

MARCH 2019 MENU

Mar 11~20

Menu Subject to Change based on availability of ingredients

MONDAY, 11 SET LUNCH

Prawn Cocktail
Capsicum Omelette
Beckti Sicilienne
OR Chicken Casserole ~
Parsley Buttered Rice
OR Choice of Grill,
Salad
Bread & Butter Pudding
Vegetarian
Mushroom Cocktail
Leek & Potato Pan Cake ~
Curry Sauce
Vegetable Lasagna
Vegetable Oriental
Dal / Nan / Rice
Bread & Butter Pudding ~
Strawberry Sauce / Soufflé

Charge :- Rs 415/- Per Head

TUESDAY, 12 SET LUNCH

Cream Dubari
Omelette Espagnole
Beckti Portugaise
OR Shepherd's Pie
OR Choice of Grill
Salad
Charlotte Russe / Soufflé
Vegetarian
Cream Dubari
Cheese Stuffed Potato
Chop, Corn & Broccoli Au-
Gratin, Vegetable Oriental
Dal / Nan / Rice
Charlotte Russe / Soufflé

Charge :- Rs 415/- Per Head

WEDNESDAY, 13 BENGALI BUFFET LUNCH

Begun Narkoler Chop
Pomfret Fry ~ Kasundi
Luchi, Cholar Dal ~ Narkol &
Kismis
Kurmure Bhandi Bhaja
Bhaat~ Gawa Ghee
Shukto
Alu Potoler Dalna
Enchorer Kalia
Chingrir Paturi
Mangshor Jhol ~ Alu Diye
Green Salad
Papor Bhaja
Tomato & Khejurer
Chutney
Malai Chom Chom

Charge :- Rs 650/- Per Head

THURSDAY, 14 SET LUNCH

Leafy Spinach & Corn
Soup, Egg Mayonnaise
Beckti Mouliee
OR Chicken Cutlet ~ Ameri-
can Sauce
OR Choice of Grill
Salad
Green Mango Fool
/ Soufflé
Vegetarian
Leafy Spinach & Corn
Soup, Vegetable Stro-
ganoff ~ Buttered Rice
Paneer Croquette
Vegetable Oriental
Dal / Nan / Rice
Green Mango Fool
/ Soufflé
Charge :- Rs 415/- Per Head

MONDAY, 11 SET DINNER

Green Peas Soup
Prawn & Vegetable Au
Gratin
OR Chicken Overcoat
OR Mutton Kassa ~ Tawa
Paratha
OR Choice of Grill
Blue Berry Cheese
Cake / Souffle
Vegetarian
Green Peas Soup
Vegetable Stew ~ Rice
OR Vegetable Moussaka
OR Paneer Palak
Dal / Nan / Rice
Blue Berry Cheese
Cake / Soufflé
Charge :- Rs 475/- Per Head

TUESDAY, 12 SET DINNER

Cream of Celery Soup
Beckti Caprice ~ Hollan-
daise Sauce
OR Chicken Casserole ~
Buttered Rice
OR Mutton Zafrani Korma-
Tawa Paratha
OR Choice of Grill
Caramel Custard / Soufflé
Vegetarian
Cream of Celery Soup
Corn & Broccoli Au-Gratin
OR Vegetable Cannelloni
OR Matar Paneer
Dal / Nan / Rice
Caramel Custard / Soufflé
Charge :- Rs 475/- Per Head

WEDNESDAY, 13 SET DINNER

Carrot & Orange Soup
Beckti Smoked
OR Southern Fried Chicken
OR Mutton Korma ~
Lachcha Paratha
OR Choice of Grill
Biscuit Monte Carlo /
Soufflé
Vegetarian
Carrot & Orange Soup
Corn, Green Peas & Broc-
coli Au-Gratin
OR Vegetable Cacciatore
OR Mixed Vegetable
Korma, Dal / Nan / Rice
Biscuit Monte Carlo /
Soufflé
Coffee
Charge :- Rs 475/- Per Head

