

FROM THE HENSEL OF BOUTHAN

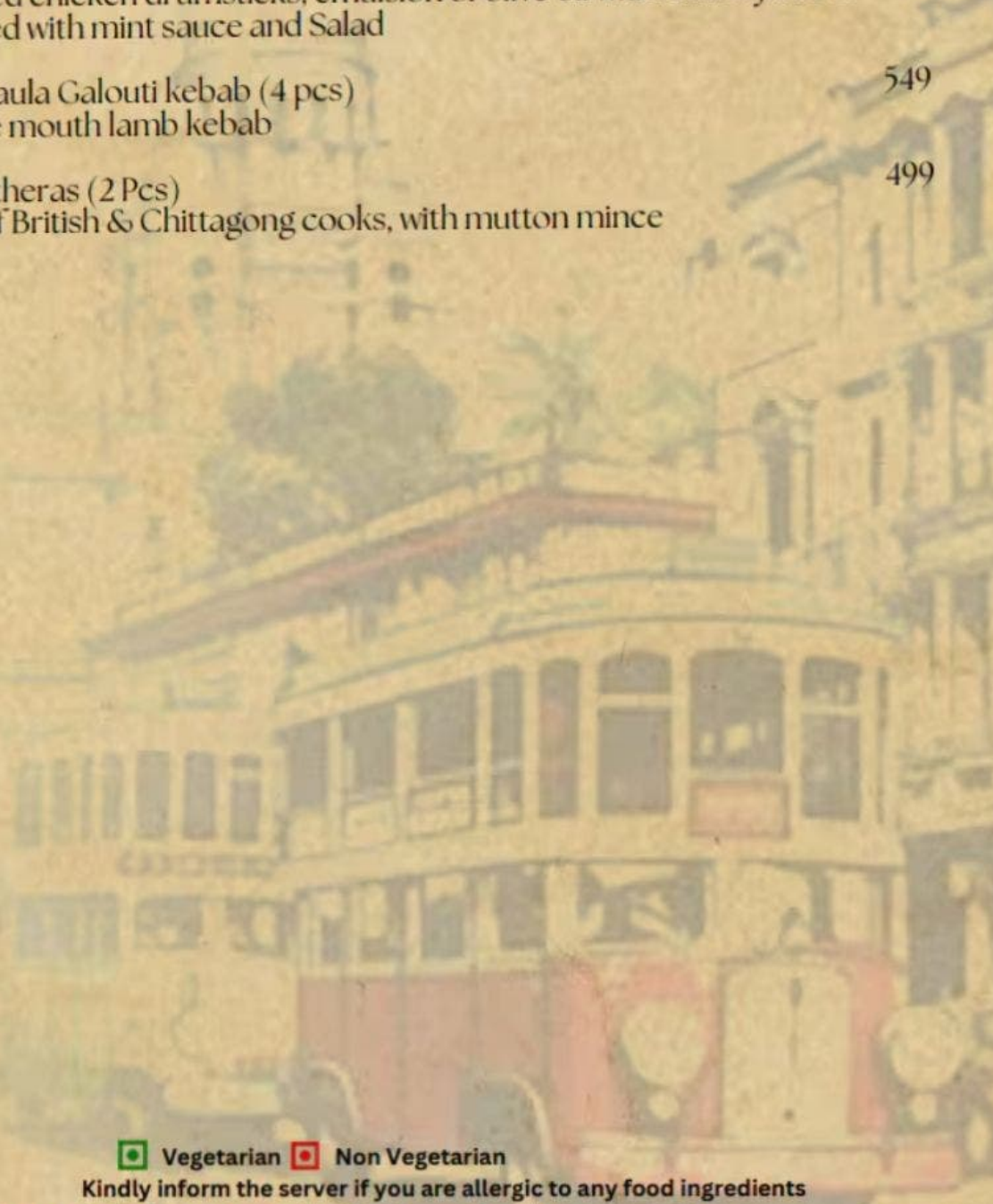
Appetizers

-  Pur bhora paneer tikka (4 pcs) 379
Skewered grilled cottage cheese marinated with Bengal's own spices
-  Chana Posto Narkol Diye paturi (2 pcs) 349
Dhaka origin, served wrapped in banana leaf
-  Cheese Bhutta tikka (4 pcs) 349
Influence of Awadh, served with dhanian chutney
-  Gharoa masla diye mochar chop (4pcs) 249
Banana florets spiced in Bengali spices & crumb fried to perfection
-  Birbhumi narkol posto bora (4pcs) 389
'Shiley bata' posto blend with coconut, onion & shallow fried
-  Baghbazarer prosiddho veg cutlet (4pcs) 249
A sumptuous evening snacks with spiced delicate vegetable.
-  Tok jhal misti kurkure murgi (6pcs) 399
Crispy crumb fried chicken fillet served with Chef's spl chutney
-  British influenced foul cutlet: (2 pcs) 399
Cabin special chicken minced blend with Bengali spices & crumb fried
-  Gondhoraj kathi murgi (6pcs) 439
Retro special delicacy with an aroma of Gandhoraj lemon
-  North Kolkata Bhetki Fry (2 pcs) 559
Marinated with Dhonapata, Pudina, kasundi, crumb fried
-  Pur bhora Bhetki Macher Roll (2 pcs) 559
French influenced, paupiette of bhetki with fish stuffing, crumb fried
-  Masla Kakra (1 pc) 559
Though Spanish origin the Portuguese probably brought this to Bengal, the meat cooked with cheese, mustard, crumb, egg yolk & cream
-  Maccher kebab: (4 pcs). 559
(Dhakai/Kasundi/Lal Lanka/Malai)
Served with mint sauce and Salad

 Vegetarian  Non Vegetarian

Kindly inform the server if you are allergic to any food ingredients

All prices are in Indian rupees and subject to applicable government taxes.

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| ❑ Tandoori pomfret (1 Pc)
White sea pomfret marinated with chef's special masala and grilled in tandoor | 599 |
| ❑ Tandoori gota bhetki
Whole bhetki marinated with chef's secret spices and grilled | 559 |
| ❑ Metiabruz murgh tikka (6 Pcs)
(Losooni/ Sonali/ Malai/ Dhuadhar)
Served with mint sauce and house salad | 439 |
| ❑ Dhungar chicken (4 pcs)
Flame grilled chicken drumsticks, emulsion of olive oil with lemon juice & garlic served with mint sauce and Salad | 439 |
| ❑ Asad-ud-Daula Galouti kebab (4 pcs)
