





Dear Patrons,

Welcome to the exquisite grandeur of “The Aasma” The Multi Cuisine fine dining Restaurant offers a varied range of delectable food from Indian Sub Continent & across the world.

Keeping your well being as well as culinary enjoyment in mind, our Executive Chef has used plenty of imagination and the choicest ingredients while selecting the menu. 'The Aasma' at Clarks Inn aspires to bridge gaps and celebrate coming together of geographies and people. Authentic tastes of specialty cuisines, convenience of a coffee shop along with crispness and just the right charm befits 'The Aasma.' for business meets and romantic rendezvous alike.

At ||| The Aasma ||| each one of our esteemed patrons is regarded as fine Gourmets.

We have also included some of exotic signature recipes for such discerning guests.

We thank you for reposing your confidence in us and would be happy to have the pleasure of your company again & again.

BON APPETITE



## SALADS

<b>THE CHEF'S SALAD</b> 🍴	Rs 225
A perfect combination of shredded oven roasted country hen in lemon salsa de verde finished with own special spices from Malabar Coast.	
<b>MURG TIKKA HARE PYAZ KI CHAAT</b> 🍴	Rs 225
Diced juicy boneless chicken tossed with spring onions and tangy saucy	
<b>GRILLED FISH MORSELS</b> 🍴	Rs 225
Cubes of Fish tossed ala minute with fresh greens	
<b>GREEK SALAD</b> 🍴	Rs 175
A Healthy salad of bell peppers, cucumber, onions and tomatoes	
<b>CRISPY NOODLE SALAD</b> 🍴	Rs 175
All time favorite from great china region in our own version	
<b>CAESAR CLASSICAL</b> 🍴	Rs 175
Our own version of traditional Caesar salad	
<b>SUNSHINE PASTA SALAD</b> 🍴	Rs 175
Macaroni pasta with bell pepper and parsley in Dijon mustard dressing	
<b>MEXICAN CORN SALAD</b> 🍴	Rs 175
Sweet-salted shallow tossed in pan with green salsa in olive oil	
<b>GARDEN FRESH GREEN SALADS</b> 🍴	Rs 125

## SHORBA

<b>MURG KHUMB SHORBA</b> 🍴	Rs 150
Extract of chicken & mushroom cooked with subtle spices. Its delightful aroma is sure to fire your appetite	
<b>SUBZ PALAK SHORBA</b> 🍴	Rs 120
A rich spinach broth tempered with Indian spices & condiments garnished with fresh mint & boiled rice	
<b>TAMATAR NIMBU SHORBA</b> 🍴	Rs 120
Local tomato extract with lemon & stock cooked with whole spices and finished with coriander	

## DAHI KI BAHAR

<b>FRESH FRUIT RAITA</b> 🍴	Rs 150
<b>RAITA KI PASAND</b> 🍴	Rs 150
Pineapple   Aloo   Mint   Cucumber   Boondi	
<b>PUNJABI MASALA PAPAD</b> 🍴	Rs 65

