

# JANUARY 2018 MENU

Week 1, Jan 1 ~ 7

Menu Subject to Change based on availability of ingredients

MONDAY, 1

KITCHEN CLOSED

WEDNESDAY, 3  
BENGALI BUFFET  
LUNCH

Bok Phooler Bora  
Dal Kochuri  
Alu Kabli Cholar Tarkari  
Bhaat ~ Gawa Ghee,  
Arahar Dal  
Kurmure Bhandi Bhaja  
Alu Pneyaz Posto  
Chanar Kalia  
Phoolkopir Malai Curry  
Beckti Fry ~ Kasundi  
Prawn Malai Curry  
Kasha Murgir Mangsho  
Tomato & Khejurer  
Chutney, Papor Bhaja  
Salad  
Monda  
Misti Doi

FRIDAY, 5  
CONTINENTAL BUFFET  
LUNCH

Leek & Potato Soup  
Beckti Walewska  
Coq Au Vin  
Mutton Boulangere  
Ham Orange  
Tenderloin Steak Kidney  
Pie, Grilled Chicken Liver  
Bacon & Sausage  
Assorted Cold Cuts  
Chef's Salad  
Cole Slaw on Bed of  
Lettuce  
Exotic Vegetable Pie  
Corn & Broccoli Gratin  
Vegetable Oriental  
Dal / Nan / Rice  
Chocolate Date Nut Tart  
Baked Alaska

SATURDAY, 6  
CONTINENTAL BUFFET  
DINNER

Cream of Tomato Soup  
Beckti Orly ~ American Sauce,  
Roast Chicken ~ Orange &  
Bell Pepper, Lasagna Verde  
A La Mouton, Gammon  
Steak, Tenderloin Steak  
Kidney Pie, Grilled Chicken  
Liver, Bacon & Sausage  
Assorted Cold Cuts  
Apple & Celery Salad  
Red Salad Bowl  
Corn & Potato Au-Gratin  
Vegetable Moussaka  
Vegetable Oriental  
Dal / Nan / Rice  
Steamed Ginger Apple  
Pudding, Chocolate &  
Lemon Soufflé

TUESDAY, 2  
SET LUNCH

Cream of Portugaise  
Cheese Omelette  
Baked Beckti ~ Broccoli  
OR Spicy Roast Mutton  
OR Choice of Grill  
Salad  
Cream Brulee  
[Vegetarian](#)  
Cream of Portugaise  
Vegetable Lasagna

Vegetable Cutlet  
Matar Paneer  
Vegetable Kofta Curry  
Dal / Nan / Rice  
Cream Brulee

THURSDAY, 4  
SET LUNCH

Green Peas Soup  
Asparagus Omelette  
Prawn Cutlet ~ American  
Sauce  
OR Chicken Marengo  
OR Choice of Grill  
Salad  
Ban Bury Apple Pie ~ Cream  
[Vegetarian](#)  
Green Peas Soup  
Corn & Almond Gratin  
Stuffed Potato Chop  
Mixed Vegetable Korma  
Khatta Mitha Paneer  
Dal / Nan / Rice  
Ban Bury Apple Pie ~ Cream

SATURDAY, 6  
BIRIYANI BUFFET  
LUNCH

Mutton Biryani  
Chicken Chap  
Vegetable Biryani  
Paneer Sashlik  
Vegetable Dhaniwal  
Korma ~ Roasted Cashew  
Lalla Mussa Dal  
Tandoori Paratha  
Khira Raita  
Boondi Raita  
Roasted Papad  
Pickled Onion & Green  
Salad  
Phirmi

SUNDAY, 7  
BENGALI BUFFET  
LUNCH

Beckti Roll Rui Macher  
Pur Bhara ~ Kasundi  
Alu Karaishutir Chop  
Alur Paratha, Ghugni  
Bhaat ~ Gawa Ghee  
Mochar Ghanto, Doi Begun  
Alu Kumror Chhaka  
Enchorer Kofta Curry  
Alu Phoolkopi Dalna  
Dab Chingri  
Palong Saag Diye  
Mangsho  
Jalpaier Chutney  
Papor Bhaja  
Salad  
Gurer rashomundir Payesh  
Misti Doi

# JANUARY 2018 MENU

Week 2, Jan 8 ~ 14

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## MONDAY, 8 SET LUNCH

Cream of Celery Soup  
Bell Pepper Omelette  
Beckti Dijon  
OR Stuffed Shoulder of Mutton  
OR Choice of Grill  
Salad  
Lemon Wheel Mousse  
Vegetarian  
Cream of Celery Soup  
Vegetable Au-Gratin  
Cheese Stuffed Potato Chop, Gobi Matar  
Palak Paneer  
Dal / Nan / Rice  
Lemon Wheel Mousse

