



CALCUTTA • THE CULINARY DIRECTORY

THE SPEED DIAL

☒ **The Wrong Number**

Peanut masala or spice mix? Not telling. Just know it's delicious.

☒ **Chicken Popcorn**

Tiny, crispy, addictive chicken bites - flavour fireworks in every bite.

Grande Nachos

☒ **Veg**

☒ **Chicken**

Crispy chips, melty cheese, your favourite toppings - go Grande.

☒ **Bucket of Fries**

Salted / Cajun / Peri Peri

Crispy seasoned fries, your way - salted, Cajun or Peri Peri.

☒ **Beer Battered Fish & Chips**

Crispy beer-battered onion rings, perfect for sharing (or not).

☒ **Classic Fish & Chips**

Golden battered fish with a mountain of fries. Dial up the flavour.

☒ **Jalapeño Cheese Poppers**

Goopy cheese, jalapeño heat - a decision you won't regret.

Calcutta Kathi Roll

☒ **Veg**

☒ **Chicken**

Flaky paratha, spiced filling, onion, a squeeze of lime. Answer the call.

☒ **Naga Chilli Cheese Toast**

HOUSE CALL

Toasted, torched, oozing cheese meets Nagaland's fiercest chilli.

☒ **Calcutta Boathouse Fishfry**

HOUSE CALL

Bhetki, breaded and fried the old boathouse way, with a squeeze of lime.

North East Antipasti

HOUSE CALL

☒ **Veg**

☒ **Non-Veg**

A shareable platter of Northeast-inspired bites - smoky, bold, built for the table.

HELLO, I AM AT THE BAR

☒ **Corn, Cheese & Spinach Cigar Rolls**

A playful twist on a classic - cheesy, corn-studded, pure joy.

☒ **Chicken Wings**

Peri Peri / Bbq / Tring's Buffalo Sauce

Fiery, smoky or bold - pick a personality, then pick a napkin.

☒ **Choice of Prawns**

Butter Garlic / Ghost Pepper

Butter garlic's gentle touch, or ghost pepper's bold desire.

☒ **Tring Tring Chicken Tikka**

HOUSE CALL

Spices, a tandoor's kiss - so divine, it's a culinary masterpiece.

☒ **Tandoori Malai Broccoli**

Rich, creamy, subtly spiced - a gourmet upgrade for a humble green.

CALL ME SALAD

Caesar Salad

☒ **Veg**

☒ **Chicken**

Crisp romaine, creamy dressing, Parmesan and croutons.

Som Tam Salad

☒ **Veg**

☒ **Prawns**

Thai papaya salad - sweet, sour, spicy and crunchy.

☒ **Garden Green Salad**

A crisp tumble of mixed greens, kissed by morning dew.

CALL ME SOUP

☒ **Tring Tring Signature Mushroom Cappuccino**

HOUSE CALL

Mushroom soup kissed by truffle - our signature whisper of the woods.

☒ **Parmesan Chicken Soup**

Made with love and the finest ingredients - a true taste of home.

Thukpa

☒ **Veg**

☒ **Chicken**

A taste of the Himalayas - broth, noodles, garden-fresh veg.

PAN ASIAN WITH A TWIST

Gunpowder Chilli

- ☒ Potato
- ☒ Baby Corn
- ☒ Mushroom
- ☒ Chicken
- ☒ Prawns

Prepare for detonation - a flavour bomb of intense spice.

Manchurian (Gravy on Call)

- ☒ Veg
- ☒ Chicken

A tantalising dance between sweet and spicy flavours.

Shillong Style Chilli (Gravy on Call)

HOUSE CALL

- ☒ Prawns
- ☒ Chicken

A true taste of the Northeast - fiery and bold.

Haricot Beans In Black Bean Sauce

Fresh haricot beans wok tossed in a rich, savoury garlic and fermented black bean sauce.

Exotic Veg In Chilli Basil Glaze

Fiery vegetables coated in a mild chilli and basil sauce.

Tepan Mongolian Edamame & Water Chestnuts

Creamy edamame, water chestnuts and mushrooms with a predominant flavour of garlic.

Java Rangdang Vegetables Curry

Slow cooked seasonal vegetables in a bold, aromatic coconut and spice paste with a hint of tamarind and kaffir lime.

THE RINGING WOK

Shillong Style Chilli Garlic Noodles

HOUSE CALL

- ☒ Veg
- ☐ Chicken
- ☐ Prawn
- ☐ Mix Meat

Fiery garlic, chillies, aromatic spice, Shillong-style.

Hakka Noodles

- ☒ Veg
- ☐ Chicken
- ☐ Prawn
- ☐ Mix Meat

A comforting classic, made with fresh ingredients.

Pad Thai Noodles

- ☒ Veg
- ☐ Chicken
- ☐ Prawn
- ☐ Mix Meat

Sweet, sour and savoury, in perfect harmony.

Classic Fried Rice

- ☒ Veg
- ☐ Chicken
- ☐ Prawn
- ☐ Mix Meat

A crowd-pleasing favourite for any occasion.

Shillong Style Burnt Garlic Fried Rice

HOUSE CALL

- ☒ Veg
- ☐ Chicken
- ☐ Prawn
- ☐ Mix Meat

Rich, savoury burnt garlic, Shillong-style.

Thai Curry Green With Jasmine Rice

- ☒ Veg
- ☐ Chicken
- ☐ Prawns

Fragrant coconut curry, served with jasmine rice.

