

# DECEMBER 2017 MENU

Week 1, Dec 1 ~ 7

Menu Subject to Change based on availability of ingredients

## FRIDAY, 1 CONTINENTAL BUFFET LUNCH

Lobster Bisque OR  
Roasted Tomato & Garlic  
Soup, Beekti Florentine  
Chicken & Mushroom Pie  
Spicy Roast Mutton  
Ham in Cider, Tenderloin  
Steak Kidney Pie, Grilled  
Chicken Liver, Bacon &  
Sausage, Assorted Cold  
Cuts, Greek Salad,  
Cucumber & Dill Salad,  
Pasta Arrabiata  
Broccoli & Cauliflower  
Au-Gratin, Vegetable  
Oriental, Dal / Nan / Rice  
Steamed Ginger Marmalade  
Pudding ~ Marmalade  
Sauce, Orange Soufflé ~  
Orange Case

## SATURDAY, 2 CONTINENTAL BUFFET DINNER

Cream Florentine  
Beekti Steak, Breast of  
Chicken in Wine Sauce,  
Mutton Boulangere, Honey  
Glazed Ham, Tenderloin  
Steak Kidney Pie, Grilled  
Chicken Liver, Bacon &  
Sausage, Assorted Cold  
Cuts, Russian Salad  
Crunchy Salad, Corn &  
Spinach Au-Gratin, Baby  
Corn Mushroom & Green  
Peas Pie, Vegetable  
Oriental, Dal / Nan / Rice  
Apple Strudel Pie ~ Cream,  
Pears Caramel

## MONDAY, 4 SET LUNCH

Mulligatawny Soup  
Mushroom Omelette  
Poached Salmon ~  
Hollandaise Sauce  
OR Coq-Au-Vin  
OR, Choice of Grill  
Salad  
Steamed Chocolate  
Rum Pudding / Soufflé  
**Vegetarian**  
Mulligatawny Soup  
Corn & Cauliflower Au-  
Gratin, Vegetable Cutlet  
Matar Paneer, Vegetable  
Kofta Curry,  
Dal / Nan / Rice  
Steamed Chocolate  
Rum Pudding / Soufflé

## WEDNESDAY, 6 BENGALI BUFFET LUNCH

Chingrir Cutlet ~ Kasandi  
Bok Fuler Bora  
Radhaballavi  
Bhatt ~ Gawa Ghee  
Phulkopi Pyazkoli Bhaja  
Sheem Shorshe  
Mugmohan, Chanar Pur  
Bhara Patoler Dolma  
Niramish Malai Curry  
Parshe Maacher Jhal  
Dakbangloor Murgji  
Papor Bhaja  
Peper Chutney  
Salad  
Gurer Roshomundir  
Payesh  
Misti Doi

## SATURDAY, 2 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Chap  
Vegetable Biryani  
Green Peas Kebab  
Mixed Vegetable Korma  
Paneer Dopiazza  
Lalla Mussa Dal  
Lachcha Paratha  
Kuchumber Raita  
Mixed Raita  
Roasted Papad  
Pickle Onion Salad  
Green Salad  
Phirni

## SUNDAY, 3 BENGALI BUFFET LUNCH

Dumurer Chop  
Dal Kochuri  
Alu Kabli Cholar Tarkari  
Bhatt ~ Gawa Ghee,  
Arahar Dal  
Kurmure Bhandi Bhaja  
Lau Dantar Chochri  
Patol Posto, Chanar Kalia  
Vegetable Koftar Malai  
Curry, Murgir Cutlet  
Bhapa Beekti  
Palong Saag Diye  
Mangsho, Papor Bhaja  
Tomato & Khejurer  
Chutney, Salad  
Gurer Rosogolla  
Misti Doi

