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.
THE GLOBAL SELECTION

Small Plates

Vegetarian

- White and green asparagus | 1150
  421 kcal | 300 g | Grilled artichoke, truffle vinaigrette drizzle

- Young greens, hass avocado | 1150
  479 kcal | 180 g | Plum tomato, black quinoa, berry yoghurt dressing

- Burata salad | 800
  480 kcal | 250 g | Plum tomato, arugula, pesto

Non-Vegetarian

- Chambers signature camembert soufflé | 840
  544 kcal | 150 g | Pepolata

- Grilled butter garlic prawns | 1600
  506 kcal | 270 g

- Dublin bay scallops | 1450
  267 kcal | 280 g | Broad beans, snap peas, garden peas
THE GLOBAL SELECTION

Deep plates

Vegetarian

- Green asparagus soup | 600 kcal | 220 g | Pine nut, pommery

- Thyme roasted butternut cappuccino | 800 kcal | 230 g | Truffle

Non-Vegetarian

- Chicken consommé, forest mushroom | 600 kcal | 200 g

- Chambers crab meat soup | 600 kcal | 200g

Please inform our associates if you are allergic to any food ingredients.

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

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THE GLOBAL SELECTION

Large plates

Vegetarian

Camembert ravioli | 975
1342 kcal | 280g | Pine nut, Thyme emulsion and barley

Black rice, barley and squash risotto | 975
844 kcal | 350g | Onion relish

Edamame tagliarini | 1150
305 kcal | 300g | Fresh spinach, cherry tomato and bocconcini

Grilled halloumi, roasted broccoli | 1150
534 kcal | 220g | Caramelized leek, leafy salad

Canarian style baked vegetables | 1050
641 kcal | 320g | Arugula pesto

Chambers signature Burmese vegetable fricassee | 1050
258 kcal | 350g | Lemon chilli rice

Pan seared multigrain crepe, spinach and edamame | 1050
442 kcal | 250g | Pepper coulis

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List of Allergens: Milk 🥛 Nuts 🥜 Gluten 🍪 Mustard 🥊 Molluscs 🐙 Eggs 🥚 Fish 🐟 Lupin 🌿 Soya 🌻 Peanuts 🥜 Crab 🦞 Shellfish 🦀 Sesame 🌿 Celery 🥕 Sulphites 🌱
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THE GLOBAL SELECTION

Large Plates

Non-Vegetarian

- Grilled Chilka prawn | 1650
  506 kcal | 360g | Grilled, steamed haricot, baby bok choy, sauce vierge

- Pan roasted Kolkata Beckti | 1650
  1048 kcal | 370g | Charred edamame and corn, stone ground mustard emulsion

- Pan roast organic Salmon | 1725
  883 kcal | 370 g | Sweet potato fondant, baby vegetables

- Baked Chilean seabass | 2000
  765 kcal | 370 g | Potato mustard mash, charred asparagus

- Flash fired corn fed chicken | 1250
  386 kcal | 370 g | Olive oil poach garlic, La Brancia reduction

- New Zealand lamb rack | 1725
  640 kcal | 370 g | Saffron risotto, caramelized Cipollini onions

- Pave of tenderloin | 1200
  1332 kcal | 370 g | Truffle zucchini tagliatelle, ruby port wine jus
THE INDIAN SELECTION

Small Plates

Vegetarian

- Kutta mirchi methi paneer tikka | 900
  1196 kcal | 252 g | Cottage cheese, kashmiri chilli, yoghurt, from the clay oven

- Zaffrani badami aloo | 900
  907 kcal | 352 g | potato, banana chilli, prunes, saffron, tandoor cooked

- Hara matar bhutte palak tawa kebab | 900
  385 kcal | 200 g | A kebab of corn kernels, green peas and spinach with aromatic spices

- Bharwan kumbh | 1000
  1061 kcal | 190 g | Mushroom stuffed with nuts and khoya

