

FEBRUARY 2018 MENU

Week 1, Feb 1 ~ 7

Menu Subject to Change based on availability of ingredients

THURSDAY, 1 SET LUNCH

Carrot & Lentil Soup
Herbs Omelette
Prawn Cutlet ~ American
Sauce,
OR Roast Duck ~ Orange &
Bell Pepper Sauce
OR, Choice of Grill
Salad
Lemon Pancake ~ Cream
Vegetarian
Carrot & Lentil Soup
Vegetable Moussaka
Coconut Stuffed Potato
Chop, Khari Bari
Palak Paneer
Dal / Nan / Rice
Lemon Pancake ~ Cream

SATURDAY, 3 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Kalmi Kebab
Beckti Begam Bahar
Vegetable Biryani
Green Peas Kebab
Roast Gobi Green
Peas Masala
Paneer Dhaniwal Korma
Masala Kulcha
Black Dal Makhani
Green Salad
Pickled Onion Salad
Kuchumber Raita
Pineapple Raita
Papad
Gajar Ka Halwa

SUNDAY, 4 BENGALI BUFFET LUNCH

Bok Phooler Bora
Chingrir Cutlet ~ Kasundi
Dal Kochuri
Alu Kabli Cholar Tarkari
Bhaat ~ Gawa Ghee,
Arahar Dal
Kurmure Aloo Bhaja
Alu Pneyaz Posto,
Vegetable Koftar Malai
Curry, Dhokar Dalna
Bhapa Beckti
Palong Saag Diye
Mangsho, Aamrar
.Chutney, Papor Bhaja
Salad
Gurer Rosogolla
Misti Doi

TUESDAY, 6 SET LUNCH

Cream of Celery Soup
Egg Florentine
Beckti Salsa
OR Chicken A La King
OR Choice of Grill
Salad
Swiss Parfait
Vegetarian
Cream of Celery Soup
Corn & Almond Au-Gratin
Vegetable Croquette
Mixed Vegetable Korma
Khatta Mitha Paneer
Dal / Nan / Rice
Swiss Parfait

FRIDAY, 2 CONTINENTAL BUFFET LUNCH

Lobster Bisque Soup Or
Roasted Tomato & Garlic
Soup, Beckti A La Orange
Roast Chicken
Ham Cider, Irish Stew
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Greek Salad
Apple & Celery Salad
Spinach Cannelloni ~
Orange & Bell pepper
Cabbage Parcel
Vegetable Oriental
Dal / Nan / Rice
Zuccata
Orange Monte Carlo

SATURDAY, 3 CONTINENTAL BUFFET DINNER

Potage Sent Germain
Beckti Walewska
Coq Au Vin
Mutton Boulangere
Braised Ham
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 & Almond Gratin
Vegetable Oriental
Dal / Nan / Rice
Chocolate Date Nut Tart
Baked Alaska

MONDAY, 5 SET LUNCH

Cream of Onion Soup
Tomato Omelette
Beckti In Jacket ~ Lime
Butter Sauce,
OR Chicken Stroganoff ~
Buttered Rice
OR Choice of Grill
Salad
Biscuit Monte Carlo
Vegetarian
Cream of Onion Soup
Paneer Cutlet
Vegetable Cannelloni
Aloo Dum
Vegetable Jhalfrezie
Dal / Nan / Rice
Biscuit Monte Carlo

WEDNESDAY, 7 BENGALI BUFFET LUNCH

Dimer Devil ~ Kasundi
Vegetable Chop
Phoolkopir Parota
Notun Alur Dom
Bhaat ~ Gawa Ghee,
Begun Bhaja
Bhaja Muger Dal
Lau Ghonto ~ Bori Diye
Chhanar Kalia
Phulkopir Malai Curry
Shorshe Narkol Chingri
Parshe Maacher Jhal
Kasha Mangsho
Plastic Chutney
Bori Bhaja, Tomato Pora
Papor Bhaja, Salad
Nolengurer Chhanar
Payesh
Misti Doi