## PAPAD

<b>SOUTH INDIAN PAPAD</b> 🍴	Rs 65
<b>PUNJABI PAPAD</b> 🍴	Rs 65
<b>ROASTED PAPAD</b> 🍴	Rs 65
<b>MASALA PAPAD</b> 🍴	Rs 65



Taxes as applicable



## KEBABS

<b>MAANSAHARI PESHKASH</b> ●	
<b>SAMUDRI JHINGA</b> ●	Rs 695
Jumbo prawns marinated delicately with curd in 5 special spices from west coast and Served Tandoor grilled	
<b>MACCHI AJWANI TIKKA</b> ●	Rs 575
Fish morsels marinated in curd preparation with ajwain flavor grilled in Tandoor	
<b>MACCHI ACHARI TIKKA</b> ▣	Rs 575
Fish chunks marinated with achari masala and char grilled.	
<b>AMRITSAR WALI TALI MACCHI</b> ▣	Rs 575
Fish morsels coated with seasoned gram flour and deep fried to perfection	
<b>MUTTON GILAFI SEEKH KEBAB</b> ●	Rs 425
Spiced kebab made from mutton minced. A variation of the traditional seekh kebab	
<b>KEBAB SHANE - E AWADH</b> ●	Rs 425
Spiced Combination of Minced Mutton and Chick peas	
<b>DAUHRA KEBAB</b> ●	Rs 485
Combination of Mutton and chicken marinated with Indian spices & grilled in clay oven	
<b>TANDOORI MURG</b> ●	Half / Full
Tandoori Spring Chicken Marinated	Rs 315 / 485
Indian spices with kesar & broiled in clay oven	
<b>MURG MALAI TIKKA</b> ▣	Rs 425
All time favorite...needs no explanation	
<b>MURG TANGRI KEBAB</b> ▣	Rs 425
Leg of chicken marinated with cheese, dry mint skewered & cooked in charcoal grill	
<b>AFGHANI MURG TIKKA</b> ●	Rs 425
Morsels of spring chicken in Kabuli Masala and wrapped in pistachio nuts coated with egg white	
<b>MURG SEEKH KEBAB</b> ●	Rs 425
Chicken Bhuna and minced on seekh with flavor of smoky black pepper & clarified butter	
<b>MAANSAHARI KEBAB PLATTER</b> ▣	Rs 675
Chef's delightful assortment of non vegetable kebabs choice of one vegetarian seekh	



Taxes as applicable



## KEBABS

SHAAKAHARI PESHKASH 🍴	
PANEER PUDHINA TIKKA 🍴	Rs 285
Cottage cheese scooped and stuffed with marinated vegetable and charcoal grilled.	
PANEER TIKKA TANDOORI 🍴	Rs 285
Panner tikka spiced with Tandoori spices	
PANEER MALAI KEBAB 🍴	Rs 285
Cubes of cottage cheese wrapped in cream cheese marinade cooked in clay oven	
SUBZ SEEKH KEBAB 🍴	Rs 265
Minced vegetable sauté and put on skewer cover with crushed cashewnut	
MAKAI SEEKH KEBAB 🍴	Rs 265
Minced vegetable sauté along with American corn kernels roasted in tandoor.	
TANDORI SEEKH KEBAB 🍴	Rs 265
Mixer of vegetable with flavor of beetroot specially mixed with Tandoori pickle	
TANDOORI SUBZ KHAZANA 🍴	Rs 265
Tandoori grilled Vegetables a combination of capsicum, onion, pineapple & paneer on seekh	
TANDOORI MUSHROOM TIKKA 🍴	Rs 265
Stuffed mushroom with Indian spices in Tandoori spices and smoked	
HARA BHARA KEBAB 🍴	Rs 265
All time favorite stuffed green vegetable deep fried patties	
BADAMI KEBAB 🍴	Rs 265
Assorted mince patties deep fried	
TANDOORI ALOO KA ACHAR 🍴	Rs 265
Pickle marinated scooped potato cooked in clay pot oven in tangy curd marination.	
SHAAKAHARI KEBAB PLATTER 🍴	Rs 445
Chef's delightful assortment of vegetable kebabs	




Taxes as applicable



## INDIAN

### MAIN COURSE

#### NON VEGETARIAN

JHINGA MALABARI  Rs 675

Prawns cooked in a coconut milk with tempering of curry leaves red whole chilly with coriander

MAHI PATIYALA  Rs 550

The morsels of fish cooked with whole spices with fresh tomato

SARSON WALI MACCHI  Rs 550

The morsels of fish cooked with whole Mustard and aromatic Indian spices

GOSHT ROGANJOSH  Rs 415

All time favorite from land of Kashmir

BHUNA GOSHT  Rs 415

Tender marinated mouth melting lamb shank cooked in Khadai brown gravy

KHADE MASALE KA GOSHT  Rs 415

Tender Pieces of Mutton cooked with freshly pounded whole masalas.

