

SEPTEMBER 2017 MENU

Week 1, Sep 1 ~ 7

Menu Subject to Change based on availability of ingredients

FRIDAY, 1 CONTINENTAL BUFFET LUNCH

Mulligatawny Soup
Beckti In Jacket ~ Lime
Butter Sauce
Chicken A La King
Mutton Boulangere
Ham Peach
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Apple & Celery Salad,
Chickpea Salad
Stuffed Aubergine, Tomato &
Capsicum, Vegetable
Moussaka, Vegetable
Oriental, Dal / Nan / Rice,
Lemon Soufflé, Steamed
Chocolate Rum Pudding

SATURDAY, 2 CONTINENTAL BUFFET DINNER

Leek & Potato Soup
Stuffed Whole Beckti
Roast Chicken
Shepherds Pie
Ham In Cider
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Red Salad Bowl
Crunchy Salad
Cabbage Dolmas ~ Dijon
Sauce, Exotic Vegetable
Au- Gratin, Vegetable
Oriental, Dal / Nan / Rice
Fresh Pineapple Soufflé
Chocolate Gateaux

MONDAY, 4 SET LUNCH

Mixed Vegetable Soup
Asparagus Omelette
Beckti Moilee ~ Steamed Rice
OR Chicken Cutlet ~ American
Sauce
OR Choice of Grill, Salad
Black Forest Cake / Soufflé
Vegetarian
Mixed Vegetable Soup
Corn & Potato Croquette
Vegetable Lasagna
Paneer Butter Masala
Aloo Palak Malai Methi
Dal / Nan / Rice
Black Forest Cake / Soufflé

WEDNESDAY, 6 BENGALI BUFFET LUNCH

Mochar Bora
Chingrir Cutlet ~ Kasundi
Karaishutir Kachuri
Alur Dom
Bhaat ~ Ghee
Bori Posto
Jhuri Alu Bhaja
Biulir Dal
Alu Phulkopir Tarkari
Chhanar Devil Curry
Pabda Machher Jhal
Alu Diye Mangshor Jhol
Papor Bhaja
Fruit Chutney
Salad
Sita Bhog
Misti Doi

SATURDAY, 2 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Korma
Vegetable Biryani
Dahi Kebab
Shahi Paneer
Navratan Korma
Black Dal Makhani
Lachcha Paratha
Roasted Papad
Khira Raita
Burani Raita
Pickled Onion Salad
Green Salad
Badam Ka Halwa

SUNDAY, 3 BENGALI BUFFET LUNCH

Postor Bora
Topshe Machh Bhaja ~
Kasundi
Tinkona Parota
Alu Chanar Tarkari
Bhaat ~ Ghee
Phulkopi Pyajkoli
Dharosh Tomato
Chhanar Kofta Curry
Katla Machher Kalia
Kassa Mangsho
Amrar Chutney
Papor Bhaja
Salad
Khirer Chomchom
Misti Doi

TUESDAY, 5 SET LUNCH

Roasted Tomato & Garlic
Soup
Egg Florentine
Prawn Cutlet ~ American
Sauce
OR Baked Chicken ~
Mushroom
OR Choice of Grill, Salad
Apple Strudel Pie /
Soufflé
Vegetarian
Roasted Tomato & Garlic
Soup
Vegetable Lasagna
Coconut Stuffed Potato
Chop, Vegetable Korma
Paneer Kofta Curry
Dal / Nan / Rice
Apple Strudel Pie/ Soufflé

THURSDAY, 7 SET LUNCH

Cream of Broccoli Soup
Mushroom Omelette
Beckti Walewska
OR Chicken Citron
OR Choice of Grill, Salad
Baba Au Rum / Soufflé
Vegetarian
Cream of Broccoli Soup
Spinach Cannelloni
Vegetable Cutlet
Bhindi Patia
Paneer Makhani
Dal / Nan / Rice
Baba Au Rum / Soufflé

SEPTEMBER 2017 MENU

Week 2, Sep 8 ~ 14

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FRIDAY, 8 CONTINENTAL BUFFET LUNCH

French Onion Soup Or-
Cream of Onion Soup
Beckti Caprice ~ Hollandaise
Sauce, Chicken Marengo,
Lasagna Verde A La
Mouton, Tenderloin Steak
Kidney Pie, Honey Glazed
Ham, Grilled Chicken Liver
Bacon & Sausage,
Assorted Cold Cuts, Italian
Salad, Tossed Salad
Cottage Cheese Stroganoff
Spinach Cannelloni ~
Orange & Bellpepper
Vegetable Oriental
Dal / Nan / Rice
Blueberry Cheese Cake
Steamed Ginger Pudding

