



Dear Precious Guest  
Namaste

It Gives us immense Pleasure in welcoming you to at the Aquila Hotel & Conventions by The Nexus Patna

Aquila Hotel & Conventions by The Nexus that provides a stylish, cheerful and luxurious

experience its guest. We aim to significantly raise the bar on the quality of service through unmatched efficiencies in our processes and system at an attractive for an excellence quality product.

The "LA-Flavor" is a fine dining restaurant aimed at providing exclusive world dining experience where every little detail has been looked into. the ambient dim lights and the music you hear have been specially selected to enhance the dining experience.

Work hard and play hard approach is an integral part of our culture, witch revitalizes the customers so that they can get back fresh to work. Style without pretense and facilitation with warmth are the key

We have an array of service that would suit your needs.

CONCIERGE DESK- A one- point contact to fulfil your requirements.

DESIGNER ROOMS- Well-appointed rooms are available for accommodation

LA-Flavor - An in house fine dining restaurant is located on the 3rd floor and offers wide selection of world cuisine.

OPULENCE & PEARL BANQUETS - The large Grand Hall is also available which can host up to 350 people.

BOARD ROOM - The Board room has a capacity to accommodate 10 people and is best suited to host private meetings.

TAXI ON CALL : Taxi is available at additional Charges.

In case you have any special requirement, please do not hesitate to contact us and we will endeavor to make your experience as comfortable and memorable as possible.

Bon Apetite!

## SHURUAAT

### Choice of Chaach

Yoghurt, Cumin Powder, Coriander Leaf, Mint

125.00

### Jaljeera

125.00

### Masala Mint Cooler

Refreshing Sweet and Lemon any mint flavoured drink topped with sparkling soda

150.00



**DID YOU  
KNOW?**

Bacteria in buttermilk  
benefits to boost your  
immune system.

**GST Extra**

## MOCKTAILS

### Orange Blossom

An orange Juice based drink with a mix of vanilla ice cream and coconut milk

180.00

### Planters Punch

A blend of orange, grenadine and pineapple

180.00

### Virgin Mojito

An all time classic mix of fresh mint and lime in soda

180.00

### Frozen Daiquiri

Crushed ice, lime juice and grenadine syrup

180.00

### Setting Sun

Orange Juice, grenadine Syrup & soda

150.00

### Summer Hammer

Litchi juice, strawberry crush fresh cream & soda

180.00

### Cocobana

Fresh banana, coconut milk, vanilla ice cream & sugar syrup

180.00

### Blue Sea

Blue curacao syrup, lemon juice with lemonade

180.00



**GST Extra**



## BREAKFAST

(7:30 am to 10 am)

### Continental Breakfast

(4pcs butter toast and fruits served with coffee or tea)

300.00

### American Breakfast

(4pcs butter toast, cornflakes with milk, 2pcs eggs to order, fruits and tea or coffee)

400.00

### Corn Flakes

(Served with hot/cold milk.)

165.00

### Eggs to Order

(Fried, boiled, scrambled, poached or omelet served with 4pcs toast)

200.00

### Paratha

(Whole wheat bread griddled and filled with choice of potatoes  
cauliflower cottage cheese and served with yoghurt and pickle.)

200.00

### Poori Bhaji

(Mildly spiced potatoes curry served with fried puffed Indian bread.)

175.00

## SANDWICHES & FRIED

VEG SANDWICH (PLAIN/GRILLED)

150.00/180.00

CHEESE SANDWICH (PLAIN/GRILLED)

170.00/200.00

CHICKEN SANDWICH (PLAIN/GRILLED)

200.00/230.00

CLUB SANDWICH (VEG/CHICKEN)

220.00/280.00

FRENCH FRIES

150.00



**GST Extra**





# SOUTH INDIAN

(7:30 am to 10:30 am)



Idly & Vada (2 + 1 Pcs)	180.00
Idly Fried (2pc)	150.00
Plain Dosa	150.00
Masala Dosa	200.00
Butter Masala Dosa	220.00
Rava Plain Dosa	200.00
Rava Masala Dosa	220.00
Uttapam	180.00
(Make your own Uttapam Onion/ Masala/ Paneer/ Tomato/Mix)	

**DID YOU  
KNOW?**

Apart from being the main ingredient of south indian cuisine, curry leaves are believed to have cancer fighting properties, and also helps protect the liver!

