

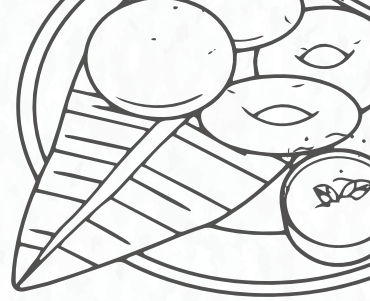


L' OCEANIC

A Gourmet Symphony
by the Sea

Break your fast

6:30 am to 10:30 am



HEALTHY START

Freshly Squeezed Juice

300 g / 108 Kcal

Choice of tomato & celery, carrot & apple with ginger, beetroot & apple or cucumber & mint

199/-

Fresh Seasonal Cut Fruit Platter

250 g / 240 Kcal

Fruits are in season and pre-cut, ready to eat

159/-

Breakfast Cereals

300 g / 158 Kcal

Special K, Wheat Flakes, Dry Muesli, Corn Flakes or Chacos served with hot or cold milk & honey

159/-

Poha

300 g / 409 Kcal

Flattened rice tempered with onion, peanut, curry leaves and mustard seeds

149/-

White Omelet

260 g / 240 Kcal

White or three farm fresh eggs, plain or masala, accompaniment with grilled tomato, served with white or brown bread toast and butter

179/-

Eggs As You Like It

600 g / 213 Kcal

Three farm fresh eggs omelet or scrambled, two egg fried, poached or boiled, accompaniment with grilled tomato, served with toast, butter and preserves

199/-

INDIAN SELECTION

Bengali Breakfast

180 g / 344 Kcal

Luchi aloo dum or plain paratha (trikona paratha) with aloo bhaji, tea or coffee

159/-

Plain Or Masala Dosa

360 g / 66 Kcal

Rice & lentil pancakes served with sambar and chutney

159/-

Steamed Idly

370 g / 70 Kcal

Steamed rice and lentil flour cakes, served with sambar and chutney

159/-

Aloo Paratha

340 g / 649 Kcal

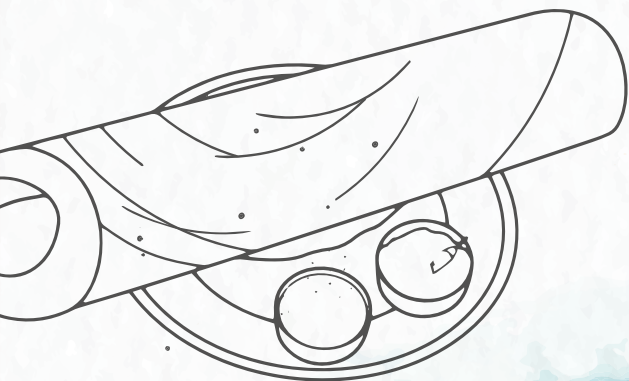
Whole wheat bread stuffed with potato masala, served with curd and mix pickle

159/-

Medu Vada

Doughnut-shaped lentil fritter, served with sambar and chutney

159/-





All day selection

11:00 AM – 12:30 PM AND 3:30 PM – 07:00 PM

Caesar Salad / Caesar Salad (Non-Veg) 🌶️ 199 / 239/-
300 Gms / 323 Kcal

Iceberg lettuce, herb croutons, parmesan cheese or hard-boiled egg, grilled chicken and Caesar dressing.

Fresh Green Garden Salad 149/-
300 Gms / 67 Kcal

Onion, tomato, cucumber, carrot, lemon, green chili.

Waldorf Salad 199/-
274 Gms / 486 Kcal

Fresh apple, celery, walnut, grapes, dressed in mayonnaise.

Chicken Pakoda 279/-
300 Gms / 1257 Kcal

Served with mint chutney.

Paneer Pakoda 149/-
300 Gms / 893 Kcal

Served with mint chutney.

Cheese Chilli Toast 229/-
234 Gms / 680 Kcal

Crispy cheesy toast with a hint of chili.

Grilled Vegetable Sandwich 179/-
300 Gms / 602 Kcal

With Mediterranean vegetables and fries.

Grilled Chicken Sandwich 🌶️ 199/-
300 Gms / 592 Kcal

Served with fries.

Classic Club Sandwich 229/-
300 Gms / 770 Kcal

Chicken, fried egg, tomatoes and iceberg lettuce, served with fries.

Vegetable Club Sandwich 199/-
330 Gms / 599 Kcal

Grilled Mediterranean vegetables, cucumber, tomatoes, and iceberg lettuce, served with fries.

