

Cover Inside

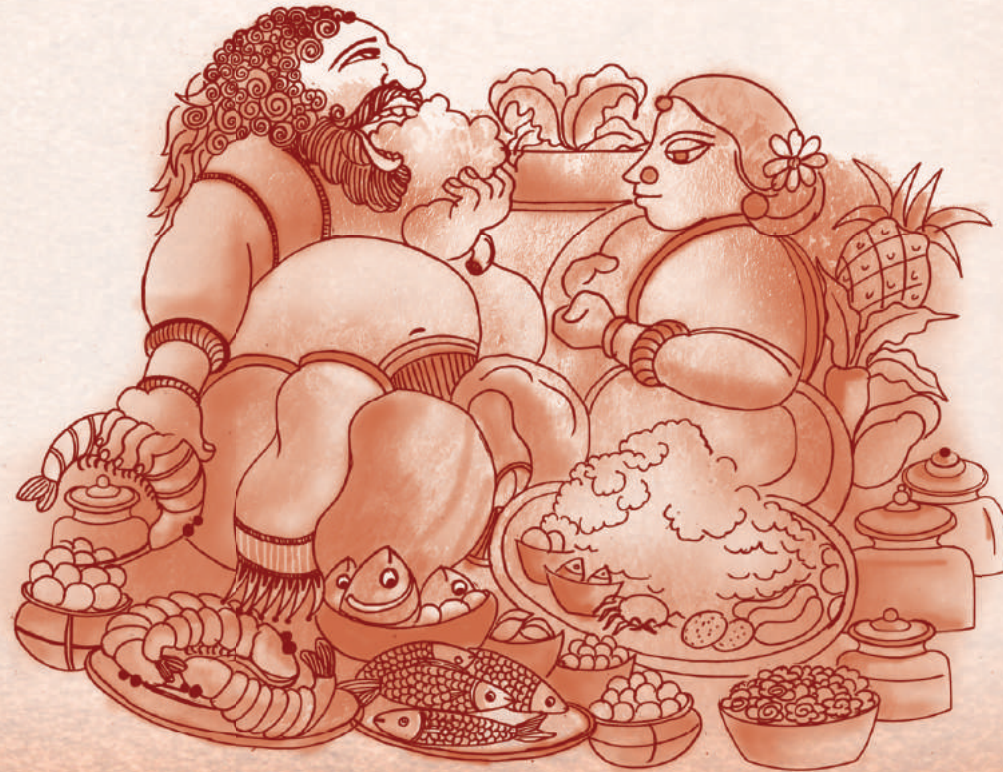


Size: (w)252 mm X (h)281 mm

গৌরচন্দ্রিকা

প্রাণ চাহে ঠোঁশা পানে মন চাহে স্বাণে
জিভে চাহে রসনার স্বাদে আস্থানে ॥
ঠোঁশা প্রতি মম প্রেম চারিবেলা ভোজ
বারবার পেটে চাই রাজকীয় ভোজ ॥
জিভে প্রেম করি আমি কেন আডকার
ঠোঁশাক্রোই কাহ্নে চাই প্রিয় হে খাবার ॥
শ্রমো, পরিপূর্ণ করো কহ্নো কণ্ঠ চাই

সন্মতি না দিলেও আমি ঠোঁশাক্রোই খাই ॥
হাটে চাই পেটে চাই আঙুলের ফাঁকো
দুগ্ধবান ঠোঁশাক্রোই প্রাণভরে চাহে ॥
ভোজ-চুড়ীদাস কহ্নে শোণো শ্র বর্ণন
রসনাচরিতমালা কহ্নো হে শ্রবণ ॥
মণি পদাবলি আক্রে ঠোঁশাদের ক্ষার
মনভরে পড়ে নাও সুস্বাদু খাবার ॥





রাধাবল্লভি

রাধার কি হইল অন্তরে ব্যথা
বল্লভি হ'ল সেই ভালপুরি হেথা।।
রাঙে ভাল ডিজিস্টে রাখুন নিশ্চিৎ
সকালেও রাত্রে গুলে বেটে নেওয়া হিট।।
মশলা ও লবণ মিশ্রে ভালের সহিৎ
কড়াইতে নেড়েচেড়ে দেখাটাই রাঙ।।
ময়দা, ময়ান, দুধ, নুন দিসে তৈসে