## WEDNESDAY, 10 BENGALI BUFFET LUNCH

Chingrir Cutlet ~ Kasundi  
Phulkopir Bara  
Taka Luchi  
Aloo Matarer Tarkari  
Jhuri Aloo Bhaja  
Bhaat ~ Gawa Ghee  
Cholar Dal ~ Narkol & Kismis  
Shukto  
Dhonepata Bata  
Dhokar Dalna  
Chhanar Kofta Curry  
Shorshe Pabda  
Murgir Jhol Alu Diye  
Peper Chutney  
Papor Bhaja  
Nolengurer Rashogolla  
Mishti Doi

## FRIDAY, 12 CONTINENTAL BUFFET LUNCH

Minestrone Soup  
Beckti A La Orange  
Chicken Cannelloni  
Mutton Printaniere  
Braised Ham ~ Cherry & Pineapple, Tenderloin Steak  
Kidney Pie, Grilled Chicken  
Liver, Bacon & Sausage,  
Assorted Cold Cuts,  
Waldorf Salad  
Caesar Salad  
Exotic Vegetable Gratin  
Spinach Cannelloni ~ Orange & Bell Peppers  
Vegetable Oriental  
Dal / Nan / Rice  
Orange Mille Fuille  
Blue Berry Cheese Cake

## SATURDAY, 13 CONTINENTAL BUFFET DINNER

Consommé A La Royale  
Cream of Asparagus Soup  
Beckti Caprice ~ Hollandaise Sauce, Roast Duck ~ Apple Sauce, Shepherd's Pie, Honey Glazed Ham  
Tenderloin Steak  
Kidney Pie, Grilled Chicken Liver  
Bacon & Sausage  
Assorted Cold Cuts  
Iceberg Salad  
Egg & Tomato Salad  
Pasta Arrabiata  
Stuffed Potato Boat  
Vegetable Oriental  
Dal / Nan / Rice  
Cabinet Pudding  
Lemon Soufflé

## TUESDAY, 9 SET LUNCH

Tomato & Basil Soup  
Capsicum Omelette  
Beckti Florentine  
OR Chicken Supreme in wine Sauce  
OR Choice of Grill  
Salad  
Baba Au Rum  
Vegetarian  
Tomato & Basil Soup  
Vegetable Cannelloni  
Stuffed Bell Pepper  
Chana Masala  
Aloo Dum  
Dal / Nan / Rice  
Baba Au Rum

## THURSDAY, 11 SET LUNCH

Cream of Florentine  
Chicken Liver Omelette  
Beckti Champignon  
OR Chicken Maryland  
OR Choice of Grill  
Salad  
Fresh Strawberry Trifle  
Vegetarian  
Cream of Florentine  
Leek & Potato Pancake - Curry Sauce,  
Vegetable Moussaka  
Khari Bari,  
Paneer Jhalfrezie  
Dal / Nan / Rice  
Fresh Strawberry Trifle

## SATURDAY, 13 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Mughlai  
Vegetable Biryani  
Green Peas Kebab  
Mughlai Gobi  
Shahi Paneer  
Black Dal Makhani  
Masala Kulcha  
Kuchumber Raita  
Pineapple Raita  
Roasted Papad  
Pickled Onion & Green Salad  
Sahi Golab Jamun

## SUNDAY, 14 BENGALI BUFFET LUNCH

Chicken Cutlet ~ Kasundi  
Soybean Chop  
Phulkopir Parota  
Choto Alur Dom  
Begun Bhaja  
Bhaat ~ Gawa Ghee,  
Jhinge Alu Posto  
Biulir Dal  
Niramis Malai Curry  
Chanar Devil Curry  
Bhapa Beckti  
Balti Mangsho  
Papor Bhaja  
Aamer Chutney  
Salad  
Gurer Rosomalai  
Misti Doi

# JANUARY 2018 MENU

Week 3, Jan 15 ~ 21  
Menu Subject to Change based on availability of ingredients

## MONDAY, 15 SET LUNCH

Potage St. Germain  
Omelette Newberg  
Smoked Beekti  
OR Irish Stew  
OR Choice of Grilled  
Salad  
Orange Flan  
Vegetarian  
Potage St. Germain  
Vegetable Cannelloni  
Cottage Cheese Cutlet  
Corn Palak  
Paneer Jhalfrezie  
Dal / Nan / Rice  
Orange Flan

## WEDNESDAY, 17 BENGALI BUFFET LUNCH

Musur Daler Bora  
Beekti Kobiraji ~ Kasundi  
Hinger Kochuri, Ghugni,  
Bhaat ~ Gawa Ghee  
Ol Kopi Bhaja  
Karaishuti Diye Muger Dal  
Panchmishali Tarkari  
Chanar Pur Bhara Alur  
Dom, Kasundi Diye  
Phoolkopi, Bhapa Chingri  
Kasha Mangsho,  
Alubukharar Chutney  
Papor Bhaja  
Salad  
Langcha  
Misti Doi