THURSDAY, 14 SET DINNER

Potage Saint Germain
Beckti Cordon Bleu
OR Dijon Chicken
OR Mutton Rogan Josh ~
Garlic Nan
OR Choice of Grill
Tiramisu / Soufflé
Vegetarian
Potage Saint Germain
Mixed Vegetable Pie
OR Vegetable Stroganoff
OR Chanar Kofta Curry
Dal / Nan / Rice
Tiramisu / Soufflé
Coffee
Charge :- Rs 475/- Per Head

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FRIDAY, 15 CONTINENTAL BUFFET LUNCH

Cream of Tomato Soup
Beckti Caprice ~ Hollandaise Sauce
Chicken Sauté Bretonne
Mutton Boulangere
Ham Peach
Beef Steak Kidney Pie
Grilled Chicken Liver
Bacon & Sausage
Assorted Cold Cuts
Crunchy Salad, Caesar Salad, Exotic Vegetable Casserole, Vegetable Mous-saka
Vegetable Oriental
Dal / Nan / Rice
Chocolate Biscuit Dessert
Baked Alaska
Charge :- Rs 700/- Per Head

SATURDAY, 16 BIRYANI BUFFET LUNCH

Mutton Biryani
Chicken Mughlai
Beckti Afgani
Vegetable Biryani
Hara Bhara Kebab
Vegetable Kofta Curry
Shahi Paneer
Yellow Dal Maharani
Pudina Paratha
Pudina Raita
Roasted Papad
Pickled Onion Salad
Green Salad
Phirni

Charge :- Rs 650/- Per Head

SUNDAY, 17 BENGALI BUFFET LUNCH

Dumurer Chop
Beckti Roll ~ Rui Machher Pur Diye ~ Kasundi
Karaisutir Kochuri
Alu Matarer Tarkari
Bhaat ~ Gawa Ghee
Begun Bhaja, Biulir Dal
Jhinge Alu Posto
Chhanar Devil Curry
Niramis Malai Curry,
Kaju Kismis Pulao
Kasha Chingri
Palong Saag Diye
Mangsho
Kancha Aamer Chutney
Papor Bhaja, Green Salad
Kamola Bhog

Charge :- Rs 650/- Per Head

MONDAY, 18 SET LUNCH

Minestrone Soup
Chilly Onion Omelette
Beckti Orly ~ American Sauce
OR Chicken Supreme
OR Choice of Grill
Salad
Lemon Pancake / Soufflé
Vegetarian
Minestrone Soup
Exotic Vegetable
Au-Gratin
Stuffed Potato Boat
Vegetable Oriental
Dal / Nan / Rice
Lemon Pancake / Soufflé

Charge :- Rs 415/- Per Head

FRIDAY, 15 SET DINNER

Dal & Mint Soup
Beckti Sicilienne
OR Lancashire Hot Pot
OR Chicken Rezzala
OR Choice of Grill
Steamed Apple & Ginger
Pudding/ Soufflé
Vegetarian
Dal & Mint Soup
Exotic Vegetable Au-Gratin
OR Vegetable Stew ~
Buttered Rice
OR Mughlai Gobi
Dal / Nan / Rice
Steamed Apple & Ginger
Pudding/ Soufflé
Coffee
Charge :- Rs 475/- Per Head

SATURDAY, 16 CONTINENTAL BUFFET DINNER

Cream of Onion & Roasted
Bell Pepper Soup
Beckti Steak
Chicken Cider, Mutton
Printaniere, Tenderloin
Steak Kidney Pie, Grilled
Chicken Liver, Bacon &
Sausage, Assorted Cold
Cuts, Red Salad Bowl,
Waldorf Salad, Vegetable
Au Gratin Exotic Vegetable
Pie, Vegetable Oriental
Dal / Nan / Rice
Rich Chocolate Soufflé
Fruit Trifle