**GST Extra**

## SHORBA (Soup)

**Tomato Dhania Shorba/ Murgh Dhania Shorba**  
Especially for tomato soup lovers basil adds a healthy herbal flavour.

180.00/210.00

**Murgh Badami Shorba**

A deftly spiced consomme of almonds and free range chicken.

210.00

**Manchow Soup (Veg/Chicken)**

Soup consisting marination with soya sauce tomato sauce & exotic oriental spices and served with fried noodles.

180.00/210.00

**Tom Yum Soup Veg/Non.Veg.**

Hot'n' sour soup (Veg/chicken)

A thin soul of stock of veg/lambs flavored with coriander & Indian spices.

180.00/210.00

**Sweet Corn Soup (Veg/Chicken)**

A Chinese based soup prepared with golden corn.

180.00/210.00

**Cream of Tomato Soup**

A tangy soup of spice-tinged tomatoes and freshly & rich cream, serve with croutons'

180.00

**Cream of Mushroom Soup**

Lots of fresh mushroom, shallots, Garlic, vegetable stock, cream and black pepper

200.00

**Cream of Chicken Soup**

Combination of stock, chicken, onion, celery and leek

210.00



**DID YOU  
KNOW?**

Shorba means gravy,  
which is more of a soupy  
consistency, served with Roti or  
origination of Turkey



VEG



NON-VEG

**GST Extra**

## DAHI/ YOGURT AND SALAD

Fresh Green Salad {fresh garden vegetable salad}	175.00
Sprouted Gram Salad	165.00
Russian Salad Veg/Chicken (small chunks of carrot, potatoes, peas, slice gherkins, light mayonnaise, chopped parsely.)	175.00/225.00
Chicken Caesar Salad	225.00
Corn, Cottage Cheese & Pepper Salad	225.00
Raita of your Choice/Yoghurt (Boondi, Pineapple, cucumber, mint)	150.00
Lassi (Sweet /Salted)	150.00



### TIPS & TRICKS

- If you want your yogurt firm and thick, Place a Small Slit green Chilli in Warm milk while setting it.
- If the Yogurt has not set well place the bowl of yogurt in a bowl of warm water and it will set within fifteen minutes.
- If you are making an apple and banana fruit salad, add a pinch of crushed mustard seeds. It will prevent the fruits from turning black and also help retain their flavour.

**GST Extra**



## KEBABS

### Maansahaari Non- Vegetarian

<b>Tandoori Chicken (Half/Full)</b> The 'King of Kabab' and the best known delicacy from the sub-continent	335.00/600.00
<b>Murgh Kali Mirch</b> Cottage Cheese marinated with cashew, curd, ginger garlic served with salad and mint chutney.	400.00
<b>Bharwan Tangdi Kabab</b> Stuffed chicken legs with minced chicken marinated with white masala and chargrilled in the tandoor	440.00
<b>Tandoori Afghani Kebab</b> Chicken breast stuffed with cheese and Indian spices marinated with white masala and chargrilled in the tandoor	440.00
<b>Stuffed Chicken Breast</b> Chicken breast stuffed with cheese and Indian Spices marinated with white masala and chargrilled in the tandoor	440.00
<b>Cheesy Chicken Rolls Kebab</b> Cheese stuffed chicken rolls spiced with Indian red spices and chargrilled in the tandoor	440.00
<b>Chicken Tikka</b> Boneless chunks of chicken with a choice of red, green, white, methi, pudina, pepper or garlic marination	400.00
<b>Chicken Sheekh Kebab</b> Minced chicken, onion, capsicum, tomato and indian spices and cook in clayoven	450.00
<b>Chicken Reshmi Kebab</b> Chicken marinated in cashew paste and egg coated, roasted in the tandoor	420.00
<b>Tandoori Chicken Lollipop</b> Chicken wings roasted in the tandoor with red indian spices.	420.00
<b>Murg Hariyali Tikka</b> Diced chicken tikka rubbed with paste of blended coriander, mint and magic masala.	400.00
<b>Tandoori Non Veg Platter (Sizzling)</b> Assorted Kebabs Served on Sizzling Platter	600.00