GOSHT KI NAHARI  Rs 415

Tender Pieces of Lamb cooked Awadhi spices and gravy

RARHA GOSHT  Rs 415

A minced lamb curry preparation

MURG TIKKA LABABDAR  Rs 385

Chicken tender chunks cooked in Makhani gravy finished with clarified butter & cheese

CHICKEN TIKKA MASALA  Rs 385

Chicken Morsels cooked in tangy curd flavored Gravy

MURG PATIYALA  Rs 385

Tender morsels of chicken with bone cooked in Chef special gravy with tempering of Black pepper and cheese

MURG MAKHANI  Rs 385

All time favorite from Indian Khadai

MURG RARHA  Rs 385

A mince chicken curry preparation

MURG GHAR KE MASALE ME  Rs 385

Chicken cooked home style



Taxes as applicable



## INDIAN

### MAIN COURSE

#### VEGETARIAN

PANEER TIKKA BUTTER MASALA  Rs 295

Chunks of Reshmi cottage cheese from Tandoor finished in smooth tomato cheese gravy

PANEER AAP KI PASAND  Rs 295

Khadai gravy | Tawa ka Khurchan

PANEER SAAGWALA  Rs 295

Cottage cheese cubes cooked with spinach, garlic and fresh herbs

NARGISI MALAI KOFTA  Rs 295

Saffron flavored cottage dumpling in cashewnut gravy

BABYCORN MUTTER MUSHROOM MASALA  Rs 295

The combination in Indian spices

MAKAI PALAK  Rs 295

Dent corn special cooked in spinach

SUBZ SHYAM SAVERA. A MUST TRY  Rs 295

A unique chef special gravy combination in exotic vegetables

SUBZ JALFREZI  Rs 275

Assortment of vegetable cooked in khas potli masala & sesame oil garnished

DUM ALOO KASHMIRI  Rs 275

Fine scooped stuffed potato simmered in Kashmiri gravy

SUBZ KEEMA  Rs 275

Chefs own Keema Vegetable with tamarind flavor coated in tomato & lemon

GOBHI ALOO ADRAKI  Rs 275


Oven roasted ginger, Cauli florets cooked dry in cashew butter sprinkled with almond cheese & ginger

CHANA MASALA  Rs 275

A Local Favourite

DAL MAKHANI  Rs 275

All time favorite needs no explanation

DAL TADKA  Rs 230

Curried yellow lentils simmered with tomatoes, onion, and garlic combination tempered in cumin seeds



Taxes as applicable



## BIRYANI OR BASMATI

KACCHI GHOST KI BIRYANI 🍛 Rs 415

Tender pieces of lamb marinated in yoghurt and spices, cooked with basmati rice.

MURG BIRYANI 🍛 Rs 415

Chef's own version of chicken biryani served with choice of curry or raita

SUBZ BIRYANI 🍛 Rs 355

Aromatic combination of vegetables and basmati rice dum cooked with traditional spices

MOTI PULAO 🍛 Rs 225

Tossed butter basmati with corn capsicum & coriander

CHOICE OF PULAO 🍛 Rs 225

Jeera | Subz pulao | Lemon

SAFED BASMATI 🍛 Rs 225

## TANDOOR KI TOKRI

NAAN 🍞 Rs 65/55/45

Garlic | Butter | Plain

KASHMIRI NAAN 🍞 Rs 65

BHARA KULCHA 🍞 Rs 65

Aloo | Paneer | Mixed Veg | Onion | Amritsari

PARATHAS 🍞 Rs 55

MALABARI PARATHA 🍞 Rs 55

Pudina Paratha | Lal Mirchi Paratha | Lacha Paratha

MISSI ROTI 🍞 Rs 55

TANDOORI ROTI 🍞 Rs 30

KHASTA ROTI 🍞 Rs 55

NAAN (KHEEMA) 🍛 Rs 95



Taxes as applicable





## THE ORIENTAL

### SOUPS

<b>HOT N SOUR</b> 🍲🌱	
Non Vegetarian   Vegetarian	Rs 155
<b>MAN CHOW</b> 🍲🌱	
Non Vegetarian   Vegetarian	Rs 155
<b>LEMON CORIANDER SOUP</b> 🍲🌱🌿	
Non Vegetarian   Vegetarian	Rs 155
<b>SPICY NOODLE SOUP</b> 🍲🌱🌿	
Non Vegetarian   Vegetarian	Rs 155
<b>LUNG FUNG SOUP</b> 🍲🌱🌿	
Non Vegetarian   Vegetarian	Rs 155
<b>SPINACH TOMATO SOUP</b> 🍲🌱🌿	
Non Vegetarian   Vegetarian	Rs 155
<b>SWEET CORN SOUP</b> 🍲🌱🌿	
Non Vegetarian   Vegetarian	Rs 155