Charge :- Rs 700/- Per Head

SUNDAY, 17 SET DINNER

Mulligatawny Soup
Beckti Portugaise
OR Mutton Stew – Rice
OR Chicken Tikka Masala-
Tawa Paratha
OR Choice of Grill
Apple Strudel Pie / Soufflé
Vegetarian
Mulligatawny Soup
Vegetable Casserole
OR Vegetable Kiev
OR Navratan Korma
Dal / Nan / Rice
Apple Strudel Pie / Soufflé
Coffee

Charge :- Rs 475/- Per Head

MONDAY, 18 SET DINNER

Cream of Asparagus Soup
Beckti Florentine
OR Black Pepper Kernel
Roast Mutton
OR Chicken Butter Masala
~ Tawa Paratha
OR Choice of Grill
Tiramisu / Soufflé
Vegetarian
Cream of Asparagus Soup
Pasta Arrabiata
OR Leek & Potato Pan
Cake ~ Curry Sauce
OR Shahi Paneer
Dal / Nan / Rice
Tiramisu / Soufflé

Charge :- Rs 475/- Per Head

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TUESDAY, 19 SET LUNCH

Leek & Potato Soup
Chicken Omelette
Prawn & Vegetable Pie
OR Chicken Overcoat
OR Choice of Grill
Salad
Biscuit Monte Carlo/Soufflé

Vegetarian

Leek & Potato Soup
Corn & Potato Au-Gratin
Vegetable Casserole
Vegetable Oriental
Dal / Nan / Rice
Biscuit Monte Carlo/Soufflé

Charge :- Rs 415/- Per Head

WEDNESDAY, 20 BENGALI BUFFET LUNCH

Choto Murgir Cutlet ~
Kasundi
Capsicum Chop
Alur Parota, Ghugni
Bhaat ~ Gawa Ghee
Sojne Phool Bhaja
Sona Muger Dal
Pui Chacrchori
Palong Saager Dhokar
Dalna
Chanar Kofta Curry
Bhapa Beekti
Kasha Mangsho
Alu Bokhrar Chutney
Green Salad, Papor Bhaja
Chanar Jilapi

Charge :- Rs 650/- Per Head

TUESDAY, 19 SET DINNER

Roasted Tomato & Garlic
Soup
Garlic Tuscan Prawn
OR Chicken Tetrizzini
OR Mutton Korma ~ Tawa
Paratha
OR Choice of Grill
Baba Au Rum

Vegetarian

Roasted Tomato & Garlic
Soup, Cottage Cheese &
Vegetable Stew ~ Buttered Rice
OR Vegetable Shepherd's
Pie
OR Corn & Palak Curry
Dal / Nan / Rice
Baba Au Rum

Charge :- Rs 475/- Per Head

WEDNESDAY, 20 SET DINNER

Cream of Vegetable Soup
Beekti Argenteuil
OR Chicken Cutlet ~
American Sauce
OR Mutton Rogan Josh ~
Garlic Nan
OR Choice of Grill
Tiramisu / Soufflé

Vegetarian

Cream of Vegetable Soup
Cabbage Parcel ~ Dijon
Sauce
OR Vegetable Stroganoff
OR Paneer Butter Masala
Dal / Nan / Rice
Tiramisu / Soufflé

Charge :- Rs 475/- Per Head

Please note:

Reservation

All Buffet Lunch Till 10am & Dinner Till 4pm
(Cancellation Charges applicable)
Please call Reception OR Mail
f&b@thebengalclub.com

Without Reservation

First come, first served
basis, subject to availability

Children in Dining Hall

8+ year olds welcome - Dinner All Days |
Lunch - Saturdays, Sundays and Holidays

Children in Oriental Room

Lunch, & Dinner - All Days

Buffet Days

Lunch 1-2.30pm | Dinner 8pm-10pm

Other Days

Set Lunch 1pm-2.30pm
Set Transit Lunch
1pm-2.30pm Rs 260
Set Dinner 8pm - 10pm
Open All Days

Dress:-

Club Dress Code applicable.

Guest charges and statutory levies extra