**GST Extra**

## MUTTON

Seekh Kabab 525.00

### Mutton Boti Kabab

Succulent lamb pieces marinated in yoghurt and spices and basted in tandoor till crisp, an exotic kebab from peshawar

525.00

Mutton all Preparations apart above is 565.00

## FISH

### Ajwain Fish Tikka

Fish marinated in ajwain, red indian masala and cooked in the tandoor

465.00

### Achari Fish Tikka

Boonless fish marinated in methi and Indian spices roasted in the tandoor

465.00

### Amritsari Fried Fish

Degi mirch spiced slices of fish coated with gram flour and deep fried. An irresistible delicacy from punjab

465.00

Tandoori Prawn (6Pc) 725.00



**GST Extra**

# KEBABS

## Pashtooni Jashn Vegetarian

### Paneer Tikka

Cottage Cheese spiced with home pounded red chilli power and served with salad and mint chutney.

350.00

### Reshmi Paneer Tikka

Cottage Cheese marinated with cashew, curd, ginger garlic served with salad and mint chutney.

375.00

### Haryali Panreer Tikka

Cottage Cheese marinated with green Indian spices, served with salad and mint chutney.

350.00

### Methi Paneer Tikka

Cottage Cheese marinated with methi, served with salad and mint chutney.

350.00

### Malai Paneer Tikka

Cottage Cheese with indian white masala, served with salad and mint chutney.

375.00

### Bharwan Aloo kabab

Whole potatoes spiced with indian red masala stuffed with cottage cheese, cheese served with mint chutney and salad

310.00



**DID YOU  
KNOW?**

Temperatures in the  
tandoor can rise upto 480°C

**GST Extra**



### Tandoori Gobhi

cauliflower marinated with red indian spices served with salad and mint chutney

310.00

### Vegetable Sheekh Kabab

A colorful combination of seasonal minced vegetable blended with indian spices skewered and char broiled a specialty from awadh.

355.00

### Hara Bhara Kebab

minced vegetables spices with pudina, palak, and char grilled, Served with salad and mint chutney.

325.00

### Dahi ke Kebab

An awadhi dish made with hung curd having light spices

355.00

### Kurkure Paneer

Indian cottage cheese stuffed with cheese, green chillies, coriander, cashew nut and crisp fried.

355.00

### Paneer Pakoda

An all time snack for the paneer lovers  
A anytimes snack made with cottage cheese and gram flour

300.00

### Sizzling Tandoori Veg Platter

Assorted tandoori vegetable served on sizzling platter.

525.00

### Tandoori Mushroom

Butter Mushroom marinated in red spices and cooked in tandoor.

400.00



**GST Extra**

# HANDI, CURRIES, KADAI & STIR-FRY

## Indian Non-Vegetarian

### Chicken

#### Chicken Butter Masala

A butter chicken curry cooked with tangy tomatoes and cream.

455.00

#### Chicken Do pyaza

A delicious indian recipe served as a curries, marinated chicken is cooked in rich indian spices.

435.00

#### Balti Chicken

Tboneless chicken breast, blend of tomato puree, yoghurt, garam masala, chilli power, garlic, mango chutney

435.00

#### Kadai Chicken

The spices & yummy north indian recipe tastes juicy with distinct flavour of bell pepper (capsicum)

435.00

#### Chicken Kali Mirch Masala

A marinated chicken recipe with distinctive flavors of black pepper corns and curry leaves.

