

PANCHAMI

FOOD MENU

DAY 1 @ ₹1819AI

WELCOME DRINK

Ginger & Mint Sharbat
Butter Milk

STARTER

Gondhoraj Chicken Kebab, Macher Chop
Paneer Soti Boti, Veg Popcorn

SOUP

Broccoli Almond Soup
Chicken Manchow

Served with Crispy Noodles & Freshly Baked Breads

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leaf greens, market fresh vegetables and toppings including various seeds & dressing

Tomato, shredded carrots, sliced cucumbers & shallots Lime and Chilli, croutons of olives, mix homemade local pickles, seeds, grains, spicy vegetable chutneys

Calcutta - Charcuterie - Ghumi Chat,
Papri Chat, Singara Chat, Piyazi & Pakora

Star Fruit, Wood Apple, Chikoo Makha, Payana Makha, Aamoli Makha

ENTRÉE

Kutubari Mangsho
Indonesian Chicken Rendang Curry
Murg Dhaniyal Korma
Doi Katla

Prawn Dumpling Fiery Basil Sauce

Delhi Style Rajma & Chawal
Chana Masala
Urulai Roast

Panch Miseli Sabji ar Bhaja Bori
Arhar Dal Tarka

Assorted Indian Breads & Poori
Vegetable Pilaf & Steamed Basmati Rice
Hakka Noodles Live

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola
Bhaja, Pitol Bhaja

Lal Sag Bhaja,
Day Special Market Fresh Sag

MOMO & DIMSUM

Steamed Chicken & Veg - Soup & Spicy Sauces

STONE GRINED

Pitol Pora Bharta, Gati Kachu Bharta,
Baingan Bharta, Lau Kosha Bata

Kalonji Rasuner Bharta, Tomato Pora Makaha,
Dhaniya Bata

ACCOMPAINMENTS

Papad -Saboodana & Masala, Rasuner
Achaar, Kancha Lanka Achaar

Plastic Chutney, Tomato Chutney,
Khejur Aamsatta Chutney

MISTI MUKHI

Misti Doi, Roseopilla, Baked Boondi Tart
Banana Toffee, Serradura
Assorted Pastries

SASTHI

FOOD MENU

DAY 2 @ ₹1819AI

WELCOME DRINK

Fennel & Palm Sugar Sharbat
Lemongrass Mojito

STARTER

Kasundi Bhetki Roast, Chicken Farcha
Mochar Chop, Sezhuane Paneer Tikka

SOUP

Corn Chowder
Chicken Hot & Sour*Served with Noodles & Freshly Baked Breads*

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leafy greens, market
fresh vegetables and toppings including various seeds &
dressingTomato, shredded carrots, sliced cucumbers &
shallotsLime and Chilli, croutons, olives, mix homemade
local pickles, seeds, grains, spicy vegetable chutneysCalcutta - Charcuterie - Chana Chat, Pakori
Chat, Aloo Kabli Chat, Namkeen ChatStar Fruit, Wood Apple, Chikoo Makha, Payara Makha,
Aamloki Makha

ENTRÉE

Kosha Mangsho
Stir Fried Chicken with Cashew Nut
Champaran Murg
Katla Tawa Fry
Baked Prawns & Calamari - Gratin de Fruits de MerPaneer Butter Masala
Mushroom & Makai Palak
Jaipuri Bhindi

Benarasi Dum Aloo

Dhokar Dalna
Moong Dal

Assorted Indian Breads | Karaisutir Kachuri

Kaju Kismis Pulao | Steamed Rice

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola
Bhaja, Potol BhajaLal Sag Bhaja,
Day Special Market Fresh Sag

GYROS

Greek Wrapped Chicken and Vegetables with
French Fries

STONE GRINED

Potol Pora Bharta, Gati Kachu Bharta,
Baingan Bharta, Lau Kosha BataKalonji Rasuner Bharta, Tomato Pora Makha,
Dhaniya Bata

ACCOMPANIMENTS

Papad - Saboodana & Masala, Rasuner
Achaar, Kancha Lanka AchaarPlastic Chutney, Tomato Chutney,
Khejur Aamsatta Chutney