প্রসোজনে জল দিন মধু ভালোবেসে।।
শইডাবে ময়দা মিশ্রে লেচি লেচি কৈটে
লুচির মণ্ডন বেলে পুর দিন পেটে।।
ছাঁকা ঘিসে ডেজে নিলে কিস্তিমাট হবে
রাধা নাম চুষে কবে রাধাবল্লভি রবে।।
ডোজ-চুড়ীদাস কহে রাধা যদি চাও
বৃক্ষপ্রেম মন দিসে রাধাবল্লভি খাও।।

Glimpses from Bengal's kitchen

RADHABALLAVI

The Bengali gentleman's Sunday morning staple, this wonderful dish enthrals you with its soft outer shell of fried ghee-smearred flour stuffed with an age-old recipe of gram, ginger, chilli, asafoetida and fennel seeds. Paired with deep-fried potatoes cooked in a spicy gravy, this is one dish that can start your day the right way.

BEVERAGE MENU

SANYAASI RAJA	175.00
A peaceful ochre of the ascetic on top, carrying the secrets of a royal red at the bottom. Savour the mysteries of this tall cool lime drink, spiked with ginger and grenadine syrup. 500 ml / 420 kcal / (Glass)	
LALKOMOL	175.00
It's the regal hue that evokes the memories of a fairy-tale prince from Thakurmaar Jhuli. A perfect amalgamation of basil and rose. 500 ml / 200 kcal / (Glass)	
BONOLOTA SEN	175.00
She's the eternal enigma, who sits in front of you, in darkness and light, taking you on a unique journey with her blend of black grapes, lemon and mint. 300 ml / 318 kcal / (Glass)	
DEBI CHOUDHURANI	175.00
The magical transformation of a beautiful homemaker into a swashbuckling queen. Just like this classic virgin mojito with a tropical twist. 450 ml / 252 kcal / (Glass)	
HONGSHORAAJ	175.00
A cool, refreshing summer drink with mangoes that create magic with ginger and mint. Just like that simple village boy who sang his way into the heart of a big city. 300 ml / 300 kcal / (Glass)	
APU DURGA	175.00
Tamarind, spices and a hint of orange, reminding you of cool shadows, winding roads and blue skies of our villages, where a brother and sister lived their unforgettable story. 300 ml / 186.30 kcal / (Glass)	
PROFESSOR SHANKU	175.00
A mysterious green apple concoction served with a surprise. Straight from the laboratories of that legendary scientist of lore. 330 ml / 369.60 kcal / (Glass)	
SHYAMBAZARER SHASHI BABU	175.00
The cucumber thirst quencher, a favourite of that quintessential Babu who has passed into colloquial folklore. 400 ml / 224 kcal / (Glass)	
HIJIBIJI	175.00
Now it's orange, and then it's pineapple. Changing flavours but remaining as entertaining as ever. Much like that famous creature who changed names by the hour. 300 ml / 228.60 kcal / (Glass)	
NOTI BINODINI	165.00
She was everyone's favourite, a star who continues to entertain us with her story even today. Just like our eternal fresh lime soda. 330 ml / 38.28 kcal / (Glass)	
AAMPORAR SHORBOT (SEASONAL)	150.00
330 ml / 114.84 kcal / (Glass)	
GONDHORAJ GHOL	150.00
330 ml / 147.84 kcal / (Glass)	
AERATED WATER	95.00
300 ml / 120 kcal / (Glass)	
DIET COKE	110.00
300 ml / (Glass)	
MINERAL WATER	175.00
PACKAGED DRINKING WATER AND SERVICE	50.00

Taxes extra

STARTERS



PRAWN CUTLET
Crumb-fried prawns, served with coriander chutney.
5pcs, 200gm - 562 kcal

485.00



BAGDA CHINGRI SALMI
Tiger prawns stuffed with minced prawns, khoya, coriander, green chilli - crumbed and fried.
2pcs, 190gm - 362 kcal