### APPETIZERS

<b>NON VEGETARIAN</b> 🍲	
<b>SHALLOW FRIED PRAWN</b> 🍲	Rs 695
Salt & pepper style	
<b>PRAWN MOMOS</b> 🍲	Rs 695
Steamed prawn bites served with your kind of tangy sauce.	
<b>FISH SCHEZWAN STYLE</b> 🍲	Rs 575
Szechwan style with hint of Soya extract and Red chilies	
<b>LEMON FISH</b> 🍲	Rs 575
Shallow fried fish tossed in tomato lemon sauce with vegetable julienne	
<b>CRISPY CRONJE LAMB</b> 🍲	Rs 425
Shallow Braised Lamb in chef special sauce	
<b>CHICKEN SPRING ROLL</b> 🍲	Rs 375
Marinated chicken tossed and wrapped in pancake	
<b>CRISPY SESAME CHICKEN</b> 🍲	Rs 375
Shredded chicken marinated with sesame seeds and deep fried	
<b>SHANGHAI CHICKEN</b> 🍲	Rs 375
Diced chicken marinated in chef special spices and tossed with bell peppers	
<b>DRUMS OF HEAVEN</b> 🍲	Rs 375
Chicken drumsticks crunchy deep fried and served with hot garlic sauce	
<b>CHILLY CHICKEN</b> 🍲	Rs 375
Diced chicken marinated in soya, salt, & rice wine sautéed with chilies & spring onions	
<b>CHICKEN GINGER GARLIC</b> 🍲	Rs 375
Deep fried chunks tossed in ginger garlic sauce	
<b>CHICKEN SALT N PEPPER</b> 🍲	Rs 375
Crispy fried tossed in bell peppers and onion	
<b>CHICKEN HONEY PEPPER</b> 🍲	Rs 375
Chicken tossed in sesame honey pepper dressing	



Taxes as applicable



## APPETIZERS

### VEGETARIAN

AMERICAN CORN BURMESE STYLE Rs 265

Crispy dent corn with garden fresh vegetables tossed with tomato & plum sauce

SCHZWAN PANEER Rs 265

Cottage cheese tossed in Schzwan sauce

PANEER 65' Rs 265

Cottage cheese tossed in curd marinasion

CHILLY PANEER Rs 265

Cottage cheese tossed in bell peppers n onion

THAI SESAME COTTAGE CHEESE Rs 265

Diced paneer marinated with 5 spice powder & sesame seeds and deep fried

MUSHROOM BABYCORN HAKKA STYLE Rs 255

A spicy combination of tender baby corn, mushroom

GOLDEN FRIED BABYCORN Rs 255

Crispy Babycorn in tempura batter and deep fried served with dips

VEGETABLE SPRING ROLL Rs 255

Paper thin crisp pancake stuffed with assortment of vegetable

VEGETABLE MANCHURIAN Rs 255

All time Favorite the light batter crispy fried and tossed in your choice of sauce

