

JULY 2018 MENU

Week 1, July 1 ~ 7

Menu Subject to Change based on availability of ingredients

SUNDAY, 1 BENGALI BUFFET LUNCH

Vegetable Chop
Murgir Cutlet ~ Kasundi
Radhaballavi
Chana Masala
Bhatt ~ Ghee
Mochar Ghonto ~ Bori Diye
Kurmure Bhendi Bhaja
Mushur Dal
Alu Potoler Dalna
Chanar Kofta Curry
Ilish Bhapa
Mangshor Jhol Alu Diye
Papor Bhaja
Khejur Aamsatter Chutney
Aamer Chanar Payesh
Mishti Doi

TUESDAY, 3 SET LUNCH

Cream of Celery Soup
Tomato Omelette
Beckti Orly ~ American Sauce
OR Roast Leg of Mutton ~
Mint & Jelly,
OR Choice of Grill
Salad
Chocolate Date Nut Tart ~
Cream / Soufflé
Vegetarian
Cream of Celery Soup
Vegetable Cutlet
Corn & Broccoli Au-Gratin
Aloo Matar
Malai Paneer
Dal / Nan / Rice
Chocolate Date Nut Tart ~
Cream / Soufflé

THURSDAY, 5 SET LUNCH

Cream of Tomato Soup
Stuffed Egg
Smoked Beckti
OR Chicken Maryland
OR Choice of Grill
Salad
Mango Delight / Soufflé
Vegetarian
Cream of Tomato Soup
Baby Corn, Mushroom &
Green Peas Pie
Cottage Cheese
Croquette
Khari Bari
Aloo Palak Malai Methi
Dal / Nan / Rice
Mango Delight / Soufflé

SATURDAY, 7 BIRIYANI BUFFET LUNCH

Mutton Biryani
Bhuna Chicken
Beckti Zafrani Tikka Kebab
Vegetable Biryani
Dahi Kebab
Paneer Dhaniwal Korma
Green Peas & Mushroom
Masala
Pudina Paratha
Black Dal Makhani
Banana Raita
Cucumber Raita
Roasted Papad
Pickle Onion Salad
Green Salad
Mango Kulfi ~ Falooda

MONDAY, 2 SET LUNCH

Prawn Cocktail
Asparagus Omelette
Beckti Dijon
OR Chicken A La King
OR Choice of Grill
Salad
Mango Monte Carlo /
Soufflé
Vegetarian
Melon Cocktail
Vegetable Lasagne
Stuffed Tomato &
Capsicum, Corn &
Mushroom Curry, Paneer
Butter Masala, Dal / Nan /
Rice, Mango Monte Carlo.
/ Soufflé

WEDNESDAY, 4 CHINESE BUFFET LUNCH

Corn & Coriander Soup
Prawn Tempura
Thai Crispy Corn Fritters
Fish Mandarin
Mongolian Chicken
Sliced Lamb with
Bamboo Shoots
Schezwan Tofu
Chilly Potato
Asparagus, Mushroom,
Bell Peppers & Chest-
nuts in Rice Wine
Green Papaya Salad
Vegetable Fried Rice
Vegetable Hakka Noodle
Hong Kong Coconut

FRIDAY, 6 CONTINENTAL BUFFET LUNCH

Dal Mint Soup
Beckti Walewska
Baked Chicken ~ Mushroom
Lancashire Hot Pot
Tenderloin Steak Kidney
Pie, Honey Glazed Ham ~
Cherry & Pineapple, Grilled
Chicken Liver, Bacon &
Sausage, Assorted Cold
Cuts, Waldorf Salad,
House Salad, Vegetable
Cannelloni, Exotic
Vegetable Casserole
Vegetable Oriental
Dal / Nan / Rice
Steamed Ginger &
Apple Pudding
Mango Cheese Cake

SATURDAY, 7 CONTINENTAL BUFFET DINNER

Cream Broccoli Soup
Beckti Caprice-Hollandaise
Sauce
Boneless Chicken
Marengo, Spicy Roast
Mutton, Pork Schnitzel
Tenderloin Steak Kidney
Pie, Coleslaw Salad
Iceberg Salad
Vegetables Moussaka with
cheesy potato crust on top
Stuffed Tomato &
Capsicum
Vegetable Oriental
Dal / Nan / Rice
Melon Soufflé
Crème Caramel

JULY 2018 MENU

Week 2, July 8 ~ 14

Menu Subject to Change based on availability of ingredients

SUNDAY, 8 BENGALI BUFFET LUNCH

Mangshor Chop ~ Kasundi
Dumurer Chop
Luchi
Cholar Dal ~ Narkol o Kismis
Bhatt ~ Gawa Ghee
Potol Bhaja
Lau Ghonto ~ Bori Diye
Chhanar Pur Bhara
Alur Dum, Palong Saag
Karaishutir Dhnoka Dalna
Chital Macher Muitha
Ilish Maach Bhaja
Dhakai Murgir Mangsho
Plastic Chutney
Papor Bhaja, Salad
Khirer Malpua
Misti Doi

