



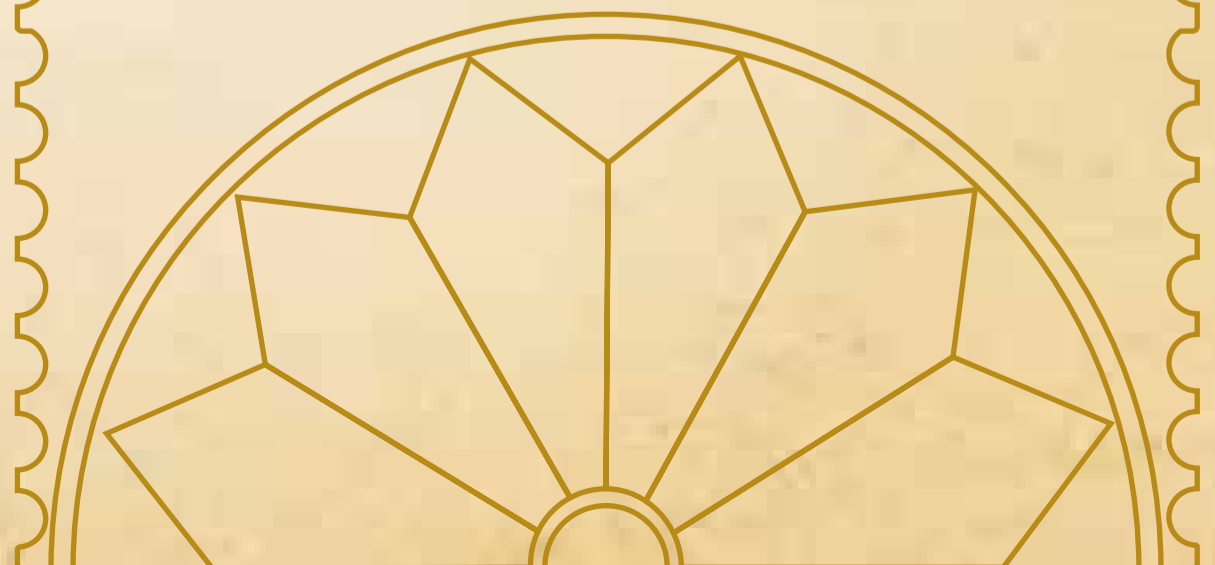
EAST INDIA ROOM





Bengal was once home to a French colony, hosting populations of Portuguese, Dutch, British, Chinese and Mughal descendants. The East India Room offers a stylized interpretation of the “Colonial Companion,” an Indian dining experience that developed during the British Raj in India. The royal cuisine of nawabs and the delicacies of undivided Bengal have also amalgamated over the centuries to form a truly rich cuisine with amazing earthy flavours from Murshidabad and Bangladesh. The recipes have been inspired from the kitchens of erstwhile Zamindars and the influence of British culture.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person



APPETIZER

- ▲ **Darjeeling Tea Smoked Beekti** INR 650
 860 kcal | 250 gms | fish fillet, grain mustard, tomato ketchup

- ▲ **Legendary Prawn Cocktail** INR 650
 1029 kcal | 200 gms | poached prawn, cocktail sauce

- ▲ **Kolkata Beekti Fry** INR 650
 1029 kcal | 300 gms | fried fish, potato fries, tartare sauce

- ▲ **Old Dhaka City Jali Kebab** INR 590
 676 kcal | 200 gms | mince meat, egg net

- ▲ **Mutton Pantheras** INR 590
 885 kcal | 200 gms | Sova Bazar Rajbari recipe: crepe, mince meat

- ▲ **Club House Chicken Cutlet** INR 490
 561 kcal | 250 gms | chicken patty, tomato mustard sauce

- ▲ **Mughlai Kebab** INR 490
 245 kcal | 200 gms | Mughlai spiced, grilled chicken cubes

- **Portugal Bandel Cheese Malakoff** INR 490
 831 kcal | 200 gms | fried cheese, tomato raisin chutney

- **Channar Paturi** INR 490
 991 kcal | 250 gms | fresh ricotta, grated coconut, mustard paste


- **Saffron Malai Paneer** INR 490
 617 kcal | 250 gms | grilled cottage cheese, onion, capsicum skewers

- **Tikia Paratha** INR 490
 771 kcal | 250 gms | spiced mushroom patty, paratha, onion relish


- **Colonial Vegetable Cutlet** INR 490
 508 kcal | 180 gms | root vegetable patty, straw potato, tomato mustard sauce


Kindly inform the server if you have any allergic to any food ingredients
 All prices are in Indian rupees and subject to applicable government taxes










SOUP

- ▲ **Mulligatawny** INR 400
 1126 kcal | 200 ml | curried lentil soup, chicken, boiled rice