MISTI MUKHI

Luqaimat, Rasmalai, Misti Doi, Langcha,
Sitabhog, Assorted Pastries

SAPTAMI

FOOD MENU

DAY 2 @ ₹1819AI

WELCOME DRINK

Gondhoraj Basil Mojito
Sattu Ka Sharbat

STARTER

Rawa Bhetki Nuggets , Panchphoron ar Rasuni Murgi
Punjabi Samosa , Aam Kasundi Paneer

SOUP

Potato & Leek
Burmese Khaw Suey (Chicken)
Served with Noodles & Freshly Baked Breads

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leafy greens, market
fresh vegetables and toppings including various seeds &
dressing

Tomato, shredded carrots, sliced cucumbers &
shallots

Lime and Chilli, croutons, olives, mix homemade
local pickles, seeds, grains, spicy vegetable chutneys

Calcutta - Charcuterie -Chana Chat, Pakori
Chat, Aloo Kabli Chat, Namkeen Chat

Star Fruit, Wood Apple , Chikoo Makha, Payara Makha,
Aamloki Makha

ENTRÉE

Mutton Rezala
Kung Pao Chicken
Grandma's Country Captain
Katla Shorshey
Prawn Dumpling in Thai Curry

Paneer Shimlamirch
Gatte Ka Sabzi
Veg Lasagne
Cauliflower Manchurian

Dhokar Dalna
Moong Dal
Assorted Indian Breads | Radhaballavi
Peas Pulao | Steamed Rice

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola
Bhaja, Potol Bhaja

Lal Sag Bhaja,
Day Special Market Fresh Sag

MONGOLIAN COUNTER

Choices of Rice & Noodles -Chicken & Vegetables

STONE GRINED

Potol Pora Bharta, Gati Kachu Bharta,
Baingan Bharta, Lau Kosha Bata

Kalonji Rasuner Bharta, Tomato Pora Makaha,
Dhaniya Bata

ACCOMPAINMENTS

Papad -Saboodana & Masala, Rasuner
Achaar, Kancha Lanka Achaar

Plastic Chutney, Tomato Chutney,
Khejur Aamsatta Chutney

MISTI MUKHI

Gondhoraj Pannacotta
Kalakand , Kamala Bhog, Misti Doi
Payesh & Assorted Pastries

ASTHAMI

FOOD MENU

DAY 2 @ ₹1819AI

WELCOME DRINK

Aam Panna
Watermelon Mojito

STARTER

Bhetki Kaliwada , Murg Reshmi Kebab
Matar Bhutta Tikki, Veg Gold Coin

SOUP

Veg Tortilla Soup
Tom Kha Gai

Served with Noodles & Freshly Baked Breads

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leafy greens, market fresh vegetables and toppings including various seeds & dressing

Tomato, shredded carrots, sliced cucumbers & shallots

Lime and Chilli, croutons, olives, mix homemade local pickles, seeds, grains, spicy vegetable chutneys

Calcutta - Charcuterie - Chana Chat, Pakori Chat, Aloo Kabli Chat, Namkeen Chat

Star Fruit, Wood Apple , Chikoo Makha, Payara Makha, Aamloki Makha

ENTRÉE

Kosha Mangsho
Dum Ka Murg
Roast Chicken
Doi Shorshey Katla
Kerala Prawn Curry

Paneer Tikka Lababdar
Curry Pakora
Gobi Matar Adraki
Mexican Casserole
Rasila Niramish Aloo
Sona Moonger Dal

Assorted Indian Breads | Hing Kachuri
Basanti Pulao & Bhog Er Khichuri

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola Bhaja, Potol Bhaja

Lal Sag Bhaja,
Day Special Market Fresh Sag

ROLLS & WRAPS

Laccha Parantha -Chicken & Paneer

STONE GRINED

Potol Pora Bharta, Gati Kachu Bharta, Baingan Bharta, Lau Kosha Bata

Kalonji Rasuner Bharta, Tomato Pora Makaha, Dhaniya Bata

ACCOMPAINMENTS

Papad -Saboodana & Masala, Rasuner Achaar, Kancha Lanka Achaar

Plastic Chutney, Tomato Chutney, Khejur Aamsatta Chutney

MISTI MUKHI

Jamun Parfait
Misti Doi, Kesari Rasmalai, Sandesh
Payesh & Assorted Pastries

DASHOMI

FOOD MENU

DAY 2 @ ₹1819AI

WELCOME DRINK

Burnt Pineapple with Green Chilli
Caramel Banana Shake

STARTER

Batter Fry Bhetki , Ghee Roast Chicken
Paneer Shashlik , Jeera bata golmorich
diye Tandoori aloo