TUESDAY, 10 SET LUNCH

Cream of Onion & Roasted
Bell Pepper Soup
Omelette Espagnole
Beckti Portuguese
OR Chicken Tetrazzini
OR Choice of Grill
Salad
Lemon Wheel Mousse
Vegetarian
Cream of Onion & Roasted
Bell Pepper Soup
Vegetable Au-Gratin
Stuffed Aubergine &
Tomato, Paneer Do
Piyaza
Corn & Palak Curry
Dal / Nan / Rice
Lemon Wheel Mousse

THURSDAY, 12 SET LUNCH

Carrot & Lentil Soup
Egg & Prawn Salad
Beckti in Jacket ~ Lime Butter
Sauce,
OR Lamb Casserole ~
Buttered Rice
OR Choice of Grill
Salad
Fresh Mango Mille Feuille
Vegetarian
Carrot & Lentil Soup
Corn & Mushroom &
Broccoli Au-Gratin, Leek &
Potato Pancake ~ Curry Sauce
Paneer Kofta Curry
Vegetable Jhalfrezie
Dal / Nan / Rice
Fresh Mango Mille Feuille

SATURDAY, 14 BIRIYANI BUFFET LUNCH

Mutton Biryani
Chicken Korma
Beckti Tikka Kebab
Vegetable Biryani
Green Peas Kebab
Vegetable Shahi Kofta
Curry
Paneer Makhani
Lalla Mussa Dal
Lachha Paratha
Alu Raita
Pineapple Raita
Pickle Onion Salad
Green Salad
Roasted Papad
Phirmi

MONDAY, 9 SET LUNCH

Minestrone Soup
Chilly Onion Omelette
Beckti Champignon
OR Roasted Chicken
OR Choice of Grill
Salad
Charlotte Russe / Soufflé
Vegetarian
Minestrone Soup
Corn & Macaroni Au-Gratin
Vegetable A La Kiev
Mixed Vegetable Korma
Paneer Makhani
Dal / Nan / Rice
Charlotte Russe / Soufflé

WEDNESDAY, 11 CHINESE BUFFET LUNCH

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

FRIDAY, 13 CONTINENTAL BUFFET LUNCH

Mulligatawny Soup
Beckti Florentine
Chicken Cacciatore
Mutton Boulangere
Tenderloin Steak Kidney
Pie, Braised Ham ~ Peach
Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Apple & Celery Salad
Chef's Salad
Corn & Spinach Au-Gratin
Vegetable Stroganoff
Vegetable Oriental
Dal / Nan / Rice
Baked Alaska ~ Fruit
Dark Chocolate Soufflé

SATURDAY, 14 CONTINENTAL BUFFET DINNER

Tomato & Basil Soup
Beckti Almond Cream
Chicken Cutlet ~ American
Sauce
Lamb Goulash
Pork Schnitzel
Tenderloin Steak Kidney
Pie, Hawaiian Salad
Cucumber & Yoghurt
Salad,
Spinach Cannelloni
Exotic Vegetables
Casserole
Vegetable Oriental
Dal / Nan / Rice
Mango Monte Carlo
Zucatta

JULY 2018 MENU

Week 3, July 15 ~ 21
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SUNDAY, 15 BENGALI BUFFET LUNCH

Dimer Devil
 Mochar Chop
 Karaishutir Kochuri
 Alu Matarer Tarkari
 Bhatt ~ Gawa Ghee,
 Ucche Kumro Bhaja
 Jhinge Alu Posto
 Toker Dal
 Chhanar Devil Curry
 Doi Potol
 Ilish Paturi
 Prawn Malai Curry
 Chicken Dakbanglo
 Anarosh Chutney
 Papor Bjaha
 Salad
 Rajbhog
 Mishti Doi

TUESDAY, 17 SET LUNCH

Roasted Tomato & Garlic Soup
 Herbs Omelette
 Beckti Dijon
 OR Southern Fried Chicken
 OR Choice of Grill
 Salad
 Mango Trifle / Soufflé
Vegetarian
 Roasted Tomato & Garlic Soup
 Mushroom & Broccoli Au-Gratin
 Vegetable Cutlet
 Chana Masala
 Paneer Shashlik Masala
 Dal / Nan / Rice
 Mango Trifle / Soufflé

