VARQ

PREVIEW MENU

AURUM

BY RJ RESORTS

Varq – An ode to the Food

Varq – denotes a thin edible sheet of pure gold used primarily as a decorative garnish to enhance the appearance of our Indian sweets, adding a luxurious touch; it is flavorless and considered a symbol of wealth and celebrations in Indian culture.

We Introduce "Varq" a Multi-cuisines specialty Restaurant symbolizes a symphony of rich flavors and aromas, with each dish carefully crafted to evoke the senses. We believe that the art of cooking is not just about following recipes, but about pushing boundaries and exploring undiscovered flavors too. Our chefs are constantly experimenting with unusual ingredients and techniques to create a truly unique dishes.

At Varq, we invite you to embark on a culinary journey that will surprise, delight, and challenge your senses. From our signature dishes to our seasonal specialties, every bite is a testament to our commitment to innovation and excellence.

Bon appétit!

Vegetarian Non-vegetarian Chef Special

Gluten Nuts Fish Dairy Egg Soya Seafood Mushroom Spicy Food Coconut

* Please inform the server about any food allergies or restrictions *

*We levy no Service Charges, Taxes as applicable *

BREAKFAST

Available from 7:00 am to 11:00 am

WELLNESS BREAKFAST

Baker's Basket — **245**
Served with preserves, marmalade and butter
Choice of toasted bread: Multigrain | Brown | White
Choice of: Croissant | Danish | Muffin | Rolls
[Served Two Pieces per choice]

Eggs to Order — **215**
Poached Eggs | Boiled | Scrambled | Fried | Sunny Side | Egg White | Omelette

Bread Omelette — **245**
The name says it all !

Seasonal Fresh Cut Fruits — **225**

Seasonal Fresh Fruit Juice — **190**

Preserved Fruit Juice — **95**

INDIAN SELECTION

Choice of Dosa: Plain | Masala | Cheese — **195 | 195 | 225**
Rice and lentil crispy crepe served with sambar and chutney

Choice of Uttapam: Plain | Masala | Ghee Podi — **195 | 195 | 225**
Savoury Pancakes served with sambar and chutney

Idli — **215**
Steamed rice cakes served with sambar and chutney

Atta Ke Poori — **195**
Fried whole wheat bread, served with a spiced potato and green pea curry

Aamchi Mumbai Poha — **195**
Flattened rice tossed with chilies, peanuts, potatoes and spices

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Choice of Stuffed Tawa Parathas: Aloo | Gobi | Paneer **195**
Griddle-cooked Indian flatbread with a choice of filling Served with curd and pickle

Masala Daliya **195**
Broken wheat porridge cooked with onion, tomato and mild spices

GLOBAL SELECTION

Home Made Bircher-Benner Muesli **225**
Oats, wheat flakes, apple, raisins, nuts, honey and yoghurt

Rolled Oats' Porridge **215**
Cooked in skimmed milk with nuts and flax seeds

Selection Of Breakfast Cereals **195**
Served with Hot | Cold milk; honey and dry fruits
Corn Flakes | Choco Flakes | Wheat Flakes | Muesli

French Toast **225**
Accompanied with maple syrup & preserves.

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ALL DAY MENU

Available from 12:00 pm to 11:00 pm
Tandoor dishes are not available from 3:00 pm to 7:00 pm

SOUPS

Essence of Truffle **215**
Creamy mushroom soup, flavored with white truffle oil, accompanied with pesto garlic bread

Minestrone Soup **205**
Plum tomato, beans, vegetables, macaroni and parmesan

Tomato & Bell Pepper Soup **190**
Roasted tomato, bell pepper and sweet basils soup, paired with pesto garlic Bread

Tamatar Dhaniya Shorba **185**
A classic Indian Soup, combinations of tomatoes and coriander

Oriental Soup Selections
Vegetable **185**
Chicken **199**
Prawns **245**
Hot & Sour | Lemon Coriander | Man chow | Sweet Corn

Murgh Badami Shorba **210**
Chicken stock and almond soup, enriched with saffron and fresh cream.

