxes and levies additional. | Jain food available.

Sandwich & Burger

Veg Sandwich (Plain / Toasted / Grilled) 299

Layer of cucumber and tomato between the breads with choice of preparation

Classic Veg Club Sandwich 349

Assortment of veggies & coleslaw in toasted bread

Peri Peri Cheesy Sandwich 349

Spicy western peri peri flavoured cottage cheese mixture spread in the breads & grilled to perfection

Mumbai Masalawich 349

The all time sandwich found on the streets of Mumbai, potato filling with cucumber, onion, beetroot and capsicum

Classic Veg Burger 349

Vegetarian pattie on a bed of lettuce, tomato and cheese

Paneer Saag Burger 349

Punjabi flavour infused cottage cheese & spinach pattie between the half bun

(All sandwiches with wafers & burgers served with french fries)

Lunch & Dinner

Time 12:30 to 1500 Hrs & 19:30 to 22:30 Hrs

Soup

Veg Manchow Soup 229

Veg Manchow Soup with stir-fried vegetables, thick, served with crispy noodles

Tomato Herb Basil Soup / Cream of Tomato Soup 239

Silky smooth tomato soup enriched with fresh cream or aromatic herbs and basil

Pomodoro Ministroni Soup 249

Hearty Italian vegetable soup simmered with tomatoes, beans, veg, and pasta





Roasted Broccoli Almond Soup 279

Nutty roasted broccoli blended with toasted almonds for a creamy, wholesome soup.

Burmese Khow Suey 279

Creamy coconut broth with aromatic Asian herbs

Classic Hot N Sour 279

Shredded Asian greens and shitake mushrooms

Thai Tom Kha Soup 279

Thailand's significant coconut and Thai herbs infused creamy veg soup

Sweet Corn 279

Classic cream-style sweet corn soup

Classic Lemon Chilly & Lemon Grass Clear Soup 279

The Vegetable Clear Soup with Lemon Grass & with all vegetables, and the rich flavour from the lemon grass.

Tom Yom Soup 289

Spicy and sour broth infused with galangal and kafir lime

Starters

Western

Pale Di Potatoes 279

Crispy potato skin, deep fried and tossed with secret spiced, served along with garlic mayo dip.

Assorted Crostini 329

Crisp Italian bread topped with mix bell peppers, sautéed mushrooms, olive tapenade, and cheesy garlic bread

Loaded Nachos 329

Nachos chips topped with tomato salsa, sour cream & jalapeno- a Mexican delicacy.

Cocktail Tacos 329

Bite-sized, flavourful tacos filled with savoury ingredients, perfect for Mexican cravings

Cottage Cheese Popcorn 389

Deep fried cottage cheese dumplings sprinkled with paprika and peri peri seasonings

Grilled Cottage Cheese Quasadillas 389

Crispy tortillas filled with spiced cottage cheese and veggies, grilled to golden perfection.

Pesto Pull Up Bun 449

A mouth-watering blend of basil, garlic, and parmesan, all wrapped in soft, fluffy bread, pulled apart, and dipped in red bell pepper dip.

Indian

Muglai Paneer Tikka 429

Cottage cheese marinated in hung curd and cheese, cashew nuts, mixed with Indian spices, and strung into skewer sticks, cooked in a wood-fired tandoor.

Khathi Roll 429

(Paneer + Vegetable + Soya Chap)

Paneer Tikka Of Your Choice 429

(Lalmirch, Basilico, Hariyali, Ajwaini, Malai Kali Mirch)

Tandoori Bharwan Khumb 429

Marinated stuffed mushroom cooked to perfection

Chote Bhutte Or Mutter Ke Shami 429

Baby corn and peas patties stuffed with cheese and cooked on a tawa

Cheese Chilli Sheek Kabab 449

Minced paneer, cheese and chop chilli mixed with aromatic spices, shaped onto skewers, and grilled to a smoky, crispy finish