Bunny Burger (Veg / Non-Veg) 🌶️🌱 199 / 259/-
310 Gms / 599 Kcal

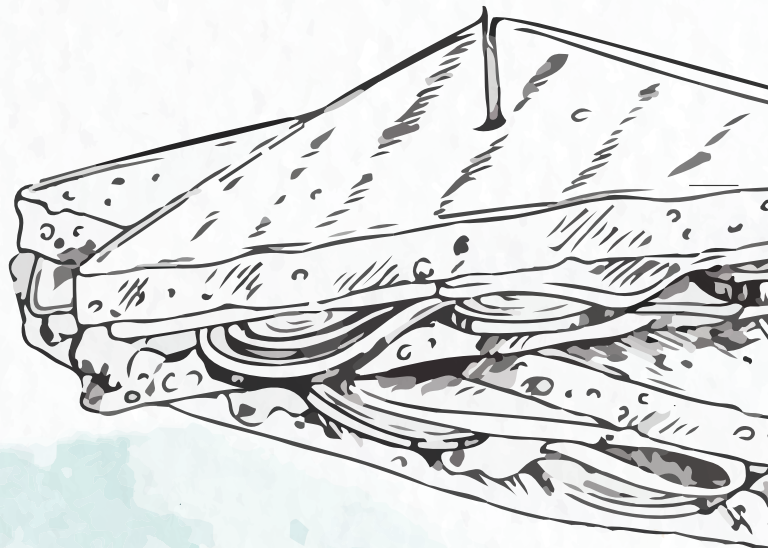
Vegetable patty or chicken steak with lettuce, onion, jam, ripe tomato and cheddar cheese, served with fries.

Margherita Veg Pizza 299/-

Crispy thin crust, topped with ripe tomatoes, fresh mozzarella cheese and fragrant basil

BBQ chicken pizza 349/-

Spicy BBQ sauce, diced chicken, bell peppers, onion and cilantro all covered with cheese and baked



LUNCH AND DINNER

Around the world

11:00 AM – 12:30 PM AND 3:30 PM – 07:00 PM

— CHINESE —

Soup

Sweet Corn Soup (Veg / Chicken) 🌶️🌱 149/199/-
300 g / 108 Kcal

Sweet corn kernel, pepper, veggies, cornflour served hot / chicken

Manchow Soup (Veg / Chicken) 🌶️🌱 149/199/-
300 g / 108 Kcal (approx.)

Vegetables and spices used along with Chinese sauce, served hot / chicken

Chinese Hot and Sour Soup (Veg / Chicken) 149/199/-
300 g / 108 Kcal (approx.) 🌶️🌱

Asian ingredients, spicy and tangy with thickened texture, served hot / chicken

Starter veg

Vegetable Spring Roll 249/-
300 g / 294 Kcal

Stuffed with glass noodles, wood mushroom, vegetables, deep fried and served with plum sauce

Crispy Chilly Baby Corn 249/-
200 g / 162 Kcal

Deep fried baby corn tossed with aromatics, onion, capsicum and Chinese sauce

Honey Chilly Potato 249/-

Deep fried potatoes tossed with Szechuan sauce and star anise-infused chili oil

Crispy Corn Salt N Pepper 249/-

Deep fried corn tossed with salt and pepper

Vegetable Manchurian Dry 249/-

Deep fried exotic vegetable balls tossed with chili and dark soy sauce

Momo's (Veg / Chicken) 249/-

Chilly Paneer Dry / Paneer 65

Deep fried coated paneer tossed in a chili-based sauce

Starter Non Veg

Chilly Chicken Dry / Chicken 65 / Schezwan Chicken / Kung Pao Chicken 🌶️ 299/-

Boneless deep fried chicken and bell peppers tossed in sweet, spicy, and tangy chili sauce / tamarind sauce / Schezwan sauce / Kung Pao sauce

Chilly Prawn / Golden Fried Prawn 🌶️ 449/-

Deep fried prawns with bell pepper and onion tossed in spicy, sweet, and tangy chili sauce / batter-fried prawn

Chilly Prawn / Golden Fried Prawn 🌶️ 349/-

Deep fried prawns with bell pepper and onion tossed in spicy, sweet, and tangy chili sauce / batter-fried prawn



LUNCH AND DINNER

Around the world

11:00 AM – 12:30 PM AND 3:30 PM – 07:00 PM

— MAIN COURSE —

**Chilly Chicken In Gravy / Kung Pao Chicken /
Chicken Manchurian In Gravy /
Szchuwan Chicken / Lemon Chicken** ★ 329/-

Boneless deep-fried chicken and bell pepper cooked in sweet, spicy, and tangy chilli sauce / Kung Pao / Manchurian sauce / Schezwan sauce / lemon sauce

Chilly Fish In Gravy / Butter Garlic Fish ★ 399/-

Slice fish in red chilly base sauce or lemon butter garlic sauce

**Thai Green Curry / Thai Red Curry
With Aubergine And Basil (Veg / Non-Veg)** 279/329/-
★ ★

Aubergine fresh vegetable or chicken or fish or prawns cooked in thick coconut base sauce

**Exotic Vegetables Hot Garlic Sauce /
Quick Fried Chinese Greens** 279/-

Oriental vegetables tossed with hot red garlic sauce or mild garlic sauce and spring onion

Veg Manchurian In Gravy 279/-

Exotic vegetable ball in Chinese soya Manchurian sauce

Chilly Paneer Gravy 279/-

Deep fried coated cottage cheese in chilly sauce

**Chinese Fried Rice Preparation
(Veg / Non-Veg / Mixed)** 199/249/349/-

**Veg Fried Rice / Chicken Fried Rice /
Mix Fried Rice / Szchuwan Fried Rice**

★ ★

Cooked rice, variety of vegetable mix with soya and seasoning / egg and chicken / egg, chicken, and prawns

