



THE GREAT INDIAN BIRYANI FESTIVAL 2025

- **MOTIYON KI BIRYANI (VEG)** ₹285/-
Jewels of biryani, served with boondi raita, ambiyun ki khatayan (Gujarati mango pickle) & sai chutney (cilantro & mint chutney).
- **DONNE BIRYANI (CHICKEN)** ₹325/-
Traditional biryani from the state of Karnataka, with a very unique flavour served with hara chutney, onion pachadi & brinjal gothsu.
- **BHATKAL BIRYANI (CHICKEN)** ₹325/-
Konkani culture biryani, served with burhani raita, baigan ka khatta & sago papad.
- **BOHRI BIRYANI MASALA (MUTTON)** ₹450/-
Flavourful, aromatic, less spicy biryani served with hara chutney, burhani raita & kachumber salad.

**Taxes as applicable*

Starters

Non-Veg

Golden Fried Prawn	375
<i>Batter fried prawn served with hot pungent sauce</i>	
Prawn Pepper Salt	375
<i>Crispy fried prawns tossed with oyster sauce, scallions, oriental fresh herbs and Chinese rice wine</i>	
Prawn Cocktail	325
<i>Time old hors d'oeuvres – poached prawns topped with cocktail sauce</i>	
Mahi Malai Tikka	500
<i>Delectable freshwater bhetki with tandoori marination finished in traditional clay oven</i>	
Oriental Fish Pepper Salt	325
<i>Crispy fried chunks of fish tossed with fresh herbs, oyster sauce, oriental fresh herbs and Chinese rice wine</i>	
Chicken Pepper Salt	240
<i>Dices of succulent pieces of chicken, tossed with Oriental fresh herbs</i>	
Chicken Tikka	250
<i>Juicy dices of chicken leg boneless, coated with tandoori marination and roasted to perfection</i>	
Murg Malai Kebab	250
<i>Dices of chicken breast boneless in rich creamy tandoori marination finished in a clay oven</i>	
Dry Chilli Chicken	250
<i>Kolkata's favorite, diced chicken finished with chilli paste, bell pepper, onion and garnished with scallions</i>	
Chicken Tai Pei	250
<i>Deep fried crispy chicken tossed in hot garlic sauce, finished with brandy</i>	
Gondhoraj Chicken	240
<i>Succulent strips of chicken, marinated with gondhoraj lime juice, deep fat fried and served hot</i>	
Crunchy Fried Chicken	240
<i>Dices of chicken legs boneless, marinated with minced garlic, cracked pepper, lemon juice and breaded with cornflakes and deep fat fried</i>	
Omelette: Plain, Masala, Cheese, Mushroom	165
<i>(served with grilled tomato and potato rosti)</i>	

Veg

Paneer Pudina Tikka	195
<i>Cubes of creamy cottage cheese marinated with fresh mint puree and finished in a tandoor</i>	
Chilli Paneer	195
<i>Dices of crisp cottage cheese tossed with bell pepper, onion and chilli paste</i>	
Chatpate Charredar Tandoori Aloo	155
<i>Tangy and spicy baby potatoes finished in a clay oven</i>	
Crispy Mushroom with Dry Red Chilli	225
<i>Deep fat fried crispy fresh button mushroom tossed with dry whole red chilli and served hot</i>	
Malaysian Spring Roll	155
<i>Served with hot pungent sauce</i>	
Cheese Chilli Toast	155
<i>Ever popular sliced bread toast coated with spicy cheese mix and served hot</i>	
French Fries	85
Tandoori Mushroom	255
<i>Mushrooms with tandoor marination, served to perfection</i>	
Green Peas Masala	125
<i>Fresh green pea kernels tossed with chef's special spice mix, served hot garnished with fresh coriander</i>	
Masala Papad	55
<i>Layers of roasted papad lined with freshly cut onion, tomato, green chilli, fresh coriander sprinkled with lemon juice and served</i>	
Green Salad	50



GST Applicable



Kolkata Flavours

Non-Veg

Bhetki Paturi with Steamed Rice <i>Served with aam ada diye moong dal, jhur-jhure aloo bhaja and sweet chutney</i>	335
Daab Chingri with Steamed Rice <i>Served with aam ada diye moong dal, jhur-jhure aloo bhaja and sweet chutney</i>	395
Traditional Kolkata Fish Fry and Potato Wafers (2pcs) <i>Breaded fillet of bhetki in a spicy tangy marination, served with kasundi and tartar sauce</i>	375
Kasha Murgi with Kaju Kismis Pulao, Chholar Dal, Aloo Bhaja and Chutney <i>Traditional Bengali platter with chicken</i>	275
Grilled Chicken with Bread Rolls, Mashed Potato and Sautéed Greens <i>Jerk spice marinated grilled chicken</i>	295
Kasha Mangsho with Loochi <i>Served with chholar dal and sweet chutney</i>	370
Chingri Malai Curry with Moong Dal, Aloo Bhaja, Steamed Rice and Chutney <i>Famous Bengali prawn curry served in an authentic combination</i>	350

