



RANGAMATI GARDEN
RESORT
STAY AT NATURE

MENU

Near prantik Railway station,
Near Rammohon Eye Hospital,
Prantik, Bolpur, West Bengal
731235

ALL DAY DINE- IN

DIN KI SUBAT

INDIAN BREAKFAST:

ALOO PARATHA with CURD (2pcs)	80.00
PANEER PARATHA with CURD (2pcs)	100.00
PLAIN PARATHA with ALOO BHAJA (2pcs)	80.00
POORI with ALOO MATAR BHAJI (4pcs)	90.00
CHHOLE BHUTERE (4pcs)	140.00

INTERNATIONAL BREAKFAST:

CORN FLAKES with MILK	120.00
BREAD BUTTER TOAST (2pcs)	50.00
BREAD OMLET	90.00
EGGS ON ORDER (2eggs) (OMELETE/ POACHED/BOILED EGG/EGG BHURJI)	80.00

BEVERAGES

HOT BEVERAGES:

CUP OF TEA (Black Tea/Milk Tea)	25.00
CUP OF TEA with BISCUIT (Black Tea/Milk Tea)	35.00
HOT POT TEA (Black Tea/Milk Tea) (A Pot of tea serve with cookies)	75.00
CUP OF COFFEE (Black Coffee/Milk Coffee)	40.00
CUP OF COFFEE with BISCUIT (Black Coffee/Milk Coffee)	50.00
HOT POT COFFEE (Black Coffee/Milk Coffee) (A couple of Coffee serve with cookies)	90.00
GLASS OF MILK (Hot)	50.00

COLD BEVERAGES:

FRESH LIME SODA	75.00
MASALA COLD DRINKS	75.00
LASSI (sweet/salty)	90.00
MASALA CHAAS	75.00
KACHA AAMPANNA	90.00
LEMON ICE TEA	75.00

APPITIZER

COLD

GARDEN GREEN SALAD	75.00
BOWL OF CURD	50.00
VEGETABLE RAITA	70.00
PAPAD - 2pcs (Fry / Roasted)	20.00
MASALA PAPAD 2pcs (Fry / Roasted)	40.00
AMERICAN CORN CHAAT	75.00

HOT (Veg):

MIX VEG PAKODA (10pcs) (Crispy better fried slice vegetable serve with tomato sauce)	125.00
PANEER PAKODA (8pcs) (Crispy better fried slice of cottage cheese serve with tomato sauce)	165.00
MUSHROOMS PAKODA (8pcs) (Crispy better fried bottom mushrooms serve with Tomato sauce)	230.00
PANEER ROLL (curried Cottage cheese wrap serve with Tomato Sauce)	130.00

NON-VEGETARIAN:

EGG PAKODA (Crispy better fried Egg slices serve with chutney)	130.00
EGG ROLL (Curried veggies and fried egg wrap serve with chutney)	75.00
EGG CHICKEN ROLL (Curried chicken and egg wrap serve with chutney)	110.00
CHICKEN ROLL (Curried chicken wrap serve with chutney)	100.00
CHICKEN 65 (Dry) (10pcs) (south Indian flavored Crispy fried chicken chunks serve with chutney)	230.00
CRISPY CHICKEN PAKODA (6pcs) (crispy fried masala seasoned chicken cubes serve with chutney)	240.00
CHICKEN CUTLET (2pcs) (Crispy crumb fried of seasoned chicken mince serve with mustard sauce)	220.00
FISH FINGER (6pcs) (Crispy crumb fried finger cut boneless fish serves with mustard sauce sauce)	270.00
POMFRET FRY (1pcs) (Indian Spices marinated pomfret fish deep fried, serves with chutney)	300.00

FISH CUTLET (2pcs) (Crispy crumb fried of seasoned mince Fish serves with tomato sauce)	270.00
FISH AMRITSARI (6pcs) (Crispy better fried fish fillets serves with chutney)	270.00
KATLA FISH FRY (2pcs)	130.00

SOUP

VEGETARIAN:

VEG HOT & SOUR (Spicy hot and Sour broth with fresh mixed vegetables, mushroom & soy sauce)	100.00
VEG MANCHOW (Crispy noodles, veg broth, mixed vegetables, ginger – garlic, soy & spring onion)	110.00
VEG LEMON CORIANDER (Clear vegetable soup with mix vegetables, lemon & coriander leaves)	110.00
VEG THAI NOODLE (Vegetable broth, noodles, veggies & Asian seasoning)	110.00
VEG SWEET CORN (Sweet corn kernels, mix vegetables, herbs & Asian spices)	100.00