520.00



HILSA CUTLET
Boneless hilsa covered with bottle gourd leaves, crumbed and deep-fried.
2pcs, 230gm - 729 kcal

675.00



CHITTAGONG FRIED POMFRET
Whole pomfret with a bengali spice marination dipped in batter and fried.
1pc, 90gm - 291 kcal

325.00



FISH ROLL
Paupiette of bhetki stuffed with fish and prawns, crumb-fried.
2pcs, 240gm - 727 kcal

535.00



FISH FRY
Signature dish of the restaurant.
2pcs, 190gm - 594 kcal

520.00



FISH KABIRAJI
Fried fish in an egg net.
2pcs, 300gm - 786 kcal

520.00



GONDHORAJ GRILLED FISH
A unique marinade of gondhoraj lime zest and other spices, grilled to perfection.
2pcs, 150gm - 387 kcal

520.00

Taxes extra



CHANDANNAGAR FRIED FISH

Cheese and parsley stuffed fried fish - a la francaise.
2pcs, 230gm - 745 kcal

520.00



MOURLA MAACHHER PEYAJI

Delicate fish starter from Bengal, crispy crunchy white bait (Mourala) and onion, batter-fried.
190gm - 564 kcal

315.00



MURSHIDABADI GRILLED CHICKEN

Cumin and cinnamon flavoured chicken grilled to perfection.
6pcs, 160gm - 298 kcal

385.00



GONDHORAJ CHICKEN

Succulent strips of chicken, marinated & fried.
160gm - 242 kcal

385.00



HANSHER DIMER DEVIL

Kolkata version of scotch eggs - ducks eggs with minced mutton.
2pcs, 250gm - 378 kcal

400.00



MANGSHOR CHOP

A croquette of fine minced spiced mutton.
4pcs, 230gm - 250 kcal

400.00



CHHANA MOTORSHUTIR CHOP

Cottage cheese stuffed with green peas masala.
4pcs, 200gm - 288 kcal

350.00



PUR BHARA ACHARI LONKA

Large green chillies stuffed with cottage cheese and pickled chillies, batter-fried.
3pcs, 200gm - 306 kcal

290.00



MOCHAR CHOP

Croquettes of plantain florettes.
4pcs, 170gm - 261 kcal

285.00

Taxes extra



পুৰুডুৱা দহিপটল

আটাটি পটল চাই, সৰ্ষে ৰুড়ি গ্ৰাম।
টক দহি দিলে তৈ বান্ধাৰ আৰাম।।
বাঁচালক্ষা, আদা আৰু আৰু নারকেল।
সৰ্ষে সামান্য মৰ্চে সৰিষাৰ তৈল।।
দু-মুখে গৰ্ভ কৰে পটল ভাজুন।
নারকেল-সৰ্ষেবাটা সৰ্ষে গুৰু নুন।।
বাঁচা লক্ষা সহ সব বাটন কমিয়া।
শ্ৰেণী সৰ্ষেৰ তৈল ভালো কৰে দিয়া।।

বাটা সাজ হলে পৰ মিশ্ৰণটি নিন।
পুৰ কৰে পটলেৰ পেটে গুঁজে দিন।।
গৰম কৰুন তৈল, মশলা ছড়িয়ে।
গ্ৰাভি তৈৰি হ'ব নুন-চিনি-দহি দিয়ে।।
গ্ৰাভিৰ ভিতৰে দিন পুৰুডুৱা পটল।
দেখলেই হলে যাব হাওঁ-মুখ সচল।।
ভোজ চৰ্ভাদাস কহে, শোণো গুৰু বৰ্ণন।
পুৰুডুৱা দহিপটল কৰো পৰিৱেশন।।

Glimpses from Bengal's kitchen

STUFFED POINTED GOURD IN
YOGURT GRAVY

A vegetarian delicacy that has been an old favourite in homes around Bengal. With a delectable stuffing made from chilli, ginger and coconut paste, the fried pointed gourds are served in a yogurt gravy that would make you crave for more.