KONJI CRISPY POTATO Rs 255

Shallow braised in black bean sauce with diced tomato. A Must Try

VEGETABLES SALT & PEPPER Rs 255

High Flames tossed green vegetables with soya and ginger garlic

VEGETABLE DIM SIM Rs 255

Steamed healthy bites



Taxes as applicable



## MAIN COURSE

### NON VEGETARIAN

THAI PRAWN CURRY  Rs 675

Shallow fried prawns in red curry

LEMON SLICED FISH  Rs 550

The fish sliced and tossed in saffron lemon sauce

FISH BLACK BEAN SAUCE  Rs 550

Shallow fried fish in black bean sauce

CHICKEN IN OYSTER SAUCE  Rs 380

Diced Chicken in Oyster Sauce

SCHZWAN CHICKEN WITH PEPPERS  Rs 380

Sautéed with ginger garlic & Peppercorn spices in a tomato hot honey chili sauce

CHICKEN BLACK PEPPER SAUCE  Rs 380

Diced chicken simmered in black pepper sauce

CHILLY CHICKEN GRAVY  Rs 380

Small diced chicken stir fried with green pepper, dried red chilies

MANDARIN STIR FRIED CHICKEN  Rs 380

Diced preparation of chicken with shredded bellpepers and onion mandarin sauce

THAI CHICKEN CURRY  Rs 380

Sliced chicken in Thai Green Curry/Thai Red Curry

MONGOLIAN CHICKEN  Rs 380

Diced chicken with exotic vegetables in massamam curry

THAI STYLE STIR FRIED CHICKEN  Rs 380

Diced chicken stir fried with dry red chilies, cashew nuts & young spring onion

### VEGETARIAN

COTTAGE CHEESE-COOKED TO YOUR CHOICE  Rs 290

Chilly garlic | Manchurian | Schzwan

PANEER & STIR FRIED  Rs 290

### SWEET N SOUR VEGETABLES

Cottage cheese, vegetables tossed in sweet n sour sauce

BABYCORN MUSHROOMS HOT GARLIC SAUCE  Rs 290

The combination stir in hot garlic sauce with vegetables

EXOTIC VEGETABLE THAI CURRY RED/GREEN  Rs 290

Shallow Tossed vegetables in Thai special curry

VEGETABLES HONG KONG STYLE  Rs 290

The combination of both in mild chili and Soya



Taxes as applicable



## VEGETARIAN

MIX VEGETABLE BLACK PEPPER SAUCE ✔ Rs 285

The chefs own version in special sauce

SPINACH & BABYCORN MUSHROOM ✔ Rs 285

### HAKKA STYLE

The Chinese combination sautéed with chilly & own blend of spices

STIR FRIED VEGETABLES ✔ Rs 285

Exotic Chinese vegetables with chef style

CORN MUSHROOM & GREEN PEAS ✔ RS 285

Szechwan | Hong Kong | Hot Garlic

VEGETABLE MANCHURIAN GRAVY ✔ RS 285

The minced balls fried n served in Manchurian gravy

## RICE

CORN STIR FRIED RICE ✔ Rs 265

Wok fried rice with blend of coriander bellpepers  
& Star Anees flavor

CHINESE FRIED RICE ✔ ✔ Rs 285 | Rs 215

Chicken/ Egg | Vegetables

Burnt Ginger Garlic Fried Rice ✔ Rs 215

From the north east belt of mainland with burnt flavor

CHILI GARLIC FRIED RICE ✔ Rs 215

## NOODLES

FRIED NOODLES SINGAPORE STYLE ✔ ✔ Rs 285 | Rs 215

Chicken | Vegetable

HAKKA NOODLE CHICKEN / ✔ ✔ Rs 285 | Rs 215

### VEGETABLES

Everyone's favorite from Indian china town

SHANGHAI FRIED NOODLE ✔ Rs 215

Traditional fried rice noodle combination

CHILLY GARLIC NOODLE ✔ Rs 215

Noodle cooked in chilly tossed

## CHOUPSUEY

AMERICAN CHOUPSUEY | ✔ ✔ Rs 325 | Rs 265

CHINESE CHOUPSUEY

Non Vegetarian | Vegetarian



Taxes as applicable



## CONTINENTAL CUISINE

### SOUPS

CREAM SOUP OF YOUR CHOICE 🇮🇳🇬🇪 Rs 150

Tomato | Mushroom | Vegetable | Chicken

MINISTRONE A'LA VERDE 🇮🇳 Rs 115

A traditional tomato broth from Florentine region of Italy

### NON VEGETARIAN 🇮🇳

GRILLED PRAWN SKEWERS 🇮🇳 Rs 675

Delectable grilled open jumbo prawn steak served in lemon butter sauce with turned Potatoes and oven braised vegetables

