



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

Mentioned Calorie values for all dishes in the menu are considered as per portion size of the same.

Please scan the below mentioned QR code for detailed information on the Nutritional Values of each item in the menu.



European



Sonargaon



Chinoiserie



THE GLOBAL SELECTION

Small Plates

Vegetarian

🟢 White and green asparagus

421kcal | 300 g | Grilled artichoke, truffle vinaigrette drizzle



🟢 Young greens, hass avocado

479 kcal | 180 g | Plum tomato, black quinoa, berry yoghurt dressing



🟢 Burata salad

480 kcal | 250 g | Plum tomato, aragula, pesto



Non-Vegetarian

🔴 Chambers signature camembert soufflé

544 kcal | 150 g | Pepolata



🔴 Grilled butter garlic prawns

506 kcal | 270 g



🔴 Dublin bay scallops

267 kcal | 280 g | Broad beans, snap peas, garden peas



🟢 Vegetarian 🔴 Non-Vegetarian 🟢 Vegan

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THE GLOBAL SELECTION

Deep plates

Vegetarian

■ Green asparagus soup
1109 kcal | 220 g | Pine nut, pommery



■ Thyme roasted butternut cappuccino
200 kcal | 230 g | Truffle



Non-Vegetarian

▲ Chicken consommé, forest mushroom
327 kcal | 200 g



▲ Chambers crab meat soup
133 kcal | 200g



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THE GLOBAL SELECTION


Large plates

Vegetarian

 Camembert ravioli


1342 kcal | 280g | Pine nut, Thyme emulsion and barley



 Black rice, barley and squash risotto

844 kcal | 350 g | Onion relish



 Edamame tagliarini

305 kcal | 300 g | Fresh spinach, cherry tomato and bocconcini



 Grilled halloumi, roasted broccoli


534 kcal | 220 g | Caramelized leek, leafy salad



 Canarian style baked vegetables

641 kcal | 320 g | Arugula pesto



 Chambers signature Burmese vegetable fricassee




258 kcal | 350 g | Lemon chilli rice










 Pan seared multigrain crepe, spinach and edamame

442 kcal | 250 g | Pepper coulis



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THE GLOBAL SELECTION

Large Plates

Non-Vegetarian

▲ Grilled Chilka prawn

506 kcal | 360g | Grilled, steamed haricot, baby bok choy, sauce vierge



▲ Pan roasted Kolkata Beekti

1048 kcal | 370g | Charred edamame and corn, stone ground mustard emulsion



▲ Pan roast organic Salmon

883 kcal | 370 g | Sweet potato fondant, baby vegetables



▲ Baked Chilean seabass

765 kcal | 370 g | Potato mustard mash, charred asparagus



▲ Flash fired corn fed chicken

386 kcal | 370 g | Olive oil poach garlic, La Brancia reduction



▲ New Zealand lamb rack

640 kcal | 370 g | Saffron risotto, caramelized Cipollini onions



▲ Pave of tenderloin

1332 kcal | 370 g | Truffle zucchini tagliatelle, ruby port wine jus



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THE INDIAN SELECTION

Small Plates

Vegetarian

🟢 Kutta mirchi methi paneer tikka

1196 kcal | 252 g | Cottage cheese, Kashmiri chilli, yoghurt, from the clay oven



🟢 Zaffrani badami aloo

907 kcal | 352 g | potato, banana chilli, prunes, safron, tandoor cooked



🟢 Hara matar bhutte palak tawa kebab

385 kcal | 200 g | A kebab of corn kernels, green peas and spinach with aromatic spices



🟢 Bharwan kumbh

1061 kcal | 190 g | Mushroom stuffed with nuts and khoya



Non-Vegetarian

🔴 Adraki lobster

798 kcal | 156 g | Grilled lobster, curd and spice marinade, ginger



🔴 Lasooni methi jhinga

794 kcal | 182 g | Char grilled fresh Chilka prawns flavoured with garlic and fenugreek



🔴 Raan Sonargaon

2085 kcal | 440g | Saffron risotto, caramelized Cipollini onions



🔴 Machhli gandharaj

615 kcal | 216g | Kolkata Beekti flavored with "Gandharaj" a very flavourful lemon



🔴 Sofiyani kalimirch murg tikka

1105 kcal | 322g | Chicken, fennel seed and black pepper with cream and cheese



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THE INDIAN SELECTION

Large Plates

Vegetarian

■ Arhar dal tadka

597 kcal | 436 g | Arhar dal tempered with cumin, onion, garlic and tomatoes



■ Dal Sonargaon

1085 kcal | 458g | The house specialty - black lentils simmered overnight in classic Dum' style



■ Khoya matar makhana

823 kcal | 540g | Green peas and makhana cooked in cashew gravy finish with mix spice



■ Baoli subz handi

443 kcal | 560 g | Exotic vegetables cooked in mild onion gravy



■ Aloo lal mirch

618 kcal | 560g | Baby potatoes cooked in tangy gravy, flavoured with Kashmiri red chilies



■ Dum ka paneer

1009 kcal | 560 g | Cottage cheese simmered in mildly spiced gravy-cooked in the classic 'Dum' style



■ Lasooni palak

367 kcal | 420 g | Creamy spinach with brunt garlic and cream



■ Gucchi kumbh pyaj wala

484 kcal | 436 g | Home style preparation of morels, mushrooms and onion



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THE INDIAN SELECTION

Large Plates

Non-Vegetarian

▣ Adraki jhinga joshina

615 kcal | 420 g | Jumbo prawns tossed with onion, tomato and specially ground spices flavored with fresh coriander and ginger