B H A J A



 **BEGUN BHAJA**
Shallow-fried aubergines.
4pcs, 190gm - 711 kcal

145.00



 **CHALKUMRO NARKEL SHORSHE DIYE BHAJA**
White gourd stuffed with coconut & mustard, pan fried.
300gm - 871 kcal

185.00

 **JHUR JHURE ALOO BHAJA**
Juliennes of potatoes, crispy & crunchy.
85gm - 440 kcal

140.00



 **POSTO NARKEL BORA**
Roasted dumplings of coconut & poppy seeds.
6pcs, 135gm - 329 kcal

325.00

 **PAPAD BASKET**
Assortment of sago padad and urad dal papads.
5pcs, 35gm - 148 kcal

125.00

D A L



 **CHHOLAR DAL**
A popular Bengali dal with coconut.
320gm - 450kcal

195.00




 **MOONG MOHAN DAL**
Lentils with a distinct flavour of mango ginger & coconut.
280gm - 505 kcal

195.00



 **MAACHHER MATHA DIYE MOONG DAL**
Combination of lentils & fish head.
300gm - 474 kcal

215.00

 **MOURI AADA BATA DIYE BIULIR DAL**
This fennel-flavoured dal makes a unique combination with aloo posto.
280gm - 518 kcal

195.00



 **CHINGRI MACHH DIYE BIULIR DAL**
Flavoured with prawns.
280gm - 473kcal

325.00

Taxes extra

VEGETABLES



SHUKTONI

Mixed vegetable curry flavoured with radhuni.
320gm - 353 kcal

340.00



BATI CHORCHORI

Dry mixed vegetable.
300gm - 352 kcal

340.00



BHAJA MASALA ALOO DUM

Spicy & dry.
350gm - 780 kcal

340.00



ALOO POSTO

Bangalir priyo - a favourite of all Bengalis.
300gm - 614 kcal

360.00



ALOO JHINGA POSTO

The Bengali household dish made to perfection with an addition of gourd.
350gm - 738 kcal

360.00



BEGUN BASANTI

Succulent brinjals cooked in a mustard flavoured yogurt gravy.
300gm - 127 kcal

340.00

Taxes extra

		MOCHAR GHONTO Melange of banana florettes, Bengal gram & coconut. <i>270gm - 575 kcal</i>	340.00
		PALANG CHHANAR KOFTA Spinach & cottage cheese dumplings. <i>5pcs, 280gm - 317 kcal</i>	375.00
		PUR BHARA DOI POTOL A combination of coconut, poppy seed & mustard stuffed inside pointed gourd (parwal) cooked in an yogurt gravy. <i>3pcs, 250gm - 552 kcal</i>	375.00
		DHOKAR DALNA Lentil cakes in a tangy gravy. <i>8pcs, 300gm - 753 kcal</i>	375.00
		PHULKOPIR ROAST Cauliflowers marinated with yogurt & poppy seeds, cooked on slow fire. <i>320gm - 496 kcal</i>	375.00
		ENCHORER DALNA (SEASONAL) Young jackfruits in a homemade gravy. <i>320gm - 494 kcal</i>	375.00
		NABARATNA PATURI Medley of vegetable and cottage cheese wrapped in bannana leaf, grilled to perfection. <i>2pcs, 180gm - 406 kcal</i>	375.00
		CHHANAR DALNA A light gravy of tomato, yogurt & green chilli – a la Bengali style is called dalna. Fresh cottage cheese dumplings simmered in 'dalna'. <i>6pcs, 300gm - 486 kcal</i>	375.00

Taxes extra



छिछिड़ी माँहेंर मालाईकगरी

শুন শুন বঙ্কুগন শুন দিয়া মন
মালাইকগরির কথা কবিত্তো হু স্ববণ।
কড়াইসে ঠেল দিসে গরম মশলা
সঙ্গে হুচি হুচি দিন পেঁয়াজের চকলা।।
সুগন্ধ বোতোলে রঙ বাদামি রঙের
আদা হলুদ গুঁড়োলক্ষা ঢেলে দিন ফের।।
শইবার ছিছিड़ी মাঁহু বোথায় পানায়