SALADS

Melon Feta balsamic **235**
A great combination of watermelon, feta cheese, pitted olives tossed in maple
Balsamic dressing

Classic Greek Salad **235**
Cucumber, Kalamata olives, tomatoes, lettuce, crusty bread and feta cheese

Som Tam **235**
Thai-style raw papaya salad

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Caesar Salad
Crunchy lettuce, garlic croutons, parmesan and dressing

Grilled cottage cheese	**235**
Chicken	**345**
Garden Fresh Green Salad Farm fresh carrot, cucumber, tomatoes, onion, lemon and chili	**180**
Plain Curd	**95**
Raita Bhurani | Onion & Cucumber | Pineapple | Boondi |Anarkali	**115**
Peanut: Roasted | Masala	**145| 165**
Papad: Roasted | Masala	**75 | 105**

HAPPYTIZERS

TANDOOR SE

Paneer Malai Seekh Delicate skewer of cottage cheese with cheese, cream and aromatic spices	**325**
Paneer Tikka – 4 Variations **Classic I Achaari | Malai | Hariyali** Barbeque cottage cheese morsels, with aptness of marination to suite the perfect palate.	**325**
Dahi Ke Kebab Our signature specialty of the house, we assure it won`t be able to stop at one.	**325**
Chhena Se Bhare Khumb Button Mushrooms stuffed with cheese, spinach and char grilled in tandoor	**325**
Tandoori Aloo Nazakat Potatoes stuffed with cottage cheese, dry fruits, nuts, spices, chargrilled with classic tandoori marinade, crusted with black sesame	**295**
Subz Akhrot Ki Seekh Minced seasonal vegetables spiced with homely pounded spices, coated with walnuts	**295**
Til Matar Aur Subz Ki Shami Griddle-cooked green peas patty dusted in sesame	**295**

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Bhatti Ka Jhinga **595**
Freshly pounded spices marinade Prawns, cooked to perfection in hot ambers

Mutton Seekh Kebab **585**
A Mughlai delicacy prepared with minced mutton, onions and a blend of spices

Variations of Fish Tikkas **525**
Classic | Achaari | Amritsari
Fish marinade precisely to suite the perfect palate.

Reshmi Kebab **385**
Creamy and silky chicken kabab made with cashew, cream and cheese based marination

Chicken Tikka 4 ways **365**
Achari | Classic | Malai | Hariyali
Chicken morsels marinated with chilies, yoghurt and Indian spices

Tandoori Chicken Half | Full **375/625**
All-time favourite char-grilled Chicken.

AROUND THE THE WORLD

American cheese Ball **325**
Accompanied with Chipotle

Peri- Peri Fish Finger **525**
Twisted good old Fish Finger to a mildly spicy perfectly paired with tartar sauce

General Tao`s Chicken **385**
General Tso's Chicken is the perfect combination of sweet, spicy and tangy with crispy Chinese chicken bites

Indonesian Satay
Served with pickled vegetables and crunchy peanut sauce
Cottage Cheese **325**
Spicy Chicken **375**
Prawns **615**

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Indo-Chinese Favorites

[Vegetarian]		[Non- Vegetarian]	
Chilli Paneer	**325**	**Chilli Garlic Prawns**	**615**
Paneer 65	**325**	**Chilli Fish Dry**	**525**
Chilli Garlic Mushrooms	**295**	**Szechuan Crispy Fried Fish**	**525**
Veg Manchurian	**295**	**Chicken Lollipop**	**365**
Vegetable Thai Spring Roll	**295**	**Chicken Thai Spring Roll**	**365**
Crispy Corn Salt n' Pepper	**295**	**Chilli Chicken**	**365**

FINGER FOODS

Crispy Chickpea and Green Peas Burger **245**
Tandoori mayo, lettuce, tomato and cheese

Sandwich
Choice of Plain | Toasted | Grilled, served with fries and coleslaw.
Vegetable and Cheese **245**
Chicken **285**

Peri Peri Chicken Burger **285**
Crispy and spicy chicken patty, garlic mayo, lettuce, grilled peppers and cheese

Club Sandwich
Grilled cottage cheese, sliced cheese, tomato, lettuce and cucumber **265**
Fried egg, grilled chicken, sliced cheese, lettuce **315**

Kathi Roll
Bell peppers, tomato, onion and mint-mayo wrapped in flaky paratha
Paneer Tikka **295**
Chicken Tikka **365**

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INDIAN MAINS

Jaipuri Kofta Curry **345**
Kofta made with cottage cheese, vegetable, dry fruits & nuts in rich Rajasthani style gravy

Malai Kofta **345**
Scrumptious combinations of cottage cheese & cheese kofta, stuffed with dry fruits & nuts, in verity saffron gravy

Favorite Paneer Preparations **345**
Makhani | Tikka Masala | Kadhai | Mattar Paneer

Khumb Matar Masala **325**
Button mushroom and green peas cooked in an aromatic gravy

Subz Dum Handi **315**
Seasonal vegetables cooked with onion, tomatoes and cashew nuts

Dal Makhani **295**
Slow cooked overnight black lentils, flavoured with butter and roasted fenugreek

Ek Dal Do Tadka **195**
Perfectly boiled yellow lentils tempered with garlic, onion, chilli and tomatoes

Nalli Nihari **595**
The oldest version of rich Nihari, a slow cooked tender lamb shanks in jus, served with Khameeri roti.