**Chinese Noodles Preparation
(Veg / Non-Veg / Mixed)** 199/249/349/-

**Hakka Noodles / Chilly Garlic Noodles /
Singaporean Noodles / Green Coriander Noodle**

★ ★

Boiled noodles, capsicum, onion, spring onion tossed with soya sauce and aromatic spices, silky texture / add chilli, garlic / add turmeric / add green coriander pest – egg, chicken, egg & chicken, prawns

**Cantonese Noodles (Gravy Noodles)
(Veg / Non-Veg / Mixed)** ★ ★ 229/279/379/-

Pan-fried gravy noodles



LUNCH AND DINNER Around the world

11:00 AM – 12:30 PM AND 3:30 PM – 07: 00 PM

— CONTINENTAL —

Soup

Cream of Tomato Soup

199/-

Blended tomato and cream with aromatic seasoning and creamy rich texture

Cream of Mushroom Soup

299/-

Blended mushroom and cream with aromatic seasoning and creamy rich texture

Starter Veg

Tomato Mozzarella Bruschetta

249/-

220 g / 443 Kcal

Tomato & fresh mozzarella cheese infused with olive oil & pesto, gratinated on baguette

Peri Peri French Fries

229/-

150 g / 411 Kcal

Deep fried crispy slice potato sizzling peri peri spices

Starter Non-Veg

Crispy Calamari with Jalapeno Tartar 🌶️

229/-

220 g / 243 Kcal

Golden fried squids, served with garlic aioli, lemon and shaved salad

Fish N Chips 🌶️

399/-

300 g / 741 Kcal

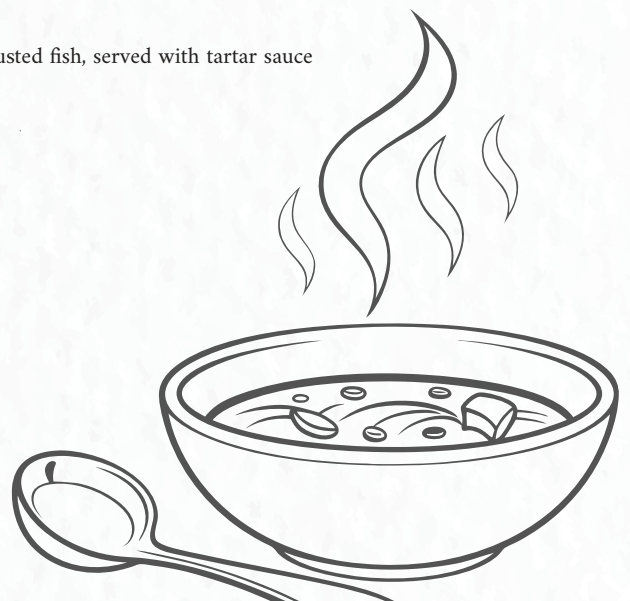
Served with fries & tartar sauce

Fish Finger 🌶️

399/-

280 g / 854 Kcal

Deep-fried panko-crusteD fish, served with tartar sauce



— MAIN COURSE —

Grilled Fish With Lemon Butter Sauce / Capper Sauce ★

200g / 252 Kcal

Served with potato olive cake, sautéed vegetables,
and garlic lemon butter sauce or caper sauce

579/-

Grilled Prawns ★

300g / 395 Kcal

Served with potato olive cake, sautéed vegetables,
and garlic butter sauce

549/-

Grilled Chicken Breast ★

330g / 685 Kcal

Grilled chicken breast served with mashed potato,
sautéed vegetables, and natural jus

449/-

Spaghetti Bolognese ★

330g / 780 Kcal

With minced lamb sauce and Parmesan cheese

379/-

Fusilli Arrabiata With Chicken ★

330g / 888 Kcal

In spicy tomato sauce

229/-

Spaghetti Aglio E Olio ★

300g / 222 Kcal

Italian dish of fresh garlic, olive oil, and Parmesan cheese
tossed with freshly cooked spaghetti