গরম ঠেলেটে ঠার দেহ শান্তি পায়।।
নারকেল দুধ, নুন, মিষ্টি তিকমণ্ডো
দিলেই মালাইকগরি ঠৈরি স্নেহ মণ্ডো।।
সামান্য ফুটলেই ঠাহাদের কথা শেষ
চেটেপুটে খাওয়া শুরু, আশা বেশ বেশ।।
ভোজ চ্ছীদক্ষ কহে মালাইকগরি নিস্কে
বর্ণনা সমাপ্ত হয় টেবুল ঠুলিস্কে।।

Glimpses from Bengal's kitchen

PRAWN MALAIKARI

A dish made in heaven, with succulent prawns cooked in a spiced up
gravy of coconut milk and served with long-grained aromatic basmati
rice. The connoisseur has it with the prawns' heads intact, adding an
entirely new dimension to the taste.

PRAWNS




 **GALDA CHINGRI CHINEY KABAB** 725.00
Stuffed jumbo prawn flavoured with hot spices & baked.
1pc, 270gm - 488 kcal



 **BHUNA CHINGRI** 625.00
East Bengal preparation of spicy prawn curry cooked with onions.
4pcs, 360gm - 694 kcal



 **CHINGRI MALAIKARI (MEDIUM PRAWN)** 595.00
The most preferred local dish – prawns simmered in coconut milk and hot spices.
4pcs, 330gm - 858 kcal




 **CHINGRI MALAIKARI (JUMBO PRAWN)** 565.00
1pc, 330gm - 564 kcal




 **DAB CHINGRI** 650.00
Prawns roasted inside a tender coconut – melts in your mouth.
8pcs, 270gm - 413 kcal



 **BHAPA CHINGRI** 595.00
A steamed delicacy, prawns marinated with fresh mustard paste and grated coconut.
4pcs, 360gm - 630 kcal



 **ENCHOR CHINGRI (SEASONAL)** 425.00
Combination of prawn and baby jack fruit.
360gm - 680 kcal



 **MOCHA CHINGRI** 425.00
Prawns cooked with banana flower.
360gm - 540 kcal



 **ALOO POSTO CHINGRI** 425.00
350gm - 625 kcal




 **BATI CHORCHORI CHINGRI** 425.00
350gm - 472 kcal

Taxes extra

C R A B



 **KAKRAR GAL PETHECHI**
Stuffed crab baked, from the house of Rai Bahadur.
2pcs, 180gm - 502 kcal

525.00



 **KAKRAR JHAL**
Spicy crab curry.
1pc, 320gm - 896kcal

585.00

B H E T K I



 **BHETKI PATURI**
Fish wrapped in a banana leaf, roasted.
2pcs, 200gm - 389 kcal


550.00



 **BHETKI JHAL**
In a rich spicy gravy.
2pcs, 320gm - 653 kcal

550.00



 **BHETKIR JHOL ALOO PHULKOPI DIYE**
A light ginger & cumin flavoured gravy, Bhetki with potatoes & cauliflower.
2pcs, 530gm - 1182 kcal