Rajwada Laal Maas **585**
Mutton shanks and tender mutton simmered in tantalizing spices in a heady chilli flavor

Mutton Rogan Josh **585**
A Part of Kashmiri Wazwan, a rich mutton curry cooked traditionally

Malabar Fish Curry **545**
Coastal delight a flavorful and aromatic dish, showcasing the perfect balance of spices and tender fish, all inspired by the culinary traditions of Kerala.

Chandni Chowk Ki Butter Chicken **395**
Char-grilled chicken simmered in butter rich tomato gravy garnished with fenugreek and fresh cream

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Chicken Tikka Masala **395**
Marinated chicken cooked in a creamy, tomato-based gravy with various spices

Classic Chicken Curries **385**
Kadai Chicken | Dum Murgh Mughlai I Bharta | Lababdar

INDIAN BREADS

Indian Breads Basket **355**
Tandoori Roti | Butter Naan | Masala Kulcha | Missi Roti | Pudhina Lachha Paratha

Kulcha **115 | 115 | 135**
Masala Kulcha | Onion Kulcha | Paneer Kulcha

Selection of Naan
Plain | Butter I Zaitooni **85 | 90 | 110**
Garlic | Cheese Garlic |Cheese **99 | 115 | 115**

Paratha **99**
Multigrain Paratha | Pudina | Methi | Lachha

Missi Roti | Onion Missi Roti **95**

Tandoori Roti **65**
Plain | Butter | Hari Mirchi

EXCLUSIVE BREADS

Bhurani Paratha **195**
Chilli and chaat spiced layered bread from Lucknow

Chakori Warqi Paratha **145**
Layered breads with ajwain cooked on a hot griddle

Zaatar Naan **125**
Plain Zatar spiced naan with cheese

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BIRYANI & RICE

Steamed Basmati Rice | Jeera Rice — **165 | 185**

Pulao
Kesari Tarkari | Matar — **245 | 245**
Kashmiri | Zafrani — **265 | 265**

Hyderabadi Chicken | Mutton Dum Biryani — **385 | 525**
Typical taste of Hyderabadi dum Biryani on your platter, served with raita.

Awadh Ka Murgh Biryani — **415**
A goodness of delighting Lucknowi Biryani, served with anarkali raita

WESTERN MAINS

Make Your Own Pasta
Fusilli | Spaghetti | Penne
Choice of Sauces: Alfredo | Arrabbiata | Pesto Sauce | Americano

Vegetable — **385**
Chicken — **425**
Prawns — **615**

Grilled Harissa Cottage Cheese Steak — **475**
Moroccan spiced grilled cottage cheese, harissa sauce, creole rice, pan roasted veggies & fries

Risotto
Combination of Arborio rich and creamy sauce, fresh herbs, and parmesan cheese

Mushroom — **395**
Chicken — **425**
Prawns — **615**

Spaghetti Aglio e Olio — **385**
A simple yet flavorful pasta dish, traditionally made with spaghetti, garlic, olive oil, and chili flakes, a staple in Neapolitan cuisine.

Spaghetti Bolognaise — **599**
Spaghetti tossed with minced lamb sauce cooked in tomato & herbs

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Stroganoff
Sliced mushrooms or chicken strips cooked in creamy velouté with sour cream & gherkins, served with herbed butter rice

Mushroom	**395**
Chicken	**445**

Stuffed Chicken Steak **475**
Grilled chicken breast stuffed with spinach, mushroom & cheese, on a bed of creole rice, rosemary & mushroom jus, pan roasted veggies

Classic Fish N Chips **525**
Panko-crumbed fried fish, served with fries and tartar sauce

Grilled Fish Fillet **565**
Wine and herb marinated grilled fish, served with olive mash, charred seasonal greens and butter cream sauce

ASIAN MAINS

Stir Fried Asian Green **325**
Seasonal greens tossed in choice of sauce
Hot Garlic Sauce | Black Bean Sauce | Cantonese Sauce

Kung Pao Chicken **395**
Cubes of chicken, nuts, mushrooms and chili peppers in Kung pao sauce

Thai Curry: Red | Green
Served with a bowl of steamed rice

Vegetable and Tofu	**385**
Chicken	**445**
Prawns	**625**

Prawns in Hot Garlic Sauce **615**
Battered fried prawns perfectly simmered in good old delicacy sauce

Stir Fried Fish in Black Bean and Chilies Mushroom **545**
Fish fillet stir-fried in aromatic black bean sauce, fresh chillies and mushroom