NON-VEGETARIAN:

CHICKEN HOT & SOUR (Spicy hot and Sour broth with fresh mixed vegetables, Chicken, egg & soy sauce)	140.00
CHICKEN MANCHOW (Crispy noodles, veg broth, mixed vegetables, chicken, ginger, soy & spring onion)	140.00
CHICKEN LEMON CORIANDER (Clear vegetable soup with mix vegetables, chicken, egg, lemon & coriander leaves)	140.00
CHICKEN THAI NOODLE (Chicken broth, noodles, veggies, chicken, egg & Asian seasoning)	150.00
CHICKEN SWEET CORN (Creamy Sweet corn kernels, chicken, egg & Asian spices)	140.00

THE TASTE OF INDIA **STARTERS:**

VEGETARIAN:

LALMIRCH ANGARA PANEER TIKKA (Velvety cottage cheese marinated with achaari hung curd and Indian spices, cooked in clay oven)	280.00
RGR SIGNATURE PANEER TIKKA (Our Chef special cottage cheese cube stuffed with dry nuts, cheese cooked in clay oven and served with makhani bed)	300.00

5% GST Applicable. All the Items are Excluded GST
T&C Apply

ALOO ANRAKALI 220.00
(Barbecued peeled russet potatoes stuffed with spiced exotic seasonal vegetables and cheese.)

SIKARI TANDOORI MUSHROOM 270.00
(Bottom Mushroom marinated with hung curd and Indian spices, cooked in clay oven.)

NON-VEGETARIAN:

MURGH LALMIRCH TIKKA 250.00
(Red Chilli Blended over Night marinated Chicken with Secret Indian spices cooked in clay oven.)

AFGANI MURGH TIKKA 270.00
(Clay oven cooked marinated chicken with Indian spices and Cold Pressed Cashew paste.)

SUNEHARI MURGH TIKKA 280.00
(Chilly blend marinated chicken coated with egg white and cooked in clay oven)

TANDOORI CHICKEN (Full/Half) 400.00/200.00
(Overnight marinated whole chicken with secret blend spices cooked in clay oven.)

FISH TIKKA 280.00
(Red Chilli Blended over Night marinated fish with Secret Indian spices cooked in clay oven.)

MAIN COURSE

VEGETARIAN:

PANEER BUTTER MASALA 200.00
(Ground OTM cooked in creamy makhani gravy with cubes of cottage cheese)

PANEER TIKKA MASALA 240.00
(Tandoori paneer cooked in creamy tomato gravy with dice of onion and capsicum)

KADHAI PANEER 200.00
(Cubes cottage cheese cooked with diced onion & capsicum in cashew gravy and khada masala)

PANEER ASHRAFI 220.00
(Stuff Mewa & Mawa Paneer Roll Slice cooked in creamy makhani gravy and Blend Indian spices)

MATAR PANEER 200.00
(Cubes cottage cheese cooked with Green Peas in Yellow gravy and Indian whole spices)

TULSI BADAM KOFTA 220.00
(Cottage cheese, basil, almond fried ball cooked in onion and cashew gravy.)

PANEER BHARTA 220.00
(Mashed cottage cheese cooked with onion tomato masala with Indian spices)

SUBZ JALFREZI 160.00
(Mixed vegetables cooked with Onion Tomato gravy, paprika and Indian masalas)

SEBZ KEEMA MASALA 160.00
(Mixed Minced vegetable cooked in velvety tomato gravy and Indian spices)

SUBZ DIWANI HANDI 160.00
(Mixed vegetable cooked in OTM and yellow gravy with blended Indian spices)

NAVARATNA KORMA 180.00
(Mixed vegetables, dry nuts cooked in creamy saffron gravy with blended spices)

MUSHROOM MASALA 200.00
(Bottom mushrooms cooked in OTM and yellow gravy with blended Indian spices)

GOBI MASALA 150.00
(cauliflower florets stir fried with OTM and blended secret spices)

ALOO GOBI ADRAKI 130.00
(Cauliflower and potato are stir fried with OTM and ginger)

ALOO JEERA 120.00
(Stir fried potato seasoned with roasted cumin seed)