550.00



 **BHAPA BHETKI (GONDHORAJ)**
Steamed Bhetki flavoured with yogurt & gondhoraj lebu.
2pcs, 170gm - 347 kcal

550.00

Taxes extra

HILSA

	<div><div></div><div>BONELESS BHAPA ELISH (FOR THREE PERSONS)</div></div> <div>Whole fillet of Hilsa, masterfully deboned, marinated with fresh mustard and steamed.</div> <div>1pc, 260gm - 889 kcal</div>	1550.00
	<div><div></div><div>ELISH BHAJA</div></div> <div>Marinated Hilsa fried to perfection.</div> <div>1pc, 90gm - 316 kcal</div>	710.00
	<div><div></div><div>BHAPA ELISH</div></div> <div>East Bengal's pride, steamed Hilsa in a mustard gravy.</div> <div>1pc, 220gm - 772 kcal</div>	710.00
	<div><div></div><div>ACHARI ELISH</div></div> <div>Queen of fish prepared with home made chilli pickle.</div> <div>1pc, 350gm - 960 kcal</div>	710.00
	<div><div></div><div>ELISHER TEL JHAL</div></div> <div>Hilsa in a rich and spicy gravy.</div> <div>1pc, 220gm - 738 kcal</div>	710.00
  	<div><div></div><div>DOI ELISH</div></div> <div>Hilsa cooked in a yogurt gravy, where the curry is robust and delicately sour with curd and spices.</div> <div>1pc, 220gm - 525 kcal</div>	710.00
	<div><div></div><div>ELISH PATURI (BONELESS)</div></div> <div>Wrapped in a banana leaf, with mustard & coconut, finished in a grill.</div> <div>2pcs, 150gm - 321 kcal</div>	710.00
	<div><div></div><div>ELISH BEGUNER JHOL</div></div> <div>Light and flavourful Hilsa curry with brinjals.</div> <div>1pc, 350gm - 903 kcal</div>	710.00

Taxes extra



ইলিশ মাছের পাটুরী

প্রথমে উপকরণ করিব কাঁচন
শাগো হে রন্ধনপটীয়কী।
নুন-হলুদ-সরষেবাটা, কাঁচালক্ষা প্রয়োজন
আর থাকবে ইলিশ মাছ রূপকী।।
মাছগুলি কেটে ধুয়ে নুন-হলুদ মাখিয়ে
সরষেবাটা জলে গুলে নিন।
কড়াইতে ঠেল দিলে যে ঠেলওরপে
সরষেবাটা, কাঁচালক্ষা, নুন দিলে দিন।।
ঠেলের ওপরে জল যেমন ডালিয়ে

ওমনই ছটফট করবে ইলিশের দেহ।
শরপর নেড়েচেড়ে রন্ধনের নিয়মমতো
অল্প আঁচে বসিয়ে রাখুন।
অল্প রস চেখে নিন, জল থাকতে থাকতে তাই
ইলিশকে পাটুরী করুন।।
ডোজ চুড়ীদান কয়, ইলিশের ভাগ্য ভালো
নিয়ম মেনে রন্ধনের পর।
নেই যে ওমার জুড়ি, হে ইলিশ পাটুরী
স্বাদে তুমি অমর্য, অমর।।

Glimpses from Bengal's kitchen

HILSA COOKED IN BANANA LEAF

A gourmet's delight, and a dish that has attained almost mythical proportions in the annals of Bengali cuisine. The choicest hilsa is cut, marinated and wrapped in a banana leaf to cook in its own juice, producing a unique flavour - a taste fit for the gods.

ROHU

	 RUI MAACHH BHAJA Rohu, an oily and fatty fish, deep-fried in mustard oil. <i>2pcs, 140gm - 470 kcal</i>	485.00
	 RUI SORSHE Cooked in mustard gravy. <i>2pcs, 300gm - 948 kcal</i>	485.00
	 RUI MAACHHER JHOL Homemade Bengali fish curry. <i>2pcs, 600gm - 1182 kcal</i>	485.00
  	 RUI MAACHHER ROAST Rohu marinated with ginger, garlic, yogurt and hot spices, pan roasted. <i>2pcs, 300gm - 599 kcal</i>	485.00
  	 RUI MAACHHER KALIA Not very rich but sufficiently spicy. This household fish dish is had by Bengalis both for lunch & dinner. <i>2pcs, 300gm - 621 kcal</i>	485.00
  	 DOI PONA Simmered in a rich yogurt gravy. <i>2pcs, 300gm - 628 kcal</i>	485.00

Taxes extra

PABDA



PABDA JHAL

This delicate sweet water fish is at its best in a mustard gravy.
1pc, 250gm - 504 kcal

325.00



BEGUN BORI DIYE PABDA JHOL

Simplistic, light, homemade fish curry.
1pc, 400gm - 641 kcal

325.00

CHITOL



CHITOL MAACHHER MUTHA

Fish dumplings cooked in a spicy gravy.
8pcs, 320gm - 640 kcal

550.00



CHITOL MAACHHER PETI ROAST

From the Brahmaputra river comes this oily fish, made hot and spicy.
1pc, 250gm - 484 kcal

