

NOVEMBER 2017 MENU

Week 1, Nov 1 ~ 7

Menu Subject to Change based on availability of ingredients

WEDNESDAY, 1 BENGALI BUFFET LUNCH

Chingrir Cutlet ~ Kasandi
Begun Narkoler Chop
Radha Barlovi
Kabuli Chhola Masala
Bhaat ~ Gawa Ghee
Kurmure Bhindi Bhaja
Lal Saag Bhaja ~ Bori Diye
Mugmohan, Chanar Pur
Bhara Patoler Dorma
Phulkopir Malai Curry
Doi Katla
Mangshor Jhol Alu Diye
Papor Bhaja
Peper Chatney
Salad
Patisapta
Misti Doi

FRIDAY, 3 CONTINENTAL BUFFET LUNCH

French Onion Soup Or
Leek & Potato Soup
Beckti Walewska
Roast Chicken ~ Bread Sauce
Irish Stew
Ham Peach
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Assorted Cold Cuts
Bacon & Sausages
Russian Salad
Hawaiian Salad
Spaghetti Neapolitan
Broccoli & Mushroom Au-
Gratin, Vegetable Oriental
Dal / Nan / Rice
Tiramisu
Orange Soufflé

SATURDAY, 4 CONTINENTAL BUFFET DINNER

Green Peas & Mint Soup
Beckti Steak
Chicken Coq Au Vin
Lamb Casserole
Honey Mustard Ham
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Greek Salad
Check Peas Salad
Vegetable Tetrazzini
Vegetable Cacciatore
Vegetable Oriental
Dal / Nan / Rice
Bread Butter Pudding
Blue Berry Cheese Cake

MONDAY, 6 SET LUNCH

Cream of Mixed Vegetable
Soup
Stuffed Egg
Beckti Florentine
OR Chicken Maryland
OR Choice of Grilled
Salad
Grape Custard / Soufflé
Vegetarian
Cream of Mixed Vegetable
Soup
Vegetable Cutlet
Vegetable Lasagna
Malai Paneer
Aloo Dum
Dal / Nan / Rice
Grape Custard / Soufflé

THURSDAY, 2 SET LUNCH

Creamy Potato & Bell
Peppers Soup, Mushroom
Omelette, Beckti Orly ~
American Sauce, OR Chicken
Stroganoff ~ Buttered Rice
OR Choice of Grills
Salad
Steamed Apple Marmalade
Pudding/ Soufflé
Vegetarian
Creamy Potato & Bell
Peppers Soup, Cheese
Stuffed Vegetable Chop
Paneer Stroganoff
Dahi Parwal
Aloo Palak Curry
Dal / Nan / Rice
Steamed Apple Marmalade

SATURDAY, 4 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Chap
Onion Kulcha
Vegetable Biryani
Paneer Shashlik
Vegetable Do Piazza
Black Dal Makhani
Ginger & Onion Raita
Pineapple Raita
Roasted Papad
Pickled Onion Salad
Green Salad
Kulfi

SUNDAY, 5 BENGALI BUFFET LUNCH

Beckti Fry ~ Kasundi
Alu Karaishutir Chop
Luchi
Cholar Dal ~ Narkol & Kismis
Bhaat ~ Gawa Ghee
Shukto, Beguni
Palang Saag Dhokar
Dalna
Chanar Devil Curry
Chingrir Malai Curry
Kosha Murgir Mangsho
Jalpaier Chatney
Papor Bhaja
Salad
Malai Cham Cham
Misti Doi

TUESDAY, 7 SET LUNCH

Dal Mint Soup
Omelette Newberg
Grilled Salmon Steak
OR Mutton Goulash ~
Buttered Rice
OR Choice of Grilled
Salad
Orange Fool / Soufflé
Vegetarian
Dal Mint Soup
Paneer Croquette
Mixed Vegetable Pie
Vegetable Kofta Curry
Channa Masala
Dal / Nan / Rice
Orange Fool / Soufflé

NOVEMBER 2017 MENU

Week 2, Nov 8 ~ 14

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WEDNESDAY, 8 BENGALI BUFFET LUNCH

Chingrer Pur Bhara Bekti
Roll, Soyabeaner Chop
Choto Parota
Gugni
Jhuri Alu Bhaja
Bhaat ~ Gawa Ghee
Jhinge Alu Posto
Biulir Dal ,
Alu Phulkopir Dalna
Chanar Kalia
Shorshe Pabda
Balti Mangsho
Papor Bhaja
Fruit Chatney
Salad
Sita Bhog
Misti Doi