FEBRUARY 2018 MENU

Week 2, Feb 8 ~ 14

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THURSDAY, 8 SET LUNCH

Shrimp Cocktail
Cheese Omelette
Beckti Dijon
OR Chicken Cutlet ~
American Sauce,
OR Choice of Grill
Salad
Black Forest Cake
Vegetarian
Fruit Cocktail
Cheese Stuffed Potato
Chop, Vegetable
Moussaka, Shahi Paneer
Mixed Vegetable Sauté
Dal / Nan / Rice
Black Forest Cake

SATURDAY, 10 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Chap
Beckti Afghani Kebab
Vegetables Biryani
Paneer Shashlik
Vegetable Dhaniwal
Korma, Rogani Stuffed
Tandoori Aloo
Tandoori Paratha
Lalla Mussa Dal
Green Salad
Pickled Onion Salad
Banana Raita
Bhurani Raita
Papad
Kesar Phirni

SUNDAY, 11 BENGALI BUFFET LUNCH

Chingrir Pur Bhara
Beckti Roll ~ Kasundi
Phulkopir Bora
Karaishutir Kochuri
Alu Matarer Tarkari
Bhaat ~ Gawa Ghee
Mushur Dal
Seem Shorshe
Palong Saag Dhokar Dalna
Chhanar pur Bhara Alur
Dom, Chingri Malai Curry
Kakra Kosha
Balti Mutton
Tomato Khejur Chutney
Bori Bhaja, Tomato Pora
Papor Bhaja, Salad
Monda
Mishti Doi

TUESDAY, 13 SET LUNCH

Leek & Potato Soup
Mushroom Omelette
Beckti Mexicaine
OR Mutton Casserole
OR Choice of Grill
Salad
Cabinet Pudding
Vegetarian
Leek & Potato Soup
Cauliflower & Broccoli
Au-Gratin
Vegetable Cutlet
Chhanar Kofta Curry
Navratan Korma
Dal / Nan / Rice
Cabinet Pudding

FRIDAY, 9 CONTINENTAL BUFFET LUNCH

French Onion & Roasted
Bell Pepper Soup OR-
Cream of Onion Soup
Stuffed Whole Beckti
Chicken Cider, Spicy
Roast Mutton, Ham Pine-
apple, Tenderloin Steak
Kidney Pie, Grilled Chicken
Liver, Bacon & Sausage,
Assorted Cold Cuts,
Waldorf Salad, Cucumber
& Dill Salad, Vegetable
shepherd's Pie, Baby corn
Mushroom & Green Peas
Pie, Vegetable Oriental,
Dal / Nan / Rice, Blue
Berry Cheese Cake,
Steamed Chocolate Rum

SATURDAY, 10 CONTINENTAL BUFFET DINNER

Mulligatawny Soup
Baked Beckti ~ Broccoli
Chicken Citron
Lamb Moussaka
Gammon Steak
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausages
Assorted Cold Cuts
Crunchy Salad
Russian Salad on Bed of
Lettuce, Corn & Spinach
Au-Gratin, Vegetable
Sicilienne, Vegetable
Oriental, Dal / Nan / Rice
Banbury Apple Pie ~ Cream
Caramel Custard

MONDAY, 12 SET LUNCH

Green Peas Soup
Omlette Espagnole
Beckti Orly ~ American Sauce
OR Chicken in Wine
Sauce
OR Choice of Grill
Salad
Lemon Swiss Roll
Vegetarian
Green Peas Soup
Vegetable Au-Gratin
Leek & Potato Pancake
Gobi Matar
Paneer Butter Masala
Dal / Nan / Rice
Lemon Swiss Roll

WEDNESDAY, 14 CHINESE BUFFET LUNCH

Wanton Soup
Prawn on Toast
Vegetable Spring Roll
Fish in Garlic Sauce
Chilly Chicken ~ Spring
Onion
Sliced Roast Lamb ~
Oyster Sauce
Thai Green Curry
Cauliflower Manchurian
Stuffed Schezwan
Mushroom
Kim Chi Salad
Basil Fried Rice
Vegetable Hakka Noodle
Vanilla Ice-Cream ~
Hot Chocolate Sauce