455.00

#### Chicken Rizala

Chicken in yoghurt, coconut, cream and cashew nut paste, finished with silver leaf.

455.00

#### Chicken Korma

Chicken korma recipe is a muglai specially. chicken korma curry has pieces of boneless chicken cooked with almond sauce and garnished with roasted almonds.

435.00

#### Chicken Tikka Masala

Chicken tikka masala recipe has grilled chicken pieces in tomato puree sauteed with onions and garnished with green coriander.

455.00

#### Chicken Achari

Chicken cooked with onion seeds, fennel and fenugreek seeds.

455.00

#### Murg Saagwala

Lightly fried chicken cooked with spinach indian masala.

435.00



**DID YOU  
KNOW?**

Our very famous chicken tikka masala, is claimed to have discovered in glassgow, scotland!

**GST Extra**

## MUTTON

### Mutton Rogan Josh

mutton curry with flavors of fennel, ginger and marked by the striking red hue, it is indeed a celebration of all senses

625.00

### Lal Maas

rajasthani style mutton flavours of tomato, bay leaves, black paper, red chilli power, cardamom black, turmeric, power and curd

625.00

### Bhuna Gosht

Tender pieces of baby lamb cooked in and thick brown gravy of onion, ginger garlic, paste and rich spices

650.00

### Mutton Rara Masala

mutton cooked in brown gravy consisting of mutton keema

650.00

### Mutton Achaari

Mutton, yoghurt, kalvanji, onions, haldi, white zeera, red chilli powder, fresh dhanias for garnishing

625.00

### Mutton Saagwala

625.00

### Mutton Nargisi Kofta

Boiled egg coated with minced mutton and deep fried and served with curry of coriander leaves, haldi powder, onion, garam masala, garlic, tomatoes, ginger, chilli powder.

650.00

### Keema Mutter

Minced mutton cooked with peas.

650.00

### Mutton Dehati

Home style cooked mutton curry

650.00

## FISH

### Machhi Sarso Wali

A fish curry from karachi cooked in mustard oil & onion gravy with a flavor of fresh mint.

525.00

### Goan Fish Curry

A typical goan dish, filled of fish blended with tamarind paste, curry leaves & coconut milk.

525.00

### Jhinga Malai Curry

Succulent prawns cooked delicately with onion tomato in a mild coconut base gravy

725.00



**GST Extra**



# HANDI, CURRIES, KADAI & STIR-FRY

## Vegetarian

<b>Paneer Butter Masala</b> Paneer in cashew nut enriched sweet and spicy tomato sauce	395.00
<b>Kadai Paneer</b> This spicy & yummy north indian recipe tastes juicy with distinct flavour of bell peppers (Capsicum & onions flaks.)	395.00
<b>Paneer Birbali Pasanda</b> Triangles of cottage cheese stuffed with garlic mint. simmered in a yoghurt and nutty gravy	395.00
<b>Paneer Tikka Masala</b> The gravy is made with onions, tomato puree, yogurt and cream.	395.00
<b>Malai Kofta</b> Mashed potatoes- veggies, grated paneer in cashew white gravy.	395.00
<b>Methi Malai Mutter</b> the methi/fenugreek and peas. cream onions and cashews. plus not at all spicy.	345.00
<b>Palak Paneer</b> Paneer is basically cottage cheese cubes cooked in a smooth spinach curry garnish a few teaspoons of cream or butter of garlic julienned	395.00
<b>Paneer Do Pyaza</b> combination of english vegetables cooked on onion tomato gravy with roasted cumin and fenugreek.	395.00
<b>Aloo Gobi Masala</b> A spicy indian curry, flavorful semi dry gravy with potatoes, cauliflower.	285.00
<b>Bhindi Kurkure</b> (Shredded masala okhra, fried crisp).	285.00



**DID YOU  
KNOW?**

Staple ingredients of Indian cuisine like Potato, Tomato and chilli, Don't have Indian origin. They were bought to India by the Portugese.

