



Ruposhi Bangla:

A Bengali Culinary Tapestry

Starters

VEGETABLE CHOP

Croquettes made with beetroot, carrots, and potatoes.
Served with fresh beetroot salad and kasundi

AAM KASUNDI CHHANA AAR PYAJ MAKHA

Flame-grilled paneer tikkas marinated in mango kasundi,
coated with onion paste for a smoky, tangy finish

MURGIR PATURI

Tender chicken escalopes marinated in a chilli-mustard paste,
wrapped in banana leaves, and steamed to perfection

KEEMA GHUGNI

Street-style curry of yellow peas slow-cooked
with spiced mutton mince

Condiments

TETUL GURER CHATNI

Sweet and tangy chutney with tamarind & date palm jaggery

KANCH AAMER CHATNI

Sweet and spicy relish made with raw mangoes

Rice & Breads

BASANTI PULAO

Golden-hued, ghee-laden rice cooked with a hint of sweetness

MOTORSHUTIR KOCHURI

Flaky deep-fried bread stuffed with spiced green peas,
perfect with aloor dom.

LOOCHI

Puffy, golden deep-fried flatbreads made with refined flour & ghee

DESSERTS

BHAPA DOI

Steamed yogurt dessert,
silky & mildly caramelised

SANDESH

Iconic Bengali sweet
made with chhena,
kneaded smooth &
flavoured delicately

GUR DIYE CHAALER PAYESH

Fragrant rice pudding
flavoured with date palm jaggery

Main Course

BHAJA MUGER DAL

Roasted yellow moong dal, simmered with cauliflower
and peas. A comforting Bengali staple

GOBI ROAST

Cauliflower florets roasted in a delicate spiced masala.
A festive vegetarian favourite

CHHANAR SHUKTO

Mellow, bitter-sweet medley of vegetables with fresh
chhena, cooked in a mustard-poppy seed gravy

DHOKAR DALNA

Golden fried lentil cakes simmered in a ginger-cumin curry

ALOR DUM

Baby potatoes in a tangy, mildly sweet thick
tomato-yogurt gravy

BHETKI JHAL *A Bengali classic*

Fresh bhetki fish fillets simmered in a pungent mustard sauce

CHINGRI PITHA

Steamed prawn cakes served with a chilli-mustard reduction

ANUSHTHAN BARIR MANGSHO

A celebratory mutton curry slow-cooked with whole spices
Inspired by traditional ritual feasts



₹ 1,500^{+5% GST}

THE
II
EXPERIENCE

Saturday, 11 October 2025 | 8 pm | Rose Garden

Food Festival: Celebrating The Women Chef

Curated by Samita Halder, We The Chefs