Non-Vegetarian

- Adraki lobster | 2100
  798 kcal | 156 g | Grilled lobster, curd and spice marinade, ginger

- Lasooni methi jhinga | 1700
  794 kcal | 182 g | Char grilled fresh Chilka prawns flavoured with garlic and fenugreek

- Raan Sonargaon | 1400
  2085 kcal | 440g | Saffron risotto, caramelized Cipollini onions

- Machhli gandharaj | 1100
  615 kcal | 216g | Kolkata Beckti flavored with “Gandharaj” a very flavourful lemon

- Sofiyani kalimirch murg tikka | 1150
  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 | 700
  597 kcal | 436 g | Arhar dal tempered with cumin, onion, garlic and tomatoes

- Dal Sonargaon | 750
  1085 kcal | 458g | The house specialty - black lentils simmered overnight in classic Dum’ style

- Khoya matar makhana | 950
  823 kcal | 540g | Green peas and makhana cooked in cashew gravy finish with mix spice

- Baoli subz handi | 950
  443 kcal | 560 g | Exotic vegetables cooked in mild onion gravy

- Aloo lal mirch | 950
  618 kcal | 560g | Baby potatoes cooked in tangy gravy, flavoured with Kashmiri red chilies

- Dum ka paneer | 950
  1009 kcal | 560 g | Cottage cheese simmered in mildly spiced gravy-cooked in the classic ‘Dum’ style

- Lasooni palak | 950
  367 kcal | 420 g | Creamy spinach with brunt garlic and cream

- Gucchi kumbh pyaj wala | 1050
  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 | 1700
615 kcal | 420 g | Jumbo prawns tossed with onion, tomato and specially grounded spices flavored with fresh coriander and ginger

▲ Beckti tawa masala | 1250
539 kcal | 470 g | Kolkata Beckti cooked in onion gravy

▲ Murg anda bharta | 1250
712 kcal | 500 g | Shredded char grilled chicken and egg cooked in creamy rich gravy

▲ Dhania murg | 1250
1470 kcal | 488 g | Succulent chicken in a curry flavored with fresh coriander leaves
RICE SPREAD

Vegetarian

- Subz biryani | 950
  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 | 700
  374 kcal | 412 g

Non-Vegetarian

- Murg biryani | 1200
  1578 kcal | 592g | Chicken and basmati rice cooked in the Dum’ style, with flavours of saffron, cardamom and fresh mint leaves

- Dum gosht biryani | 1200
  1945 kcal | 676g | Lamb and basmati rice cooked n the ‘Dum’ style, with flavour of saffron, mace and fresh mint leaves
THE INDIAN SELECTION

Side Plates

Vegetarian

- Tandoor roti | 200
  209 kcal | 66 g | Whole wheat bread baked in the tandoor

- Tawa phulka | 200
  230 kcal | 56 g

- Laccha paratha | 230
  208 kcal | 102 g

- Gilafi kulcha | 250
  801 kcal | 82 g

- Warqi paratha | 250
  652 kcal | 115 g

- Tandoori kulcha | 230
  205 kcal | 110 g | With a choice of filling masala, potatoes or cottage cheese

- Butter naan | 230
  208 kcal | 120 g

- Missi roti | 250
  646 kcal | 110 g

- Luchi | 250
  617 kcal | 125 g | A traditional Bengali fried bread

- Raita | 250
  99 kcal | 205 g | Yoghurt with mild flavours and spices

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List of Allergens: Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Gluten Soy Peanut Truffle Sesame Sulphite

