

ENTRÉE

Tangy Chats

Assorted Gol Gappa Shots(V)

(crisp, puffed semolina & refined flour ball, filled with a mixture of tamarind chutney, chili, chaat masala, potato and chickpeas and choice of five flavored water)

Aloo Kabli

(A spicy, tangy Bengali snack of boiled potato, sprouted Bengal gram, and yellow peas)

Ghugni

(Ghugni is an iconic vegetarian Bengali snack made with dried yellow peas)

Papdi Chaat

(Papdi chaat is a popular North Indian street food made with papdi (fried flour crispies), boiled chickpeas, potatoes, pakoris (fried black gram fritters) and curd topped with Chef's secret sauces and spices)

Masala Peanuts

(Roasted peanuts tossed with onion, tomato, green chilies and finished with sweet tangy sauce and spices)

VEGETARIAN STARTERS

Railway Vegetable Cutlet (v)

(A popular Kolkata's street food with potato, carrot, beans, beet roots, herbs crumbed and fried)

Achari Paneer Tikka & Tandoori Broccoli (V)

(Stuffed Indian Cottage Cheese with yogurt, pickling spices & broccoli marinated with boursin pepper cheese, spices and char-grilled)

Stuffed Tandoori Mushroom & Firangi Mirch(v)

(Portobello mushroom stuffed with chef's secret masala, cheddar cheese & Baby bell peppers stuffed with cream cheese, herbs and spices)

Masala Aloo Quesadilla

(Punjabi Samosa potato stuffing in Mexican tortilla)

Phulkopir Singara

(Bengal version of samosa stuffed with cauliflower and potato cooked in a mild spice. Best enjoyed with masala tea)

Mirchi Vada Samosa Twist

(Mummified Pepper stuffed with potato mixed with chef's choice of spices)

NON – VEGETARIAN STARTERS

Tandoori Chicken Half/ Full

(Chicken marinated with chef's secret tandoori masala and grilled with perfection

It is seasoned and colored with cayenne pepper, or Kashmiri red chili powder as well as turmeric)

Chicken Tangdi Kebab

(Chicken drumstick marinated in mild spices, yogurt and cream and grilled over charcoal fire)

Classic Chicken Tikka

(chicken cubes, kashmiri chilies, dried fenugreek leaves, black pepper & mint chutney)

Noorjehani Murg Tikka

(Stuffed chicken with Chef's secret spices and herbs, chargrilled in tandoor and served with labneh, parsley Raita)

Chicken 65

(fried boneless diced chicken tossed with yoghurt; chilies & curry leaves topped with rocket salad)

Kolkata Chicken Cutlet or Fowl Cutlet

(Chicken cutlet (or fowl cutlet) is one of the Kolkata's most beloved snacks. A cutlet, similar to a schnitzel, is made by seasoning a thinned slice of meat and coating it with eggs and bread crumbs)

Lamb Seekh Kabab

(minced lamb, Indian herbs and spices skewers and chargrilled in tandoor and mint sauce)

Kakori Kebab

(This is a delicious Mughlai recipe which is prepared with minced mutton, onions and lots of spices.

These kebabs are so soft and succulent that they melt in your mouth right away)

Burra Kebab

Double chops of mutton, marinated with spices and creamy yoghurt and roasted until juicy and smoky.

Rosemary Infused Tandoori Tiger Prawns

(Tiger prawns marinated in salt, pepper, lemon juice, fresh chopped rosemary and chef's secret masala with Goan shrimp pickles)

Dill Salmon Tikka

(Tandoori roasted salmon flavored with dill, yogurt and mustard base sauce, cinnamon balsamic)

The Kolkata Fish Fry

(This dish was developed during the British rule in India when Kolkata was the capital of the country. Crispy, crumb coated Fish Fry is traditionally made with sweet water fish Barramundi, locally known as Bhetki. We have used sea bass to create the same taste)

Kolkata Style Egg Devil

(Half hard-boiled egg encased in a spicy minced meat wrapping coated in a breadcrumb and deep fried)

SOUP

Velvet of Chicken Soup/Classic chicken shorba
(classic chicken soup, almond, infused with saffron)

Tomator Aur Dhania Shorba

(Broth of Freshly Picked Tomatoes topped with Coriander Leaves & Herbs)

SALAD BAR

Melon and Cottage Cheese Salad (V)

(Compressed melons mini balls and cottage cheese accompanied with
cucumber, onion and mint leaves
sprinkled with olive oil and chef's favorite spices)

Thai Vegetable Salad (V)

(Carnation of vegetables and fruits mixed with chef's Thai dressing)

