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.
SHURUWAAT

- **GANNE KA RAS**
  - 450 kcal | 360 ml

- **RAS KA MAUSAM**
  - 750 kcal | 360 ml

- **BANARASI LASSI**
  - 247 kcal | 410 ml

- **AAM PORAR SORBOT**
  - 460 kcal | 340 ml

- **PAAN CHAI**
  - 0 kcal / 180 ml

- **SLEEP WELL**
  - 0 kcal / 180 ml

- **CHAMOMILE CITRON**
  - 0 kcal / 180 ml

- **EARL GREY**
  - 0 kcal / 180 ml

**TOMOTO DHANIYA SHORBHA**

- 849 kcal | 210 g

SONARGAON SPECIALITY COCKTAIL

- **CINNAMON HONEY OLD FASHIONED**
  - 187 kcal | 85 ml Whisky aromatic bitter, honey

- **BETEL SMACK MOJITO**
  - 189 kcal | 120 ml Bacardi, lime, betel leaves, sugar

- **GULKAND MARTINI**
  - 263 kcal | 170 ml Vodka, Vermouth, Gulkand

- **STAR ANISE MARGARITA**
  - 182 kcal | 190 ml Tequila, Cointreau, Lemon Juice, Star anise

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Vegetarian ▲ Non-Vegetarian ▼ Vegan ▲ Signature Dishes
**VEGETARIAN**

- **KUTTA MIRCHI METHI PANEER TIKKA**
  1196 kcal | 252 gms | cottage cheese, kashmiri chilli, yoghurt, from the clay oven

- **ZAFFRANI BADAMI ALOO**
  907 kcal | 352 gms | potato, banana chilli, prunes, saffron, tandoor cooked

- **BHARWAN KUMBH**
  1061 kcal | 190 gms | mushroom stuffed with nuts and khoya

- **★ MALAI ACHARI BROCCOLI**
  614 kcal | 302 gms | broccoli, pickle, spices

- **SUBZ MEWA KE SEEKH**
  471 kcal | 200 gms | vegetable kebab with spices and dry fruits

- **★ DAHI KA SEEKH KEBAB**
  584 kcal | 140 gms | yoghurt and cottage cheese

- **★ HARA MATAR BHUTTE PALAK TAWA KEBAB**
  385 kcal | 200 gms | spiced corn, pea and spinach kebab

- **TAWA SOYA CHAAP**
  325 kcal | 220 gms | soya along with aromatic spice

- **KURKURI LALMIRCH BHINDI**
  1523 kcal | 210 gms | crispy fried okra

**List of Allergens:**

- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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- Vegetarian
- Non-Vegetarian
- Vegan
- Signature Dishes
### NON VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>ADRAKI LOBSTER</td>
<td>798 kcal</td>
<td>156 gms</td>
<td>grilled lobster, curd and spice marinade, ginger</td>
</tr>
<tr>
<td>LASOONI METHI JHINGA</td>
<td>794 kcal</td>
<td>182 gms</td>
<td>chilka prawn, curd and spice marinade, garlic</td>
</tr>
<tr>
<td>RAAN SONARGAON</td>
<td>2085 kcal</td>
<td>440 gms</td>
<td>slow roasted leg of baby lamb, spices</td>
</tr>
<tr>
<td>MACHHLI GANDHARAJ</td>
<td>615 kcal</td>
<td>216 gms</td>
<td>Kolkata bhetki, gandhoraj lemon flavoured</td>
</tr>
<tr>
<td>MACHHLI TALMA</td>
<td>181 kcal</td>
<td>230 gms</td>
<td>tawa fried fish flavored with pudina</td>
</tr>
<tr>
<td>KAKORI KEBAB</td>
<td>1685 kcal</td>
<td>130 gms</td>
<td>minced lamb skewers</td>
</tr>
<tr>
<td>KHADE MASALA KA MURG</td>
<td>859 kcal</td>
<td>320 gms</td>
<td>chili, spices and yoghurt, cooked in clay oven</td>
</tr>
<tr>
<td>SOFIYANI KALIMIRCH MURG TIKKA</td>
<td>1105 kcal</td>
<td>322 gms</td>
<td>chicken, fennel seed, black pepper, cream, cheese</td>
</tr>
</tbody>
</table>