Aria Signature Tandoori Soya Chaap 449

Spicy marinated tandoori soya chap (Malai, Basilico, Pahadi, Ajwani, Red Masala, Yellow Masala)

Malai Broccoli 449

Charcoal oven roasted broccoli marinated with cream, kasundi mustard, cheese and spice





Pan Asian

Veg Manchurian Dry 345

Deep-fried veggie balls, tossed in Manchurian gravy

Veg Spring Roll 345

Assorted julienne veggies cooked in medium spicy Asian spices wrapped in spring roll sheet and deep fried

Schezwan Drumsticks 345

Veg lollypop in Schezwan sauce

Malay Penang Cottage Cheese 415

Originating from the foodie place of Malaysia, "Penang", and the succulent & peppery cottage cheese cooked to perfection

Crispy Paneer Shake Shake 495

Classic favorite starter served with spicy burnt chili coriander sauce

Sweet Corn Tempura 495

Oriental style corn tempura salt & pepper style

Pizza

Italian Street 455

Thin-crust pizza topped with classic pizza sauce, olive, onion, and bell peppers

Farmhouse Rustic 455

Pizza topped with exotic veg like zucchini, bell peppers, onions and pesto sauce

Margarita 455

The queen of pizza, classic tomato sauce and mozzarella cheese

BBQ Smoke House 455

Exotic veg tossed in BBQ sauce and topped with thin crust pizza along with mozzarella cheese

Cottage Cheese Pesto 489

Grilled tandoori cottage cheese topped with thin-crust pizza and pesto-marinara sauce

Mains

Pasta and Western

Spaghetti Aglio Oglio Peperoncino 425

Spaghetti Aglio Olio Peperoncino is classic Italian pasta made with garlic, olive oil, and chili flakes, offering bold flavour in a simple, elegant dish

Penne Del Barone 425

Penne, sautéed vegetables simmered in a velvety cream-based pink sauce, and typically finished with Parmesan and aromatic herbs

Macaroni Al Forno 425

Baked Italian pasta dish made with macaroni, creamy béchamel, and melted cheese, layered and oven-baked to golden perfection.

Spaghetti A La Putanesca 455

Classic putanesca sauce prepared with tomato, olives and capers served along with spaghetti pasta

Penne Alfredo 455

Penne pasta tossed in Alfredo sauce

Verdure Saltate E Ricotta 479

Sautéed vegetables with cottage cheese tossed herbs, chili flakes and oregano in Italian Way

Fusili Basil Sauce 479

Fusilli pasta tossed in basil pesto sauce

Sundried Tomato Risotto 479

Creamy, flavourful Italian rice dish infused with tangy sundried tomatoes, garlic, herbs, and Parmesan cheese

Broccoli Curried Risotto 479

Creamy fusion dish combining Italian risotto with aromatic curry spices and tender broccoli for a flavourful twist





Mains

Indian

Pav Bhaji 4 Pcs Pav) Potato, green pea, veg, soft roll	345
Tandoori Soya Chap Masala Soya chaap masala has delectable gravy with aromatics, whole spices, and tender chunks of soya chaap	415
Veg Peshawari Vegetables cooked in cashew nut gravy on a slow flame to a golden brown colour	415
Subz Makhanwala Mix vegetables cooked in traditional makhani gravy	415
Bhendi Masala Home-style cooked ladyfingers with onion, tomato masala	425
Subz Kolhapuri Spicy mixed vegetables preparation cooked in an onion and tomato masala gravy	445
Nizami Handi Seasonal vegetable simmered in tomato and cashew gravy	445
Kofta Baramati Masala Vegetable koftas cooked in spicy black gravy	455
Lassoni Makai Palak American corn cooked in spinach cashew nut gravy tempered with garlic	455
Panner Tikka Masala Succulent morsels of clay oven-cooked cottage cheese with capsicum in tomato based gravy	459
Paneer Methi Lababdar Chunks of cottage cheese cooked with fenugreek leaves, tempered garlic, onion cashewnut-based gravy	459
Paneer Angara Masala Spicy cottage cheese preparation	459
Paneer Kadhai A combination of mix veggies or paneer, with onion & bell pappers coated with tomato gravy & kadhai masala	459