Sweet and Sour [Chicken | Fish | Prawns] **395 | 545 | 615**
Tossed with peppers and onions in tangy sauce

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SUSHI

Dynamite Roll Sticky rice avocado, asparagus, spinach, cheese cream, spiced sauce in seaweed wrap	**375**
Avocado Cheese Maki Roll Avocado with cream cheese and sriracha mayo in nori sheet	**375**
Fusion Barbeque Sushi Marinated chicken, cucumber, carrot, Japanese Mayo	**425**
Tempura Roll Favourate pick !	
Asparagus	**395**
Chicken	**425**
Prawns	**615**

NOODLES AND RICE PREPARATIONS

Chaofan | Chaomein (Traditional & authentic Chinese fried Rice and Noodles)	
Vegetable	**225**
Chicken	**325**
Prawns Mixed	**515**
Bibimbap Seafood mixed rice, served as a bowel of warm rice topped with seasonal vegetables, A fried egg, shredded meat and Gochujang are commonly addition	**515**
Jjajangbap (Black bean Rice) Korean preparation steamed rice with baked beans sauce	
Vegetable	**325**
Chicken	**385**
Jajangmyeon (Black bean Noodles) Korean preparation noodle with baked beans sauce	
Vegetable	**325**
Chicken	**385**
Soupy Ramen A Korean traditional style Noodle Soup	
Vegetable	**325**
Chicken	**385**

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REGIONAL SPECIALTY

Sekuwa Half | Full — **375 | 625**
Influence by the traditional charcoal grilled chicken from Himalayan regions
With authentic local spices, rich in smoky flavour

Darjeeling Steamed Momo | Jhol Momo
Traditional local delight
Vegetable — **295**
Chicken — **345**

Chingri Malai Curry — **615**
Traditional Bengali Prawn dish cooked in coconut milk and a host of delectable spices

Sorse Maach — **395**
Katla fish is marinated with turmeric and delicately simmered in a mustard poppy seed along with the five spice mix.

Maccher Jhol — **395**
Shallow-fried Katla fish simmered with pounded spices, onion and tomato

Khasi Ko Masu — **585**
A traditional lamb curry cooked in Nepalese stlye

Kosha Khasir Mangsho — **585**
Bengali style rich and spicy mutton curry, slow cooked with aromatic spices

Nepali Style Aloo Dum — **325**
Spicy preparation of Darjeeling style Aloo dum

Narkel Diye Cholar Dal — **235**
Bengali Chana dal perfumed with fragrant whole spices

Thukpa
Vegetable — **255**
Chicken — **325**

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DESSERTS

Sizzling Nutty Brownie **245**
Chocolate & walnut brownie served on sizzling platter with dollops of vanilla ice cream and creamy chocolate sauce

Motichoor Rabri Parfait **185**
A modern take on Indian dessert with crumbled motichur laddu & creamy rabdi in a Caramel basket

Rich Chocolate Truffle Pastry **185**
With a moist chocolate sponge and a rich chocolate truffle Ganache

Moong Dal Halwa **185**
Classic Indian dessert made with moong lentils, ghee and cardamom

Gulab Jamun **145**
Golden fried cottage cheese dumplings soaked in an aromatic sugar syrup

Kesari Rasmalai **145**
Cottage cheese dumplings soaked in chilled saffron sweetened milk

Choice of Ice Cream **145**
Flavour of the Day

Tiramisu **225**
Coffee-flavoured Italian dessert made with mascarpone cheese

Blueberry Cheese Cake **225**
Characterized by a rich, creamy filling made from cheese topped with blueberry

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HOT & COLD BEVERAGES

Indian Tea Selection Elachi | Masala| Plain | Ginger	**95**
Global Tea Selection Green | Chamomile	**95**
Coffee Black coffee| Milk Coffee	**110**
Fruit Juice Seasonal fresh | Preserved	**190 | 115**
Milkshake Vanilla | Oreo | Chocolate | Strawberry	**195**
Hot Chocolate	**195**
Cold Coffee	**195**
Lassi: Plain | Salted | Sweetened | Fruity Whipped yoghurt drink	**125**
Chaas: Plain | Salted | Masala Buttermilk preparation	**125**
Energy Drink (with services)	**245**
Flavoured Iced Tea Classic | Flavour	**195**
Mocktails Bartender Special, flavor of your choices	**260**
Fresh Lime: Salted | Sweet With soda or water	**125**
Aerated Drinks (With Services)	**110**
Diet Aerated Drinks (With Services)	**120**
Package Drinking Water (With Services)	**60**

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