



॥ Sonargaon ॥

*Experience the traditional and quintessential.
A select array of North West Frontier Province
signatures and delectable Bengali
Zamindari cuisines.*

S H U R U W A A T

	Ganne ka ras ~250 kcal 330 ml sugarcane juice enhanced with ginger and lemon	650
	Mausam ka ras ~150 kcal 330 ml options of fresh juice - watermelon, pineapple	650
	Banarasi lassi ~237 kcal 330 ml rich, creamy sweetened yoghurt drink 	650
	Gandhoraj shikanji ~54 kcal 275 ml gandhoraj lime infused carbonated drink	650
	Aam porar shorbot ~250 kcal 330 ml charred raw mango drink	650

S O U P S

	Tamatar dhaniya shorba ~270 kcal 210 g 	900
	Bhuni mirch aur makai ka shorba ~265 kcal 210 g 	900

S O N A R G A O N S P E C I A L I T Y C O C K T A I L

Cinnamon honey old fashioned ~187 kcal 150 ml whiskey, aromatic bitters, honey	1400
Betel smack mojito ~189 kcal 120 ml bacardi, lime, betel leaves	1400
Gulkand martini ~210 kcal 170 ml vodka, vermouth, gulkand	1400
Star anise margarita ~182 kcal 190 ml tequila, cointreau, lemon juice, star anise	1400

 Vegetarian  Non-Vegetarian  Vegan ★ Signature Dishes

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

Kindly inform our associates of any food allergies or dietary restrictions.

All prices are in Indian Rupees. Government taxes as applicable.

VEGETARIAN

- 🍲 **Ajwaini paneer tikka** 1550
 ~441 kcal | 210 gms | carom scented chargrilled cottage cheese
 
- 🍲 **Bhatti ke badami aloo** 1550
 ~575 kcal | 300 gms | stuffed potatoes cooked in tandoor
  
- 🍲 **Mushroom galouti** 1650
 ~1063 kcal | 280 gms | galettes of exotic mushrooms pan-seared
 
- 🍲 **Malai broccoli** 1650
 ~291 kcal | 250 gms | roasted broccoli, cream, cheese
 
- 🍲 **Dahi akhrot tawa kebab** 1550
 ~510 kcal | 280 gms | yoghurt, cottage cheese and walnut kebabs cooked on a griddle
 
- 🍲 **Hare mattar ki tikki** 1550
 ~350 kcal | 280 gms | hare mattar ki kebab


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NON VEGETARIAN

▲	Lobster tawa masala	3250
	~798 kcal 210 gms lobster cooked on griddle with Indian spices	
	  	
▲	Tandoori prawns	2550
	~794 kcal 200 gms garlic and fenugreek scented	
	 	
▲ ★	Raan Sonargaon	2150
	~2085 kcal 480 gms roasted leg of baby goat slow cooked with spices	
		
▲ ★	Machhli gandhoraj	1950
	~615 kcal 240 gms gandhoraj lemon flavoured fish tikka	
	 	
▲ ★	Kakori kebab	2000
	~600 kcal 200 gms succulent mutton kebab with Indian spices	
	  	
▲ ★	Kebab Sonargaon	1950
	~750 kcal 322 gms star anise flavoured chicken kebab	
	  	
▲	Murg malai tikka	1950
	~708 kcal 300 gms creamy yoghurt and cheese marinated chicken kebab	
		

CURRIES VEGETARIAN

■ ★	Dum ka paneer	1650
	~1200 kcal 380 gms cottage cheese, cashew and brown onion curry	
	  	
■	Paneer Sonargaon	1650
	~542 kcal 400 gms pan seared cottage cheese, dry tossed with spices and bell peppers	
	   	
■	Paneer sirka pyaz lababdar	1650
	~1107 kcal 400 gms cottage cheese in onion tomato curry, pickled onions	
	 	
■	Gucchi khumbh pyajwala	1950
	~484 kcal 380 gms Kashmiri morels cooked in onion masala	
	  	