SATURDAY, 9 CONTINENTAL BUFFET DINNER

Leek & Mushroom Soup
Beckti Meuniere ~ Lime Butter
Sauce, Chicken Bretonne-
Mutton Goulash
Honey Mustard Ham
Tender Steak Kidney Pie
Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Corn & Rice Salad,
Apple & Celery Salad,
Corn & Spinach Au~Gratin,
Exotic Vegetable Pie
Vegetable Oriental
Dal / Nan / Rice
Chocolate & Coffee
Mousse ~ Caramel Topping
Pineapple Gateaux

MONDAY, 11 SET LUNCH

Dal Mint Soup
Egg & Prawn Salad
Beckti Indian
OR Irish Stew
OR Choice of Grill
Salad
Tiramisu / Soufflé
Vegetarian
Dal Mint Soup
Vegetable Sicilienne
Vegetable Cutlet
Corn Potato Curry
Matar Paneer
Dal / Nan / Peas Pulao
Tiramisu / Soufflé

WEDNESDAY, 13 BENGALI BUFFET LUNCH

Murgir Cutlet
Vegetable Chop
Radhaballovi
Chana Masala
Bhatt ~ Ghee
Mug Mohan
Beguni
Mochar Ghonto ~ Bori
Chhanar Kalia
Phulkopir Malai Curry
Pabda Maacher Jhal
Dakbanglor Mangsho
Papor Bhaja
Tomato Khejurer Chutney
Salad
Chhanar Payesh
Mishti Doi

SATURDAY, 9 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Chap
Vegetable Biryani
Kale Chana Ka Kebab
Paneer Makhani
Vegetable Dhaniwal Korma
Mughlai Dal
Masala Kulcha
Mixed Raita
Boondi Raita
Roasted Papad
Pickled Onion Salad
Green Salad
Gulab Jamun

SUNDAY, 10 BENGALI BUFFET LUNCH

Begun Narkoler .Chop
Beckti Kobiraji ~ Kasundi
Dal Puri
Alu Matarer Tarkari
Kumrani
Bhatt ~ Gawa Ghee,
Sukto
Bhaja Muger Dal
Kancha Kolar Kofta Curry
Chanar Dalna
Kasha Chingri
Doi Mangsho
Peper Chatney
Papor Bhaja
Salad
Misti Doi
Komola Bhog

TUESDAY, 12 SET LUNCH

Minestrone Soup
Chilly Onion Omelette
Beckti Dijon
OR Roast Fowl ~ Bread
Sauce
OR, Choice of Grill
Salad
Banbury Apple Pie
/ Soufflé
Vegetarian
Minestrone Soup
Vegetable Croquette
Mushroom & Broccoli ~
Cream Sauce
Paneer Do Piazza
Khari Bari
Dal / Nan / Rice
Banbury Apple Pie /
Soufflé

THURSDAY, 14 SET LUNCH

Cream of Asparagus Soup
Chicken Liver Omelette
Fried Beckti ~ Tartare Sauce
OR Chicken Tetrizzini
OR Choice of Grill
Salad
Caramel Custard / Soufflé
Vegetarian
Cream of Asparagus Soup
Stuffed Bellpeppers
Cottage Cheese Casserole
Chana Masala
Vegetable Jhalfrezie
Dal / Nan / Rice
Caramel Custard / Soufflé

SEPTEMBER 2017 MENU

Week 3, Sep 15 ~ 21

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FRIDAY, 15 CONTINENTAL BUFFET LUNCH

Carrot & Lentil Soup
Smoked Beekti
Chicken Casserole
Lancashire Hot Pot
Ham Pineapple
Tenderloin Steak Kidney Pie
Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Pomelo Salad ~ Sugar & Rock Salt Dressing, Chef's Salad
Exotic Vegetable Au-Gratin
Pasta Arrabiata
Vegetable Oriental
Dal / Nan / Rice
Baked Alaska ~ Fruit
Chocolate Soufflé

SATURDAY, 16 CONTINENTAL BUFFET DINNER

Tomato & Basil Soup
Beekti Mexicaine
Chicken Stroganoff ~
Buttered Rice, Stuffed Shoulder of Mutton, Honey Glazed Ham, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage
Assorted Cold Cuts
Tomato & Egg Plant Salad
Red Salad Bowl,
Corn & Broccoli Au-Gratin,
Vegetable Supreme,
Vegetable Oriental
Dal / Nan / Rice
Apple Strudel Pie
Vanilla Ice Cream ~ Hot Chocolate Sauce