750.00

KOI



TEL KOI

Mustard and cumin flavoured, spicy - a local favourite.
1pc, 170gm - 424 kcal

385.00



KOI MAACHHER JHOL


Homemade fish curry with potatoes and cauliflower, light and delectable.
1pc, 400gm - 730 kcal

385.00

Taxes extra

SHUTKI



 LOITYA SHUTKI (BOMBAY DUCK)
Not for the fainthearted – pungent & spicy.
180gm - 565 kcal


450.00

CHICKEN

 MURGIR JHOL
Home cooked chicken curry.
4pcs, 550gm - 1529 kcal

495.00



 LAL MURGI
Fiery hot chicken curry, made with deshi murgi.
4pcs, 550gm - 1595 kcal

495.00



 GOALANDO GHATER MURGIR JHAL
Traditional Bangladeshi chicken curry flavoured with dried fish.
4pcs, 550gm - 1402 kcal

495.00



 DOI MURGI (BONELESS)
Delicate chicken preparation flavoured with yogurt.
6pcs, 280gm - 642 kcal

475.00



 KACHALANKA DHONEPATA MURGI (BONELESS)
Light chicken dish flavoured with green chillies and coriander.
6pcs, 280gm - 700 kcal

475.00



 MURGIR TRAMFRADO (BONELESS)
Gondhoraj lime and coconut milk flavoured chicken.
6pcs, 280gm - 638 kcal

475.00

Taxes extra

MUTTON

 **KASHA MANGSHO** 675.00

Traditional Bengali mutton delicacy, rich & spicy.


4pcs, 360gm - 943 kcal

 **MANGSHOR JHOL** 675.00

Home-cooked mutton curry.


4pcs, 520gm - 1203 kcal



 **BHUNA MANGSHO** 675.00

Mutton panfried with spices, cooked in its own juice, giving it a rich flavourful curry.

4pcs, 360gm - 929 kcal

 **DHAKAI KALO BHUNA MANGSHO** 675.00

Charcoal black in colour, with a distinctive burnt aroma - this chef's speciality is one unique preparation.

4pcs, 360gm - 1253 kcal



 **MORICH MANGSHO** 675.00

Mutton cooked with spices and home ground Kashmiri chilli flakes.

4pcs, 360gm - 1062 kcal

Taxes extra



রাজভোগ

সব ভোজ হয়ে গেছে রাজভোজ নয়।
সবার ভোজের রাজ্য রাজভোগ নয়।।
দুধ ফুটিয়ে নিস্তে ঠাণ্ডে আইদ্রিক অ্যান্ড
দিয়ে দেন মিনি, তিনি মিষ্টি-শিলাবিদ।।
হানা কেটে গেলে জল ঝরিয়ে গরুর।
হানা মেখে নিতে হবে হাণ্ডেই দেদার।।
সুজি বা ময়দা নিস্তে হানার অহিট।
ছোট-বড় গোল বন করিয়ে নিষ্টিট।।
ঝুঝুয়ে চিনি ও জল নিস্তে দাও আঁচ।

চিনি গলে রস ঠৈরি হইবেই আজ।।
ফুটন্ত রসের মাধে হানার স্তম্ভার।
আস্তে আস্তে ঢেলে দিলে অর্থক সুকার।।
দশ মিনিট মায় গরুর অদেষ্কার।
তারপর ঠাণ্ডা হলে নিষ্টিট অহায়।।
গোলাপজল ছড়ালেই আয়া বা সুবাস।
রাজভোগ জন্মেই মেটায়েই আশ।।
ভোজ চর্চাদাস করে গই তো জীবন।
রাজভোগে ঊঁজ করো সকলের মন।।

Glimpses from Bengal's kitchen

RAJBHOG

What happens when fresh, unripened curd cheese meets a stuffing of almonds, pistachio, saffron and cardamom and is slowly cooked in a syrup of sugar and milk? A savoury like no other that confirms your faith in sweet endings.