■ ★	Aloo lal mirch	1650
	~618 kcal 380 gms baby potatoes in spiced yoghurt curry	
	   	

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✓	Baingan bharta ~156 kcal 400 gms roasted aubergine mash, tomatoes, onions, ginger & spices 🥕🍅	1650
🍃	Lasooni chilgoza palak ~469 kcal 400 gms spinach & pinenut 🥕🍅🌿	1650
🍃	Anjeer akhrot kofta curry ~1294 kcal 400 gms cottage cheese, fig and walnut dumpling 🥕🍅🌿	1650
🍃	Pindi chana ~740 kcal 410 gms Amritsari chickpea curry with ginger, spices and dry mango powder 🥕🌿	1650
🍃	Baoli subz handi ~443 kcal 420 gms vegetables in a mild curry 🥕🍅🌿	1650
🍃	Sukhi anokhi sabzi ~458 kcal 440 gms exotic vegetables tossed with onion and tomato masala 🥕🌿	1650
🍃	Malai kofta ~700 kcal 395 gms cottage cheese dumpling, creamy cashew gravy 🥕🍅🌿	1650
🍃	Mirch baingan ka salan ~810 kcal 510 gms baby brinjal, banana chillies in peanuts, sesame and dried coconut curry 🥕🍅🌿🥥	1650
🍃★	Dal Sonargaon ~1085 kcal 458 gms slow cooked black lentils, cream and butter 🥕	1550
🍃	Arhar dal tadka ~597 kcal 420 gms yellow lentils, cumin, onion, garlic and tomatoes 🥕🌿	1450
🍃	Raita Sonargaon ~99 kcal 205 gms yoghurt with mild spices 🥕	550

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C U R R I E S N O N V E G E T A R I A N

★ <i>Jhinga do pyaza</i> ~408 kcal 460 gms prawns cooked with two forms of onion masala	2500
★ <i>Bhetki tawa masala</i> ~539 kcal 470 gms griddle cooked bhetki, onion tomato masala	2050
★ <i>Dhania murg</i> ~770 kcal 488 gms chicken morsels in coriander and cashew gravy	1950
<i>Murg kali mirch</i> ~812 kcal 470 gms fenugreek and black pepper enhanced chicken curry	1950
<i>Butter chicken</i> ~920 kcal 470 gms chicken simmered in creamy tomato curry	1950
<i>Sunheri nalli</i> ~860 kcal 450 gms mutton shanks simmered in a silky brown gravy	2200

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J O M I D A R I B A N G L A R A N N A

This menu faithfully represents the food culture influenced by the royal houses of Murshidabad, Cooch Behar and Bardhaman.

V E G E T A R I A N

- ✓  ★ **Palongshaag borir chorchori** 1650
~563 kcal | 450 gms | tempered root vegetables and greens
  
- ✓ **Mochar ghonto** 1650
~529 kcal | 375 gms | Banana blossom, potato & coconut
 
-  **Kosha aloo dum** 1650
~788 kcal | 420 gms | spiced baby chandramukhi potatoes in onion and tomato curry
  
-  **Aloo posto** 1650
~730 kcal | 370 gms | potatoes cooked in poppy seed curry a local speciality
  
-  **Chanar dalna** 1650
~827 kcal | 410 gms | cottage cheese dumplings in spiced onion cashew curry
  
-  ★ **Narkel diye chholar dal** 1450
~666 kcal | 425 gms | tempered bengal gram, coconut shavings
 
- ✓ **Luchi** 450
~400 kcal | 125 gms | Bengali fried bread
 

N O N V E G E T A R I A N

-  ★ **Chingri malai curry** 2550
~1004 kcal | 425 gms | fresh river prawns, coconut cream
  
-  ★ **Kosha mangsho** 2200
~1212 kcal | 450 gms | mutton slow pan roasted in Bengali spiced onion gravy
  
-  **Shorshe bhetki** 2050
~600 kcal | 420 gms | Kolkata bhetki in mustard curry
  
-  **Bhetki macher paturi** 2050
~441 kcal | 410 gms | Kolkata bhetki fish curry with onion and red chilies
  

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-  ★ **Bhetki machher paturi** **2050**
 ~298 kcal | 325 gms | mustard marinated Kolkata bhetki filets, wrapped in banana leaves and steamed
 
-  **Bhetki fry** **2050**
 ~1020 kcal | 330 gms | crumb fried kolkata bhetki served with kasundi mustard
   
-  **Bhetki machher jhol** **2050**
 ~575 kcal | 425 gms | home style fish curry with potatoes and cauliflower
 