### CURRIES VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GUCCHI KUMBH PYAJWALA</td>
<td>484 kcal</td>
<td>436 gms</td>
<td>field and forest mushrooms, onion</td>
</tr>
<tr>
<td>AJWAINI TAWA ARBI</td>
<td>1164 kcal</td>
<td>410 gms</td>
<td>roasted tawa arbi</td>
</tr>
<tr>
<td>LASOONI PALAK</td>
<td>367 kcal</td>
<td>420 gms</td>
<td>spinach, brunt garlic, cream</td>
</tr>
<tr>
<td>MARTABAN KE CHOLE</td>
<td>832 kcal</td>
<td>550 gms</td>
<td>chickpeas, dry spice, onion, mixed vegetable pickles</td>
</tr>
</tbody>
</table>

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**List of Allergens:**
- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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- Vegetarian
- Non-Vegetarian
- Vegan
- Signature Dishes
### List of Allergens:
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
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- Nuts
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<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Calories</th>
<th>Protein</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>DUM KA PANEER</td>
<td>1009 kcal</td>
<td>560 gms</td>
<td>Cottage cheese simmered in mildly spiced gravy</td>
</tr>
<tr>
<td>PANEER SIRKA PYAZ LABABDER</td>
<td>1107 kcal</td>
<td>555 gms</td>
<td>Cottage cheese, pickled onion, onion tomato gravy</td>
</tr>
<tr>
<td>BAOLI SUBZ HANDI</td>
<td>443 kcal</td>
<td>560 gms</td>
<td>Combination of Indian and Exotic vegetables</td>
</tr>
<tr>
<td>ALOO LAL MIRCH</td>
<td>618 kcal</td>
<td>560 gms</td>
<td>Baby potatoes, Kashmiri red chill gravy</td>
</tr>
<tr>
<td>PANCHPHORON BHINDI</td>
<td>381 kcal</td>
<td>390 gms</td>
<td>Tender okra blends with onion, tomato and panchphoron</td>
</tr>
<tr>
<td>KHOYA MATAR MAKHANA</td>
<td>823 kcal</td>
<td>540 gms</td>
<td>Green peas, lotus seeds, cashew gravy, fenugreek</td>
</tr>
<tr>
<td>KHUBANI KA KOFTA</td>
<td>2344 kcal</td>
<td>542 gms</td>
<td>Apricot cottage cheese dumplings, yoghurt gravy</td>
</tr>
<tr>
<td>MIRCH BAINGAN KA SAALAN</td>
<td>810 kcal</td>
<td>510 gms</td>
<td>Baby brinjal, banana chili, peanuts, sesame and dried coconut gravy</td>
</tr>
<tr>
<td>TADKA METHI GOBI</td>
<td>314 kcal</td>
<td>485 gms</td>
<td>Cauliflower florets, garlic, methi, cumin</td>
</tr>
<tr>
<td>DAL SONARGAON</td>
<td>1085 kcal</td>
<td>458 gms</td>
<td>Slow cooked black lentils, cream and butter</td>
</tr>
<tr>
<td>ARHAR DAL TADKA</td>
<td>597 kcal</td>
<td>436 gms</td>
<td>Arhar dal, cumin, onion, garlic and tomato infusion</td>
</tr>
<tr>
<td>RAITA</td>
<td>99 kcal</td>
<td>205 gms</td>
<td>Yoghurt with mild flavors and spices</td>
</tr>
</tbody>
</table>
CURRIES NON VEGETARIAN

ADRAKI JHINGA JOSHINA
534 kcal | 420 gms | jumbo prawns, ginger, onion, tomato and coriander chili

BECKTI TAWA MASALA
539 kcal | 470 gms | Kolkata bhetki braised in onion gravy

DHANIA MURG
1470 kcal | 488 gms | soft chicken curry, lots of coriander leaves

MURG ANDA BHARTA
712 kcal | 500 gms | shredded chicken, egg, spices

MACHHLI KA SALAN
512 kcal | 420 gms | Kolkata bhetki, peanuts, sesame and dried coconut gravy

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, Cooch Behar and Bardhaman.

