



TASTE OF KOLKATA

Sunday, 7th June 2026 at 19:00

£59.95pp | £45 for wine pairing

SNACKS

Daler Bora – Lentil Fritters with Anchovies

Beguni – Crisp Fried Aubergine Fritters with Raw Tamarind Chutney

Prosecco Lamberti DOC Extra Dry, Italy

CHINGRI POSTHO

Grilled King Prawns, Quinoa Salad, Poppy Seeds & Coconut Sauce

Rhythm Winery, Mango Wine, Pune, India

MACHER KALIA

Bengali Spiced Stone Bass, Charred Stem Broccoli, Kalia Sauce

Chardonnay, M.A.N Family Padstal, Western Cape, South Africa

GOLMORICH MURGI KOTLET

Black Pepper Infused Chicken Cutlet, Onion Salad, Mustard Mayo

Pinot Noir, Little Yering Victoria, Australia

MANGSHO GHUGHNI

Lamb Curry & Chop with Yellow Peas & Lamb Sauce

Shiraz, Sula Dindori Reserve Nashik, India

(All Main Courses Served with Saag Aloo and Bengali Pulao Rice)

MANGO BHAPA DOI

Mango Infused Steam Yoghurt, Berries Compote, Berry Crisp

Royal Tokaji, Late Harvest- Hungary (75ml)