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THE ASIAN SELECTION

Steamboats

Vegetarian

- Crunchy broccoli with corn kernels suimai | 750
  518 kcal | 125 g
  🌿 🌿 🌿

- Truffle and edamame | 800
  850 kcal | 110 g
  🌿

- Baby spinach and cheddar cheese | 800
  453 kcal | 125 g
  🌿

Non-Vegetarian

- Lobster XO Sui Mai | 900
  209 kcal | 150 g
  🌐 🌐 🌐

- Prawn Chingkao | 800
  286 kcal | 125 g
  🌐 🌐

- Pork Wotib | 800
  421 kcal | 125 g
  🌐 🐔
Vegetarian

- Vegetable lemon coriander clear soup | 600
  43 kcal | 220 g

- Vegetable sweet corn soup | 600
  158 kcal | 225 g

Non-Vegetarian

- Hot and sour chicken soup | 600
  138 kcal | 225 g

- Crab meat onion soup | 775
  137 kcal | 235 g

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THE ASIAN SELECTION

Small Plates

Vegetarian

- Crispy fried spinach | 900
  670 kcal | 150 g

- Jumbo green asparagus, aged black garlic, fresh chili lemon butter | 1150
  1042 kcal | 350 g

- Lotus stem with Sichuan wild pepper | 900
  1458 kcal | 225 g

- Crispy chilli potato | 900
  1264 kcal | 250 g

- Smoked edamame, green onion and burnt ginger black bean sauce | 1150
  1463 kcal | 300 g
Non-Vegetarian

- Wok fried Andaman rock lobster, fragrant garlic and xo | 2200
  1817 kcal | 300g

- Butter chili garlic prawn | 1600
  1404 kcal | 280g

- Pan fried chili fish | 1100
  1396 kcal | 350 g

- Sichuan style chili mountain chicken | 1100
  1626 kcal | 250 g

- Crispy lamb tossed in chili, garlic and homemade soya | 1300
  796 kcal | 250g

- Sweet n sour pork belly | 1200
  781 kcal | 400 g
The Asian Selection

Large Plates

Vegetarian

- Burnt garlic and spring onion fried rice | 850 kcal | 375 g

- Vegetable Hakka noodles | 800 kcal | 150g

- Vegetable pan fried noodles | 950 kcal | 650 g

- Crunchy green vegetables and shiitake in zesty black bean sauce | 950 kcal | 400 g

- Eggplant in Yu Xian sauce | 950 kcal | 300 g

- Exotic vegetables in mild garlic sauce | 950 kcal | 500 g

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Non-Vegetarian

- Chinoiserie special fried rice with prawn and XO | 850
  839 kcal | 450 g

- Egg fried rice | 850
  804 kcal | 375 g

- Mixed meat Hakka noodles | 850
  847 kcal | 650 g

- Chicken pan fried noodles | 950
  823 kcal | 650 g

- Lobster in fresh chili sauce | 2200
  2253 kcal | 450 g

- Prawns in Sichuan chili sauce | 1650
  1664 kcal | 380 g

- Gui Zhou fish with Sichuan peppercorn | 1250
  1349 kcal | 380 g

- Diced Mongolian chicken with spicy sweet bean sauce | 1250
  645 kcal | 400 g
DESSERTS

Vegetarian

- Chambers signature apple tart | 700
  522 kcal | 140 g | Cinnamon ice cream, honey caramel sauce

- Mille feuille of lavazza saviordi | 700
  795 kcal | 100 g | Amaretto mascarpone, maraschino cherries

- Dulce de leche ice cream | 700
  1791 kcal | 160 g

- Badam moong ka halwa | 500
  483 kcal | 200 g | Almond and moong dal cooked in ghee, flavored with cardamom

- Mishti doi | 500
  215 kcal | 200 g | Sweetened yoghurt

- Toffee walnut with vanilla ice cream | 700
  2434 kcal | 150 g
Non-Vegetarian

- New York baked cheese cake | 700 1421 kcal | 220g | Berry compote

- Baked custard (sugar free option) | 700 200 kcal | 130g | With fresh cut fruits

- Homemade cinnamon ice cream | 700 1806 kcal | 160g

- Molten hazelnut cookie & brownie ice cream | 700 2100 kcal | 160g