



RESTAURANT *Menu*

SOUPS

Veg Hot & Sour Soup 150

120 CAL | 250 GMS

A spicy & tangy soup with fresh vegetables.

Veg Sweet Corn Soup 150

140 CAL | 250 GMS

A light mildly sweet soup made with crushed sweet corn.

Tomato Soup 150

130 CAL | 250 GMS

Smooth & comforting soup prepared from ripe tomatoes.

Chicken Lemon Coriander Soup 200

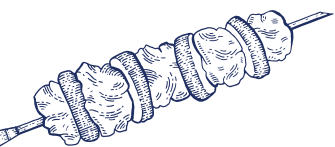
150 CAL | 250 GMS

Light & refreshing chicken broth infused.

Chicken Manchow Soup 200

180 CAL | 250 GMS

Spicy chicken soup with vegetables, garlic and oriental seasonings.



VEG STARTERS

Paneer Pakora 300

280 CAL | 180 GMS

Paneer slices dipped in spiced gram flour batter.

Crispy & Chilli Baby Corn 300

260 CAL | 180 GMS

Crispy baby corn with onions, capsicum & spicy chilli sauce.

Veg Pakora 200

260 CAL | 180 GMS

Assorted veg slices dipped in spiced gram flour batter.

French Fries 150

290 CAL | 180 GMS

Crispy golden potato strips & lightly salted.

Chilli Paneer 300

300 CAL | 200 GMS

Batter fried paneer cubes tossed in spicy chilli sauce.

Paneer 65 300

320 CAL | 200 GMS

Crispy fried paneer tossed in a fiery south indian style spice.

Crispy Corn 250

320 CAL | 200 GMS

Corn kernels tossed in a blend of spices.

Peanut Masala 170

320 CAL | 200 GMS

Roasted peanuts are tossed with raw vegetables.

Masala Papad 150

260 CAL | 180 GMS

Crunchy papad topped with flavourful blend of fresh herbs and zesty spices.

NON -VEG STARTERS

Chicken Pakora 350

380 CAL | 220 GMS

Chicken slices dipped in spiced gram flour batter

Drums of Heaven 350

380 CAL | 220 GMS

Crispy fried chicken wings are tossed in a spicy.

Chilli Chicken 350

360 CAL | 200 GMS

Fried chicken pieces tossed with onions, green chillies and capsicum.

Fish Finger 300

320 CAL | 220 GMS

Fish fillets coated in batter and breadcrumbs.

Egg Pakora 200

380 CAL | 220 GMS

Egg slices dipped in spiced gram flour batter.

RICE & NOODLES

Veg Fried Rice 200

260 CAL | 250 GMS

Stir fried with fresh vegetables.

Chicken Fried Rice 300

320 CAL | 280 GMS

Rice tossed with tender chicken, vegetables and aromatic sauces.

Veg Hakka Noodles 200

280 CAL | 250 GMS

Noodles with mixed vegetables, garlic, and oriental flavours.

Chicken Schezwan Noodles 300

340 CAL | 280 GMS

Noodles tossed with chicken, vegetables, and light soy seasoning.

Veg Pulao 200

300 CAL | 260 GMS

Fragrant basmati rice cooked with mixed vegetables.

Basanti Pulao 250

350 CAL | 260 GMS

Mildly sweet basmati rice cooked with dry fruits, nuts.

Steam Rice 150

220 CAL | 220 GMS

Plain steamed basmati rice.

Chicken Biryani 300

420 CAL | 300 GMS

Aromatic basmati rice layered with spiced chicken.

Mutton Biryani 400

480 CAL | 320 GMS

Slow cooked basmati rice layered with tender mutton.



VEG MAIN COURSE

Mixed Veg 	250
220 CAL 240 GMS Homestyle preparation of seasonal vegetables cooked in a mildly spiced gravy.	
Paneer Butter Masala 	350
360 CAL 260 GMS Soft paneer cubes simmered in a rich tomato-butter gravy with cream.	
Kadai Mushroom 	250
260 CAL 240 GMS Fresh mushrooms tossed with onions ,capsicum in a semi dry gravy.	
Dal Fry 	150
240 CAL 240 GMS Yellow lentils tempered with cumin, garlic.	
Dal Tadka 	160
280 CAL 240 GMS Yellow cooked lentils finished with a fragrant tempering of spices in ghee.	
Aloo Gobi 	250
260 CAL 240 GMS Homestyle preparation of Potatoes and cauliflower cooked in a mildly spiced gravy.	
Kadai Paneer 	330
260 CAL 240 GMS Soft paneer cubes and bell peppers in a spicy aromatic onion-tomato gravy.	



