

NON-VEG MAIN COURSE

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| <p>  Fish and Chips
 <i>A British classic, served with Bhetki and French Fries.</i> </p> | <p>380</p> |
| <p>  Calcutta Bungalow Andaa Keema Bake
 <i>Our version of the Shepherd's Pie, spicy mutton / chicken mince layered with seasoned mash potato, halved eggs and baked with cheese.</i> </p> | <p> Mutton 495
 Chicken 395 </p> |
| <p>  Bhetki Paturi
 <i>Asian sea bass in mustard paste wrapped in banana leaf and steamed.</i> </p> | <p>555</p> |
| <p>  Shorshey Pabda
 <i>Freshwater butterfish simmered in a rich mustard and coconut cream based curry.</i> </p> | <p>455</p> |
| <p>  Herbed Chingri Malaikari
 <i>River prawns simmered with traditional spices, Bengal herbs, coconut milk and green chilies.</i> </p> | <p>525</p> |
| <p>  Grilled Fish in Lemon Butter Sauce
 <i>Grilled Asian Sea Bass Fillet topped in lemon butter sauce and served with sautéed veggies and mashed potatoes.</i> </p> | <p>450</p> |
| <p>  Mosla Murgi Malai Dom
 <i>On the bone chicken joints simmered in an earthen pot with cream, milk fudge, ghee, fennel, nuts, raisins and green chilies.</i> </p> | <p>435</p> |
| <p>  Mutton Calcutta Bungalow
 <i>Mutton pieces cooked in a rich spicy broth, a wisely selected recipe from the hunting bungalows of Pre-Independent India.</i> </p> | <p>565</p> |
| <p>  Chicken Kosha
 <i>Bengali style Spicy Chicken Curry.</i> </p> | <p>450</p> |
| <p>  Dhoneypala Chicken
 <i>Chicken pieces cooked in a rich spicy broth with fresh coriander leaves.</i> </p> | <p>565</p> |



VEG MAIN COURSE

■ Hing diye Aloo'r Dom

Potatoes simmered in asafetida, cumin, tomatoes and a blend of rich Bengali spices.

145

■ Potal er Dolma

Pointed gourds (potal) stuffed with a savory filling and cooked in a flavorful gravy.

200

■ Cholar Dal - Narkul Diye

Chana dal (split chickpeas) cooked with coconut (narkul) and aromatic spices. Rich, comforting, and flavorful lentil dish.

100

■ Sona Moong Dal

Split moong beans cooked with spices and poppy seeds.

100

■ Jhur Jhuri Aloo Bhaja

Crispy, deep-fried potato strips

55

■ Murshidabadi Paneer Malai Haarhi Dom

Cottage Cheese dices, simmered in an earthen pot with cream, milk, fudge and fennel, Bagan er Mosla Bengal herb blend with green chilies.

345

■ Palak Paneer

Rich and flavorful spinach curry with Cottage Cheese dices.

345

■ Aloo Gobi Matar

Classic Indian comforting dish of potatoes, cauliflower, and peas.

250



*5% GST Applicable



ACCOMPANIMENTS

- **Luchi (4 pcs)** 60
- **Fulka (4pcs)** 75
- **Hing er Kochuri (2pcs)** 95
Flour flat bread stuffed with asafetida flavored lentil filling, and fried till puffed.
- **Tekona Parota (1pc)** 85
Home-style layered flour flat bread, gridded with ghee.
- **Steamed Rice** 95
- **Chingri Moshla Polao** 295
Basmati rice tossed with river prawns, onion, crushed black pepper, coriander leaves and traditional spices.
- **Murgi Dhonepata Polao** 275
Basmati rice tossed with shredded boneless chicken, onion seeds, coriander leaf paste and traditional spices.
- **Basanti Polao** 215
Steamed rice flavoured with saffron, turmeric, and roasted dry fruits.



*5% GST Applicable

Veg Thali

INR 1499 + GST



Telul er Shorbol

Refreshing mix of tangy and spicy Tamarind drink.

Bhaal

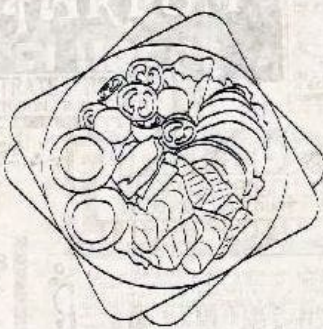
Plain steamed rice.

■ Mochar Malai Chop

Crunchy fritters made with mashed banana flower and cheesy filling.

■ Luchi ar Narkel diye Cholar Daal

Bengali style bread with sweet bengal gram cooked with diced coconut.



■ Jhuri Aloo Bhaja

Finely diced potato fry.

■ Shona Moong Dal

Split moong beans cooked with spices and poppy seeds.

■ Shukto

Bengali style mixed veg with white curry.

■ Murshidabadi Paneer Malai Dom

Creamy cottage cheese cooked with Bengali spices and poppy seeds.

■ Doi Potal

Pointed gourd in creamy curd based curry.

Papad ar Aamshotto'r Chutney

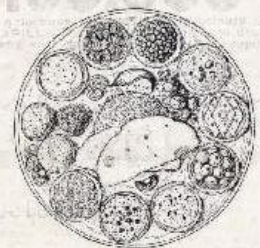
Lentil crackers served with dried mango relish.

Daab er Payesh

Coconut infused rice porridge.

Roshogolla ar Shondesh

Cottage cheese balls soaked in sugar syrup and dried sweet cottage cheese cubes.



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