## FRIDAY, 19 CONTINENTAL BUFFET LUNCH

Cream Onion & Roasted  
Bell Peppers Soup  
French Onion Soup  
Baked Beekti ~ Broccoli  
Baked Chicken ~ Mushroom  
Lancashire Hot Pot  
Ham Cider, Tenderloin  
Steak Kidney Pie, Bacon  
& Sausage, Grilled  
Chicken Liver, Assorted  
Cold Cuts, Italian Salad,  
Tossed Salad, Mush-  
room & Broccoli Au-  
Gratin, Veg. Casserole,  
Veg. Oriental, Dal/Nan/  
Rice, Strawberry Cheese  
Cake, Chocolate Lava

## SATURDAY, 20 CONTINENTAL BUFFET DINNER

Cream of Broccoli &  
Emmental Soup  
Beekti Salsa  
Chicken A La Orange  
Greek Roast Lamb  
Ham Peach  
Grilled Chicken Liver  
Tenderloin Steak Kidney  
Pie, Bacon & Sausage  
Assorted Cold Cuts  
Russian Salad, Crunchy  
Salad, Ratatouille  
Nicoise, Veg. Stroganoff,  
Veg. Oriental, Dal /Nan /  
Rice, Bread & Butter  
Pudding, Orange  
Soufflé ~ Orange Case

## TUESDAY, 16 SET LUNCH

Prawn Cocktail  
Mushroom Omelette  
Beekti Sofia  
OR Chicken Sauté  
Bretonne  
OR Choice of Grill  
Salad  
Orange Monte Carlo  
Vegetarian  
Mushroom Cocktail  
Spinach & Macaroni  
Au- Gratin  
Stuffed Brinjal & Tomato  
Corn & Potato Curry  
Roast Gobi Masala  
Dal / Nan / Rice  
Orange Monte Carlo

## THURSDAY, 18 SET LUNCH

Cream of Dubari  
Egg Mayonnaise  
Prawn & Vegetable Pie  
OR Roast Leg of Mutton ~  
Cumberland Sauce  
OR Choice of Grill  
Salad  
Bordeaux Fruits  
Vegetarian  
Cream of Dubari  
Vegetable Croquette  
Exotic Vegetable Pie  
Aloo Dum  
Paneer Butter Masala  
Dal / Nan / Rice  
Bordeaux Fruits

## SATURDAY, 20 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Butter Masala  
Vegetable Biryani  
Tandoori Phool  
Vegetable Jhalfrezie  
Paneer Butter Masala  
Dal Maharani  
Lachcha Paratha  
Mixed Raita  
Mint Raita  
Roasted Papad  
Pickled Onion &  
Green Salad  
Baked Rabri

## SUNDAY, 21 BENGALI BUFFET LUNCH

Topse Maach Bhaja  
Daler Bora ~ Dhonepata Diye  
Karaishutir Kochuri  
Notun Aloo Dum  
Beguni  
Bhaat ~ Gawa Ghee  
Bhaja Muger Dal Palong  
Saag Diye, Lau Ghanto ~  
Bori Diye, Data, Phulkopi Alur  
Jhol, Chanar Pur Bhara  
Potoler Dolma,  
Chingrir Malai Curryi,  
Dakbanglor Mangsho  
Salad,  
Papor Bhaja  
Tomato Khejur Chutney  
Patishapta  
Misti Doi

# JANUARY 2018 MENU

Week 4, Jan 22 ~ 28

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## MONDAY, 22 SET LUNCH

Tomato & Basil Soup  
Herb Omelette  
Beckti Sicilienne  
OR Roast Chicken ~ Orange & Bell pepper  
OR Choice of Grill  
Salad  
Orange Mille Feuille  
Vegetarian  
Tomato & Basil Soup  
Spinach Cannelloni ~ Orange & Bell pepper  
Vegetable Cutlet  
Aloo Dum  
Paneer Makhani  
Dal / Nan / Rice  
Orange Mille Feuille

## WEDNESDAY, 24 BENGALI BUFFET LUNCH

Dimer Devil  
Begun Narkoler Chop  
Luchi  
Cholar Dal ~ Narkol Kismis  
Bhaat ~ Gawa Ghee  
Mulo Ghonto  
Panchmishali Tarkari  
Palong Saag Dhokar Dalna  
Vegetable Kofta Malai  
Curry, Shorshe Chingri  
Chitol Macher Muitha  
Mangshor Jhol ~ Alu Diye  
Salad  
Papor Bhaja  
Kuler Chutney  
Doodh Puli  
Misti Doi