Tandoori roasted chicken and pear Salad

(Tandoori roasted chicken with pears, celery, lemon juice, mayonnaise. Top with
rocket leaves
marinated with honey chili and walnut on side)

Tossed Salad (v)

(Assorted lettuce tossed with cucumber, cherry tomatoes, red radish & avocado)

MAIN COURSE

Non-Vegetarian

Butter chicken morsels

(Aromatic golden boneless chicken in tomato cream flavored with fenugreek)

Classic Chicken Rezala

(Stuffed Cheddar, peppers, marinated chicken breast, rich cardamom and saffron infused sauce)

Chicken Tikka Masala

(Marinated boneless chicken pieces tossed in home made onion tomato sauce and masala)

Kosha Mangsho

(Chunks of goat meat slow-cooked in a rich gravy with whole spices to a dark and soft texture that falls off the bones and melts in your mouth)

Mutton Shank Nihari

(A stew from the Indian subcontinent consisting of slow-cooked meat, shank meat of mutton, along with bone marrow served with taftan bread along with nihari sauce)

Prawn Malai Curry

(Bengali style giant tiger prawn curry with young coconut, Dijon mustard, turmeric)

Bhapa Chingri

(Steamed deshelled Prawns in mustard and yogurt gravy with a perfect blend of Chef's spices)

Chital Macher Muitha

(Fish balls made from the deboned flesh of clown knife fish and then cooked in an onion gravy)

Bhetki Macher Paturi (Boneless)

(Barramundi Fish or Seabass marinated in a spiced mustard paste, wrapped in banana leaf individually and then slow cooked till tender)

VEGETARIAN MAIN COURSE

Dhokar Dalna

(A Bengali vegetarian classic of fried lentil cakes, finished in a warm, spicy, ginger-and-cumin laced sauce)

Kumro'r Chokka

(Ripe sweet pumpkins and potatoes braised slowly and finished with toasted spices and ghee)

Aloo Gobhi

(Cauliflower & potatoes tossed with onion, tomato and fresh coriander)

Shahi Paneer

(Soft, creamy Mughlai Style cuisine of cottage cheese is a true celebration of rich flavours and treasured spices)

Paneer Khatta Pyaz

(Cottage cheese stir fried with pickle onion; tomato onion masala)

Palak Paneer

(Spinach & cottage cheese in creamy gravy)

Aloo Dum

(Juicy curried potatoes cooked in a savoury, tangy sauce and sprinkled with green peas)

Veg Tadka Fry -Dhaba Style (Egg Optional)

(A fiery, smoky dhaba style green moong dal & split Bengal gram)

Dal Fry

(Garlic tempered yellow lentils with onions & tomatoes)

Dal Makhani

(Slow stewed black lentils with tomatoes, finished with butter & cream)

BIRYANI & RICE

Vegetable Biryani (V)

(Basmati rice cooked with green herbs, aromatic spices & seasonal vegetables, served with raita)

Hyderabadi Chicken Dum Biryani

(Basmati rice cooked with aromatic spices & morsels of chicken, served with raita)

Kolkata Style Mutton Biryani

(Marinated lamb, Parisienne potatoes, Egg & rice cooked with saffron & aromatic spices, served with raita)

Tandoori Prawn Biryani

(Tandoori prawns, herbs, rose scented basmati rice, cooked served with raita)

Basanti Pulao (V)

(A bright yellow, sweet Bengali pulao redolent with ghee and garnished with fried cashews and raisins)

Plain Basmati Rice

(Aromatic, fluffy and light)

BREADS

Phulka

(Made with wheat flour is in the form of a flat bread which is very soft, puffed up and oil free)

Plain naan
Butter naan
Garlic naan
Cheese & chili naan
Poori

CONDIMENTS

Mix Burhani Raita
Assorted papadums
Raw Mango & Roasted Chili Chutney
Pickled Green Papaya
Tomato and Garlic chutney
Mint Chutney
Tamarind & Date Chutney

DESSERTS

Malai Kulfi

(A popular frozen traditional Indian ice cream recipe prepared with milk cream and topped with dry fruits)

Rasmalai

(Rasmalai is a popular Indian sweet delicacy made with Indian cottage cheese ball also known as Rasgulla served in thick cream milk flavored with saffron)

Bengal Caramelised Yoghurt (Lal Misti Dahi)

(A classic Bengali sweet made with full cream milk, curd culture and caramelized sugar)

Mango Bhapa Doi

(The Sweet steamed yogurt flavored with Alphonso Mango puree)

Phirni

(Creamy, mildly sweet, set rice pudding)

Chanar Kalojam

(Sweet made from Cottage Cheese)