Nasi Goreng Chicken

Indonesian-style fried rice, subtly kissed with shrimp paste.

THE DIMSUM & DUMPLING COURSE

Hong Wei Cai Jiao

☐ Veg

☐ Chicken

Spicy dim sum - hot, fresh, and exclusive.

Jin Sha Pockets

Creamy truffle essence, perfected with cream cheese.

Truffle Infused Dimsum

☐ Veg

☐ Chicken

A steamed delight, infused with truffle's subtle whisper.

Gyozas

☐ Veg

☐ Chicken

Pan-seared and pleated - crackly base, silky top. Call it dinner.

CALL ME ENGLISH

Messy Tex Mex Burger

☐ Veg

☐ Chicken

Guacamole, jalapeños, cheese and salsa on a charcoal bun.

Grandma's Roast Chicken

Ghost Pepper / Bbq / Mushroom Jus

Golden and irresistible - fiery, smoky or savoury, your call.

PIZZA CALLING | WANT RISOTTO?

The Veggie Delight Pizza

Seasonal vegetables on a perfectly baked crust.

Margherita Merry Pizza

Fresh mozzarella, basil, sweet San Marzano tomatoes.

BBQ Chicken Pizza

Slow-smoked BBQ sauce, roasted chicken, caramelised onion.

Pizza 911

Chicken, ham, bacon and cheese. Emergency handled.

Burrata Primavera Pizza

Creamy burrata over vibrant spring vegetables.

Risotto Alfredo

☐ Veg

☐ Chicken

Creamy, comforting Alfredo. A warm hug in a bowl.

PASTA CLASSICA

Spaghetti Arrabbiata

☒ Veg

☐ Chicken

☐ Prawns

Tossed in spicy tomato sauce. Amore at first bite.

Creamy Alfredo

☒ Veg

☐ Chicken

☐ Prawns

A timeless classic of rich, decadent flavour.

Spaghetti Aglio E Olio

☒ Veg

☐ Chicken

☐ Prawns

Garlic, olive oil, a touch of peperoncino. Simple, delicious.

Gnocchi Alla Pesto

☒ Veg

☐ Chicken

Soft potato pillows tossed in fragrant pesto.

INDIA ON SPEED DIAL

☒ Paneer Makhni

Rich, velvety butter-tomato gravy, soft paneer.

☒ Kadhai Paneer

Bold, tangy kadhai masala with peppers and onions.

☒ Shillong Special

Shyam Savera Kofta

Spinach dumplings, savoury paneer, sweet-tangy tomato gravy.

HOUSE CALL

☒ Khazanae

A fragrant, richly spiced treasure of seasonal vegetables.

☒ Dal Makhni

Slow-cooked lentils in a rich, creamy gravy.

☒ Dal Yellow Tadka

Light yellow dal, tempered with aromatic spices.

☐ Chicken Makhni

Tender chicken in a mild, buttery tomato gravy.

☐ Chicken Kadhai

Medium-spiced kadhai masala, roasted spices, peppers.

☐ Bhunna Gosht

Tender mutton, slow-cooked in a robust blend of spices.

☐ Kosha Mangsho

Traditional Bengali mutton curry, deep-spiced, slow-cooked.

☒ Khichdi

The ultimate bowl of comfort food.

FROM OUR GRANARY: GRAINFUL SMILE

☒ **Pulao**

Simple, comforting steamed rice, done the classic way.

☒ **Basanti Pulao**

Fragrant, saffron-kissed rice from Bengal.

☒ **Steam Rice**

Perfectly steamed, fluffy rice.

Biryani

☒ **Veg**

☒ **Chicken**

☒ **Gosht**

Aromatic basmati, layered with veg, chicken or spiced gosht.

☒ **Masala Kulcha**

Stuffed and spiced, fresh from the tandoor.

Naan

☒ **Plain**

☒ **Butter**

Soft and fluffy, classic or buttered.

☒ **Tandoori Roti**

Whole wheat roti, cooked in the tandoor.

☒ **Phulka**

Light, everyday Indian bread.

☒ **Paratha**

Laccha / Pudina / Mirchi / Plain

Flaky, layered - your preferred flavour.

☒ **Papad**

Plain / Masala

Crisp and crunchy, served simple or spiced.

BENGALI THALI

ON PRIOR REQUEST - RING US 2 HOURS AHEAD

Jamindari Aamish Thali (Non-Veg)

A grand non-veg Bengali spread - fish, mutton, chicken, rice, dal and all the trimmings or a proper feast.

Bengali Niramish Thali (Veg)

An all-vegetarian Bengali thali - rice, dal, seasonal vegetables and traditional accompaniments, home-style.

SIZZLERS

Chicken Sizzler

Chicken done sizzling hot, plated dramatically.

Prawn Sizzler

Prawns off the sizzling plate, smoky, straight to the table.

Griller Cottage Cheese Bbq Sauce Sizzler

Grilled cottage cheese, glazed in smoky BBQ sauce.

TRING TRING DESSERT LINE

Apple Crumble

Warm spiced apples, buttery crumble, a Meghalaya touch.

HOUSE CALL

Tiramisu

Espresso-soaked layers, mascarpone cream and cocoa.

HOUSE CALL

New York Cheesecake

A commitment to pure cream cheese perfection.

Tres Leches

Sponge cake soaked in three milks, luxuriously moist.



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