## TUESDAY, 5 SET LUNCH

Cream of Broccoli Soup  
Cheese Omelette  
Prawn Cone ~ American Sauce  
OR Chicken A La King  
OR Choice of Grill  
Salad  
Black Forest Cake /  
Soufflé  
**Vegetarian**  
Cream of Broccoli Soup  
Corn & Macaroni  
Au-Gratin  
Vegetable Croquette  
Dahi Parwal  
Navratan Korma  
Dal / Nan / Rice  
Black Forest Cake /  
Soufflé

## THURSDAY, 7 SET LUNCH

Cream of Green  
Asparagus Soup,  
Egg Florentine  
Beekti Portugaise  
OR, Chicken Stroganoff ~  
Buttered Rice,  
OR Choice of Grill, Salad  
Orange Mille Feuille  
/ Soufflé  
**Vegetarian**  
Cream of Green  
Asparagus Soup  
Stuffed Bell Pepper  
Exotic Vegetable Pie  
Aloo Dum, Paneer Butter  
Masala, Dal / Nan / Rice  
Orange Mille Feuille  
/ Soufflé

# DECEMBER 2017 MENU

Week 2, Dec 8 ~ 14

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## FRIDAY, 8 CONTINENTAL BUFFET LUNCH

French Onion Soup / Cream of Onion Soup  
Beckti Caprice ~ Hollandaise Sauce, Chicken Overcoat, Mutton Printaniere  
Gammon Steak, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage, Assorted Cold Cuts, Caesar Salad, Cole Slaw Salad, Spinach Canneloni ~ Orange & Bell pepper, Vegetable Stroganoff, Vegetable Oriental, Dal / Nan / Rice  
Strawberry Cheese Cake  
Bread Butter Pudding

## SATURDAY, 9 CONTINENTAL BUFFET DINNER

Minestrone Soup  
Beckti Salsa, Chicken Cider, Greek Roast Lamb Braised Ham ~ Cherry & Pineapple, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage  
Assorted Cold Cuts  
Iceberg Salad, Tossed Salad, Spinach & Cottage Cheese Pasta, Exotic Vegetable Casserole, Vegetable Oriental  
Dal / Nan / Rice, Baked Alaska ~ Fruit, Lemon & Chocolate Soufflé

## MONDAY, 11 SET LUNCH

Cream of Dubarry Soup  
Egg Prawn Salad  
Broccoli Baked Beckti ~ Scampi,  
OR Lamb Moussaka  
OR Choice of Grill Salad  
Brandy Snap / Soufflé  
**Vegetarian**  
Cream of Dubarry Soup  
Cheese Stuffed Potato Chop, Vegetable Casserole, Corn & Potato Curry  
Vegetable Navratan Korma  
Dal / Nan / Rice  
Brandy Snap / Soufflé

## WEDNESDAY, 13 BENGALI BUFFET LUNCH

Mochar Chop  
Dimer Devil  
Karaishutir Kochuri  
Alur Dum  
Bhatt ~ Gawa Ghee  
Sona Mug Dal, Beguni  
Palong Saager Ghonto  
Bori Diye,  
Chanar Devil Curry  
Oler Dalna  
Doi Katla, Kosha Chingri  
Dakbangloor Mangsho  
Fruit Chatney  
Papor Bhaja  
Salad  
Gurer Bhaapa Sandesh  
Misti Doi

## SATURDAY, 9 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Rezzala  
Vegetable Biryani  
Tandoori Phool  
Paneer Dhaniwal Korma  
Corn & Palak Curry  
Black Dal Makhani  
Masala Kulcha  
Khira Raita  
Boondi Raita  
Green Salad  
Roasted Papad  
Pickled Onion Salad  
Kesar Kulfi ~ Faluda

## SUNDAY, 10 BENGALI BUFFET LUNCH

Chingrer Pur Bhara Beckti Roll, Soyabeaneer Chop  
Choto Parota  
Gugni  
Begun Bhaja  
Bhatt ~ Gawa Ghee  
Jhinge Alu Posto,  
Biulir Dal  
Phulkopi Alur Dalna  
Chanar Kofta Curry  
Shorshe Pabda  
Balti Mangsho  
Papor Bhaja  
Jalpaier Chatney  
Salad  
Gurer Rosomalai  
Misti Doi

