Sit back, relax and discover traditional culinary antiquities at their best. Give in to a mouth-watering experience of tastes and flavours that epitomize the essence of timeless Indian cuisine, the legacy of an ancient culture, at Sonargaon or “the golden village”. Where the rich fare highlights a heritage that is uniquely Indian.
SHURUWAAT

□ Ganne Ka Ras
Freshly extracted sugarcane juice

□ Ras Ka Mausam
A choice of seasonal fresh fruit juice

□ Banarasi Lassi
saffron and rabri infused sweet lassi, served chilled

□ Aam Porar Shorbot
An aperitif of roasted mango pulp, flavoured with cumin

* Signature dishes  □ Vegetarian  □ Non Vegetarian
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NON VEGETARIAN

- **Malai Lobster**
  Cochino lobster in a mild creamy marination with selected spices and herbs, grilled in a charcoal fired clay oven

- **Ajwaini Jhinga**
  Charcoal grilled fresh Chilka prawns marinated in curd, aromatic spices and carom seeds

- **Machhli Gandharaj**
  Kolkata Beckti flavoured with the zest of “gandharaj” - a very flavourful and aromatic lemon

- **Kakori Kebab**
  Creamy tender kebabs of minced mutton, blended with rose petals, cardamom, saffron and a secret spice mix

- **Raan Sonargaon**
  Slow roasted leg of baby lamb - a speciality of Sonargaon

- **Bhatti ke Murg** old Delhi style
  Six week old chicken marinated in Indian spices and yoghurt, cooked in clay oven

- **Murg Malai Tikka**
  Char grilled green cardamom flavored chicken morsels with cream and cheese

- **Martabani Achari Murg Tikka**
  Home-made pickle flavored chicken morsels cooked in tandoor oven

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VEGETARIAN

- **Panchphoron Paneer Tikka**
  Cottage cheese flavoured with panchphoron, cooked in a clay oven

- **Bhatti Ke Badaami Aloo**
  Potato stuffed with banana chilli and prunes, flavoured with almond; finished in a tandoor

- **Chatpati Rawa Batata Tikki**
  Crispy semolina coated potato patty filled with cheese and jalapeno peppers

- **Sarson Ka Phool**
  Broccoli and Cauliflower florets with a golden marination, flavoured with mustard and griddled

- **Makai Mirch Seekh**
  A vegetable, corn kebab with subtle spices coated with bell peppers

- **Dahi ke seekh Kebab**
  Yoghurt and cottage cheese delicacy from the clay oven

- **Hara Matar Bhutte Palak Tawa Kebab**
  A kebab of corn kernels, green peas and spinach with aromatic spices

- **Edamame aur Makai Tak a Tin**
  Edamame beans and american corn kernels tossed with bellpeppers and onion

**Sonargaon Kebab Platter - Vegetarian / Non-Vegetarian**

- The Chef’s selection of Panchphoron Paneer Tikka, Bhatti ke Badaami Aloo, Tandoori Gobi, Makai Mirch seekh - A taster’s kebab platter
- The Chef’s selection of Ajwaini Jhinga, Machhli Gandharaj, Kakori Kebab and Murg Malai Tikka - A taster’s kebab platter

*Signature dishes  Vegetarian  Non Vegetarian*

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CURRIES

NON VEGETARIAN

★ Sunheri Nalli Gosht
   A subtle spiced curry with tender lamb shanks - a North West Frontier Province speciality

★ Dhania Murg
   Succulent chicken in a curry flavoured with fresh coriander leaves

★ Murg Makhanwala
   Char grilled chicken morsels cooked in creamy rich tomato gravy

★ Jhinga Masala
   Jumbo prawns tossed with onion, tomato and specially grounded spices flavoured with fresh coriander and chilli

★ Bekti Tawa Masala
   Kolkata Beckti cooked in onion gravy

★ Kalonji Machhli Korma
   Kolkata Beckti cooked in a gravy of brown onions, cashewnuts, yoghurt and selected herbs with onion seeds

★ Signature dishes ★ Vegetarian ★ Non Vegetarian

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VEGETARIAN

Gucchi Kumbh Mattar
Home style preparation of morels, mushrooms and green peas

Makai Palak
Tender corn kernels cooked with spinach and garlic

Lasooni Palak
Creamy spinach with burnt garlic and cream

Dum Ka Paneer
Cottage cheese simmered in a mildly spiced flavourful gravy - cooked in the classic ‘Dum’ style

Paneer Sonargaon
Cottage cheese and bell peppers tossed in an onion tomato gravy flavoured with crushed coriander and cumin

Subz Nizami Handi
Exotic vegetables tossed with freshly ground spices, traditional recipe from “The Royal Kitchens”

Paneer Makhanwala
Cottage cheese cooked in creamy rich tomato gravy

Pindi Chana
A traditional preparation of chickpeas and dried spices - a speciality from Amritsar in the Punjab province