DUM ALOO NAJAKAT 140.00
(Rich nuts and cottage cheese stuffed potato cooked with tomato gravy)

NON-VEGETARIAN:

KADHAI CHICKEN 260.00
(Curry cut chicken cooked with dice od onion and capsicum in brown gravy)

CHICKEN BUTTER MASALA 270.00
(Smokey tandoori chicken cooked in creamy tomato gravy and OTM)

CHICKEN DO-PYAZZA 250.00
(Curry cut chicken cooked in yellow gravy with diced onion and khada masalas)

CHICKEN CHAAP 260.00
(Kolkata famous creamy curried chicken chap)

CHICKEN CHANGEJI 260.00
(Delhi famous curried chicken flavorful with ginger and garam masalas)

CHICKEN ANGARA 260.00
(Better fried slant meat cooked with tangy, spicy Indian gravy)

CHICKEN RASNA (Chef RGR Special) 300.00
(Mince chicken ball cooked in OTM and serve with our chef curated velvety creamyand reach gravy with hand muddled secret spices)

MUTTON ROGAN JOSH 370.00
(Curry cut mutton cooked in Kashmiri chilies and whole Indian spices)

RARA GOSHT (Mutton) 370.00
(The Specialty of Himachal cuisine mutton cooked in whole spices and OTM)

HANDI MUTTON 370.00
(Overnight marinated mutton cooked in a traditional way with clay pot)

MUTTON ANGARA 360.00
(Better fried slant meat cooked with tangy, spicy Indian gravy)

EGG CURRY 110.00
(Stir fry boiled egg cooked in thin gravy and ground spices)

EGG MASALA 125.00
(Boiled egg cooked with OTM and Ground spices)

KICHU BANGALI Khabar

VEGTARIAN:

ALOO POSTO (Poppy seed-based potato curry)	190.00
ALOO DUM (steamed potato cooked in red gravy with mustard flavor)	110.00
JHURI ALOO BHAJA (Crisy fried seasoned Julians potato)	100.00
ALOO FULKOPIR DALNA (Mustard oil cooked potato and cauliflower curry)	120.00
SUKTO (Mix vegetables curry of cashew and poppy seed gravy)	150.00
POTALER DORMA (Stuffed pointed gourd cooked in red gravy in mustard oil)	175.00

NON-VEGTARIAN:

CHINGRI MACHER BATI CHARCHARI (Shrimp cooked in mustard gravy with cubes of potato)	260.00
CHINGRI MALAI CURRY (Prawn Cooked in Creamy cashew gravy)	350.00
CHINGRI MACHER KALIA (Prawn cooked with red gravy in mustard)	330.00
VETKI SORSHE JHAL (fried Vetki fish cooked with mustard gravy)	300.00
VETKI KALIA (Fried Vetki fish cooked with red gravy in mustard)	300.00
KATLA KALIA (Fried Katla fish cooked with red gravy in mustard)	180.00
SORSHE KATLA (Fried Katla fish cooked with mustard gravy)	200.00
MORGER JHOL ALOO DIYE (Curry cut chicken home style cooked with potato in thin gravy consistency)	250.00
KASA MURGI (Curry cut chicken Traditionally cooked in mustard oil, OTM with Indian whole spices)	240.00
KASA MANGSHO (Curry cut Mutton Traditionally cooked in mustard oil, OTM with Indian whole spices)	380.00
KOCHI PATHAR JHOL ALOO DIYE (Curry cut mutton home style cooked with potato in thin gravy consistency)	380.00

DAL – CHAWAL or ROTI

DAL-E SWAD

PLAIN DAL	90.00
DAL BUTTER FRY	120.00
DAL MAKHANI	140.00
TADKA DAL	120.00
EGG TADKA DAL	140.00

RICE PREPARATION:

STEAM RICE	80.00
JEERA RICE (Tossed rice of jeera and ghee)	130.00
PEAS PULAO (Combined rice of Green Peas, Ghee and Indian spices)	150.00
KASHMIRI PULAO (famous Kashmiri Cuisine rice loaded with nuts, fresh fruits, veggies and saffron)	200.00
NAVARATNA PULAO (Delicacy of Mughlai cuisine rice loaded with nuts, saffron, ghee & essence of Indian spices)	190.00
VEGETABLE BIRIYANI (Spiced Mixed of Vegetables and rice, traditionally cooked over within air tight pot)	180.00
CHICKEN BIRIYANI (Spiced Mixed of Chicken and rice, traditionally cooked over within an air tight pot)	220.00
MUTTON BIRIYANI (Spiced Mixed of Mutton and rice, traditionally cooked over within an air tight pot.)	340.00