## TUESDAY, 12 SET LUNCH

Prawn Cocktail  
Bacon Omelette  
Beckti A La Orange ,  
OR Chicken Stew ~ Buttered Rice  
OR Choice of Grill, Salad  
Chocolate Date Nut Tart / Soufflé  
**Vegetarian**  
Mushroom Cocktail  
Cheese Stuffed Potato Chop, Spinach Cannelloni ~ Orange & Bell Peppers  
Palak Paneer  
Vegetable Jhalfrezie  
Dal / Nan / Rice  
Chocolate Date Nut Tart / Soufflé

## THURSDAY, 14 SET LUNCH

Roasted Tomato & Basil Soup  
Omelette Newberg  
Grilled Salmon Rosemary  
OR Chicken Maryland  
OR Choice of Grill, Salad  
Apple Crumble Pie ~ Cream / Soufflé  
**Vegetarian**  
Roasted Tomato & Basil Soup  
Vegetable Cutlet  
Exotic Vegetable Au-Gratin  
Saag Aloo  
Chhanar Kofta Curry  
Dal / Nan / Rice  
Apple Crumble Pie ~ Cream / Soufflé

# DECEMBER 2017 MENU

Week 3, Dec 15 ~ 21

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## FRIDAY, 15 CONTINENTAL BUFFET LUNCH

Carrot & Orange Soup  
Beckti Moulie  
Roast Chicken ~ Orange & Bell pepper, Shepherd's Pie, Ham Peach, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage, Assorted Cold Cuts, Chef's Salad  
Apple & Celery Salad  
Vegetable Moussaka  
Cabbage Parcel in Dijon Sauce, Vegetable Oriental Dal / Nan / Rice  
Blue Berry Cheese Cake  
Steamed Apple & Ginger Pudding ~ Custard Sauce

## SATURDAY, 16 CONTINENTAL BUFFET DINNER

Consommé A La Royal / Cream of Asparagus Soup, Beckti Orly ~ American Sauce, Chicken Cannelloni ~ Orange & Bell Peppers  
Lancashire Hot Pot  
Braised Ham, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage, Assorted Cold Cuts, Waldorf Salad, Crunchy Salad  
Exotic Vegetable Au-Gratin  
Vegetable Cacciatore  
Vegetable Oriental Dal / Nan / Rice  
Orange Flan  
Baba Au Rum

## MONDAY, 18 SET LUNCH

Carrot & Lentil Soup  
Chicken Liver Omelette  
Beckti Indian,  
OR Stuffed Shoulder of Mutton  
OR Choice of Grill  
Salad  
Biscuit Monte Carlo / Soufflé  
**Vegetarian**  
Carrot & Lentil Soup  
Corn & Broccoli Au-Gratin  
Vegetable Cutlet  
Kashmiri Aloo Dum  
Matar Paneer  
Dal / Nan / Rice  
Biscuit Monte Carlo / Soufflé

## WEDNESDAY, 20 BENGALI BUFFET LUNCH

Phulkopir Chop  
Pomfret Fry ~ Kasundi  
Hinger Kochuri  
Aloo Motorer Tarkari  
Ol Kopi Bhaja  
Bhatt ~ Gawa Ghee  
Lal Saag Bhaja Bori Diye  
Musur Dal Aamra Diye  
Kanch Kolar Kofta Curry  
Chanar Dalna  
Chingrir Paturi  
Kasha Murgir Mangsho  
Khejur Aamsatter Chutney  
Papor Bhaja  
Salad  
Gurer Bhapa Rashogolla  
Misti Doi