FRIDAY, 10 CONTINENTAL BUFFET LUNCH

Lobster Bisque Soup Or
Tomato & Basil Soup
Bekti Caprice ~ Hollandaise
Sauce, Chicken A La
Orange, Lancashire hot
Pot, Honey Mustard Ham,
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausages
Assorted Cold Cuts
Caesar Salad,
Tossed Salad,
Cabbage Parcel ~ Dijon sauce
Vegetable Casserole
Vegetable Oriental
Dal / Nan / Rice
Charlotte Russe

SATURDAY, 11 CONTINENTAL BUFFET DINNER

Cream of Tomato Soup
Bekti Florentine
Chicken & Mushroom Pie
Roast Mutton ~ Mint & Jelly
Ham Steak
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausages
Assorted Cold Cuts
Waldorf Salad
Chef's Salad
Spinach Cannelloni Sicilian
Vegetable Pie ~ Puff Crust
Vegetable Oriental
Dal / Nan / Rice
Apple Strudel Pie
Chocolate & Lemon
Mousse

MONDAY, 13 SET LUNCH

Cream of Onion &
Spinach Soup,
Parsley Omelette
Bekti Dijon
OR Mutton Casserole ~
Buttered Rice
OR Choice of Grilled
Salad
Pineapple Gateaux /
Soufflé
Vegetarian
Cream of Onion & Spinach
Soup, Vegetable
Croquette, Vegetable Au-
Gratin, Aloo Dum
Paneer Jhalfrezie
Dal / Nan / Rice
Pineapple Gateaux /
Soufflé

THURSDAY, 9 SET LUNCH

Mulligatawny Soup
Capsicum Omelette
Bekti in Jacket
OR Chicken Cacciatore ~
Buttered Rice
OR Choice of Grills
Salad
Brandy Snap / Soufflé
Vegetarian
Mulligatawny Soup
Cabbage Parcel
Green Peas & Mushroom
Pie
Panner Kofta Curry
Aloo Palak Malai
Dal / Nan / Rice
Brandy Snap / Soufflé

SATURDAY, 11 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Afghani Korma
Tandoori Paratha
Vegetable Biryani
Vegetable Sheek Kebab
Shahi Paneer
Kali Urd Peshawari
Boondi Raita
Cucumber Raita
Pickled Onion Salad
Green Salad
Shahi Tukra

SUNDAY, 12 BENGALI BUFFET LUNCH

Kakroler Chop
Pomfret Fry ~ Kasundi
Hinger Kochuri
Aloo Matorer Tarkari
Bori Posto
Bhaat ~ Gawa Ghee
Patol Bhaja, Musur Dal,
Kanch Kolar Kofta Curry
Chanar Dalna
Bekti Paturi
Palong Saag Diye Murgir
Mangsho,
Khejur Aamsatter Chatney
Papor Bhaja
Salad
Khirer Malpoa
Misti Doi

TUESDAY, 14 SET LUNCH

Cream of Tomato & Mint
Soup, Egg Mayonnaise
Bekti Meuniere ~ Lime Butter
Sauce
OR Chicken Stew ~
Buttered Rice
OR Choice of Grilled,
Salad
Fruit Custard / Soufflé
Vegetarian
Cream of Tomato & Mint
Soup, Cheese Stuffed
Potato Chop
Vegetable Cannelloni
Paneer Butter Masala
Mixed Vegetable Korma
Dal / Nan / Rice
Fruit Custard / Soufflé

NOVEMBER 2017 MENU

Week 3, Nov 15 ~ 21

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WEDNESDAY, 15 BENGALI BUFFET LUNCH

Capsicum Chop
Mangshor Chop
Dal Kochuri
Alu Kabuli Chholar Tarkari
Bhaat ~ Gawa Ghee,
Arahar Dal
Uchhe Kumro Bhaja
Patol Posto, Chanar Kalia
Vegetable Koftar Malai
Curry, Murgir Cutlet
Chitol Macher Muitha
Kosha Murgir Mangsho,
Tomato & Khejurer
Chatney,
Papor Bhaja
Salad
Rosogolla
Misti Doi