▣ Beekti tawa masala

539 kcal | 470 g | Kolkata Beekti cooked in onion gravy



▣ Murg anda bharta

712 kcal | 500 g | Shredded char grilled chicken and egg cooked in creamy rich gravy



▣ Dhania murg

1470 kcal | 488 g | Succulent chicken in a curry flavored with fresh coriander leaves



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RICE SPREAD

Vegetarian

■ Subz biryani

1289 kcal | 476 g | Seasonal vegetables and basmati rice cooked in the Dum' style, with flavours of saffron, mace and fresh mint leaves



■ Steamed basmati rice

374 kcal | 412 g

Non-Vegetarian

▲ Murg biryani

1578 kcal | 592g | Chicken and basmati rice cooked in the 'Dum' style, with flavours of saffron, cardamom and fresh mint leaves



▲ Dum gosht biryani

1945 kcal | 676g | Lamb and basmati rice cooked n the 'Dum' style, with flavour of saffron, mace and fresh mint leaves

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THE INDIAN SELECTION

Side Plates

Vegetarian

■ Tandoor roti

209 kcal | 66 g | Whole wheat bread baked in the tandoor



■ Tawa phulka

230 kcal | 56 g



■ Laccha paratha

208 kcal | 102 g



■ Gilafi kulcha

801 kcal | 82 g



■ Warqi paratha

652 kcal | 115 g



■ Tandoori kulcha

205 kcal | 110 g | With a choice of filling masala, potatoes or cottage cheese



■ Butter naan

208 kcal | 120 g



■ Missi roti

646 kcal | 110 g



■ Luchi

617 kcal | 125 g | A traditional Bengali fried bread



■ Raita

99 kcal | 205 g | Yoghurt with mild flavours and spices



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THE ASIAN SELECTION

Steamboats

Vegetarian

- Crunchy broccoli with corn kernels suimai

518 kcal | 125 g



- Truffle and edamame

850 kcal | 110 g



- Baby spinach and cheddar cheese

453 kcal | 125 g



Non-Vegetarian

- ▲ Lobster XO Sui Mai

209 kcal | 150 g



- ▲ Prawn Chingkao

286 kcal | 125 g



- ▲ Pork Wotib

421 kcal | 125 g



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DEEP PLATES

Vegetarian

- Vegetable lemon coriander clear soup
43 kcal | 220 g
- Vegetable sweet corn soup
158 kcal | 225 g



Non-Vegetarian

- ▲ Hot and sour chicken soup
138 kcal | 225 g
- ▲ Crab meat onion soup
137 kcal | 235g



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THE ASIAN SELECTION

Small Plates

Vegetarian
















- Crispy fried spinach
670 kcal | 150 g

- Jumbo green asparagus, aged black garlic, fresh chili lemon butter
1042 kcal | 350 g

- Lotus stem with Sichuan wild pepper
1458 kcal | 225 g

- Crispy chilli potato
1264 kcal | 250 g

- Smoked edamame, green onion and burnt ginger black bean sauce
1463 kcal | 300 g


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Non-Vegetarian

▲ Wok fried Andaman rock lobster, fragrant garlic and xo
1817 kcal | 300g



▲ Butter chili garlic prawn
1404 kcal | 280g



▲ Pan fried chili fish
1396 kcal | 350 g



▲ Sichuan style chili mountain chicken
1626 kcal | 250 g



▲ Crispy lamb tossed in chili, garlic and homemade soya
796 kcal | 250g



▲ Sweet n sour pork belly
781 kcal | 400 g



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THE ASIAN SELECTION

Large Plates

Vegetarian

- Burnt garlic and spring onion fried rice
kcal | 375 g



- Vegetable Hakka noodles
670 kcal | 150g



- Vegetable pan fried noodles
1210 kcal | 650 g



- Crunchy green vegetables and shiitake in zesty black bean sauce
498 kcal | 400 g



- Eggplant in Yu Xian sauce
982 kcal | 300 g



- Exotic vegetables in mild garlic sauce
301 kcal | 500 g



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Non-Vegetarian

▲ Chinoiserie special fried rice with prawn and XO
839 kcal | 450 g



▲ Egg fried rice
804 kcal | 375 g



▲ Mixed meat Hakka noodles
847 kcal | 650 g



▲ Chicken pan fried noodles
823 kcal | 650 g



▲ Lobster in fresh chili sauce
2253 kcal | 450 g



▲ Prawns in Sichuan chili sauce
1664 kcal | 380 g



▲ Gui Zhou fish with Sichuan peppercorn
1349 kcal | 380 g



▲ Diced Mongolian chicken with spicy sweet bean sauce
645 kcal | 400 g



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DESSERTS

Vegetarian

- Chambers signature apple tart

522 kcal | 140 g | Cinnamon ice cream, honey caramel sauce



- Mille feuille of lavazza saviordi

795 kcal | 100 g | Amaretto mascarpone, maraschino cherries



- Dulce de leche ice cream

1791 kcal | 160 g



- Badam moong ka halwa

483 kcal | 200 g | Almond and moong dal cooked in ghee, flavored with cardamom



- Mishti doi

215 kcal | 200 g | Sweetened yoghurt



- Toffee walnut with vanilla ice cream

2434 kcal | 150 g



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Non-Vegetarian

▲ New York baked cheese cake
1421 kcal | 220g | Berry compote



▲ Baked custard (sugar free option)
200 kcal | 130g | With fresh cut fruits



▲ Homemade cinnamon ice cream
1806 kcal | 160 g



▲ Molten hazelnut cookie & brownie ice cream
2100 kcal | 160 g



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