Melts in the mouth lamb kebab | 549 |
| ❑ Amish pantheras (2 Pcs)
Specialty of British & Chittagong cooks, with mutton mince | 499 |

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Main course

Chana - Bengal's own cottage cheese / Paneer

- Chanar dalna (6 pcs) 379
Cottage cheese dumpling with light cashew gravy
- Cossimbazar handi paneer 379
A cottage cheese Mughal delicacy enriched with spiced tomato
gravy & fenugreek

Vegetables & Lentils

- Begun basanti 349
Fried eggplants in rich and creamy mustard - yoghurt based sauce
- Narkol mochar ghonto 349
Banana florets, lal chola & coconut blend into mashy texture
- Fulkopir Mohima 349
Delicate Vegetables cooked with sweet & posto &, tomato masala
- Potoler dolma (seasonal) 349
Dry fruit stuffed in fried pointed gourd cooked in silky gravy
- Mohonbagani aloo posto 399
Potatoes slow-cooked with chillies, and shile bata posto with hint of
mustard oil.
- Bhaja moslar aloor dom 349
Baby potatoes cooked with tomato & bhaja moshla, finished with
coriander and chilies
- Kaju Kishmish diye Narkoli Cholar dal 199
Split lentil tempered with cumin, bay leaf, dry red chili, coconut flakes
- Amada Diye Sona Moong Dal 199
Cooked with green chili, whole cumin & ghee

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Chingri or Prawns

- ▣ Tiffin box bhapa chingri 529
Bengal delicacy of home style steamed mustard marinated prawns
- ▣ Chingri macher malai curry 529
Prawns simmered in coconut gravy with mild spices
- ▣ Daab chingri 569
Prawns delicately prepared with coconut milk and creamy pulp of tender coconut
- ▣ Mocha chingri 449
Banana flowers, red chana & coconut cooked with shrimps
- ▣ Dim chingri bhapa 459
Prawn steamed with egg, onion, mustard & poppy seeds
- ▣ Chingri aloo posto 489
Prawns cooked with potatoes and poppy seeds

Pomfret

- ▣ Pomfret sorshe bata 619
Sea pomfret cooked with hand blended mustard & green chilli

Ilish or Hilsa

- ▣ Sorse bhapa ilish 619
Steamed hilsa with pungent mustard, poppy paste, chillies & mustard oil
- ▣ Choto begun r kalo jira dive illisher jhol 619
Hilsha stew simmered with black cumin and brinjal
- ▣ Bhaja ilish 599
Served with aromated oil & fried green chili

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