



EAST INDIA ROOM

Menu



swabhumi

RAAJKUTIR

A BOUTIQUE HOTEL

AmbujaNeotia



EAST INDIA ROOM

East India Room offering a stylized interpretation of the, "Colonial Companion," Indian dining experience which developed during the British Raj in India, as the British wives interacted with their Indian cooks.

Bengal was once the home of a French colony and also hosted populations of Portuguese, Dutch, British and Mughal descendants. These collective western influences are seen in the food created to satisfy the tastes of the western rulers. The result is a unique blend of cuisine, local ingredients adapted to French, Italian and Western cooking techniques—characterized by creamy sauces, the restrained use of spices, and new techniques such as Baking, Grilling, Frying, Poaching, Steaming, Roasting etc. The recipes crafted have been inspired from the kitchens of local Zamindaris before Independence and British culture infusing authentic taste into food with focus on home style, comfort dishes and rich tradition. Even widows had a huge impact on the cuisine during the Raj. While most Bengali castes ate meat and fish, this was barred for widows. Widows also did not use "heating" foods such as shallot and garlic, but ginger was allowed—this found a core place in Bengali curries, both vegetarian and non-vegetarian.

With the exclusive service, guests are encouraged to interact with butlers or the chefs directly about what they feel like eating, rather than just be given a menu to choose from. East India Room is just like a home away from home. There is a saying, "A recipe has no soul but we should bring soul to the recipe". The restaurant menu is being crafted where nostalgia meets excellence.



A LA CARTE MENU

11am to 3pm: 7pm to 11 pm

APPETIZER

Calcutta's Legendary Prawn Cocktail ■ 549

poached juicy Bay of Bengal prawns, house made old school sauce

Pine Smoked Darjeeling Tea Beckty ■ 549

our chef's unique blend of Bikrampur kasundi, tomato sauce, Beckty fish fillet

Raajkutir Hensheler Baked Rock Crab ■ 449

fisherman's fresh catch of the sea, mesclun greens

Job Charnock's Chicken and Ham Salad ■ 449

healthy bowl of chicken, ham, poached quail's egg, pineapple, crunchy lettuce

Raja Nrishinghoprotap's Dungen Chicken ■ 449

flame grilled chicken drumsticks, emulsion of olive oil with lemon juice, red pimentos, garlic

Old Dhaka City Jali Kebab ■ 449

egg net crepe, pounded minced meat kebab, stone grounded fresh coriander

Sovabazar Rajbarir Winning Pantheras ■ ■ 449

a British colonization high tea recipe with lamb or soya chunks, dawning at Sovabazar Rajbari

Oscar of Waldrof ■ 449

maitre d'hôtel original version of 1986 award winning signature salad

Portuguese Bandel Cheese Malakoff ■ 449

the taste of Portugal in Bengal, tomato raisin chutney

Esplanade Raaj Kachori ■ 399

savory crispy shells, spiced potato brunoise, sprouts, sweet yoghurt, tamarind chutney

Dhakai Porota ■ 399

an ethnic Bengal's old street food, dried yellow peas curry

Elliot Road Niramish Cutlet ■ 399

all-time favorite vegetarian savory delicacy of beet, carrot, potato with tangy fiery sauce

Chalkumror Pur Bhaja ■ 399

grandmother's recipe of tender white gourd fritters filled young coconut, mustard, green chili

SOUP

Mulligatawny ■ ■ 349

a British soldiers favorite soup of yellow lentil, white rice, boiled eggs strips, chicken shavings

Consommé - Of French Origin ■ ■ 349

a clarified poultry or tomato bouillon, belly button dumpling

Darjeeling Thenthuk ■ ■ 349

hand pulled noodle soup, chicken or vegetables, once a favorite at summer resort for British Raj

Cream of Asparagus ■ 399

roux blanc, delicate blend of young asparagus, enriched cream

City of Joy Soulful Tomato Soup ■ 349

old fashioned cream of tomato, garlic crouton, cream espuma

MAINS

Lobster Thermidor ■ 1249

reprise of the play "thermidor", lobster meat, cognac, egg yolk

Tiffin Box Bhappa Chingri ■ 849

a delicacy of Bengal, home style steamed marinated fresh river prawns

English Origin Fish N Chips ■ 899

batter fried Beckty fish fillet, hot potato chips, sauce tartare

Beckty Meuniere ■ 899

Satyajit Ray's favorite grilled Calcutta Beckty, parsley brown butter

Colonial Mutton Dak Bungalow ■ 699

historically prepared where travelers used to take rest while on a journey

East India Room Khasir Dalcha ■ 699

our specialty of slow cooked mutton, Bengal split lentil, bottle gourd, tamarind pulp, whole onion