279/-

Wild Mushroom Risotto ★

330g / 526 Kcal

Arborio rice with assorted mushrooms cooked to perfection

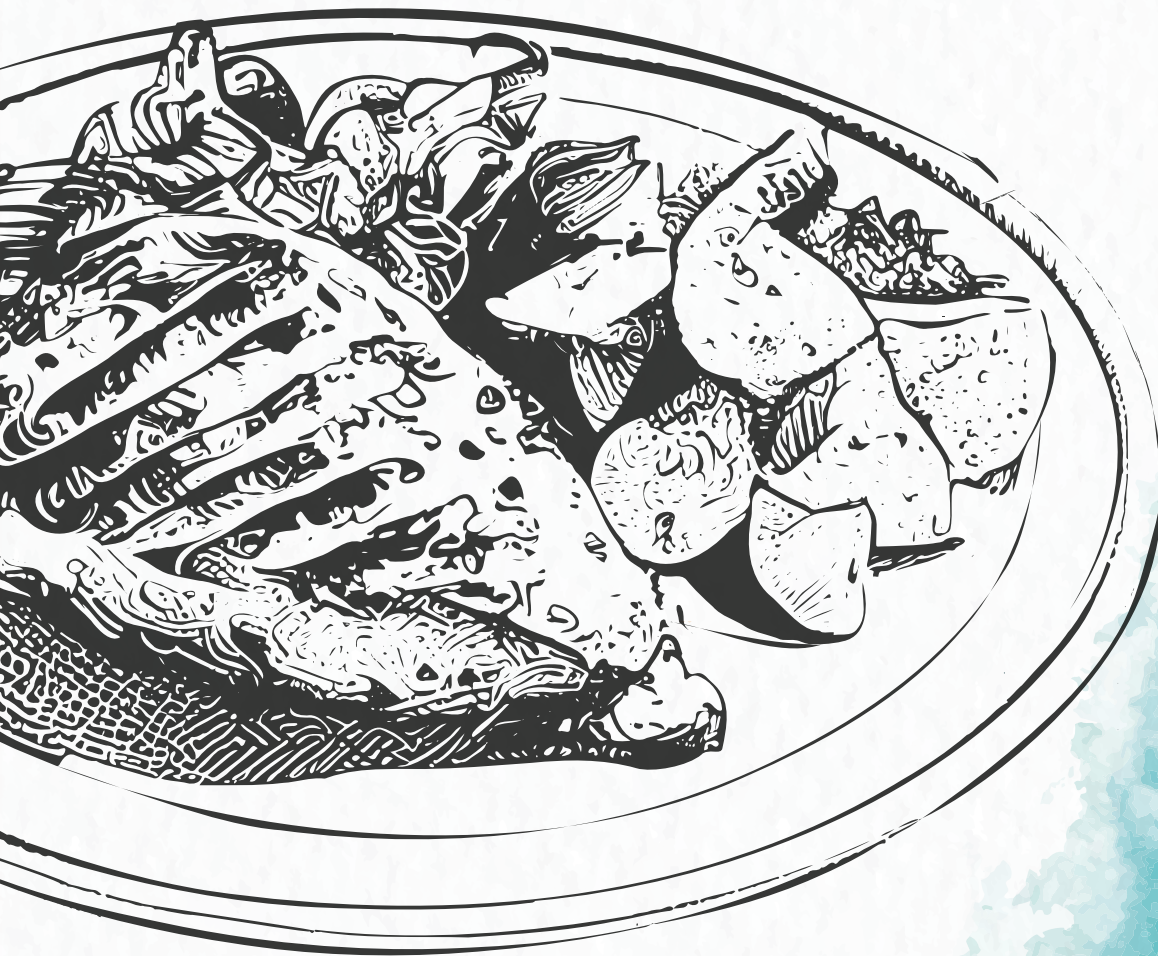
299/-

Penne Arrabiata ★

330g / 637 Kcal

Penne pasta with spicy tomato sauce

299/-



LUNCH AND DINNER

Around the world

11:00 AM – 12:30 PM AND 3:30 PM – 07:00 PM

INDIAN

Shorba

Bhuna Tamatar Aur Dhania Ka Shorba

250g / 268 Kcal

Flavorful extract of roasted tomato and coriander with fresh Indian herbs

Makai Ka Shorba

200g / 130 Kcal

Roasted American corn creamy soup

Paya Shorba

250g / 1555 Kcal

Extract lamb shank, home ground spice

Murgh Badam Shorba

250g / 507 Kcal

Almond and coriander flavored with chicken soup tempered with green cardamom

Kebab

Zaffran-E-Dhuadhar Paneer Tikka

360g / 66 Kcal

Marinated paneer cooked in clay oven and served with mint relish

Cheese Paneer Angara

370g / 75 Kcal

Marinated paneer cooked in clay oven with cheese slice wrapped and served with mint relish

Hara Bhara Kabab

Spinach, peas, potatoes, and herbs, spiced, shaped into patties and shallow-fried until golden, served with mint relish

Dahi Aur Aloo Bukhara Kabab

350g / 723 Kcal

Sallow-fried hung yogurt filled with plum served with mint relish

Makhmali Khumb

200g / 100 Kcal

Mushroom cream and cheese marinated

Tandoori Pomfret

400g / 316 Kcal

Pomfret marinated with in-house spices cooked in clay oven

Gondhoraj Fish Tikka

300g / 231 Kcal

Marinated fish fillet with ginger garlic paste, green chili, salt, pepper, and Gondhoraj lime juice cooked in clay oven

Sarsho Aur Kachhi Mirch Ka Mahi Tikka

300g / 370 Kcal

River fish marinated with mustard, ground green peppercorn, and coriander

Lassoni Kali Mirch Ka Jheenga

250g / 624 Kcal

Char-grilled prawns in homemade garlic and peppercorn marinade

Tandoori Murgh

360g / 291 Kcal

Whole chicken marinated with chili and pounded spices

Murgh Kalmi Kabab

300g / 810 Kcal

Chicken legs are marinated in a special blend of spices, roasted to perfection

Hariyali Murgh Tikka

300g / 459 Kcal

Boneless chicken is flavored with fresh green herbs – mint and coriander leaf

Zaffran-E-Dhuandhar Chicken Tikka

350g / 930 Kcal

Marinated boneless chicken cooked in clay oven and served with mint relish

Ghost-E-Galouti

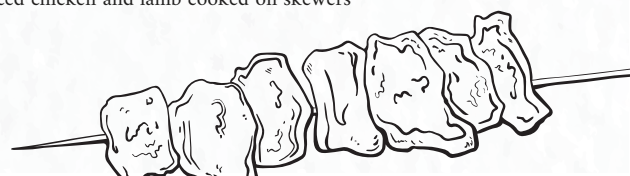
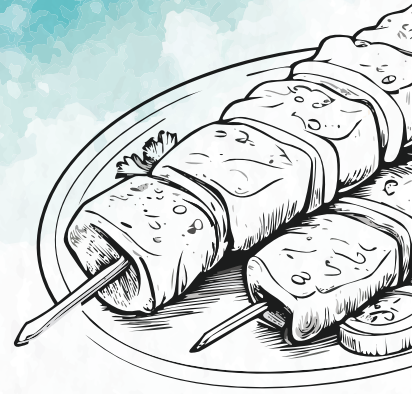
240g / 745 Kcal