**GST Extra**

### Corn Chatkara Palak

Tender corn niblets in spinach, garlic and butter.

335.00

### Tawa Special

A medley of seasonal vegetables made with kadai masala and tawa fried.

335.00

### Jeera Aloo Dry

Pan fried potatoes with Indian spices cumin.

200.00

### Dum Aloo Banarsi

Baby potato in tomato cashew gravy twist of kashmiri red chilly

275.00

### Mushroom Do Pyaza

Flavourful mushroom in onion tomato based curry

375.00

### Subz Panchmel

A judicious mix of five vegetables- french beans, cauliflower capsicume, cucumber and carrots add the dried mango powder.

300.00

### Veg Jalfrezi

A semi-dry indian recipe with a mix of vegetables cooked in tomato.

325.00

### Navratan Korma

The royal mix of almonds, cashews, Indian spices to produce the traditional royalty of indian dining.

325.00

### Mutter Mushroom

semi dry curry of peas and mushroom made north indian style.

355.00

### Mutter Paneer

Spice curry with peas and cottage cheese. home style recipe.

335.00

### Mix Veg Kofta

Mixed vegetable dumpling in spinach tempered brown gravy.

300.00

### Paneer Lababdar

This recipe is more punjabi style than mughlai style with the use of onion, tomatoes, cashew and spices.

395.00

## DAL

### Dal Sultani (Fry/Tadka)

yellow lentils simmered in onion, garlic and ginger with blend of spices and finished with cream, butter and smoked sultana.

250.00

### Dal Makhani

Slow simmered black lentil with tomato and cream

325.00

### Dal Panchratan

275.00

**GST Extra**

## INDIAN BREADS

Tawa Roti (1pc)	35.00
Butter Roti	55.00
Naan	75.00
Cheese & Garlic Naan	125.00
Butter Naan	75.00
Missi Roti	70.00
Garlic Naan	85.00
Pudina Paratha	75.00
Lachcha Paratha	75.00
Hariyali Naan	95.00
Amritsari Kulcha	95.00
Onion/Aloo Kulcha	95.00

## RICE

Plain Basmati Rice	250.00
Jeera Pulao/Peas Pulao	275.00
Veg Pulao	310.00
Hyderabadi Biryani Veg/Chicken/Mutton/Prawn	335/425/525/625



### DID YOU KNOW?

The Elaborate Indian biryani was actually discovered by the nawab of awadh, to cook large amounts of food quickly with minimal resources.

**GST Extra**



## CHINESE Starters (Vegetarian)

Momos Steamed or Fried (Veg/Chicken)	(8pcs)	190.00/245.00
Sanghai Spring Rolls (Veg/Chicken)	(8pcs)	225.00/325.00
Chilly Paneer		350.00
Paneer cube with green & red capsicum, red chilli and soya sauce		
Veg Manchurian		295.00
almost adopted by the Indian plate		
Crispy Corn Chilli Pepper		295.00
Butter fried corn tossed in salt & pepper		
Schezwan Chilli Babycorn		295.00
Wok Chilli, Honey Potato Dry		265.00
Julienne cut potatoes, honey, soya sauce, chilli sauce		
Crispy Veg Salt n Pepper		265.00
Assorted veggies dipped in a creamy batter and fried crisp.		
Stir Fried Mushrooms Ginger Chilli		325.00
Mushroom with ginger and chillies in chinese sauce		

## NON - VEGETARIAN

Chilli Chicken Dry		385.00
An all time favorite		
Drums of Heaven (8pcs)		410.00
A one of the various methods of preparing chicken lollipop in indo-chinese cuisine where the chicken lollipop is tossed in schezwan sauce.		
Fish Chilli		455.00
Boneless pieces of fish, batter fried and doused in a spicy-tangy sauce		
Prawns in Sweet Chilli Sauce		650.00



**DID YOU  
KNOW?**

Unlike most world cuisines, in chinese cuisine the soup is part of the last course in order to help digest pork or ducks better !