## SATURDAY, 16 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Zafrani Korma  
Vegetable Biryani  
Dahi Ka Kebab  
Vegetable Navratan Korma  
Paneer Makhani  
Buttered Nan  
Kali Urd Peshawari  
Green Salad  
Pickled Onion Salad  
Kuchumber Raita  
Pineapple Raita  
Roasted Papad  
Gajar Ka Halwa

## SUNDAY, 17 BENGALI BUFFET LUNCH

Capsicum Chop  
Beckti Kobiraji  
Kochuri, Ghugni  
Bhatt ~GawaGhee  
Bori Posto  
Karaishuti Diye Motor Dal  
Panchmishali Tarkari  
Chanar Pur Bhara Alur Dom, Kasundi Diye  
Phulkopi, Bhapa Chingri  
Mangshor Jhol Alu Diye  
Tetuler Chutney  
Papor Bhaja  
Salad  
Monda  
Misti Doi

## TUESDAY, 19 SET LUNCH

Cream of Celery Soup  
Egg Mayonnaise  
Grilled Salmon Steak  
OR Chicken A La Orange  
OR Choice of Grill  
Salad  
Caramel Custard / Soufflé  
**Vegetarian**  
Cream of Celery Soup  
Vegetable Cannelloni  
Stuffed Tomato & Capsicum, Gobi Matar  
Vegetables Jhalfrezie  
Dal / Nan / Rice  
Caramel Custard / Soufflé

## THURSDAY, 21 SET LUNCH

Green Peas Soup  
Asparagus Omelette  
Prawn Cutlet ~ American Sauce,  
OR Chicken Casserole  
OR Choice of Grill  
Salad  
Bordeaux Fruits / Soufflé  
**Vegetarian**  
Green Peas Soup  
Vegetable Tetrizzini  
Cabbage Dijon  
Chana Masala  
Aloo Dum  
Dal / Nan / Rice  
Bordeaux Fruits / Soufflé

# DECEMBER 2017 MENU

Week 4, Dec 22 ~ 28

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## FRIDAY, 22 CONTINENTAL BUFFET LUNCH

Cauliflower & Cheddar Bisque, Baked Beekti Broccoli, Chicken Cannelloni, Stuffed Shoulder of Mutton Maple Glazed Ham Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage, Assorted Cold Cuts, Italian Salad, Tossed Salad, Creamy Spinach Lasagna, Stuffed Vegetable, Vegetable Oriental, Dal / Nan / Rice Steamed Chocolate Rum Pudding, Almond Soufflé

## SATURDAY, 23 CONTINENTAL BUFFET DINNER

Mulligatawny Soup Beekti Sofia, Chicken-Steak, Lasagna Verde A La Mouton, Honey Glazed Ham, Tenderloin Steak Kidney Pie, Grilled Chicken Liver, Bacon & Sausage, Assorted Cold Cuts, Iceberg Salad, Greek Salad, Spinach Ravioli in Tomato Concasse Sauce Broccoli & Mushroom in Cream Sauce Vegetable Oriental Dal / Nan / Rice Cream Brulee Chocolate Date Nut Tart

## MONDAY, 25 X-MAS LUNCH

### Traditional Christmas Lunch

## WEDNESDAY, 27 BENGALI BUFFET LUNCH

Bandhakopir Bora Masala Murgi Baja Radhaballavi Kabli Cholar Tarkari Bhatt ~ Gawa Ghee, Alu Kakrol Bhaja, Bhaja Muger Dal Palong Saag Diye, Mochar Ghanto Bori Diye, Dhokar Dalna Chanar Paturi, Kasha Chingri Mangshor Kofta Curry Alu Bokharar Chutney Papor Bhaja Salad Gurer Kanchagolla Misti Doi

## SATURDAY, 23 BIRIYANI BUFFET LUNCH

Mutton Biryani Chicken Korma Vegetable Biryani Kale Chane Ke Kebab Shahi Paneer Vegetable Dhaniwal Korma Pudina Paratha Mughlai Dal Green Salad Pickled Onion Salad Khira Raita Bhindi Raita Roast Papad Gulab Jamun