Traditional preparation of minced meat along with floral aromatic spices

Dohri Seekh Kabab

325g / 917 Kcal

Combo of minced chicken and lamb cooked on skewers





MAIN COURSE

VEG

Sabji Sadras Makhana/Mix Veg Korma 229/-
300g / 147 Kcal

English vegetable with fox nut cooked in creamy rich gravy

Anjeer Ke Kofta Curry/Malai Kofta 229/-
360g / 835 Kcal

Dumpling of lotus stem with stuffing fig and cheese

Matter Mushroom Hara Piyaz 249/-
340g / 99 Kcal

Green peas, mushroom, tossed in onion tomato masala gravy

Bhindi Masala 199/-
320g / 272 Kcal (Seasonal)
Griddle tossed okra

Smoked Paneer Tikka Butter Masala 249/-
380g / 989 Kcal
Clay oven roast paneer cooked with tomato cashewnut base gravy

Palak Paneer 249/-
380g / 983 Kcal
Clay oven roast paneer cooked with tomato cashewnut base gravy

NON VEG

Goan Fish Curry ★ 599/-
320g / 359 Kcal
Delicious coconut base spicy, tangy prawn curry

Prawn Meen Moilee ★ 599/-
320g / 359 Kcal
Delicious South Indian style juicy prawn tempered with coconut milk

Jheenga Ka Salan ★ 599/-
320g / 359 Kcal
Prawns simmered in tangy curry

Awadhi Murgh Korma ★ 379/-
390g / 550 Kcal
With bone chicken delicacy simmered in Awadhi curry

Chicken Rezala ★ 379/-
300 Gms / 354 Kcal
Mughlai chicken curry prepared with yogurt, cashew, poppy seeds, and spices

Chicken Patiala ★ 379/-
300g / —

Tender chicken pcs cooked with tomato, cashew-based gravy, decadent texture

Chicken Butter Masala ★ 379/-
390g / 560 Kcal

Tandoor roast with bone chicken cooked in rich tomato base gravy

Chicken Tikka Masala ★ 379/-
390g / 560 Kcal
Tandoor chicken tikka cooked in creamy tomato gravy

Nalli Nihari ★ 499/-
325g / 860 Kcal
Lamb shanks simmered with Indian spices, prepared with scaled pot finished with saffron and vetiver extract

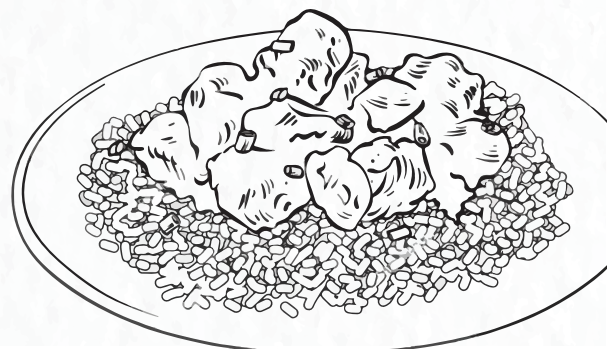
Mutton Preparation 499/-
Rogan Josh / Laal Maans / Bhuna Gosht
Gosht Saag Wala ★
380g / 702 / 702 / 702 / 717 Kcal

Keema Kalegi Khade Masala ★ 499/-
300g / 768 Kcal
Mutton mince slow cooked along with liver chunks

Zaffran-E-Raan ★ 999/-
500g / 1470 Kcal
Mutton leg before roasting marinated with Indian spices

Mutton Rezala ★ 499/-
319g / 562 Kcal
Mughlai mutton curry prepared with yogurt, cashew, poppy seeds, and spices

Murgh Musallam ★ 649/-
1 Kg / 1036 Kcal
Whole chicken marinated with ginger garlic, stuffed boiled egg and seasoned spices like saffron, cinnamon, cloves, poppy seeds, cardamom and chilli



LUNCH AND DINNER

Around the world

11:00 AM – 12:30 PM AND 3:30 PM – 07:00 PM

— LENTILS —

Dal Makhani

299/-

340g / 816 Kcal

1440 minutes creamy black lentils slow cooked, enriched with clarified butter

Dal Tadka Lehsoni

249/-

340g / 128 Kcal

Yellow split lentils tempered with cumin, garlic, and whole dry red chili

— RICE AND PULAO —

Dal Khichdi

249/-

125g / 158 Kcal

Rice and lentils cooked together

Jeera Peas Pulao

199/-

400g / 349 Kcal

Long grain basmati rice tossed with cumin seeds and green peas

Steamed Rice

149/-

Long grain basmati rice

— BIRYANI —

Kolkata Mutton Biryani 🍛

399/-

Mutton morsel and basmati rice, potato and egg cooked on dum served with raita and laccha onion