THURSDAY, 19 SET LUNCH

Cream of Vegetable Soup
 ~ Roasted Bell Pepper
 Ham Omelette
 Beckti Sicilienne
 OR, Chicken Sofia
 OR, Choice of Grill
 Salad
 Caramel Custard / Soufflé
Vegetarian
 Cream of Vegetable Soup
 ~ Roasted Bell Pepper
 Exotic Vegetable Pie
 Spinach Cannelloni
 Aloo Palak Malai Methi
 Paneer Kofta Curry
 Dal / Nan / Rice
 Caramel Custard / Soufflé

SATURDAY, 21 BIRIYANI BUFFET LUNCH

Mutton Biryani
 Murgh Mughlai
 Beckti Ajawani Tikka
 Vegetable Biryani
 Vegetable Shikampuri Kebab
 Diwani Handi
 Paneer Malai Methi
 Dal Maharani
 Garlic Nan
 Kuchumber Raita
 Bhuraani Raita
 Green Salad
 Pickled Onion Salad
 Roasted Papad
 Rabri

MONDAY, 16 SET LUNCH

Cream of Mushroom Soup
 Egg Florentine
 Beckti Cordon Blue
 OR Chicken Overcoat
 OR Choice of Grill
 Salad,
 Swiss Parfait / Soufflé
Vegetarian
 Cream of Mushroom Soup
 Potato & Broccoli Pancake
 ~ Curry Sauce
 Vegetable Moussaka
 Paneer Makhani
 Bhendi Do Piazza
 Dal / Nan / Rice
 Swiss Parfait / Soufflé

WEDNESDAY, 18 CHINESE BUFFET LUNCH

Manchow Soup
 Special Fried Prawn
 Crispy Chilly Potato
 Steamed Fish in Oyster Sauce
 Thai Red Chicken Curry
 Sliced Roast Lamb in Hot Garlic Sauce
 Stir Fried Vegetable
 Tofu with Bamboo Shoot & Mushroom
 Chilly Paneer
 Gado Gado Salad
 Vegetarian Nasigureng-Fried Rice
 Vegetable Hakka Noodle
 Darsaan ~ Vanilla Ice-Cream

FRIDAY, 20 CONTINENTAL BUFFET LUNCH

Cream of Broccoli Soup
 Beckti Indian
 Chicken Cannelloni
 Greek Roast Lamb
 Honey Mustard Ham
 Tenderloin Steak Kidney Pie, Grilled Chicken Liver
 Bacon & Sausage
 Assorted Cold Cuts
 Italian Salad, Caesar Salad, Cottage Cheese & Vegetable Supreme
 Vegetable Cacciatore
 Vegetable Oriental
 Dal / Nan / Rice
 Mocha Mousse ~ Caramel Topping
 Baba Au Rum

SATURDAY, 21 CONTINENTAL BUFFET DINNER

Leek & Potato Soup
 Beckti Normandy
 Boneless Chicken Casserole
 Black Pepper Kernels
 Roast Mutton
 Pork Schnitzel
 Tenderloin Steak Kidney Pie, Greek Salad
 Coleslaw Salad
 Baked Cottage Cheese & Pasta, Corn & Spinach Au Gratin, Vegetable Oriental
 Dal / Nan / Rice
 Steamed Chocolate Rum Pudding
 Club Vanilla Ice-Cream

JULY 2018 MENU

Week 4, July 22 ~ 28
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SUNDAY, 22 BENGALI BUFFET LUNCH

Kakroler Chop
 Beekti Kobiraji ~ Kasundi
 Luchi, Mugmohan
 Bhatt ~ Gawa Ghee
 Beguni
 Shukto
 Data Chachori
 Chhanar Dalna
 Niramish Kofta Malai Curry
 Kasha Chingri
 Mangshor Jhol ~ Palong
 Saag Diye
 Mixed Fruit Chutney
 Papor Bhaja
 Salad
 Khirer Chom Chom
 Misti Doi

TUESDAY, 24 SET LUNCH

Chicken Liver Pate ~ Melba Toast
 Cheese Omelette
 Prawn Cutlet ~ American Sauce,
 OR Irish Stew
 OR Choice of Grill
 Salad, Baba Au Rum / Soufflé
Vegetarian
 Mushroom Pate ~ Melba Toast
 Paneer Croquette
 Mushroom Broccoli ~ Cream Sauce
 Khari Bari
 Aloo Gobi Matar
 Dal / Nan / Rice
 Baba Au Rum / Soufflé

THURSDAY, 26 SET LUNCH

Potage Sent Germain
 Omlette Newburg
 Beekti Argenteuil
 OR Chicken Cordon Bleu
 OR Choice of Grill
 Salad
 Ripe Mango Fool / Soufflé
Vegetarian
 Potage Sent Germain
 Vegetable Tetrizzini
 Cheese Stuffed Potato
 Chop, Aloo Dum
 Khatta Mitha Paneer
 Dal / Nan / Rice
 Ripe Mango Fool / Soufflé

