



**AEROCITY IXU**  
LOUNGE BAR





# SALADS

## TRUFFLE AVOCADO QUINOA

A luxurious medley of truffle oil infused quinoa and creamy avocado, delicately dressed with citrus vinaigrette and fresh microgreens.

(Approx. 480 kcal / per serving) 

## LETTUCE CITRUS

A refreshing composition of mixed greens, orange, and grapefruit segments, drizzled with zesty lemon dressing.

(Approx. 210 kcal)

## THAI MANGO

Fresh mango strips tossed with herbs, lime, and chilli, fragrant, and tropical.

(Approx. 240 kcal) 

## GAJ NOODLE

Thai-style noodles with chicken, chilli, and holy basil wok-tossed to aromatic perfection.

(Approx. 430 kcal)   

## DECONSTRUCTED CAESAR

A creative rendition of the classic crisp romaine hearts, parmesan crisps, and anchovy emulsion, elegantly presented in layers.

(Approx. 420 kcal)   

## SOM TOM

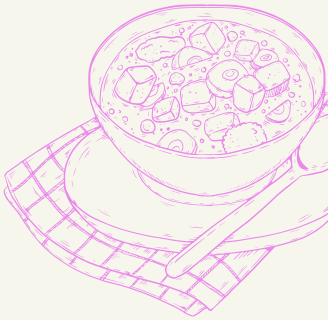
Traditional Thai green papaya salad a vibrant blend of chilli, lime, and crushed peanuts for a perfect balance of heat and tang.

(Approx. 260 kcal)   

## YAM TALY

Authentic Thai seafood salad with lime, chilli, and coriander bright, spicy, and refreshing.

(Approx. 310 kcal)  



# SOUPS

## SPANISH ROASTED GARLIC SOUP

Velvety roasted garlic blended with a rich stock and smoked paprika, finished with olive oil and artisan croutons.

(Approx. 280 kcal)  

## SOPA DE TORTILLA MEXICANA

A hearty tomato-Chile broth layered with crispy tortillas, avocado, queso fresco, and a hint of lime.

(Approx. 350 kcal)  

## MUSHROOM CAPPUCINO

A savory forest mushroom and truffle “cappuccino,” crowned with parmesan foam and a dusting of porcini powder.

(Approx. 240 kcal) 

## TOM YUM

Classic Thai hot and sour broth infused with lemongrass, galangal, and kaffir lime, served with prawns and coriander.

(Approx. 160 kcal)  



Food Portion in Weight: - Soup – 150ml, Starter (Veg/Non-Veg)-180-205gms, Main Course – (Veg/ Non-Veg)-280-350gms, Dessert-120-140gms, Bakery & Ice Cream 115-135gms  
Please Allow Us Minimum 25-35 Minutes to Serve An average active adult requires 2,000 kcal energy per day, however, calories needs may vary. All prices are in INR & subject to GST and any other taxes All Items are Subject to Availability. Order Once Placed Shall Not Be Cancelled

THAI COCONUT SOUP (TOM KHA)

Silky coconut milk infused with galangal and lemongrass delicately balanced with lime leaf and Thai chilli.

(Approx. 290 kcal)



BAT NOODLE

Wok-fried Thai noodles with chilli, garlic, and holy basil a bold harmony of sweet, spicy, and aromatic notes.

(Approx. 460 kcal)



KAENG SOM

Southern Thai tamarind curry with vegetables and prawns tangy, spicy, and bursting with authentic flavor.

(Approx. 310 kcal)



APPETIZERS

SHRIMP DYNAMITE

Crispy tempura shrimp tossed in a creamy, spicy sauce a fiery indulgence.

(Approx. 420 kcal)



CAJUN FISH BITES

Golden-fried Cajun-spiced fish, served with zesty lemon aioli.

(Approx. 390 kcal)



THAI FISH CAKE

Fragrant patties of fish, kaffir lime, and red curry paste paired with sweet chiklli sauce.

(Approx. 330 kcal)



MURG KE PARCHE

Char-grilled chicken slices marinated in aromatic North Indian spices.

(Approx. 290 kcal)

ALISHAN CHICKEN TIKKA

Succulent boneless chicken infused with yogurt, herbs, and smoky tandoor essence.

(Approx. 320 kcal)



CHAR SIU CHICKEN

Chinese-style barbecued chicken glazed with honey, soy, and five-spice sweet, smoky, and savory.

(Approx. 310 kcal)



THANG THONG

Crispy wonton cups with minced chicken, Thai herbs, and sweet chilli dressing.

(Approx. 310 kcal)



PATHAR KE GOSHT

Stone-grilled lamb slices in royal Hyderabadi spices smoky, soft, and rich.

(Approx. 420 kcal)

DOHRA MUTTON SEEKH

Double-layered mutton skewers spiced and char-grilled to perfection.