FRIDAY, 17 CONTINENTAL BUFFET LUNCH

Bacon Carrot & Lentil
Soup OR Carrot & Lentil
Soup, Stuffed Whole Beekti
Roast Chicken ~ Orange &
Bell Pepper, Mutton
Boulangere, Ham Cider
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver,
Bacon & Sausage,
Assorted Cold Cuts,
Crunchy Salad,
Apple & Celery Salad
Exotic Vegetable Pie
Vegetable Supreme
Vegetable Oriental,
Dal / Nan / Rice
Orange Cheese Cake
Ginger Marmalade Pudding

SATURDAY, 18 CONTINENTAL BUFFET DINNER

Cream of Potato & Celery
Soup, Beekti Indian
Chicken Casserole
Shepherd's Pie
Tenderloin Steak Kidney
Pie, Gammon Steak,
Grilled Chicken Liver,
Assorted Cold Cuts, Bacon
& Sausage, Italian Salad
Tomato & Egg Salad,
Vegetable Cannelloni ~
Orange & Bell Pepper
Vegetable Tetrizzini
Vegetable Oriental
Dal / Nan / Rice
Biscuit Monte Carlo
Orange Soufflé

MONDAY, 20 SET LUNCH

Carrot & Lentil Soup
Cheese Omelette
Smoked Beekti
OR Chicken Cutlet ~
American Sauce
OR Choice of Grilled
Salad
Orange Mille Feuille /
Soufflé
Vegetarian
Carrot & Lentil Soup
Vegetable Cutlet
Paneer & Vegetable
Casserole, Vegetable
Jhalfrezie, Aloo Matar Ma-
sala, Dal / Nan / Rice
Orange Mille Feuille /
Soufflé

THURSDAY, 16 SET LUNCH

Cream of Tomato &
Macaroni Soup
Shrimp Omelette
Smoked Salmon, OR
Southern Fried Chicken
OR Choice of Grills
Salad
Baba Au Rum
Pudding / Soufflé
Vegetarian
Cream of Tomato & Maca-
roni Soup, Stuffed Tomato
& Capsicum, Vegetable
Moussaka, Paneer Shash-
lik Masala, Channa
Masala, Dal / Nan / Rice
Baba Au Rum
/ Soufflé

SATURDAY, 18 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Do Piazza
Lachha Paratha
Vegetable Biryani
Vegetable Shami Kebab
Paneer Makhani
Dal Bukhara
Mixed Raita
Banana Raita
Pickled Onion Salad
Green Salad
Gulab Jamun

SUNDAY, 19 BENGALI BUFFET LUNCH

Mochar Chop
Dimer Devil
Karaishutir Kochuri
Alur Dom
Bhaat ~ Gawa Ghee
Sona Mug Dal, Begun
Bhaja, Lau Ghanto Bori
Diye, Chanar Kofta Curry,
Oler Dalna
Bhapa Beekti
Kosha Chingri
Dakbhangor Mangsho
Aloobukharar Chatney
Papor Bhaja
Salad
Bhapa Sandesh
Misti Doi

TUESDAY, 21 SET LUNCH

Minestrone Soup
Egg Florentine
Beekti Portugaise
OR Chicken Tetrizzini
OR Choice of Grilled
Salad
Chocolate Date Nut Tart /
Soufflé
Vegetarian
Minestrone Soup
Coconut Stuffed Vegetable
Croquette, Corn &
Mushroom Au-Gratin
Aloo Dum, Paneer Do
Piazza, Dal / Nan / Rice
Chocolate Date Nut Tart /
Soufflé

NOVEMBER 2017 MENU

Week 4, Nov 22 ~ 28

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WEDNESDAY, 22 BENGALI BUFFET LUNCH

Musur Daler Bora
Beckti Kobiraji ~ Kasundi
Kochuri, Ghugni
Bhaat~GawaGhee
Ol Kopi Bhaja
Karaishuti Diye Mator Dal
Panchmishali Tarkari
Chanar Pur Bhara Alur
Dom, Kasandi Diye
Phulkopi,
Bhapa Chingri
Mangshor Jhol Alu Diye
Tetuler Chatney
Papor Bhaja
Salad
Langcha
Misti Doi

FRIDAY, 24 CONTINENTAL BUFFET LUNCH

Cream of Broccoli Soup ~
Scampi
Beckti Moulie, Chicken
Cider, Mutton Pintaniere
Honey Glazed Ham
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Assorted Cold Cuts
Bacon & Sausages
Lettuce & Fig Salad
Yogurt & Cucumber Salad
Stuffed Tomato, Capsicum
& Brinjal, Cottage Cheese
& Exotic Vegetable Pie
Vegetable Oriental
Dal/Nan/ Rice
Orange Mille Feuille
Baked Alaska