ALBERT FISH FRY 🇮🇳 Rs 550

Escoffier's classical crumb fried fish fillet served with sauce tartare and finger chips

CHICKEN CELESTINO 🇮🇳 Rs 385

Open breast of chicken cooked in pan jus & cheese fondue served with Mexican tomato rice & Melba toast

BOSTON GRILLED CHICKEN 🇮🇳 Rs 385

Grilled chicken breast seasoned with spices and dry herbs served with bell pepper sauce

### VEGETARIAN 🇮🇳

CORN SPINACH AUGRATIN 🇮🇳 Rs 315

The combination tossed in olive oil and simmered in cream cheese sauce

COTTAGE CHEESE STEAK 🇮🇳 Rs 315

WITH MEXICAN SAUCE

Our Chef Delicate

MEXICAN BAKED VEGETABLE 🇮🇳 Rs 315

Assortment of exotic & seasonal vegetables & potato in a spicy baked in tomato mint curry sauce



Taxes as applicable



## MILAN FARE

CHOICE OF PASTA 🇮🇳🇮🇳 Rs 285

Penne | Fuselli | Farfalle | Spaghetti

## CHOICE OF SAUCE

AGLIO CON PEPPERONCINI 🇮🇳 Rs 285

Whole wheat pasta tossed in olive oil red chili  
garlic and parsley

ARABIATA 🇮🇳 Rs 285

Tomato sauce tossed with chili flakes and fine dry herbs

BOLOGNAISE (NON VEG) 🇮🇳 Rs 315

Minced lamb Sauce

CREAME DE VERDURE 🇮🇳 Rs 285

Choice of pasta cooked with assorted vegetables in  
cream sauce with dry herbs

CARBONARA (NON VEG) 🇮🇳 Rs 315

Cheese sauce with Chicken Juliennes

## DESSERTS

TUTTI FRUITY 🇮🇳 Rs 170

A delightful tower of vanilla, chocolate and butterscotch  
ice cream topped with shavings of chocolate, nuts  
& cinnamon cherry compote

SEASONAL FRUIT PLATTER 🇮🇳 Rs 150

RASMALAI 🇮🇳 Rs 125

Sponge made from curdle milk glazed in saffron syrup  
served chilled with Pistachio nuts

PISTA KULFI BAHAR 🇮🇳 Rs 125

Indian style homemade ice cream from refrigerated condensed  
milk topped with nuts

JAMUN-E-GUL 🇮🇳 Rs 125

Golden fried khoya dumplings served dipped in honey  
and rose flavored sugar syrup, served hot

APPLE LACCHA RABDI 🇮🇳 Rs 125

Grated apple & saffron honey condensed milk combination  
garnished with dry fruits

ICE CREAM FLAVORS 🇮🇳 Rs 125

Please ask the Captain for your selection



Taxes as applicable



## BEVERAGES

FRESH JUICE (seasonal) Rs 150

COLD COFFEE Rs 120

With Ice Cream | Plain

ITALIAN SMOOTHIES Rs 125

Choice of flavors

LASSI Rs 80

Sweet | Salted | Masala | Plain

THANDAI Rs 80

A classic cooler of almonds, poppy seeds & melon seeds

CHASS Rs 80

Churned yoghurt with ginger, green chilies & curry

leaves topped with Fresh roasted cumin seeds

MINT ICED TEA Rs 80

Served with a polite mint sprig, fresh lime and sugar syrup

AERATED BEVERAGES (300 ML) Rs 80

FRESH LIME SODA / WATER Rs 80

Sweet | Salted | Plain

PACKAGED DRINKING WATER (1 Litre) Rs 50

## STEAMING KETTLE

COFFEE Rs 70

FRESHLY BREWED TEA Rs 60

Choice of flavors

HOT CHOCOLATE Rs 70



Taxes as applicable