ROTI (INDIAN BREAD):

TANDOORI ROTI (Plain /Butter)	25.00/30.00
TANDOORI NAAN (Plain/Butter)	50.00/55.00
GARLIC NAAN	75.00
KASHMIRI NAAN	90.00
LACHA PARATHA	70.00
MASALA KULCHA	70.00
PANEER KULCHA	90.00

PARAMPARIK THALI

RANGAMATI SPL VEGETARIAN THALI

220.00

{A full course Bengali cuisine food served in one plate contain with lemon, green chili, Chutney, Papad, curd, dal, 2 type of traditional subzi, Bhaja, sag bhaji, Steamed rice, Butter milk, Indian Sweet & Sweet Paan.}

FROM THE WOK {CHINESE}

VEGETARIAN:

CORN SALT & PEPPER (Fried crispy American sweet corn tossed with Chinese seasoned and pepper.)	150.00
HONEY CHILLY POTATOS (Crispy fried potatoes tossed with schezwan sauce and honey.)	150.00
BABYCORN MANCHURIAN (Crispy fried baby corn seasoned with soya & schezwan sauce and green onion.)	170.00
CHILLY PANEER (Crispy fried cottage cheese wok tossed with Bell pepper & Chinese spicy sauce.)	240.00
CHILLY MUSHROOM (Crispy fried Button mushroom wok tossed in Asian chili sauce with Bell Pepper.)	240.00
VEG MANCHURIAN DRY (Fine minced vegetable ball wok tossed in soy based semi saucy marinade.)	160.00

NON-VEGETARIAN:

CHILLI CHICKEN (Crispy battered chicken tossed in hot and spicy sauce.)	220.00
CHILLI GARLIC CHICKEN (Crispy battered chicken tossed in hot and spicy sauce.)	240.00
CHICKEN MANCHURIAN DRY (Fine minced Chicken ball wok tossed in soy based semi saucy marinade.)	240.00
ARABIC LEMON CHICKEN (Crispy battered Fish tossed in chilly, lemon, garlic with bell pepper.)	230.00
CHILLY FISH DRY (Crispy battered Fish tossed in hot and spicy sauce with bell pepper.)	260.00
CHILLI GARLIC FISH (Crispy battered Fish tossed in hot garlic and spicy sauce.)	260.00
CHILLY GARLIC SHRIMP (Crispy battered Shrimp tossed in hot garlic and spicy sauce.)	310.00

RICE & NOODLES

VEGETARIAN:

VEGETABLE FRIED RICE (Wok tossed Rice with chopped vegetables, light soya and Asian seasoning)	150.00
VEG SHEZWAN FRIED RICE (Wok tossed Rice with chopped vegetables, shezwan sauce & Burnt Garlic.)	160.00
VEG NOODLES (Wok tossed noodles with Julian's veggies, light soya and Asian seasoning.)	140.00
VEG SCHEZWAN NOODLES (Wok tossed noodles with Julian's veggies, shezwan sauce and Asian seasoning)	150.00

NON-VEGETARIAN:

CHICKEN FRIED RICE (Wok tossed Rice with, Chicken mince, Egg, light soya and Asian seasoning.)	170.00
CHICKEN SCHEZWAN FRIED RICE (Wok tossed Rice with, Chicken mince, Egg, shezwan sauce and Asian seasoning.)	180.00
MIX FRIED RICE (Wok tossed Rice with, Chicken mince, Egg, shezwan sauce and Asian seasoning.)	210.00
CHICKEN NOODLES (Wok tossed Noodles with, Chicken, Egg, light soya and Asian seasoning.)	160.00
CHICKEN SCHEZWAN NOODLES (Noodles with Chicken mince, Egg, shezwan sauce and Asian seasoning.)	170.00
MIX NOODLES (Noodles with Chicken mince, Egg, Shrimp, Light Soya and Asian seasoning.)	200.00

KUCH MITHA HO JAYE

GULAB JAMUN (2 pcs of hot Gulab jamun serve with sprinkle of dry nuts)	50.00
ROSOGOLLA (2 pcs of Rasogolla serve with light sugar syrup and saffron)	60.00