

Bhoomi

Thali





Chef Tanmoy Mukherjee embarked on his culinary journey at Vedic Village Spa Resort. Inspired by his mother's cooking and nurtured by his joint family's love for Bengali cuisine, Tanmoy developed a passion for cooking from a young age. As Senior Executive Sous Chef, he has been the driving force behind Bhoomi's menu, infusing it with his creativity and expertise. With a career dedicated to elevating Bhoomi as one of Kolkata's finest restaurants, Tanmoy's commitment to innovative and authentic Bengali cuisine has earned him recognition in the culinary world.

His journey from helping his mother in the kitchen to helping Bhoomi's kitchen is a testament to his dedication and passion for cooking.

BHOOMI ALA CARTE

■	CHANAR RAMAN CHAKTI	420
	Tamarind, Raisins Stuffed Cutlet's made with mace and Ginger seasoned local cottage	
▲	MANGSHOR PURIKA	560
	Minced Mutton Puff	
▲	CHINGRIR ROSOLAS	1000
	Prawns Dumplings In Thin Coconut Gravy	
▲	PITULI BATA CHINGRI SHUKTO	1000
	Prawns cooked with seasonal Vegetables, Ground rice, thickened	
▲	VETKI MEGHNA JAMUNA	880
	Kolkata Bhetki in Twin Flavours, Tamarind & mustard	
▲	JEERA MAKHON MANGSHO, SATHE JHARA PITHE	980
	Cumin Mutton served with Local Pancake	
■	PHULKOPIR SUSHKO PROLEHO	500
	Dry Cauliflower Curry	
■	SOHAGI SINDUR	530
	Home made cottage cheese cake in butterly gravy with ground raisin	
■	BHAPA DOI	400
	Steamed sweet curd, topped with fried gram flour droplets	

MAHABHOJ AMISH *with* ILLISH

PRICE 3200+

- | | | |
|--|--|---|
| <p>■ SHORBOT
Doi gondhoraj shorbot
Aam pora shorbot</p> | <p>■ DAL
Bhaja moong dal</p> | <p>■ BREADS
Luchi
Chutney
Papad</p> |
| <p>▲ STARTER
Fish fry
Chicken cutlet</p> | <p>■ VEG
Aloo dum
Dhokar dalna</p> | <p>■ RICE
Steamed rice
Misti pulao</p> |
| <p>■ ▲ BHAJA
Aloo jhuri bhaja
Begun
Potol
Mourala bhaja
Sak</p> | <p>▲ NON-VEG
Mutton kosha
Bhetki paturi
Posto murgi
Chingri malai curry
Hilsa bhapa</p> | <p>■ DESSERT
Raj bhog
Misti doi
Gurer icecream
Misti pan</p> |



MAHABHOJ AMISH *with* CHITAL PATI

PRICE 3200+

■ SHORBOT

Doi gondhoraj shorbot
Aam pora shorbot

▲ STARTER

Fish fry
Chicken cutlet

■▲ BHAJA

Aloo jhuri bhaja
Begun
Potoi
Mourala bhaja
Sak

■ DAL

Bhaja moong dal

■ VEG

Aloo dum
Dhokar dalna

▲ NON-VEG

Mutton kosha
Bhetki paturi
Posto murgi
Chingri malai curry
Chital pati kalia

■ BREADS

Luchi
Chutney
Papad

■ RICE

Steamed rice
Misti pulao

■ DESSERT

Raj bhog
Misti doi
Gurer icecream
Misti pan



BHOOMI AMISH PABDA

PRICE 1600+

- **SHORBOT**
Doi gondhoraj shorbot
- ▲ **STARTER**
Fish fry
- **BHAJA**
Aloo jhuri bhaja
Begun
Potol
Sak
- **DAL**
Bhaja moong dal
- **VEG**
Aloo dum
- ▲ **NON-VEG**
Mutton kosha
Chingri malai curry
Pabda jhal
- **BREADS**
Luchi
Chutney
Papad
- **RICE**
Steamed rice
Misti pulao
- **DESSERT**
Raj bhog
Misti doi
Misti pan



BHOOMI AMISH BHETKI

PRICE 1600+

- | | | |
|---|--|--|
| ■ SHORBOT
Doi gondhoraj shorbot | ▲ VEG
Aloo dum | ■ RICE
Steamed rice
Misti pulao |
| ▲ STARTER
Fish fry | NON-VEG
■ Mutton kosha
Chingri malai curry
Bhetki paturi | ■ DESSERT
Raj bhog
Misti doi
Misti pan |
| ■ BHAJA
Aloo jhuri bhaja
Begun
Potol
Sak | ■ BREADS
Luchi
Chutney
Papad | |
| ■ DAL
Bhaja moong dal | | |



MAHABHOJ NIRAMISH THALI

PRICE 2200+

SHORBOT

Doi gondhoraj shorbot
Aam pora shorbot

STARTER

Koraisutir chop
Vegetable chop

BHAJA

Aloo jhuri bhaja
Begun
Potol
Karela
Sak

SUKTO

Sukto

VEG

Aloo dum

CHANA

Chanar kofta

DAL

Bhaja moong dal

VEG

Lau moong
Dhokar dalna
Chorchori
Phoolkopi motorsuti
Mocha ghonto

BREADS

Luchi
Radhaballavi
Chutney
Papad

RICE

Steamed rice
Misti pulao

DESSERT

Raj bhog
Misti doi
Gurer icecream
Misti pan