MONDAY, 18 SET LUNCH

Green Peas & Mint Soup
Chasseur Omelette
Beekti Champignon
OR, Chicken Maryland
OR Choice of Grill, Salad
Biscuit Monte Carlo / Soufflé
Vegetarian
Green Peas & Mint Soup
Vegetable Cannelloni
Mushroom in Cream Sauce
Aloo Matar
Matar Paneer
Dal / Nan / Rice
Biscuit Monte Carlo / Soufflé

WEDNESDAY, 20 BENGALI BUFFET LUNCH

Dumurer Chop
Machher Chop
Luchi, Cholar Dal ~ Narkol & Kismis
Bhatt ~Ghee
Chalkumror Cheeki~ Bori Diye
Panchmishali Tarkari
Alu, Pepe Kumro Dalna
Chhanar Kalia
Shorshe Chingri
Chitol Macher Muitha
Kasha Murgir Mangsho
Bhaja Papor
Salad
Kamrangar Chutney
Monda
Mishti Doi

SATURDAY, 16 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Reshmi Butter Masala
Vegetable Biryani
Tandoori Gobi
Palak Paneer
Rogani Stuffed Tandoori Aloo
Kali Urd Peshwari
Pudina Paratha
Pineapple Raita
Aloo Raita
Roasted Papad
Pickled Onion Salad
Green Salad
Keshar Kulfi ~ Faluda

SUNDAY, 17 BENGALI BUFFET LUNCH

Beekti Fry ~ Kasundi
Capsicum Chop
Porota
Ghugni
Kurmure Bhandi Bhaja
Bhatt ~ Ghee
Lau Dal
Patal Posto
Kashmiri Aloo Dum
Dhokar Dalna
Narkol Chingri
Murgir Jhol ~ Dhona Pata Diye
Alubokhrar Chutney
Salad
Papor Bhaja
Rasogolla
Misti Doi

TUESDAY, 19 SET LUNCH

Leek & Celery Soup
Cheese Omelette
Prawn Cone ~ American Sauce, OR
Brest of Chicken ~ Wine Sauce,
OR Choice of Grill, Salad
LemonSwiss Roll / Soufflé
Vegetarian
Leek & Celery Soup
Vegetable Au-Gratin
Leek & Potato Pan Cake ~ Curry Sauce
Palak Paneer
Aloo Parwal Masala
Dal / Nan / Rice
Lemon Swiss Roll / Soufflé

THURSDAY, 21 SET LUNCH

Creamy Spinach & Corn Soup
Ham Omelette
Beekti Steak
OR Chicken Mushroom Pie
OR Choice of Grill
Salad
Tiramisu / Soufflé
Vegetarian
Creamy Spinach & Corn Soup
Cheese Stuffed Croquette
Vegetable Stroganoff
Alu Dum
Khata Mitha Paneer
Dal / Nan / Rice
Tiramisu / Soufflé

SEPTEMBER 2017 MENU

Week 4, Sep 22 ~ 28
Menu Subject to Change based on availability of ingredients

FRIDAY, 22 CONTINENTAL BUFFET LUNCH

Carrot & Lentil Soup
Beckti Veronique
Chicken Sofia, Mutton
Printaniere, Ham Peach,
Tenderloin Steak Kidney
Pie, Assorted Cold Cuts
Bacon & Sausage
Grilled Chicken Liver
Waldorf Salad
Caesar Salad
Vegetable Lasagna
Spinach & Cottage Cheese
Pasta, Vegetable Oriental
Dal / Nan / Rice
Cream Brulee
Bread & Butter Pudding

SATURDAY, 23 AGOMONI DINNER

Mocha Murgi Bhapa
Gobindobhoger Fish Fry
Phulkopi Radhunir Cutlet
Chana Aam Kasundi Paturi
Baadsahi Cholar Dal
Hing Alur Dom
Potoler Dolma
Phoolkopi Aam Kasundi
Khulna Chingri Curry
Kasha Mangsho
Beckti Maacher Paturi
Kanchalanka Murgi
Basmati Rice
Kaju Kismis Pulao
Dalpuri
Jhuro Aloo Bhaja
Komola Bhog
Gondhoraj Mousse
Nolengurer Bhapa Sandesh

MONDAY, 25 SET LUNCH

Cream Portugaise
Espagnole Omelette
Beckti Argenteuil
OR Chicken Overcoat
OR Choice of Grill, Salad
Pineapple Trifle / Soufflé
Vegetarian
Cream Portugaise
Corn & Almond Au-Gratin
Vegetable Chop
Matar Paneer
Mixed Vegetable Korma
Dal / Nan / Rice
Pineapple Trifle / Soufflé