VEGETARIAN

PALONGSHAAGER BORIR CHOCHCHORI
563 kcal | 511 gms | seasonal greens, young spinach, cooked as at home, five Indian spices

KOSHA ALOO DUM
788 kcal | 540 gms | potatoes with spices baby ‘Chandramukhi’ potato stew, ‘Bengali specialty’

ALOO POSTO
730 kcal | 370 gms | potatoes cooked in poppy seed gravy, ‘local specialty’

CHANAR DALNA
927 kcal | 410 gms | cottage cheese dumpling, onion gravy

NARKEL DIYE CHHOLAR DAL
666 kcal | 532 gms | Bengal gram, cumin and ginger infusion, coconut shavings

LUCHI
617 kcal | 125 gms | Bengali fried bread

List of Allergens:
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten
Crustaceans Mustard Nuts Sesame Celery Sulphites

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NON VEGETARIAN

[★] CHINGRI MALAI CURRY
1004 kcal | 518 gms | fresh river prawn, coconut cream

[★] KOSHA MANGSHO
1212 kcal | 508 gms | lamb braised in Bengali masala, traditionally cooked

[◊] SHORSHE BECKTI
500 kcal | 420 gms | Kolkata bhetki in mustard curry

BECKTI MACHHER JHAL
441 kcal | 410 gms | fish curry with onion and red chili

[★] BECKTI MACHHER PATURI
298 kcal | 460 gms | steamed Kolkata bhetki, mustard, wrapped in a banana leaf

BECKTI FRY
1120 kcal | 230 gms | deep fried Kolkata beckti

BECKTI MACHHER JHOL
375 kcal | 506 gms | home style fish curry, potato and cauliflower

DAAB CHINGRI
637 kcal | 380 gms | prawn, onion and tender coconut

PABDA MACHH WITH THE CHOICE OF
661 kcal | 420 gms | (jhol) fish curry with brinjal
539 kcal | 420 gms | (jhal) fish curry with onion and red chili

RADHUNI MURGI
596 kcal | 512 gms | chicken cooked in onion gravy, radhuni

List of Allergens:
Moluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

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BREADS
FROM THE CLAY OVEN

★ ★ GILAFI KULCHA
801 kcal | 82 gms

★ ★ TANDOORI KULCHA
205 kcal | 110 gms
with a choice of filling: masala / potatoes / cottage cheese

★ ★ ONION CHILLI KULCHA
280 kcal | 98 gms

★ ★ NAAN
251 kcal | 90 gms

★ ★ BUTTER NAAN
208 kcal | 120 gms

★ ★ GARLIC NAAN
265 kcal | 96 gms

★ ★ LACCHA PARATHA
208 kcal | 102 gms

★ ★ PUDINA PARATHA
218 kcal | 110 gms

WARQI PARATHA
652 kcal | 115 gms

★ ★ TANDOORI ROTI
209 kcal | 66 gms

★ ★ ROOMALI ROTI
200 kcal | 78 gms

★ ★ TAWA PHULKA
230 kcal | 56 gms

★ ★ JAITUNI NAAN
233 kcal | 120 gms

★ ★ MISSI ROTI
646 kcal | 110 gms

List of Allergens:
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Crustaceans Mustard Nuts Sesame Celery Sulphites

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Vegetarian Non-Vegetarian Vegan Signature Dishes
RICE

- **DUM GOSHT BIRYANI**
  1945 kcal | 676 gms | lamb and basmati rice cooked in ‘dum’ style with saffron, mace and fresh mint leaves

- **MURG BIRYANI**
  1578 kcal | 592 gms | chicken and basmati rice cooked in ‘dum’ style with saffron, cardamom, fresh mint leaves

- **SUBZ BIRYANI**
  1289 kcal | 476 gms | seasonal vegetables and basmati rice cooked in ‘dum’ style with saffron, mace and fresh mint leaves

- **GUCCHI PYAZ PULAO**
  1304 kcal | 510 gms | rice, morels, onion

- **PARAT PULAO**
  622 kcal | 455 gms | rice cooked with a choice of green peas, cumin, vegetables or saffron

- **STEAMED BASMATI RICE**
  374 kcal | 412 gms

**MITHAI**

- **RASMALAI**
  813 kcal | 150 gms | cottage cheese dumpling, sweetened saffron milk

- **PARSI KULFI**
  273 kcal | 110 gms | a homemade kulfi

- **GULAB JAMUN**
  1250 kcal | 160 gms | fried condensed milk ‘mawa kheer’ dumpling, soaked in sugar syrup

- **MISHTI DOI**
  215 kcal | 200 gms | sweetened yoghurt

- **BADAM MOONG KA HALWA**
  483 kcal | 200 gms | almond and moong dal with cardamom

- **SELECTIONS OF ICE CREAM**
  310 kcal | 110 gms | rabri elaichi
  306 kcal | 110 gms | nolengur

List of Allergens:
- Shellfish
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
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