FEBRUARY 2018 MENU

Week 3, Feb 15 ~ 21

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THURSDAY, 15 SET LUNCH

Cream Florentine Soup
Chilly Onion Omelette
Smoked Beekti
OR, Chicken Maryland,
OR Choice of Grill
Salad
Ginger Marmalade
Pudding
Vegetarian
Cream Florentine
Paneer Cutlet
Broccoli & Mushroom
Au-Gratin
Kashmiri Aloo Dum
Roast Gobi Masala
Dal / Nan / Rice
Ginger Marmalade
Pudding

SATURDAY, 17 BIRIYANI BUFFET LUNCH

Chicken Biryani
Beekti Hara Kebab
Mutton Rezzala
Vegetable Biryani
Dahi Ka Kebab
Shahi Gobi
Paneer Do Piazza
Pudina Paratha
Dal Maharani
Green Salad
Pickled Onion Salad
Mixed Raita
Boondi Raita
Papad
Shahi Tukra

SUNDAY, 18 BENGALI BUFFET LUNCH

Murgir Cutlet ~ Kasundi
Capsicum Chop
Parota, Ghugni
Begun Bhaja
Bhaat ~ Gawa Ghee,
Jhinge Aloo Posto
Biulir Dal
Bori Aloo Kopir Tarkari
Panchmishali Tarkari
Chanar Dalna
Shorshe Pabda
Chingri Bati Chocchori
Posto Mangsho
Bhaja Papor
Bori Bhaja, Tomato Pora
Alubokhara Chutney
Salad
Doodh Puli
Misti Doi

TUESDAY, 20 SET LUNCH

Cream Du Barry Soup
Bell Pepper Omelette
Prawn & Vegetable Pie
OR Spicy Roast Mutton
OR Choice of Grill
Salad
Baba Au Rum
Vegetarian
Cream Du Barry Suop
Mushroom & Baby Corn
Au-Gratin
Stuffed Brinjal
Corn & Potato Curry
Paneer Do Piazza
Dal / Nan / Rice
Baba Au Rum

FRIDAY, 16 CONTINENTAL BUFFET LUNCH

Consommé A La Royal,
Cream of Asparagus Soup
Beekti Caprice
Chicken Overcoat
Mutton Printaniere
Honey Mustard Ham
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Sausage & Bacon
Assorted Cold Cuts
Italian Salad
Caesar Salad
Spinach Cannelloni
Exotic Vegetable
Casserole, Vegetable
Oriental, Dal / Nan / Rice
Pears Caramel
Apple Strudel Pie ~ Cream

SATURDAY, 17 CONTINENTAL BUFFET DINNER

Minestrone Soup
Beekti Cordon Blue
Chicken Leek & Mushroom
Pie, Lamb Goulash
Ham Orange
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Tossed Salad
Russian Salad
Vegetable Lasagne
Exotic Sauté Vegetable ~
Balsamic Vinegar
Vegetable Oriental
Dal / Nan / Rice
Almond Soufflé
Brandy Snaps

MONDAY, 19 SET LUNCH

Tomato & Basil Soup
Egg & Prawn Salad
Beekti Meuniere ~ Lime Butter
Sauce
OR Chicken Marengo
OR Choice of Grill
Salad
Banbury Apple Pie ~ Cream
Vegetarian
Tomato & Basil Soup
Spinach & Cottage
Cheese Pie, Stuffed
Tomato & Bell Pepper
Dum Aloo
Gobi Matar
Dal / Nan / Rice
Banbury Apple Pie ~ Cream

WEDNESDAY, 21 CHINESE BUFFET LUNCH

Lung Fung Soup
Fried Prawn Ball
Vegetable Fried Sui Mai
Whole Beekti Mandarin
Chicken Hot Garlic
Sauce
Crispy Shredded Lamb
Vegetables Manchurian
Tofu in Black Bean
Sauce
Sweet & Sour Vegetable
Ginger Capsicum Fried
Rice
Vegetable Hakka Noodle
Chinese Salad
Fruit Trifle

FEBRUARY 2018 MENU

Week 4, Feb 22 ~ 28

Menu Subject to Change based on availability of ingredients

THURSDAY, 22 SET LUNCH

Dal Mint Soup
Asparagus Omelette
Beckti Bonne Femme
OR Chicken Casserole
OR Choice of Grill
Salad
Fruit Custard
Vegetarian
Dal Mint Soup
Vegetable Lasagna
Cabbage Parcel ~ Dijon
Sauce
Matar Paneer
Vegetable Kofta Curry
Dal / Nan / Rice
Fruit Custard