-  **Daab chingri** **2550**
 ~637 kcal | 380 gms | prawns cooked with tender coconut flesh, water & spices
   
-  **Pabda machh with the choice of** **2050**
 ~661 kcal | 420 gms | **jhol:-** fish curry with brinjal, potatoes and cauliflower
 
 ~539 kcal | 420 gms | **jhal:-** spicy fish curry
 
-  **Jeere morich diye murgir jhol** **1650**
 ~706 kcal | 400 gms | thin chicken curry with cumin & pepper
  

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BREADS FROM THE CLAY OVEN

🍷★	Gilafi kulcha ~420 kcal 82 gms 🥛🌾🍳	400
🍃	Tandoori kulcha ~205 kcal 110 gms fillings:- masala / potatoes / cottage cheese 🥛🌾	400
🍃	Onion chilli kulcha ~280 kcal 98 gms 🥛🌾	400
🍃	Plain naan ~251 kcal 90 gms 🥛🌾	400
🍃	Butter naan ~370 kcal 120 gms 🥛🌾	400
🍃	Garlic naan ~375 kcal 120 gms 🥛🌾	400
🍷	Olive cheese naan ~260 kcal 120 gms 🥛🌾🍳	400
🍃	Laccha paratha ~260 kcal 102 gms 🥛🌾	400
🍃	Pudina paratha ~190 kcal 110 gms 🥛🌾	400
🍃	Warqi paratha ~420 kcal 115 gms 🥛🌾	400
✓ VEGAN	Tandoori roti ~170 kcal 66 gms 🌾	400
✓ VEGAN	Roomali roti ~200 kcal 78 gms 🌾	400
🍃	Missi roti ~380 kcal 110 gms 🥛	400
✓ VEGAN	Tawa phulka ~230 kcal 56 gms 🌾	400

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R I C E

▲	Dum gosht biryani ~1585 kcal 676 gms mutton and basmati rice cooked in 'dum' style with saffron, spices & fresh mint leaves 	2050
▲	Murg biryani ~1150 kcal 592 gms chicken and basmati rice cooked in 'dum' style with saffron, spices & fresh mint leaves 	1950
■	Subz biryani ~714 kcal 476 gms seasonal vegetables and basmati rice cooked in 'dum' style with saffron, spices & fresh mint leaves 	1750
■	Zafrani shahi pulao ~660 kcal 420 gms rice with saffron, vegetables, nuts and raisins   	1750
■	Parat pulao ~622 kcal 455 gms rice cooked with a choice of green peas, cumin, vegetables or saffron  	1650
✓	Steamed basmati rice ~531 kcal 412 gms	950

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M I T H A I

■	Rasmalai	~320 kcal 150 gms cottage cheese dumplings, sweetened saffron milk	900
■	★ Parsi kulfi	~420 kcal 110 gms served with rabri and soaked basil seeds	900
■	Gulab jamun	~550 kcal 160 gms fried 'mawa kheer' dumplings soaked in sugar syrup	900
■	Rossogolla	~270 kcal 110 gms Cottage cheese dumplings, sugar syrup	900
■	Mishti doi	~360 kcal 200 gms sweetened yoghurt	900
■	Selections of ice cream	~243 kcal 110 gms rabri elaichi ~243 kcal 110 gms nolen gur	900
■	Chenar payesh	~320 kcal 150 gms mini cottage cheese dumplings, reduced milk and cardamom	900

H O T B E V E R A G E S

■	MASALA CHAI	~71 kcal 180 ml an assemblage of ginge,cardamom,cinnemon,pepper ,cloves flavoured	525
■	ASSAM TEA FIRST FLUSH	~71 kcal 180 ml from the first picking. It is smooth while still being flavourful and very aromatic	525
■	GREEN TEA MAKAIBARI OOLONG	~71 kcal 180 ml a premium, semi-oxidized tea from the world's first biodynamic tea estate in Darjeeling	525
■	CAPPUCCINO	~135 kcal 180 ml espresso blended with equal parts of steamed milk and velvety faom	525
■	ESPRESSO	~135 kcal 180 ml a concentrated coffee beverage brewed by forcing hot, pressurized water through finely ground coffee beans,	525

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI),
an average active adult requires 2000 kcals of energy per day.
However, the actual calories needed may vary per person.*

*Mentioned Calorie values for all dishes in the menu are considered
as per portion size of the same.*

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