Shahi Malai Kofta 495
Minced cottage cheese dumplings stuffed with dry fruits and simmered in cashew gravy

Pan Asian

Malay Penang 445
(Cottage Cheese/ Vegetable / Mushroom)
Originating from the food place of Malaysia, Penang, the succulent & cottage cheese cooked to perfection

Kung Pao Cottage Cheese 445
Being stir-fried or sometimes deep-fried, served in a spicy hot sauce, usually with peanuts

Hunan Paneer 445
Cottage Cheese flavoured with honey, sherry, soy sauce and Chinese bean sauce, along with fresh ginger, garlic and scallions

Stir Fry Exotic Veg In Choice Of Sauce 445
Black pepper / hot garlic / black bean

Thai Red/ Green Curry 549
Traditional Thai curry accompanied by a portion of steamed rice

Sizzlers

Hunan Manchurian Madness 699
Fried rice or hakka noodles, 4 Manchurian balls, Veggies, fries, Manchurian/Hot garlic sauce

Shanghai Street Platter 699
Schezwan Rice or Noodles, Dragon Paneer Chilly, fries, Manchurian Gravy/Schezwan Sauce

Rice and Noodles

Wok Tossed Noodle 360
Hakka / Schezwan / Singapore / Burnt Garlic

Khao Pad Kaprao 360
Classic Thai veg fried rice

Wok Fried Rice 370
Veg / Schezwan / Singapore / Burnt





Chow Fun 390

Staple Cantonese flat noodles with baby corn, broccoli and mushroom in oyster black bean sauce

Po Chai Fan 390

Stir fry rice with bamboo shoot and mushroom in coriander sauce

Khao Pad Thai Noodles 495

Rice sticky noodles tossed in special Thai red sauce with Thai vegetables

Indian Breads

Tandoori Roti / Missi Roti 99

Tawa Phulka 99

(Two pcs of phulka plain or butter)

Paratha 120

Lachcha / Pudina / Chilli Paratha

Plain / Garlic / Butter 120

Plain Kulcha 120

Wheat Flour Tawa Paratha 135

(One Pcs Each)

Refined Flour Tandoori Kulcha 135

Potato/Onion/Mix Veg /Paneer

Roti Ke Tokri 345

An array of Indian breads in a single basket, it consists of nan, roti, missi roti, lacha paratha, each one

Basmati Ka Khajana

Steamed Rice 210

Jeera Rice 245

Dal Khichdi 270

Veg Dum Biryani 425

Paneer Makhani Biryani 455

Dal

Dal Fry 259

Dal Tadka 259

Dal Makhani 329

Kids Menu

French Fries	229
Potato Smileys	259
Corn Nuggets	279
Mac N Cheese	289
Mini Cheese Pizza	349
Brownie With Hot Chocolate Sauce	399

Desserts

Choice Of Ice Cream	239
Gulab Jamun	289
Chef Choice Pastry	299
Rasmalai	299
Moong Dal Halwa	329
Sizzling Brownie	359
Caramel Panacotta	380
Mango Cheese Cake (Sugar free)	425

Beverages

Packaged Drinking Water (1 Liter)	105
Choice Of Tea	159
Choice Of Coffee	179
Hot Milk	179
Buttermilk (Masala / Plain)	199
Hot Chocolate	199
Aerated Drinks	229
Diet Aerated Drinks	229
Milk Shakes (Vanila/Mango/Chocolate)	239
Chocolate Almond Banana Smoothie	239
Cold Coffee	239
Energy Drinks	279





PLEASE NOTE:

Dishes order will not be cancelled or replaced
All items are prepared in refined oil
Credit card are accepted
Rates are subject to change without notice
Terms & conditions apply
Government tax as applicable

DISCLAIMER

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Thank You

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