Kolkata Chicken Biryani 🍛

299/-

Chicken and basmati rice, potato and egg cooked on dum served with raita and laccha onion

Mutton Nalli Biryani 🍛

399/-

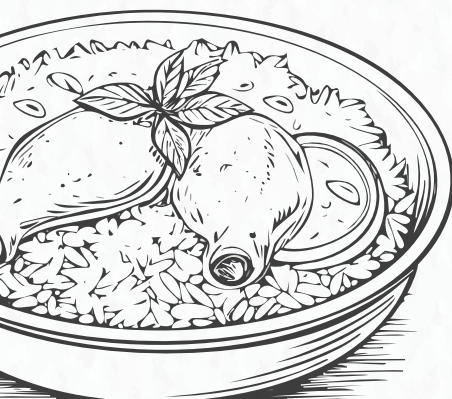
Mutton nalli pcs and basmati rice, potato and egg cooked on dum served with raita and laccha onion

Sabji Biryani 🌱

229/-

420g / 588 Kcal

Seasonal vegetable and basmati rice cooked on 'dum'



INDIAN BREADS

Tandoori Roti

100 Gms / 268 Kcal

Plain, butter, green chili, onion, peri peri, missi roti

49/-

Naan

120 Gms / 376 Kcal

Chur Chur, Plain, Garlic, Butter, Burani, Peri Peri
Flatbread typically cooked in tandoor

99/-

Roomali Roti

100 Gms / 244 Kcal

Paper-thin flour bread baked on dome griddle

59/-

Paratha

120 Gms / 290 Kcal

Laccha, pudina, ajwain, green chili

89/-

Kulcha

101 Gms / 357 Kcal

Masala kulcha, onion kulcha

129/-

Keema Kulcha

137 Gms / 369 Kcal

Mutton mince stuffed flat bread

169/-

SIZZLER

Paneer Steak

Cottage cheese pieces in a hot and spicy peri peri
sauce with tossed vegetables on side

299/-

Chicken Steak

Chicken steak, vegetables, mash potatoes

379/-

Moroccan Grilled Fish with Spiced Cous Cous

Bhetki fish fillets in spicy & delicious paprika-based sauce

549/-

Spicy Grilled Chicken Breast

Black pepper flavor chicken breast with sautéed vegetables

449/-

Grilled Prawn Fantasy

Grilled prawns in lemon butter sauce with sautéed vegetables

549/-

SALAD & RAITA

Farm Indian Greens

100 Gms / 62 Kcal

Mélange of onion, cucumber, tomato, lemon and
green chili

149/-

Chicken Tikka Salad

300 Gms / 810 Kcal

Clay oven roasted boneless chicken and vegetable
with citrus fruit

179/-

Dahi Vada

185 Gms / 425 Kcal

Urad dal dumpling, sweet curd, mint tamarind chutney

179/-

Choice of Lassi

250 Gms / 359 Kcal

Beet root lassi, saffron dry fruit lassi, mango lassi

149/-

Chaas

250 Gms / 95 Kcal

Chilled buttermilk, spiced with cumin, coriander
and green chili

149/-

Burani Raita

Golden brown garlic flavored yogurt

149/-

Mix Fruit Raita

Yoghurt with mix of fruits, roasted cumin seeds
and rock salt

149/-

Plain Curd

100 Gms / 130 Kcal

Golden brown garlic flavored yogurt

125/-

Masala Papad

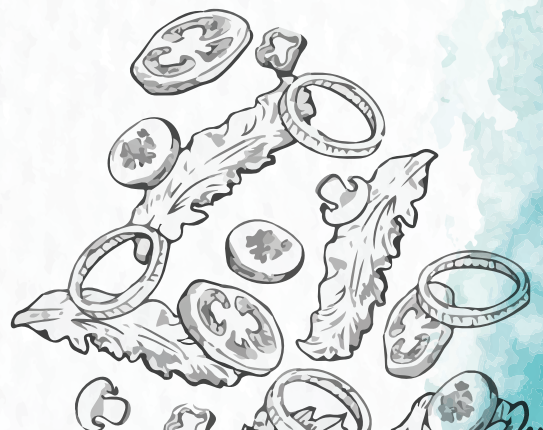
30 Kcal

125/-

Sada Papad

12 Kcal

99/-



The Bengali Cuisine

— OUR SPECIALITY —

Chicken Stew ★

279/-

Tender chicken simmered in a rich, flavorful broth with various vegetables, served with crusty bread

Mutton Stew ★

329/-

Mutton cooked slowly with vegetables and aromatics in liquid, until tender

— CHOPS & CUTLETS —

Chicken Cutlet / Gondhoraj Chicken ★

279/-

Boneless chicken and potato with spices, coated with bread crumbs and deep fried, served with kasundi

Mocha Finger

159/-

Banana flower with potato mix, coated with bread crumbs and deep fried

Fish Cutlet / Fish Roll ★

299/-

Boneless fish and potato with veggies and spices, coated with egg and bread crumbs and deep fried. Served with kasundi.