SATURDAY, 25 CONTINENTAL BUFFET DINNER

Cream of Almond &
Roasted Bell pepper Soup
Beckti Singapore
Chicken A La King
Lamb Moussaka
Braised Ham
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausages
Assorted Cold Cuts
Waldorf Salad
Iceberg Salad
Pasta Arrabiata
Corn & Broccoli Au Gratin
Vegetable Oriental
Dal/Nan /Rice
Chocolate Swiss Roll
Almond Soufflé

MONDAY, 27 SET LUNCH

Cream of Dubari Soup
Asparagus Omelette
Prawn & Vegetable Pie
OR Spicy Roast Mutton
OR Choice of Grilled
Salad
Coffee Rum Pie / Soufflé
Vegetarian
Cream of Dubari Soup
Leek & Potato Pancake ~
Curry Sauce
Corn & Spinach Au- Gratin
Shahi Paneer
Vegetable Korma
Dal / Nan / Rice
Coffee Rum Pie / Soufflé

THURSDAY, 23 SET LUNCH

Potage Sent Germain
Mexican Omelette
Beckti Sicilian
OR Dijon Chicken
OR Choice of Grills
Salad
Banbury Apple Pie
/ Soufflé
Vegetarian
Potage Sent Germain
Vegetable Croquette
Broccoli & Mushroom Pie
Aloo Parwal Curry
Bhindi Masala
Dal / Nan / Rice
Banbury Apple Pie
/ Soufflé

SATURDAY, 25 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Rezzala
Masala Kulcha
Vegetable Biryani
Stuffed Tandoori Aloo
Paneer Do Piazza
Mughlai Dal
Aloo Raita
Kuchumber Raita
Pickled Onion Salad
Green Salad
Phirni

SUNDAY, 26 BENGALI BUFFET LUNCH

Vegetable Chop
Topse Maach Bhaja
Taka Luchi, Cholar Dal ~
Narkol & Kismis
Bhaat ~ Gawa Ghee,
Lau Saager Chachori
Badha Kopir Dalna
Data, Bori o Kopir Tarkari
Chanar Devil Curry
Narkol Chingri
Doi Murgir Mangsho
Anarasher Chatney
Papor Bhaja
Salad
Komola Bhog
Misti Doi

TUESDAY, 28 SET LUNCH

Tomato & Basil Soup
Egg & Prawn Salad
Beckti Veronique
OR Breast of Chicken ~
Wine Sauce
OR Choice of Grilled
Salad
Chocolate Biscuit Dessert /
Soufflé
Vegetarian
Tomato & Basil Soup
Stuffed Bell Peppers,
Spinach Cannelloni
Paneer Do Piazza
Aloo Dum
Dal / Nan / Rice
Chocolate Biscuit Dessert /
Soufflé

NOVEMBER 2017 MENU

Week 5, Nov 29 ~ 30

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WEDNESDAY, 29

BENGALI BUFFET LUNCH

Badhakopir Bora
Maacher Chop
Radhaballavi, Alur Dom
Bhaat ~ Gawa Ghee,
Kakrol Bhaja, Bhaja
Muger Dal Palong Saag
Diye, Mochar Ghanto,
Dhokar Dalna
Chanar Paturi,
Sorshe Pabda
Chingri Diye Alu Kopi
Mangshor Kofta Curry
Aamrar Chatney
Papor Bhaja
Salad
Anando Anarash
Misti Doi

THURSDAY, 30

SET LUNCH

Cream of Onion Soup
Chilly Onion Omelette
Prawn Cone ~ American Sauce
OR Roast Chicken ~
Orange & Bell Pepper
OR Choice of Grilled
Salad
Caramel Custard /
Soufflé
Vegetarian
Cream of Onion Soup
Stuffed Tomato &
Capsicum, Vegetable
Moussaka, Dahi Gobi
Paneer Kofta Curry
Dal / Nan / Rice
Caramel Custard /Soufflé

Kindly note:

Recommended.

Please call Reception OR mail
communication@thebengalclub.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 Pm ~ 2.30 Pm | Dinner 8 Pm ~ 10 Pm

Continental `630

Bangla | Biryani | `590

Other Days

Set Lunch 1 Pm ~ 2:30 Pm | ₹415

A La Carte Dinner 8 Pm ~ 10 Pm

Open All Days Lunch 1 Pm ~ 2:30 Pm

Dinner 8 Pm ~ 10 Pm

Dress

Club code applies

Guest charges and statutory levies extra