SATURDAY, 24 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Butter Masala
Beckti Amritsari
Vegetable Biryani
Kaju Subzi Kebab
Paneer Makhani
Navratan Korma
Lachcha Paratha
Kali Urd Peshawari
Green Salad
Pickled Onion Salad
Cucumber Raita
Adraki Raita
Papad
Rabri

SUNDAY, 25 BENGALI BUFFET LUNCH

Begun Narkoler Chop
Taka Luchi
Cholar Dal ~ Narkol Kismis
Bhaat ~ Gawa Ghee
Sona Mug Dal ~ Karaishuti
Mulo Ghonto
Pui Data Misti Kumro
Dhokar Dalna
Vegetable Kofta Malai
Curry, Mangshor Kofta
Curry, Narkol Chingri
Murgi Bhaja ~ Kasundi
Salad
Papor Bhaja
Jalpaier Chutney
Amrito Paturi
Misti Doi

TUESDAY, 27 SET LUNCH

Roasted Tomato & Garlic
Soup, Omelette Newberg
Prawn Cone ~ American
Sauce,
OR Chicken Tetrzzini
OR Choice of Grill
Salad
Bread Butter Pudding ~
Strawberry Sauce
Vegetarian
Roasted Tomato & Garlic
Soup, Corn & Macaroni
Au-Gratin, Vegetable
Croquette, Dahi Gobi,
Saag Paneer
Dal / Nan / Rice
Bread Butter Pudding ~
Strawberry Sauce

FRIDAY, 23 CONTINENTAL BUFFET LUNCH

Cream of Broccoli &
Emmental Soup
Beckti Florentine
Chicken Lasagna, Greek
Roast Lamb
Braised Ham ~ Cherry & Pineapple
Tenderloin Steak Kidney
Pie, Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts,
Caesar Salad, Waldorf
Salad, Exotic Vegetable
Pie, Stuffed Tomato,
Capsicum & Brinjal,
Vegetable Oriental,
Dal / Nan / Rice
Crape Suzette
Cabinet Pudding

SATURDAY, 24 CONTINENTAL BUFFET DINNER

Cream of Celery Soup
Beckti Sicilienne
Roast Chicken ~ Orange &
Bell pepper
Shepherd's Pie, Ham
Steak, Tenderloin Steak
Kidney Pie, Grilled Chicken
Liver, Bacon & Sausage
Assorted Cold Cuts
Iceberg Salad, Russian
Salad, Vegetable Lasagna
Exotic Vegetable
Supreme, Vegetable
Oriental, Dal / Nan / Rice
Mocha Mousse
Cream Brulee

MONDAY, 26 SET LUNCH

Carrot & Orange Soup
Chilly Onion Omelette
Fried Beckti ~ Tartare Sauce
OR Chicken Citron
OR Choice of Grill
Salad
Swiss Roll
Vegetarian
Carrot & Orange Soup
Vegetable Lasagna
Saffron Cutlet
Matar Mushroom Curry
Aloo Dum
Dal / Nan / Rice
Swiss Roll

WEDNESDAY, 28 CHINESE BUFFET LUNCH

Bengal Club Special
Soup
Prawn Cutlet
Chilly Paneer
Lemon Beckti
Chicken Manchurian
Sliced Lamb ~ Capsi-
cum & Dry Chilly
Chinese Mixed
Vegetable
Mushroom in Black
Bean Sauce
Aubergine Hot Garlic
Sauce, Tomato & Basil
Fried Rice
Chilly Garlic Noodle
Gado Gado
Banana Split

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Kindly note:

Reservation

All Buffet Lunch/Dinner Till 10 am / 4 pm
(Cancellation Charges to be applicable)
Please call Reception OR mail
f&b@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 | Biryani | Chinese - 590

Other Days

Set Lunch 1pm-2.30pm | `415
Set Transient Lunch 1pm-2.30pm | `260
A La Carte Dinner 8 pm -10 pm
Open All Days Lunch 1pm-2.30pm
Dinner 8 Pm-10 Pm

Dress

Club code applies

Guest charges and statutory levies extra