Vegetable Chop

159/-

Vegetable mince with potato in bread crumbs, coated and deep fried, served with kasundi

Dimer Devil / Dimer Devil with Mutton ★ 159/299/-

Egg coated with spicy potato flavored with Bengali bhaja masala / spicy mutton mince flavor

— NIRAMISH ★ —

Dhokar Dalna

199/-

Lentil cake deep fried, cooked in onion tomato and curd-based gravy

Bhaja Moshla Aloo Dum

159/-

Deep fried ground potato cooked with aromatic spices

Chenar Dalna / Chenar Kofta / Chenar Malai Curry 279/-

A delicious Bengali fresh chhena preparation

Aloo Posto

229/-

Potatoes cooked in a delectable paste of poppy seeds

Mochar Ghonto

249/-

Banana flower cooked along with potato and red chana, aromatic spices

Potal Dolma – Veg / Non-Veg

159/229/-

Stuffed pointed gourd with coconut, peanut, kismis, cooked in onion tomato and cashew nut rich gravy / stuffed with shrimps

Home Style Aloo Bhaja

139/-

Potato and onions fried with a tempering of nigella seeds and green chili

Enchorer Dalna

159/-

Raw jackfruit and potato cooked in onion tomato-based gravy

Begun Bhaja / Begun Basanti / Beguni

139/-

Thickly sliced brinjals in turmeric and seasoning, fried in mustard oil. Served as side dish

Shukto

199/-

Seasonal vegetables cooked in mustard, poppy seeds, and milk-based gravy

Jhuri Aloo Bhaja

159/-

Crispy fried grated potatoes mixed with deep fried peanut and curry leaf

Postor Narkol Bora

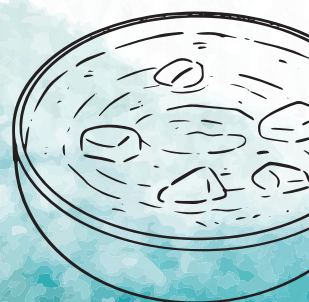
279/-

Delicious combination of grated coconut and poppy seeds, set slow fried

Aloo Fulkopi Dalna

199/-

A delicious curry made with chunky potato and cauliflower



The Bengali Cuisine

— AMISH ★ —



Kochupata Chingri / Kochu Shak Chingri / Ilisher Matha Diye Kochu Shak / Ilish Leja Bharta

249 / 349/-

Shrimps cooked in shredded colocasia leaves with mustard oil /
Ilish fish head / Ilish fish leja means with onion, green chili and
raw mustard oil aromatic

Egg Curry / Egg Masala / Dim Posto

159/-

Boiled egg cooked with onion, tomato
and Indian spices gravy / thick gravy / poppy seeds gravy

Chingri Malai Curry / Golda Malai Curry / Dab Chingri

499/-

Prawns cooked in creamy coconut milk gravy /
Golda Chingri / Served in green coconut

Katla Macher Preparation

299/-

Katla Kalia / Katla Sorshe / Doi Katla / Aloo Begun Bori Diye Jhole

River katla fish cooked in onion, tomato, curd-rich gravy /
mustard gravy / curd gravy / served with brinjal, potato, lentil sack

Rui Macher Preparation

249/-

Rui Kalia / Sorshe Rui

River rohu fish cooked in onion, tomato-rich gravy / mustard gravy

Pomfret Tel Jhal

349/-

Pomfret fish fried cooked in a spicy
and lip-smacking tomato, onion-based gravy flavored
with nigella seeds

Pabda Tel Jhal / Aloo Begun Bori Diye Pabda Jhole

349/-

Pabda fish fried, brinjal, lentil sack cooked in a spicy
and lip-smacking tomato, onion-based gravy flavored
with nigella seeds

Sorshe Bhapa Parshe

349/-

Fresh water raw parshe fish cooked
with mustard paste and mustard oil aromatic

Sorshe Ilish / Bhapa Ilish / Aam Kasundi Ilish / Gondhoraj Ilish / Ilish Paturi

799/-

River ilish fish cooked with mustard gravy / raw ilish cooked /
mango flavors / gondhoraj lemon flavors / steamed with banana leaves

Boneless Ilish Preparation

1200/-

Ilish fish bones removed preparation

Bhetki Paturi / Bhetki Kabiraji / Aam Kasundi Bhetki / Gondhoraj Bhetki

499/-

Signature Bengali fish dish, Vetki fish wrapped
in banana leaf with pest mustard and coconut

Kosha Mangsho / Mutton Dak Bangla

499/-

Delicious Bengali cuisine, mutton cooked
with onion, ginger, garlic, in mustard oil thick gravy

Kochi Patha Jhole Aloo Diya

499/-

Baby goat meat cooked in basic Indian spices
with potato thin gravy

Dhakai Poran Mangsho / Mete Chorchori

499/-

Delicious Bengali-style mutton cooked slow
and long until charcoal black in colour, burnt aroma

Kosha Murgi / Doi Murgi / Chicken Dak Bangla / Murshidabadi Chicken

379/-

Delicious Bengali-style chicken curry with basic spices along
with different ingredients (tomato base gravy, curd gravy,
potato with egg, and nawabi style)

Aloo Diye Murgh Jhole

379/-

Spicy delicious home-style chicken curry
with potato flavoured with aromatic whole spices

Dhonepata Kanchalanka Murgi

379/-

Boneless Bengali style chicken curry cooked
with coriander leaves, green chillies (kancha lonka)

Laal Murgi

379/-

A fiery red dish in Bengali cuisine, spicy chicken
curry dish made with a red-colored gravy

Fulko Luchi / Koraishutir Kochuri / Radhaballabhi

129/-

Classic Bengali delicacy! It is stuffed puri deep-fried,
filled with a spiced urad dal mixture.