## FRIDAY, 26 CONTINENTAL BUFFET LUNCH

Lobster Bisque, Cream of Tomato Soup, Stuffed Whole Beckti, Chicken & Mushroom Pie, Spicy Roast Mutton, Braised Ham, Tenderloin Steak  
Kidney Pie, Bacon & Sausage, Assorted Cold Cuts, Grilled Chicken Liver, Crunchy Salad, Greek Salad, Baby Corn, Mushroom Green Peas Pie, Stuffed Brinjal, Capsicum, Tomato  
Veg. Oriental, Dal/Nan/Rice, Tiramisu, Brandy Snap

## SATURDAY, 27 CONTINENTAL BUFFET DINNER

Carrot & Orange Soup  
Beckti Cordon Blue  
Chicken A La King  
Mutton Goulash  
Ham Steak, Tenderloin-Steak  
Kidney Pie, Grilled Chicken Liver  
Bacon & Sausages  
Assorted Cold Cuts  
Iceberg Salad, Hawaiian Salad, Cabbage Parcel ~ Dijon Sauce, Cauliflower & Broccoli Au-Gratin, Vegetable Oriental, Dal Nan /Rice, Steamed Chocolate Rum Pudding, Almond Souffle

## TUESDAY, 23 SET LUNCH

Dal Mint Soup  
Ham Omelette  
Baked Beckti ~ Asparagus  
OR, Chicken Cutlet ~ American Sauce,  
OR, Choice of Grill,  
Salad  
Steamed Ginger  
Marmalade Pudding  
Vegetarian  
Dal Mint Soup  
Vegetable Tetrazzini  
Potato Chop ~ Coconut Stuffing  
Corn & Mushroom Curry  
Dahi Gobi  
Dal / Nan / Rice  
Steamed Ginger

## THURSDAY, 25 SET LUNCH

Mixed Vegetable Soup  
Omelette Espagnole  
Prawn Cone ~ American Sauce  
OR Roast Fowl ~ Bread Sauce  
OR Choice of Grill  
Salad  
Swiss Parfait  
Vegetarian  
Mixed Vegetable Soup  
Vegetable Croquette  
Spinach & Cottage  
Cheese Pasta  
Aloo Gobi  
Paneer Dopiazza  
Dal / Nan / Rice  
Swiss Parfait

## SATURDAY, 27 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Chicken Zafrani Korma  
Vegetable Biryani  
Vegetable Shami Kebab  
Diwani Handi  
Paneer Dhaniwal Korma  
Kali Urd Peshawari  
Buttered Nan  
Aloo Raita  
Bhuraani Raita  
Roasted Papad  
Pickled Onion & Green Salad  
Gajar Ka Halwa

## SUNDAY, 28 BENGALI BUFFET LUNCH

Chingrir Cutlet ~ Kasundi  
Tomator Chop  
Radhaballavi  
Mug Mohan  
Bhaat ~ Gawa Ghee  
Uchhe Kumro Bhaja  
Seem Shorshe  
Chanar Kofta Curry  
Enchorer Dalna  
Beckti Paturi  
Dakbhangloor Murg  
Papor Bhaja  
Kacha Tetuler Chutney  
Salad  
Gurer Kancha Golla  
Misti Doi

# JANUARY 2018 MENU

Week 5, Jan 29 ~ 31  
Menu Subject to Change based  
on availability of ingredients

## MONDAY, 29 SET LUNCH

Cream of Green  
Asparagus Soup,  
Egg Florentine  
Beckti 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

## WEDNESDAY, 31 BENGALI BUFFET LUNCH

Vegetable Chop  
Pomfret Fry ~ Kasundi  
Karaishutir Kochuri  
Aloo Motorer Tarkari  
Ool Kopi Bhaja  
Bhaat ~ Gawa Ghee  
Palong Saager Ghonto  
Sona Muger Dal  
Kanch Kolar Kofta Curry  
Chanar Dalna  
Kasha Chingri  
Posto Murgi  
Mixed Fruit Chutney  
Papor Bhaja  
Salad  
Gurer Bhapa Rashogolla  
Misti Doi

## TUESDAY, 30 SET LUNCH

Prawn Cocktail  
Bacon Omelette  
Beckti Sofia,  
OR, Chicken Marengo  
OR, Choice of Grill  
Salad  
Tiramisu / Soufflé  
Vegetarian  
Mushroom Cocktail  
Stuffed Tomato & Capsi-  
cum, Spinach Cannelloni ~  
Orange & Bell Pepper  
Palak Paneer, Vegetable  
Jhalfrezie, Dal/Nan/Rice  
Tiramisu / Soufflé

## Kindly Note:

## Reservation

All Buffet Lunch/Dinner Till 10 am / 4 pm  
(Cancellation Charges to be applicable)  
Please call Reception OR mail  
[f&cb@thebengalclub.com](mailto:f&cb@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 1-2.30pm | Dinner 8pm - 10pm  
Continental ₹630 | Bengali | Biriyani | 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