Veg

Bhaja Masala Aloo Dum with Loochi <i>Served with chholar dal, begun bhaja and sweet chutney</i>	175
Chhanar Kalia with Steamed Rice <i>Served with chholar dal, begun bhaja and sweet chutney</i>	195
Aloo Jhinga Posto with Moong Dal, Steamed Rice, Aloo Bhaja and Chutney	185

DESSERTS

Gulab Jamun	35
Mishti Doi	50
Rajbhog	35
Nolen Gurer Ice Cream	135
Choice of your Ice Cream (2 scoops)	85
Honey Noodles with Vanilla Ice Cream	110
Hot Chocolate Brownie with Vanilla Ice Cream	125

A - LA - CARTE MENU

Dal Makhani	95
Chholar Dal	80
Moong Dal	80
Begun Bhaja	50
Aloo Bhaja	55
Chilli Chicken (4 pcs)	155
Chingri Malai Curry (2 pcs)	200
Bhetki Paturi (1 pc)	235
Kasha Mangsho (2 pcs)	250
Chutney	45
Loochi (1 pc)	10
Special Veg	135
Chicken Fried Rice	155
Egg Fried Rice	120
Egg Hakka Noodles	120
Chicken Hakka Noodles	145

Mini Meals

Non-Veg

River fresh prawns in Thai green curry served with basil fried rice and cucumber pickle	350
Rarah Murgh Amritsari, Yellow Dal Fry, choice of Indian Breads, Pickle and Papad <i>Pieces of chicken along with mince cooked in onion tomato rich gravy served with tandoori roti or butter naan</i>	295
Murgh Tikka Butter Masala, Dal Makhani, choice of Indian Breads, Pickle and Papad <i>Succulent pieces of boneless chicken cooked in almond rich gravy eaten best with tandoori roti or butter naan</i>	225
Kadai Mutton with Dal Makhani and choice of Indian Breads <i>Mutton flavored with kasoori methi served with dal and choice of rotis</i>	335
Sliced Chicken in Garlic Pepper Sauce with Egg Hakka Noodles and Kimchi <i>A yummy combination of mildly spiced chicken with noodles and Korean cabbage salad</i>	225
Szechwan Chicken with Egg Hakka Noodle and Kimchi Salad <i>Flavored with Szechwan pepper corns, this spicy and tangy Indo-Chinese dish goes well with wok tossed noodles</i>	225
Chilli Chicken with Egg Fried Rice <i>Kolkata favorite at its best</i>	225
Mutton Biryani <i>Along with the quintessential, egg and potato served with raita</i>	335
Chicken Biryani <i>The chicken version served with raita</i>	225
Butter Garlic Fish with Ginger Capsicum Fried Rice and Kimchi salad <i>A mild preparation with the delicately flavored rice</i>	350

Veg

Subz Diwani Handi, Dal Makhani, choice of Indian Breads, Pickle and Papad <i>Seasonal vegetables cooked in cashew nut rich smooth gravy spiced with yellow chilli served with either tandoori roti or butter naan</i>	175
Palak Paneer with Dal Makhani, choice of Indian Breads, Pickle and Papad <i>Paneer cooked with spinach, served with dal and choice of roti</i>	195
Paneer Butter Masala with Dal Makhani, choice of Indian Breads, Pickle and Papad <i>Diced paneer in a makhani gravy with the usual accompaniments</i>	195
Subz Cocktail Kebab, Dal Makhani, choice Of Indian Breads, Pickle and Papad <i>Medley of seasonal vegetables, cooked in the tandoor, served with dal and roti</i>	175
Cauliflower Manchurian with Ginger, Capsicum Fried Rice and Kimchi <i>Crispy fried cauliflower tossed in manchurian sauce and served with ginger pimento rice</i>	175
Chilli Paneer with Veg Fried Rice and Kimchi <i>Deep fried paneer in a spicy soya flavoured sauce served with traditional veg fried rice</i>	195
Mushroom, Carrot, Baby Corn Hot Garlic with Veg Hakka Noodles and Kimchi Salad <i>Medley of exotic vegetables in hot garlic sauce served with veg hakka noodles</i>	195
Tarkari Biryani <i>Served with mixed vegetable raita and laccha onion</i>	175
Penne Arrabbiata <i>Penne pasta tossed in spicy tomato sauce topped with mozzarella cheese gratinated, served with garlic toast</i>	195
Penne with Three Cheese sauce <i>Pasta cooked with house special cheese sauce</i>	195