Bangers N' Mash ■ 699

Great Britain specialty- pork sausages, caramelized onion, potato mash, jus

A la Kiev ■ ■ 699

redolent of British Raj, herb butter golden fried chicken breast or vegetable cocooned

Dacres' Lane Stew ■ 649

an office para classic, chicken stew served with toasted pound bread

Ball Curry, Yellow Coconut Rice ■ 649

our childhood nostalgia of local favorite, mincemeat dumplings, devil chutney

Bunny Chow ■ ■ 649

cage free chicken or soya chunks cooked with curry powder, filled in hollowed out loaf of bread

Tetrazzini ■ ■ 649

Calcutta style baked spaghetti, butter, cream, parmesan with choice of chicken or vegetables

Tostori Mocha ■ 549

Cossimbazar Rajbari banana flower curry, fresh grated coconut

Mushroom Vindaloo ■ 549

a vegetarian version of Vindaloo which is a legacy of the Portuguese

Victoria Hawk's Au Gratin ■ 549

Raajkutir governess favourite baked vegetable, butter crumb, Bandel cheese

Boro Bazar Miller Gomer Raas Bhara ■ 549

deep fried steamed wheat flour dumplings, simmered in tomato yoghurt gravy, star anise

Travelers Room Cheddar Melt Crepe ■ 549

creamy asparagus and broccoli rolled in crepe, tomato sauce

Nashipur Palacer Kolaiaer Dal ■ ■ 449

Maharaj Ranajit Sinha's preferred green lentil tempered with garlic, green chili, scrambled egg

Mishti Madhur Korola ■ 499

unique mélange of bitter melon gourd straws, cashew nuts, raisins, ground coriander

Oal Korma ■ 499

Murshid Quli Khan's yam dumpling, braised in a cashew, poppy seeds gravy

Capsicum Brinjal Potato Curry ■ **499**

a British Indian vegetarian specialty enriched with coconut paste, tamarind

Rajshahir Loochi Aloor dom ■ **449**

young baby potato cooked with ginger, ripe tomato served with deep fried bread

Phulkopi Roast ■ **499**

oven roasted young cauliflower florets, juicy ginger, fresh chili, tomato

SIDE PLATE

Dhakai Morog Pulao ■ **499**

traditional Bangladeshi style Chinigura rice pilaf, cooked with rooster

Keema Mughlai Paratha ■ **499**

recipe popularized in undivided Bengal during the Mughal empire

Niramish Bhuna Khichuri ■ **399**

Bengali's soft spot for one-pot rice lentil dish, ultimate comfort food for rainy days

Yellow Coconut Rice ■ **399**

British Indian style long grain basmati rice cooked with coconut, saffron

Phoolko Loochi ■ **149**

deep-fried bread, originated in Bengal

Unoner Phordho ■ **149**

choice of garlic naan / kalonji roti/ laccha paratha from clay oven

DESSERTS

Raajkutir Dessert Gourmande ■ **449**

sweet delicacy of saffron phirni cannoli, baked gulab jamun frangipane, misti doi parfait

Flambéed Baked Alaska ■ **349**

ice cream layered in a pie dish, slices of sponge cake, baked with meringue

Chocolate Bull's Eye ■ **349**

rich mud cake, melting chocolate, vanilla ice cream

Coffee Mascarpone Mousse Cake ■ **349**

Governess Victoria's western influence on signature dessert at Raajkutir

Black Forest Pudding ■ **349**

English style layered cake, whipped cream, maraschino cherries, chocolate shavings

Rose Petal Caramel Custard ■ **299**

rose petals scented egg custard, clear caramel sauce

Nature Influenced Homemade Ice-creams ■ **399**

selections of tender coconut / nolen gur / rose

Sakthigarher Langcha ■ **299**

an irresistible dessert from Bardhaman district of West Bengal

BEVERAGE MENU

Freshly Brewed Tea ■ 249

Assam leaf
Darjeeling leaf
English breakfast leaf
Earl Grey leaf
Green Tea
Cammomile
Jasmine
Fresh mint

Freshly Brewed Coffee ■ 249

Ristretto
Espresso
Macchiato
Latte
Cappuccino

Boosters ■ 249

Hot Chocolate
Bournvita
Seasonal Milk Smoothies
Seasonal Fresh Juices
Pasteurized Juices

Soft Beverages ■

Energy Drink 349
Aerated Water 199
Sparkling water 299
Packaged drinking water 149

Health Drink ■ 299

Detox
Immune
Cucumbers

Zero % Alcohol ■ 299

Jamaican Passion Cooler
Ice Spice
Blue Berry Blush
Watermelon Cooler
Virgin Mojito
Virgin Mary
Lemonade