(Approx. 390 kcal)



LOADED NACHOS

Crisp tortilla chips topped with cheese, beans, jalapeños, salsa, and sour cream a Tex-Mex favourite.

(Approx. 610 kcal)



PERI PERI FRIES

Golden fries tossed in zesty peri-peri spice, served with spicy mayo.

(Approx. 520 kcal)

BROCCOLI TOTS

Crunchy broccoli and cheese bites wholesome, golden, and irresistible.

(Approx. 340 kcal)



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MUSHROOM DUPLEX

Stuffed mushrooms baked with herbed cheese creamy, rich, and delicate.

(Approx. 280 kcal)



ALOO NAZAKAT

Tandoor roasted baby potatoes filled with spiced paneer and nuts.

(Approx. 350 kcal)



POH PIA TOD

Thai spring rolls filled with vegetables and glass noodles, served with sweet chilli dip.

(Approx. 290 kcal)



CORN FRITTERS

Crisp corn and herb fritters served with chilli-lime aioli.

(Approx. 230 kcal)



BAO

CHAR SIU

Cantonese-style honey-glazed roasted chicken with aromatic five-spice.

(Approx. 370 kcal)



CHICKEN GUA

Steamed bao with tender chicken, pickled cucumber, and hoisin glaze.

(Approx. 420 kcal)



RED BEAN

Soft, fluffy steamed bun filled with sweet red bean paste.

(Approx. 280 kcal)



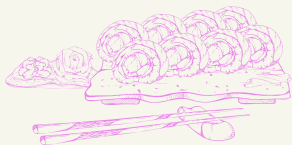
LOTUS STEM

Soft, fluffy bun outside tangy lotus stem.

(Approx. 300 kcal)



SUSHI



CALIFORNIA ROLL

Crabstick, cucumber, and avocado rolled in seasoned rice a timeless sushi classic.

(Approx. 310 kcal)



DRAGON ROLL

Tempura prawn and cucumber topped with creamy avocado and unagi glaze.

(Approx. 420 kcal)



CAJUN FISH ROLL

Spicy Cajun-seasoned fish with cream cheese and crisp vegetables.

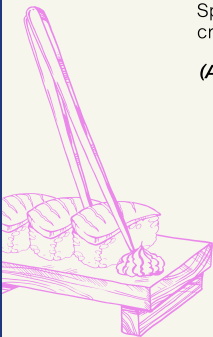
(Approx. 390 kcal)



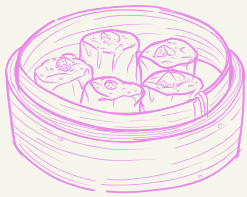
ALASKA ROLL

Fresh avocado and cucumber light, cool, and elegant.

(Approx. 280 kcal)



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# DIM SUM & DUMPLINGS

## HAR GOW

Delicate shrimp dumplings in translucent wrappers.

(Approx. 180 kcal)  

## GUOTIE (POTSTICKERS)

Pan-seared dumplings with chicken and chives crisp yet tender.

(Approx. 250 kcal)   

## MOMOS (STEAMED / FRIED)

Himalayan-style dumplings served with spicy tomato chutney steamed or fried.

(Steamed: 200 kcal/ Fried: 280 kcal)  

## SPICY TANDOORI / MALAI MOMOS

Fusion momos marinated in Indian tandoori or creamy malai spices, grilled to perfection.

(Approx. 220 kcal)  



# WRAPS & TEX-MEX FAVORITES

## BURRITOS

Hearty Mexican rolls stuffed with rice, beans, cheese, and salsa.

(Approx. 550 kcal)   

## DRAGON ROLL

Grilled tortilla layered with melted cheese and flavorful fillings served with guacamole and sour cream.

(Approx. 600 kcal) 

## BAKED ENCHILADAS

Corn tortillas rolled with filling and baked in spicy tomato sauce and cheese.

(Approx. 500 kcal)   

## CHIMICHANGA

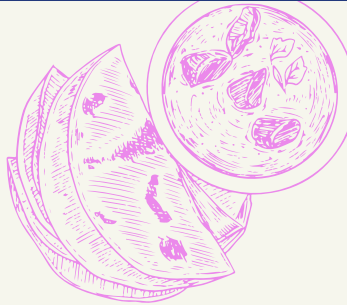
Crispy fried burrito filled with cheese, beans, and your choice of filling indulgent and satisfying.

(Approx. 700 kcal)    



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# MAINS



## RENDANG CURRY WITH STEAMED RICE (VEG/CHICKEN / LAMB/SHRIMPS)

Slow cooked in coconut milk and aromatic spices rich, bold, and fragrant.

( Veg: 450 kcal/ Chicken: 600 kcal/ Lamb: 700 kcal/ Shrimps: 550 kcal)



## MASSAMAN CURRY WITH STEAMED RICE (VEG/CHICKEN / LAMB/SHRIMPS)

A classic Thai curry with peanuts, potatoes, and creamy coconut sauce.