SOUP

Watermelon Rasam
Bone Marrow Soup

Served with breads & sticks

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leafy greens, market
fresh vegetables and toppings including various seeds &
dressing

Tomato, shredded carrots, sliced cucumbers &
shallots

Lime and Chilli, croutons, olives, mix homemade
local pickles, seeds, grains, spicy vegetable chutneys

Calcutta - Charcuterie - Chana Chat, Pakori
Chat, Aloo Kabli Chat, Namkeen Chat

Star Fruit, Wood Apple , Chikoo Makha, Payara Makha,
Aamloki Makha

ENTRÉE

Mutton Kala Bhuna
Lemon Grass Chicken
Saag Gosht
Andhra Style Katla Fry
Prawn Malai Curry

Paneer Jalfrezi
Bharwan Tamatar
Subzi Nilgiri
Aloo Hing Jeera

Gobi Roast
Dal Palak

Assorted Indian Breads | Matar Kachuri
Bengali Fried Rice

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola
Bhaja, Potal Bhaja

Lal Sag Bhaja,
Day Special Market Fresh Sag

BAO

Pulled Chicken & Cottage Cheese Bao

STONE GRINED

Potal Pora Bharta, Gati Kachu Bharta,
Baingan Bharta, Lau Kosha Bata

Kalonji Rasuner Bharta, Tomato Pora Makaha,
Dhaniya Bata

ACCOMPAINMENTS

Papad -Saboodana & Masala, Rasuner
Achaar, Kancha Lanka Achaar

Plastic Chutney, Tomato Chutney,
Khejur Aamsatta Chutney

MISTI MUKHI

Sitabhog
Misti Doi, Pantua , Malai Chumchum
Payesh & Assorted Pastries

DASHOMI

FOOD MENU

DAY 2 @ ₹1819AI

WELCOME DRINK

Ginger & Mint Sharbat
Butter Milk

STARTER

Gondhoraj Chicken Kabab , Rawa Bhetki Nuggets
Paneer Pepper Fry , Old Calcutta
Vegetable Chop

SOUP

Carrot Ginger
Chicken Manchow

Served with Crispy Noodles & Freshly Baked Breads

ANTIPASTI & SALAD BAR

Salad with handpicked seasonal leafy greens, market
fresh vegetables and toppings including various seeds &
dressing

Tomato, shredded carrots, sliced cucumbers &
shallots

Lime and Chilli, croutons, olives, mix homemade
local pickles, seeds, grains, spicy vegetable chutneys

Calcutta - Charcuterie - Chana Chat, Pakori
Chat, Aloo Kabli Chat, Namkeen Chat

Star Fruit, Wood Apple , Chikoo Makha, Payara Makha,
Aamloki Makha

ENTRÉE

Mutton Dak Bungalow
Chicken Rendang Curry
Sagwala Murg
Doi Katla

Prawn Dumpling Fiery Basil Sauce

Delhi Style Rajma & Chawal
Chana Masala
Urulai Roast

Panch Miseli Sabji ar Bhaja Bori

Arhar Dal Tarka
Assorted Indian Breads & Poori

Vegetable Pilaf & Steamed Basmati Rice
Hakka Noodles Live

BHAJA BHUJI

Jhuri Aloo Bhaja, Kathi Begun Bhaja, Karola
Bhaja, Poto Bhaja

Lal Sag Bhaja,
Day Special Market Fresh Sag

MOMO & DIMSUM

Steamed Chicken & Veg - Soup & Spicy Sauces

STONE GRINED

Poto Pora Bharta, Gati Kachu Bharta,
Baingan Bharta, Lau Kosha Bata

Kalonji Rasuner Bharta, Tomato Pora Makaha,
Dhaniya Bata

ACCOMPAINMENTS

Papad -Saboodana & Masala, Rasuner
Achaar, Kancha Lanka Achaar

Plastic Chutney, Tomato Chutney,
Khejur Aamsatta Chutney

MISTI MUKHI

Misti Doi, Rosogolla, Baked Boondi Tart
Banana Toffee, Serradura
Assorted Pastries