- ▲ **Thukpa** INR 400
 170 kcal | 200 ml | chicken
 204 kcal | 200 ml | vegetable noodle broth

- **Mulligatawny** INR 400
 10601 kcal | 200 ml | curried lentil soup, boiled rice

- **Classic Tomato Soup** INR 400
 104 kcal | 200 ml | tomato soup, garlic crouton


MAINS

- ▲ **Lobster Thermidor** INR 1300
 529 kcal | 350 gms | lobster meat, brandy, cream

- ▲ **Bhappa Chingri** INR 850
 917 kcal | 300 gms | steamed river prawns, grain mustard

- ▲ **Beekti Meuniere** INR 850
 1348 kcal | 250 gms | grilled fish, sautéed greens, lemon butter sauce

- ▲ **Mutton Dak Bungalow** INR 750
 1254 kcal | 350 gms | mutton curry, potato, whole onion, boiled egg

- ▲ **Bhuna Mutton** INR 750
 1256 kcal | 350 gms | roast mutton, butter, local spice

- ▲ **Dacres's Lane Stew** INR 650
 6795 kcal | 250 gms | chicken stew, garlic bread

- ▲ **British Chicken Tikka Masala** INR 650
 958 kcal | 350 gms | chicken cubes, tomato honey gravy

- ▲ **Murgir Jhol** INR 650
 752 kcal | 350 gms | local specialty - chicken curry, potato, onion

- ▲ **Chicken Tetrizzini** INR 650
 1327 kcal | 300 gms | spaghetti, chicken, mushroom, parmesan cream sauce


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Old School Au Gratin INR 550

716 kcal | 300 gms | baked English vegetables, bechamel sauce



English Vegetable Jhalfrezi INR 550

1118 kcal | 350 gms | vegetable, onion, peppers, tomato



Cossimbazar Handi Paneer INR 550

1180 kcal | 350 gms | cottage cheese, local spice, tomato gravy



Murshid Quli Khan's Chanar Kofta INR 550

1127 kcal | 350 gms | cheese dumpling, brown onion cashew gravy



Fulkopir Roast INR 550

802 kcal | 300 gms | cauliflower florets, ginger, onion, tomato, poppy seed, cashew nut



Bengali Aloo Dum INR 450

942 kcal | 300 gms | fried potato, tomato gravy



Narkeli Cholar Dal INR 450

1314 kcal | 300 gms | Bengal lentil, dry chilli, slice onion, coconut



Sonali Moong Dal INR 450

1326 kcal | 300 gms | black lentil, cumin, ginger, green peas, ghee



SIDES

Kolkata Mutton Biryani INR 750

1597 kcal | 350 gms | mutton, potato, boiled egg, basmati rice

Dhakai Morog Pulao INR 650

1654 kcal | 300 gms | chinagura rice, rooster meat



Yellow Coconut Rice INR 400

846 kcal | 1300 gms | basmati rice, saffron, coconut, raisins



Steamed Basmati Rice INR 350

340 kcal | 450 gms

Phoolko Loochi INR 300

1058 kcal | 120 gms | deep-fried flat bread



Chatur Parota INR 150

1130 kcal | 150 gms | griddled flat bread



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DESSERTS

Chocolate Banoffee Pie INR 400

923 kcal | 210 gms | banana, chocolate cream, toffee caramel



Caramel Custard INR 400

803 kcal | 150 gms | egg custard, caramel sauce



Bengal's Dessert Platter INR 400

a sweet delicacy of Bengal

107 kcal | 53 gms | rasogolla

119 kcal | 48 gms | sandesh

1017 kcal | 51 gms | misti doi

Patishapta INR 400

445 kcal | 140 gms | sweetened crepe, caramelized coconut, reduced milk, cardamom



Monte Carlo INR 400

845 kcal | 250 gms | layered vanilla, strawberry ice cream, chocolate sponge, cream, choco chips



DRINK MENU

Mocktail | 300 ml INR 300

43 kcal | Jamaican Passion Cooler

74 kcal | Watermelon Cooler / 121 kcal | Virgin Mojito

57 kcal | Blue Berry Blush

Freshly Brewed Tea INR 250

English Breakfast / Earl Grey / Assam /

Chamomile / Darjeeling / Green Tea

114 kcal | 150 ml | Readymade Tea

Freshly Brewed Coffee INR 250

90 kcal | Espresso | 18 kcal | Americano

90 kcal | Cappuccino / Latte

Soft Beverage

Aerated Water INR 200

Fresh lime soda / Water INR 250

Still / Sparkling Water INR 300

Energy Drink INR 300

List of Allergens:

 Molluscs  Eggs  Fish  Lupin  Soya  Milk  Peanuts  Gluten

 Crustaceans  Mustard  Nuts  Sesame  Celery  Sulphites

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