( Veg: 500 kcal/ Chicken: 650 kcal/ Lamb: 750 kcal/ Shrimps: 580 kcal)



## NASI GORENG

Indonesian-style fried rice topped with fried egg and crisp shallots.

(Approx. 550 kcal)



## SPICY TANDOORI / MALAI MOMOS

Fusion momos marinated in Indian tandoori or creamy malai spices, grilled to perfection.

(Approx. 220 kcal)

## CHICKEN MEE GORENG

Spicy wok-tossed noodles with chicken, vegetables, and chilli-soy sauce, served with rice.

(Approx. 600 kcal)



## PAD KRA PAO

Thai basil stir-fry with chilli, garlic, and vegetables served with rice.

(Veg: 450 kcal/ Chicken: 550 kcal)



## CHICKEN ROULADE

Hearty Mexican rolls stuffed with rice, beans, cheese, and salsa.

(Approx. 520 kcal)



## CHICKEN STROGANOFF

Tender chicken in a velvety mushroom-mustard cream sauce with buttered rice.

(Approx. 600 kcal)



## MAC & CHEESE

Baked macaroni in rich cheddar sauce topped with golden crust.

(Approx. 650 kcal)



## CAULIFLOWER STEAK

Grilled cauliflower brushed with herb butter, accompanied by roasted pepper coulis.

(Approx. 250 kcal)



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# SMOOTHIE BOWLS



## STRAWBERRIES 'N' CREAM

A luscious blend of ripe strawberries and yogurt, topped with granola and coconut flakes.

(Approx. 350 kcal)  

## AVOCADO & KALE

Creamy avocado and kale smoothie base finished with chia seeds and crushed nuts.

(Approx. 400 kcal)  

## ALMOND BUTTER & RASPBERRY

Nutty almond butter blended with raspberries, topped with banana slices and cacao nibs.

(Approx. 450 kcal)  

## CHOCOLATY OATS & BANANA

Chocolate-oat smoothie with banana and honey nourishing and indulgent.

(Approx. 420 kcal)  

# DESSERTS

## TRES LECHES

Soft Latin sponge soaked in three milks airy, creamy, and sublime.

(Approx. 350–400 kcal) 

## TIRAMISU

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa dust.

(Approx. 450–500 kcal)   

## COOKIE SUNDAE

Warm cookie base topped with ice cream, chocolate drizzle, and crunchy toppings.

(Approx. 500–550 kcal)    

## BAKLAVA

Chocolate-oat smoothie with banana and honey nourishing and indulgent.

(Approx. 300–350 kcal)   

## KUNAFI OUR WAY

Shredded filo pastry layered with soft cheese, baked crisp, and soaked in rose-scented syrup.

(Approx. 400–450 kcal)   

## BAKED JAMUN

A creative spin on the Indian classic gulab jamuns baked in creamy rabri.

(Approx. 350–400 kcal)  

## PULL ME UP CAKES

Mini molten cakes with luscious cream layers, finished tableside for a dramatic flair.

(Approx. 400–450 kcal)  



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# DRINKS, MILKSHAKES & HEALTHY SMOOTHIES

## POTTER BUTTERBEER

A magical blend of butterscotch and cream soda smooth, frothy, and enchanting.

(Approx. 250–300 kcal)  

## ICED MATCHA LATTE

Japanese matcha with chilled milk earthy, silky, and refreshing.

(Approx. 120–180 kcal) 

## SALTED CARAMEL SHAKE

Velvety caramel with a whisper of sea salt sweet luxury in every sip.

(Approx. 400–450 kcal) 

## CREAMSICLES

A nostalgic fusion of zesty orange and creamy vanilla.

(Approx. 250–300 kcal) 

## PEANUT BUTTER & JELLY SHAKE

Nutty peanut butter meets fruity jam creamy, rich, and comforting.

(Approx. 500–550 kcal)  

## OREO CREAM CHEESE SHAKE

Crushed Oreos and velvety cream cheese dessert in a glass.

(Approx. 450–600 kcal)  

## CAP’N CRUNCH SHAKE

Cereal-infused indulgence topped with whipped cream and caramel drizzle.

(Approx. 600–650 kcal)  

## LOADED BUTTERSCOTCH

Golden butterscotch shake topped with praline, whipped cream, and caramel crunch.

(Approx. 650–700 kcal) 

## HOUSE SPECIAL BANANA BASIL

A refreshing twist of ripe banana and fragrant basil creamy, exotic, and unexpectedly delightful.

(Approx. 200–250 kcal) 

## MANGO MINT AND MORE

Lush tropical mango brightened with cool mint vibrant, juicy, and oh-so-refreshing.

(Approx. 180–220 kcal) 

## MR. HULK

A powerhouse blend of spinach, banana, and matcha green, energizing, nuts and irresistibly smooth.

(Approx. 280–320 kcal)  



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