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VEGETARIAN

- Mirch Baingan ka Saalan
  A delicacy from Hyderabad - a gravy of peanuts, sesame and dried coconut, with your choice of vegetables - banana chillies or baby brinjals

- Palak Dahi Ka Kofta
  Spinach and cottage cheese dumplings in a mild yoghurt gravy

- Aloo Lal Mirch
  Baby potatoes cooked in a tangy gravy, flavored with Kashmiri red chillies

- Aloo Methi
  A dry preparation of potatoes flavored with fenugreek

- Sukhi Aloo Gobi
  Cauliflower florets and potatoes tossed dry with cumin and red chillies

- Bhindi Naintara
  Tender okra tossed with onion, tomato, ground spices and roasted sesame seeds with a hint of lemon

- Dal Sonargaon
  The house speciality - black lentils simmered overnight in classic 'Dum' style and finished with butter and cream

- Arhar Dal Tadka
  Arhar dal tempered with cumin, onion, garlic and tomatoes

- Raita
  Yoghurt with mild flavors and spices, mixed with a choice of pomegranate seeds, gram pearls, cucumber shreds, chopped tomato or onion

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JOMIDARI BANGLA RANNA

The Jamindari food culture has been influenced by the British Raj, Muslim cuisines and the effects of the Partition. This menu faithfully represents the food culture influenced by the royal houses of Murshidabad, Coochbehar and Bardhaman.

NON VEGETARIAN

◫ Beckti with the choice of
   (Fry) Deep fried crumbed Kolkata Beckti
   (Paturi) Steamed Kolkata Beckti with mustard, wrapped in a banana leaf
   (Jhol) A light Bengali home style fish curry with potatoes and cauliflower
   (Jhal) Fish curry with onion and red chillies
   (Shorshe bata jhal) Kolkata Beckti in mustard curry

◫ Chingri Malai Curry
   Fresh river prawns cooked in coconut cream - A Bengali speciality

◫ Pabda Machh with the choice of
   (Jhol) A light Bengali home style fish curry with brinjal
   (Jhal) Fish curry with onion and red chillies

◫ Bagda Chingri Bati Chorchori
   A semi-dry preparation of tiger prawn tossed with onion and "panch phoron" spice

◫ Kosha Mangsho
   Lamb cooked in special Bengali masala - traditionally cooked on special occasions

◫ Kaccha Lanka Bata Murgi
   Chicken cooked in green chili and onion gravy

* Signature dishes  ◫ Vegetarian  ◫ Non Vegetarian

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VEGETARIAN

[ ] Palongshaager Chochchori
  Garden fresh vegetables and spinach, cooked homestyle with paanch phoron

[ ] Aloo Posto
  Potatoes cooked with poppy seed gravy - a Bengali speciality

[ ] Aloo Dum
  Baby "Chandramukhi" potatoes cooked in "bhuno" style with spices - a Bengal speciality

[ ] Mochar Ghonto
  A dry Bengali preparation with banana flower, coconut and potatoes

[ ] Narkel Diye Chholar Dal
  Bengal gram, tempered with cumin, ginger and coconut shavings

[ ] Luchi
  A traditional Bengali fried bread

* Signature dishes  [ ] Vegetarian  [ ] Non Vegetarian
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BREADS
FROM THE CLAY OVEN

- Gilafi Kulcha

- Tandoori Kulcha
   With a choice of filling: masala, potatoes or cottage cheese

- Onion Chilli Kulcha

- Laccha Paratha

- Butter Naan

- Pudina Paratha

- Tandoori Roti

- Garlic Naan

- Naan

- Tulsi, Olive Cheese Naan

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FROM THE GRIDDLE

- Warqi Paratha
- Tawa Phulka
- Roomali Roti

RICE

- Dum Gosht Biryani
  Lamb and basmati rice cooked in the ‘Dum’ style, with flavours of saffron and various herbs

- Murg Biryani
  Chicken and basmati rice cooked in the ‘Dum’ style, with flavours of saffron, cardamom and fresh mint leaves

- Subz Biryani
  Seasonal vegetables and basmati rice cooked in the ‘Dum’ style, with flavours of saffron, mace and fresh mint leaves

- Parat Pulao
  Rice cooked with a choice of green peas, cumin, vegetables or saffron

- Steamed Basmati Rice

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MITHAI

- **Rasmalai**
  Cottage cheese dumpling dipped in sweetened saffron milk

- **Parsi Kulfi**
  A favourite from Mumbai in flavors of caramel or mango

- **Gulab Jamun**
  Fried condensed milk "nava kheer" dumpling, soaked in sugar syrup

- **Mishti Doi**
  Sweetened yoghurt - the classic Bengali dessert

- **Kalakand**
  Reduced milk cake topped with malai

- **Choice of Ice Cream**
  Nolen gur / Vanilla / Custard apple

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