WEDNESDAY, 27 BENGALI BUFFET LUNCH

Beckti Roll Chingrir Pur
Diye, Badha Kopir Bora
Luchi
Masala Alur Dom
Bhatt ~ Ghee
Alu Kumro Bhaja
Peper Ghonto ~ Bori,
Musur Dal
Niramis Koftar Malai
Curry
Chhanar Devil Curry
Shorshe Pabda
Palong Saag Diye Mangsho
Anaroshor Chutney
Papad, Salad
Sorbhaja
Mishti Doi

SATURDAY, 23 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Zafrani Korma
Vegetable Biryani
Mushroom & Green
Peas Kebab
Diwani Handi
Sahi Paneer
Lalla Mussa Dal
Butter Nan
Kuchumber Raita
Pudina Raita
Roasted Papad
Pickled Onion Salad
Green Salad
Phirni

SUNDAY, 24 BENGALI BUFFET LUNCH

Kakroler Chop
Dimer Devil
Hinger Kochuri
Alur Dom
Bhatt ~ Ghee
Pui Data Kumror Tarkari
Bulir Dal, Begun Bhaja
Chhanar Pur Bhara Potoler
Dolma, Palong Saag
Dhnokar Dalna
Parshe Maacher Jhal
Bhapa Chingri
Murgir Jhol ~ Alu Diye
Papor Bhaja
Tetuler Chutney
Salad
Misti Doi
Pantua

TUESDAY, 26 SET LUNCH

Cream of Almond &
Roasted Bell Pepper Soup
Fine Herbs Omelette
Beckti Sicilienne
OR Spicy Roast Mutton
OR Choice of Grill Salad
Chocolate Rousse /
Soufflé
Vegetarian
Cream of Almond &
Roasted Bell Pepper Soup
Cheese Stuffed Potato
Chop, Mixed Vegetable
Pie, Paneer Butter Masala
Corn Palak Curry
Dal / Nan / Peas Pulao
Chocolate Rousse /
Soufflé

THURSDAY, 28 SET LUNCH

Potage St. Germain
Egg Mayonnaise
Fried Beckti ~ Tartare Sauce
OR Chicken Marengo
OR Choice of Grill, Salad
Fruit Custard / Soufflé
Vegetarian
Potage St. Germain
Vegetable Cannelloni
Vegetable Cutlet
Channar Kofta Curry
Aloo Palak
Dal / Nan / Rice
Fruit Custard / Soufflé

SEPTEMBER 2017 MENU

Week 5, Sep 29 ~ 30
Menu Subject to Change based on availability of ingredients

FRIDAY, 29 CONTINENTAL BUFFET LUNCH

Green Peas & Mint Soup
Beckti Cordon Blue
Chicken Casserole
Spicy Roast Mutton
Ham Pineapple
Tenderloin Steak Kidney Pie
Grilled Chicken Liver
Assorted Cold Cuts
Bacon & Sausages
Caesar Salad, Italian Salad, Potato Rosti
Vegetables Cannelloni ~ Orange & Bell pepper
Vegetable Oriental
Blue Berry & Lemon Mousse
Chocolate Date Nut Tart

SATURDAY, 30 CONTINENTAL BUFFET DINNER

Cream of Broccoli & Emmental Soup, Beckti Portugaise
Chicken Maryland
Stuffed Shoulder of Mutton, Honey Mustard Ham, Tenderloin Steak Kidney Pie
Grilled Chicken Liver
Assorted Cold Cuts
Bacon & Sausages
Russian Salad
Greek Salad
Spaghetti Napolitana
Ratatouille Nicoise
Oriental Vegetable
Dal / Nan / Rice
Almond & Chocolate

SATURDAY, 30 BIRIYANI BUFFET LUNCH

Mutton Biryani
Murg Massalam
Vegetable Biryani
Vegetable Shami Kebab
Shahi Paneer
Dal Maharani
Lachha Paratha
Tomato Raita
Potato Raita
Pickled Onion Salad
Green Salad
Roasted Papad
Rabri

Kindly note:

Reservation

All Buffet Lunch/Dinner Till 10 am / 4 pm

(Cancellation Charges to be applicable)

Please call Reception OR mail thebengalclub@gmail.com

Without Reservation

First come, first served subject to availability

Children in Dining Hall

8+ year - olds welcome for Dinner - All Days |

Lunch - Saturdays, Sundays, Holidays

Children in Oriental

Room

Lunch, Dinner, All Days

Buffet Days

Lunch 1-2.30pm | Dinner 8pm-10pm

Continental ₹630 | Bengali | Biryani | 590

Other Days

Set Lunch 1pm - 2.30pm | ₹415

Set Transient Lunch 1pm - 2.30pm | ₹260

A La Carte Dinner 8 pm - 10pm

Open All Days Lunch 1pm - 2.30pm

Dinner 8Pm - 10Pm

Dress

Club code applies