Narkol Diye Sona Moong Dal

159/-

Fried moong dal cooked with fried coconut and spices

Aam Dal

159/-

Masoor dal cooked with raw mango and spices

Narkol Diye Cholar Dal

149/-

Bengal gram cooked with fried coconut and whole spices

Macher Matha Diye Moong Dal

199/-

Popular Bengali dal dish, made with fish head and moong dal

Muro Ghanto

199/-

Signature Bengali side dish cooked with fish head,
Gobindobhog rice and Indian spices

Steamed Rice / Kaju Kismis Pulao / 149 / 199 / 199/-

Basanti Pulao / Chena Pulao

Basmati rice cooked with cashew, raisins, and chhena

Chingri Pulao

249/-

Fragrant Bengali rice dish cooked
with prawns, whole spices and ghee



— SWEET ENDING —

Rasgolla

Made from chhena and semolina dough, boiled in a sugar syrup, its unique taste, flavor, and texture make it a favorite sweet in Bengal

99/-

Hot Gulab Jamun

Indian sweet made with milk solids, sugar, rose water & cardamom powder. It is a very famous Indian dessert

99/-

Chhena Podo

Fresh chhena and sugar, its caramelly, slightly crispy outer layer and soft, crumbly interior

99/-

Kesar Phirni

Ground rice or rice flour cooked in milk. It is eaten chilled and traditionally served in clay bowls

129/-

Hot Brownie With Ice Cream

Brownie is served on a hot plate, often topped with a scoop of cold vanilla ice cream and drizzled with warm chocolate sauce

199/-

Cheesecake – Mango or Blueberry Flavour

Made with soft cheese like cream cheese, ricotta, or cottage cheese, eggs, and sugar. Topped with fruit, chocolate, or whipped cream and baked

259/-

Caramel Custard

Consisting of a creamy custard base layered with a sweet, caramelized sugar sauce. Cooked mixture of egg, sugar, milk, and cream, flavored with vanilla

199/-

Shahi Tukda

Mughlai dessert made with ghee fried bread, thickened sweetened milk, saffron, and nuts

199/-

Rasmalai

160g / 698 Kcal

Sponge of curdle milk dipped in saffron milk

199/-

Choice of Ice Cream

120g

Vanilla, Butterscotch, Chocolate, Nolen Gurer Ice Cream

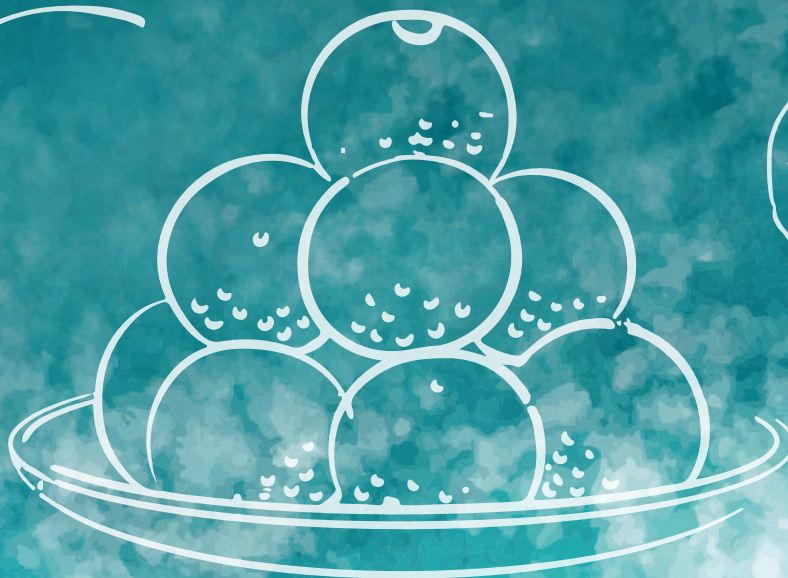
179/-

Gajar Ka Halwa

225g / 23 Kcal

Juicy carrot cooked in cream, reduced milk and nuts

199/-



— THALI —

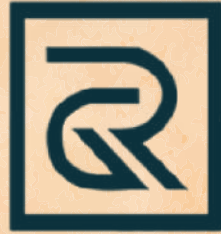
Bengali Thali

Rice, dal, two types of bhaja, two types of sabji, two types of sweets, salad, papad, chaach

249/-

Add-On Dish – Egg / Chicken / Fish / Mutton / Prawn

279/349/349/399/449/-



GOLDEN RETREAT
Puri

Our Outlets

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Spa

CRYSTA

The
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GOLDEN RETREAT, MARINE DRIVE ROAD, BALISAH, SARGADWAR, PURI, ORISSA

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