

CALCUTTA CLUB

THE MAHARAJAS' RETREAT

VALENTINE'S DAY MENU

37.50 PER PERSON | TABLE AVAILABLE FOR 2 HOURS

Poppadoms & Chutneys [V]

STARTERS

Chicken & Roast-Chana Kebab (D)

Char grilled boneless chicken thigh in a marination of roasted channa, fresh ginger, garlic and freshly pounded channa masala.

Tandoori Stuffed Aloo (D) (N) (V)

Fresh potatoes stuffed with tandoori paneer, roasted cashew nuts & sultanas.

Onion Bhajee [V][D]

Sliced onions in a light chickpea flour served with a fresh mint and yoghurt chutney.

Vegetable Samosa [V][D][G]

Seasonal vegetables in a pastry casing accompanied with spicy chickpeas.

Tandoori Lamb Cutlets [D]

Tender lamb cutlets marinated with fresh ground spices, hint of ginger, garlic and fresh mint.

Squid Amritsari

Squid tentacles in a light batter dusting with fresh garlic, a hint of freshly squeezed lemon and cracked black pepper.

MAIN COURSE

Dalcha Gosht (D)

Chunks of Lamb filler and whole urid lentils "King of dal's" simmered over night with roasted cumin, succulent plum tomatoes and fresh ginger. Finished with sliced ginger, fresh red chillies and home made Makaan.

Nagpuri Goat

Pot roasted over slow fire boneless leg of kid Goat with Nagpuri masala mix, roasted ginger and garlic. Finished with fresh coriander leaves, red chilli and julienned ginger.

Karwari Chicken

Fillet of boneless chicken thighs marinated with Karwari masala, cooked with fresh coconut & sun-dried Kashmiri red chillies.

Hyderabadi Chicken Dham Biryani [D]

Slow cooked in sealed pot chicken fillet and basmati rice with glazed onions fresh mint leave and coriander. Served with side order of dal and Raita.

Boatman's Fish Curry

A choice of monkfish or king prawns in a coconut based sauce with fresh curry leaves, mustard seeds & tamarind.

Chicken or Paneer Karahi [V][D]

Simmered with fresh tomatoes, sliced onions, red peppers, garlic and ginger. Finished with fresh coriander.

Bombay Aloo [V]

Pan-fried baby potatoes with ginger, roasted garlic & freshly pounded garam masala.

Dal Makhani [V][D]

Whole urid lentils simmered overnight with roasted cumin, succulent plum tomatoes and fresh ginger. Finished with fresh cream and Punjabi makaan.

ACCOMPANIMENTS

Please choose a rice each & 1 bread to share:

Pilau Basmati Rice [V]

Naan Bread [D][V][G]

Steamed Basmati Rice [V]

Garlic Naan [D][V][G]

Lemon & Coriander Rice [V]

Peshwari Naan [D][V][G][N]

Laccha Pratha [D][V][G]

PALATE CLEANSER

-Tbc-

DESSERT

-Tbc-