## SUNDAY, 24 BENGALI BUFFET LUNCH

Tomator Chop Topse Maach Bhaja Taka Luchi, Cholar Dal ~ Narkol & Kismis Bhatt ~ Gawa Ghee, Lau Ghonto Bori Diye Data Chochori Bandhakopir Dalna Data, Bori o Kopir Tarkari Chanar Devil Curry Narkol Chingri Murgir Mangsho Alu Diye Anarasher Chatney Papor Bhaja Salad Gurer Malai Chom Chom Misti Doi

## TUESDAY, 26 SET LUNCH

Dal Mint Soup Omelette Espagnole Beekti A La Orange OR, Dijon Chicken OR Choice of Grill Salad Fruit Custard / Soufflé Vegetarian Dal Mint Soup Corn & Almond Au-Gratin Saffron Cutlet Mixed Vegetable Korma Dahi Gobi Dal / Nan / Rice Fruit Custard / Soufflé

## THURSDAY, 28 SET LUNCH

Cream of Tomato & Macaroni Soup Stuffed Egg Beekti Walewska OR Southern Fried Chicken OR Choice of Grill, Salad, Blue Berry Cheese Cake / Soufflé Vegetarian Cream of Tomato & Macaroni Soup Paneer Croquette Vegetable Sicilienne Kashmiri Aloo Dum Vegetable Jhalfrezie Dal / Nan / Rice Blue Berry Cheese Cake

# DECEMBER 2017 MENU

Week 5, Dec 29 ~ 31

Menu Subject to Change based on availability of ingredients

**FRIDAY, 29**

**CONTINENTAL BUFFET LUNCH**

Cream of Almond & Roasted Bell pepper Soup, Beekti Singapore Baked Chicken ~ Mushroom, Lamb Moussaka Braised Ham Tenderloin Steak Kidney Pie, Grilled Chicken Liver Bacon & Sausages Assorted Cold Cuts Waldorf Salad, Iceberg Salad, Spaghetti Napolitana, Corn & Broccoli Au Gratin, Vegetable Oriental, Dal/Nan/Rice Chocolate Swiss Roll Almond Soufflé

**SATURDAY, 30**

**CONTINENTAL BUFFET DINNER**

Cream of Tomato Soup Beekti Florentine Chicken & Mushroom Pie Roast Mutton ~ Mint & Jelly Ham Steak Tenderloin Steak Kidney Pie, Grilled Chicken Liver Bacon & Sausages Assorted Cold Cuts Egg & Tomato Salad Chef's Salad Spinach Cannelloni Sicilian Vegetable Pie ~ Puff Crust Vegetable Oriental Dal / Nan / Rice Black Frost Cake Lemon Soufflé

**SATURDAY, 30**

**BIRIYANI BUFFET LUNCH**

Mutton Biryani Chicken Butter Masala Vegetable Biryani Tandoori Paneer Shashlik Roast Gobi Green Peas Paneer Dhaniwal Korma Garlic Nan Kali Dal Maharani Aloo Raita Khira raita Pickled Onion Salad Green Salad Roasted Papad Shahi Tukra

**SUNDAY, 31**

**BENGALI BUFFET LUNCH**

Beekti Fry ~ Kasundi Alu Karaishutir Chop Luchi Cholar Dal ~ Narkol & Kismis Bhatt ~ Gawa Ghee Sukto, Doi Begun Alu Kumror Chhaka Palang Saag Dhokar Dalna Alu Kopir Tarkari Chingrir Malai Curry Kasha Mangsho Aamrar Chatney Papor Bhaja Salad Gurer Jalbhara Sandesh Misti Doi

Kindly note:

**Recommended.**

Please call Reception OR mail [thebengalclub@gmail.com](mailto: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 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