

<b>BENGALI MENU</b>	
<b>Veg.</b>	<b>Non Veg.</b>
<b>STARTERS</b>	
<b>Hot</b>	<b>Chilled</b>
Tea	Lebu Sharbot
Coffee	Aam Panna
<b>Snacks</b>	
Beguni	
Mix Pakora	Mutton / Chicken Chop
Veg. Chop	Fish / Chingari (Prawn) Chop
Green Banana Cutlet	Fish Finer/ Orley/ Cutlet
* Mochar Chop (Banana Flower Chop)	* Fish Roll Butter Fry
<b>Sweet</b>	
Chanar Murki, Small Rassogalla	*Kobiraji Cutlet
<b>Salad</b>	
Fresh Green Salad	Salad Chat
<b>MANCOURSE</b>	
<b>RICE</b>	
Basmati Rice	Mahi Pulao (Fish)
Veg. Biryani	Mutton/ Chicken Biryani
Bengali Yellow Pulao	* Yakhni Pulao
<b>Luchi/ Kochuri</b>	
Luchi	Fish Kochuri
Radha Ballabi	Chicken/ Mutton Kochuri
Karai Shuti Kochuri	* Chingri Kochuri (Prawn)
<b>DISHES</b>	
<b>DAL</b>	
Bhaja Mung dal	Mutton/ Chicken Ghugni
Cholar Dal with Coconut	
Dal Bahar	
Kubli Chola	
Ghugni	
<b>TARKARI</b>	
Sukto	Rehu Kalia
Alu Kofhi	Doi Fish
Mocha Ghanto	Bhapa Elish (Hilsa)
Echorer Tarkari	Pabda Jhal
Chanar Dalna	Lau Chingri
Dhokar Dalna	* Vetki Paturi
Sag Bhaja	* Daab Chingari
Pataler Dolma	* Chingari Malai Curry
Alu Patal	* Chingari Jhal
Alu Dam	* Chitoler Chak
<b>Chicken/ Mutton</b>	
	Chicken Curry, Kosha Mutton
	Chicken/Mutton Rizala
<b>CHUTNEY</b>	
Tomato Khejur, Tomato Amsukto, Anaras Chutney, Plastick Chutney	
<b>Sweet Dish</b> : Rassogalla, Pantua, Kamla Bhog, Raj Bhog, Jelapi, Malpua, Kachagolla, Sondesh, Kheer Kadambo, Shanti Bhog, Rasmalai, Doodh Puli, Payesh, Chanar Pulao, Misti Doi	