PULAO & RICE

	STEAMED RICE (Basmati) <i>500gm - 805 kcal</i>	245.00
	STEAMED RICE (Gobindobhog) <i>500gm - 785 kcal</i>	245.00
	 KAJU KISMIS PULAO Traditional Bengali rice preparation, rich with a tinge of sweetness. <i>550gm - 836 kcal</i>	295.00
	 BADSAHI PULAO Rice with vegetables and dry fruits spiked with crushed nuts. <i>550gm - 792 kcal</i>	295.00
	 BASANTI PULAO Saffron flavoured sweet pulao. <i>550gm - 770 kcal</i>	295.00
	 CHINGRIR PULAO Pilaf flavoured with prawns, and steamed. <i>550gm - 797 kcal</i>	485.00
	 MANGSHOR PULAO Flavoured with mutton, garam masala and onions. <i>550gm - 957 kcal</i>	525.00

Taxes extra

BREADS



LOOCHI

Local favourite, puffed roundels, made with flour and deep-fried.
1pc, 20gm - 39 kcal

25.00



PARATHA

Cooked on a griddle, made a la mode Bengali.
1pc, 70gm - 118 kcal

40.00



KARAISHUTIR KACHORI

With green peas stuffed.
1pc, 30gm - 70 kcal

35.00



RADHABALLAVI

Stuffed with lentils, with the subtle flavour of aniseed.
1pc, 55gm - 107 kcal

45.00

CHUTNEY



CHUTNEY OF THE DAY

The last course of the meal, a sweet finale before the desserts.
180gm

140.00

Taxes extra

DESSERTS



GURER PAYESH (SEASONAL)

Rice pudding or kheer made with date palm jaggery and rice.
150gm - 337 kcal

165.00



MISHTI DOI

Homemade sweetened yogurt.
100gm - 99 kcal

110.00



BHAPA DOI

A recipe of steamed yogurt flavoured with small cardamom.
100gm - 98 kcal

140.00



INDRANI

Cottage cheese balls in thickened milk topped with dry fruits.
120gm - 236 kcal

165.00



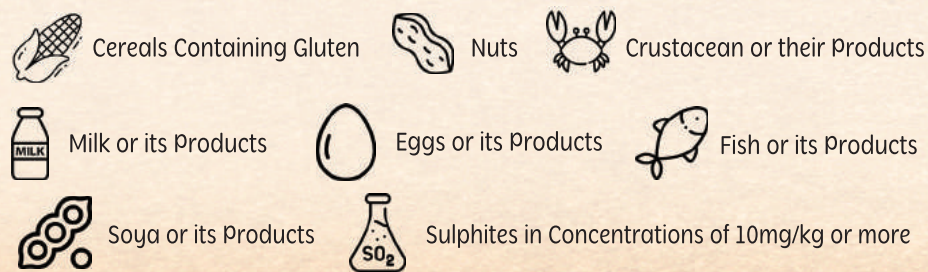
BAKED SANDESH

Sandesh made from chhana and rabdi (thickened milk),
mixed and baked with dry fruits.
100gm - 343 kcal

175.00

Taxes extra

	<div>■ RAJBHOG</div> <div>1pc, 125gm - 356 kcal</div>	85.00
	<div>■ BAKED MIHIDANA WITH RABDI</div> <div>Mihi' - meaning fine, 'dana' - means grains, so literally translated fine grains of besan deep-fried, soaked in sugar syrup topped with rabdi (thickened milk) and baked.</div> <div>100gm - 291 kcal</div>	175.00
	<div>■ CHHANAR MALPOA</div> <div>Deep-fried, flat roundels of homemade 'cheese' dipped in sugar syrup, served with ice cream.</div> <div>2pcs, 160gm - 237 kcal</div>	175.00
	<div>■ DAB BHAPA SANDESH</div> <div>Steamed sandesh flavoured with tender coconut.</div> <div>2pcs, 140gm - 430 kcal</div>	150.00
	<div>■ CHOICE OF ICE CREAM</div> <div>1scoop, 80gm - 262 kcal</div>	165.00
	<div>■ NOLENGURER ICE CREAM</div> <div>1scoop, 80gm - 288 kcal</div>	225.00



Taxes extra