**GST Extra**

## MAIN COURSE - CHINESE

(Vegetarian)

### Chilly Paneer Gravy

Batter fried paneer cubes in capsicum, onion, spring onion, chilli, black pepper, chilli tomato sauce, soya sauce, chopped garlic & ginger

350.00

### Veg Manchurian in Chilli Soya

Mix vegetable ball in soya chilli sauce

295.00

### Exotic Vegetable in Hot Garlic Sauce

350.00

## NON VEGETARIAN

### Chicken Manchurian

385.00

### Chicken Hot Garlic

385.00

### Chilli Prawns

650.00

## RICE & NOODLES

### Hakka Noodles (Veg/Chicken)

220.00/335.00

### Pan Fried Noodles with Gravy ( Veg/chicken)

245.00/355.00

### Triple Schezwan Rice ( Veg/chicken)

245.00/355.00

### Singapore rice noodles (Veg/chicken)

245.00/355.00

### Chilli garlic Noodles (Veg/ chicken)

245.00/355.00

### Vegetable Fried Rice

325.00

### Egg Fried Rice

355.00

### Chicken Fried Rice

355.00

### Mixed Fried Rice Chicken/Egg

385.00



**GST Extra**

# CONTINENTAL & SIZZLERS

## Continental

Fish Finger

415.00

## SIZZLERS

### Vegetarian

Vegetable Sizzler

vegetable patty grilled in brown sauce and served with fries, vegetable and rice.

450.00

### Non Vegetarian

Chicken Steak Sizzler

Delicious and wholesome chicken sizzler served with vegetable and french fries. Your choice of sauce, pepper/ mushroom sauce.

550.00

Grilled Fish Sizzler

Fillet of fish Grilled to perfection served with lemon butter garlic sauce & Saute Vegetables

555.00

Grilled Fish

Local fish grilled to perfection served with french fries sauted vegetable & lemon wedges.

475.00



**DID YOU  
KNOW?**

The origin of the sizzler goes back to the teppanpari sizzled dishes of japan, sizzler steaks are prepared using high heat to sear the outside while keeping the inside moist

**GST Extra**



## THAI CURRIES

Red Curry Veg/Chicken

400.00/465.00

Green Curry Veg/Chicken

400.00/465.00

## PASTA

Penne Arrabiata (Veg/Chicken)

(Penne Pasta in spicy italian classic  
red arrabiata tomato sauce or alfredo white sauce.

250.00/320.00

Penne Pasta in White Cheese  
Sauce (Veg/Chicken)

(Penne Pasta in italian classic arrabiata or alfredo sauce)

250.00/320.00



**GST Extra**

## DESSERTS

Gulab Jamun with Ice Cream 190.00

Smoothies / Shakes 220.00  
(Chikoo/papaya/banana with ice cream.)

Ice Cream Sundae 200.00  
(Vanilla/chocolate/strawberry)

Fruit Salad with Ice Cream 220.00

Brownie 200.00  
Chocolate Brownie Served with Ice Cream



**GST Extra**

## SOFT BEVERAGE

Soda (600ml Bottle)	85.00
Packaged Water (1 Ltr. Bottle)	60.00
Soft Drink (By Glass)	85.00
Fresh Lime Water	85.00
Fresh Lime Soda	90.00
Juices (Fresh)	150.00
Juices (Canned)	150.00
Diet Cola	120.00
Tea/Coffee	95.00

## Iced Tea

Peach, Lemon	190.00
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### DID YOU KNOW?

Legend has it, that the chinese emporor shen nong discovered tea in 2737 b.c. while boiling water under a tree. a light breeze caused the leaves to fall in the water, leading to the discovery of tea.

**GST Extra**