BREADS

Tawa Roti 	30
110 CAL 55 GMS	
Butter Roti 	40
150 CAL 55 GMS	
Paratha 	50
200 CAL 110 GMS	
Ajwain Ghee Chapathi 	40
180 CAL 60 GMS	

NON VEG MAIN COURSE

Chicken Kosha 	350
380 CAL 280 GMS Bengali style chicken slow cooked with onions, spices and thick gravy.	
Kadai Chicken 	350
400 CAL 280 GMS Chicken tossed with onions, capsicum, & freshly ground kadai spices.	
Mutton Kosha 	500
480 CAL 300 GMS Slow cooked mutton prepared in a rich Bengali masala with deep flavours.	
Mutton Laal Maas 	500
520 CAL 300 GMS Fiery Rajasthani mutton curry cooked with red chillies & aromatic spices.	
Doi Katla 	330
350 CAL 260 GMS Fresh Katla fish gently cooked in a mildly spiced yoghurt-based gravy.	
Fish Curry 	300
350 CAL 260 GMS Fresh Rohu fish gently cooked in a mildly spiced yoghurt-based gravy.	
Egg Curry 	220
380 CAL 180 GMS Boiled egg simmered in a rich, spicy gravy of tomato-onion.	
Prawns Masala 	450
350 CAL 260 GMS Tender, juicy prawns simmered in a rich, spiced onion-tomato gravy.	



DESSERTS

Gajar Halwa 	200
360 CAL 120 GMS	
Gulab Jamun 	50
300 CAL 100 GMS	
Rasgulla 	50
300 CAL 100 GMS	
Flavoured Ice Cream 	80
200 CAL 100 GMS	

NOTE:  VEGETARIAN  NON VEGETARIAN  CONTAINS GLUTEN  CONTAINS NUTS  CONTAINS FISH

 CONTAINS DAIRY  CONTAINS EGG  CONTAINS SOYA  CONTAINS CRUSTACEANS  CONTAINS SULPHITES

- » Please inform our ambassador if you are allergic to any ingredient.
- » Prices are in indian Rupees and applicable to government taxes & we don't levy any service charge.
- » Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.
- » An average active adult diet requires 2,000 kcal energy per day, however, calorie needs may vary.
- » ALL Kcal values are for per 100 gms.

RESTAURANT MENU



CONTACT US

+91 8276876167 | +91 9062184917 | reservation.kolkata@teestahotels.com

<https://www.teestahotels.com>

29/9, Newtown Road, Chinar Park, Nishikanan, Tegharia, Rajarhat, Kolkata, West Bengal 700136

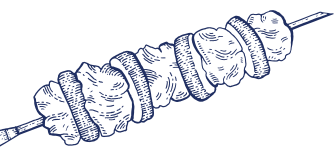


IN-ROOM
DINING
Menu

IN ROOM DINING

SOUPS

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Veg Sweet Corn Soup 	150
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Tomato Soup 	150
130 CAL 250 GMS Smooth & comforting soup prepared from ripe tomatoes.	
Chicken Lemon Coriander Soup 	200
150 CAL 250 GMS Light & refreshing chicken broth infused.	
Chicken Manchow Soup 	200
180 CAL 250 GMS Spicy chicken soup with vegetables, garlic and oriental seasonings.	



VEG STARTERS

Paneer Pakora 	300
280 CAL 180 GMS Paneer slices dipped in spiced gram flour batter.	
Crispy & Chilli Baby Corn 	300
260 CAL 180 GMS Crispy baby corn with onions, capsicum & spicy chilli sauce.	
Veg Pakora 	200
260 CAL 180 GMS Assorted veg slices dipped in spiced gram flour batter.	
French Fries 	150
290 CAL 180 GMS Crispy golden potato strips & lightly salted.	
Chilli Paneer 	300
300 CAL 200 GMS Batter fried paneer cubes tossed in spicy chilli sauce.	
Paneer 65 	300
320 CAL 200 GMS Crispy fried paneer tossed in a fiery south indian style spice.	
Crispy Corn 	250
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Peanut Masala 	170
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Chilli Chicken 	350
360 CAL 200 GMS Fried chicken pieces tossed with onions, green chillies and capsicum.	
Fish Finger 	300
320 CAL 220 GMS Fish fillets coated in batter and breadcrumbs.	
Egg Pakora 	200
380 CAL 220 GMS Egg slices dipped in spiced gram flour batter.	

RICE & NOODLES

Veg Fried Rice 	200
260 CAL 250 GMS Stir fried with fresh vegetables.	
Chicken Fried Rice 	300
320 CAL 280 GMS Rice tossed with tender chicken, vegetables and aromatic sauces.	
Veg Hakka Noodles 	200
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Chicken Schezwan Noodles 	300
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Veg Pulao 	200
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Basanti Pulao 	250
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