SATURDAY, 28 BIRIYANI BUFFET LUNCH

Mutton Biryani
 Chicken Chap
 Beekti Peshwari
 Vegetable Biryani
 Vegetable Shami Kebab
 Shahi Paneer
 Rogani Stuffed Tandoori Aloo
 Kali Urad Peshwari
 Masala Kulcha
 Adraki Raita
 Boondi Raita
 Green Salad
 Pickled Onion Salad
 Roasted Papad
 Kesar Pista Ice-Cream

MONDAY, 23 SET LUNCH

Tomato & Mint Soup
 Spanish Omelette
 Beekti Moulie
 OR Chicken in Wine Sauce
 OR Choice of Grill
 Salad, Steamed
 Chocolate Rum Pudding / Soufflé
Vegetarian
 Tomato & Mint Soup
 Vegetable Lasagna
 Cheese Stuffed Vegetable Chop, Saag Paneer
 Vegetable Jhalfrezie
 Dal / Nan / Rice
 Steamed Chocolate Rum Pudding / Soufflé

WEDNESDAY, 25 CHINESE BUFFET LUNCH

Tom Yam Soup
 Prawn Sui Mai
 Vegetable Rice Pepper Roll
 Fish in Schezwan Sauce
 Chicken with Vegetable
 Sliced Roast Lamb ~ Oyster Sauce
 Thai Green Curry
 Cauliflower Manchurian
 Zucchini & Capsicum with Black Bean Pepper Garlic Sauce, Kim Chi Salad
 Burn Garlic & Vegetable Fried Rice
 Vegetable Hakka Noodle
 Vanilla Ice-Cream ~ Hot Chocolate Sauce

FRIDAY, 27 CONTINENTAL BUFFET LUNCH

French Onion Soup Or Cream of Onion Soup
 Beekti Singapore
 Roast Fowl ~ Bread Sauce
 Lasagne Verde A La Mouton, Ham Cider
 Tenderloin Steak Kidney Pie, Grilled Chicken Liver
 Bacon & Sausage
 Assorted Cold Cuts
 Tossed Salad, Apple, Celery & Walnuts Salad,
 Vegetable Moussaka
 Exotic Vegetable Pie
 Vegetable Oriental
 Dal / Nan / Rice, Mango Soufflé, Steamed Ginger Marmalade Pudding

SATURDAY, 28 CONTINENTAL BUFFET DINNER

Carrot & Lentil Soup
 Stuffed Whole Beekti ~ Prawn Stuffing
 Boneless Chicken & Mushroom Pie, Irish Stew
 Pork Schnitzel
 Tenderloin Steak Kidney Pie, Cucumber & Dill Salad
 Waldorf Salad
 Baby Corn Mushroom
 Green Peas Pie
 Ratatouille Nicoise
 Vegetable Oriental
 Dal / Nan / Rice
 Tiramisu
 Blueberry Cheese Cake

JULY 2018 MENU

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

SUNDAY, 29 BENGALI BUFFET LUNCH

Kanchkolar Chop
Prawn Cutlet ~ Kasundi
Porota, Ghugni
Bhaat ~ Gawa Ghee
Kaklrol Bhaja
Kumror Chhakka ~ Chola
Diye
Mushur Dal
Chhanar Paturi
Dhnokar Dalna
Ilish Macher Tel Jhol
Balti Mutton
Chalta Chutney
Papor Bhaja
Salad
Monda
Mishti Doi

MONDAY, 30 SET LUNCH

Prawn Cocktail
Chicken Liver Omelette
Beckti Meuniere ~ Lime
Butter Sauce
OR Chicken Stroganoff ~
Buttered Rice
OR Choice of Grill
Salad
Brandy Snaps / Soufflé
Vegetarian
Mushroom ocktail
Vegetable Lasagna
Paneer Croquette
Bhindi Masala
Dahi Gobi
Dal / Nan / Rice
Brandy Snaps / Soufflé

TUESDAY, 31 SET LUNCH

Cream of Celery Soup
Egg Florentine
Beckti Orly ~ American Sauce
OR, Shepherd's Pie
OR Choice of Grill
Salad
Mango Custard / Soufflé
Vegetarian
Cream of Celery Soup
Vegetable Cutlet
Corn & Broccoli Au-Gratin
Aloo Parwal Masala
Malai Paneer
Dal / Nan / Rice
Mango Custard / Soufflé

Kindly note:

Reservation

All Buffet Lunch/Dinner Till 10 am / 4pm
(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 ~700 | Chinese ~590
Bengali | Biryani ~ 650

Other Days

Set Lunch 1pm-2:30pm | ~415
Set Transit Lunch 1pm-2:30pm | ~260
A La Carte Dinner 8pm-10pm
Open All Days Lunch 1pm-2:30pm
Dinner 8Pm-10Pm

Dress

Club code applies

Guest charges and statutory levies extra