



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.

Please scan the below mentioned QR code for detailed information on the Nutritional Values of each item in the menu.



European



Sonargaon



Chinoiserie



THE GLOBAL SELECTION

Small Plates

Vegetarian

🟢 White and green asparagus | 1150
421kcal | 300 g | Grilled artichoke, truffle vinaigrette drizzle
🌿 🍷

🟢 Young greens, hass avocado | 1150
479 kcal | 180 g | Plum tomato, black quinoa, berry yoghurt dressing
🍷

🟢 Burata salad | 800
480 kcal | 250 g | Plum tomato, aragula, pesto
🍷 🍅

Non-Vegetarian

🔺 Chambers signature camembert soufflé | 840
544 kcal | 150 g | Pepolata
🍷 🍷 🍷

🔺 Grilled butter garlic prawns | 1600
506 kcal | 270 g
🍷 🦀

🔺 Dublin bay scallops | 1450
267 kcal | 280 g | Broad beans, snap peas, garden peas
🍷

🟢 Vegetarian 🔺 Non-Vegetarian 🍷 Vegan

Please inform our associates if you are allergic to any food ingredients.

List of Allergens: Milk 🍷 Nuts 🌿 Gluten 🍷 Mustard 🍷 Molluscs 🍷 Eggs 🍷 Fish 🍷 Lupin 🍷
Soya 🍷 Peanuts 🌿 Crustaceans 🦀 Sesame 🍷 Celery 🍷 Sulphites 🍷

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THE GLOBAL SELECTION

Deep plates

Vegetarian

■ Green asparagus soup | 600
1109 kcal | 220 g | Pine nut, pommery



■ Thyme roasted butternut cappuccino | 800
200 kcal | 230 g | Truffle



Non-Vegetarian

▲ Chicken consommé, forest mushroom | 600
327 kcal | 200 g



▲ Chambers crab meat soup | 600
133kcal | 200g



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THE GLOBAL SELECTION

Large plates

Vegetarian

- Camembert ravioli | 975
1342 kcal | 280g | Pine nut, Thyme emulsion and barley
- Black rice, barley and squash risotto | 975
844 kcal | 350 g | Onion relish
- Edamame tagliarini | 1150
305kcal | 300 g | Fresh spinach, cherry tomato and bocconcini
- Grilled halloumi, roasted broccoli | 1150
534 kcal | 220 g | Caramelized leek, leafy salad
- Canarian style baked vegetables | 1050
641 kcal | 320 g | Arugula pesto
- Chambers signature Burmese vegetable fricassee | 1050
258 kcal | 350 g | Lemon chilli rice
- Pan seared multigrain crepe, spinach and edamame | 1050
442 kcal | 250 g | Pepper coulis

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THE GLOBAL SELECTION

Large Plates

Non-Vegetarian

▲ Grilled Chilka prawn | 1650

506 kcal | 360g | Grilled, steamed haricot, baby bok choy, sauce vierge



▲ Pan roasted Kolkata Beekti | 1650

1048 kcal | 370g | Charred edamame and corn, stone ground mustard emulsion



▲ Pan roast organic Salmon | 1725

883 kcal | 370 g | Sweet potato fondant, baby vegetables



▲ Baked Chilean seabass | 2000

765 kcal | 370 g | Potato mustard mash, charred asparagus



▲ Flash fired corn fed chicken | 1250

386 kcal | 370 g | Olive oil poach garlic, La Brancia reduction



▲ New Zealand lamb rack | 1725

640 kcal | 370 g | Saffron risotto, caramelized Cipollini onions



▲ Pave of tenderloin | 1200

1332 kcal | 370 g | Truffle zucchini tagliatelle, ruby port wine jus



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THE INDIAN SELECTION

Small Plates

Vegetarian

🟢 Kutta mirchi methi paneer tikka | 900
1196 kcal | 252 g | Cottage cheese, kashmiri chilli, yoghurt, from the clay oven



🟢 Zaffrani badami aloo | 900
907 kcal | 352 g | potato, banana chilli, prunes, safron, tandoor cooked



🟢 Hara matar bhutte palak tawa kebab | 900
385 kcal | 200 g | A kebab of corn kernels, green peas and spinach with aromatic spices



🟢 Bharwan kumbh | 1000
1061 kcal | 190 g | Mushroom stuffed with nuts and khoya



Non-Vegetarian

🔴 Adraki lobster | 2100
798 kcal | 156 g Grilled lobster, curd and spice marinade, ginger



🔴 Lasooni methi jhinga | 1700
794 kcal | 182 g | Char grilled fresh Chilka prawns flavoured with garlic and fenugreek



🔴 Raan Sonargaon | 1400
2085 kcal | 440g | Saffron risotto, caramelized Cipollini onions



🔴 Machhli gandharaj | 1100
615 kcal | 216g | Kolkata Beekti flavored with "Gandharaj" a very flavourful lemon



🔴 Sofiyani kalimirsch murg tikka | 1150
1105 kcal | 322g | Chicken, fennel seed and black pepper with cream and cheese



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THE INDIAN SELECTION

Large Plates

Vegetarian

■ Arhar dal tadka | 700

597 kcal | 436 g | Arhar dal tempered with cumin, onion, garlic and tomatoes



■ Dal Sonargaon | 750

1085 kcal | 458g | The house specialty - black lentils simmered overnight in classic Dum' style



■ Khoya matar makhana | 950

823 kcal | 540g | Green peas and makhana cooked in cashew gravy finish with mix spice



■ Baoli subz handi | 950

443 kcal | 560 g | Exotic vegetables cooked in mild onion gravy



■ Aloo lal mirch | 950

618 kcal | 560g | Baby potatoes cooked in tangy gravy, flavoured with Kashmiri red chilies



■ Dum ka paneer | 950

1009 kcal | 560 g | Cottage cheese simmered in mildly spiced gravy-cooked in the classic 'Dum' style



■ Lasooni palak | 950

367 kcal | 420 g | Creamy spinach with brunt garlic and cream



■ Gucchi kumbh pyaj wala | 1050

484 kcal | 436 g | Home style preparation of morels, mushrooms and onion



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THE INDIAN SELECTION

Large Plates

Non-Vegetarian

▣ Adraki jhinga joshina | 1700

615 kcal | 420 g | Jumbo prawns tossed with onion, tomato and specially ground spices flavored with fresh coriander and ginger



▣ Beekti tawa masala | 1250

539 kcal | 470 g | Kolkata Beekti cooked in onion gravy



▣ Murg anda bharta | 1250

712 kcal | 500 g | Shredded char grilled chicken and egg cooked in creamy rich gravy



▣ Dhania murg | 1250

1470 kcal | 488 g | Succulent chicken in a curry flavored with fresh coriander leaves



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RICE SPREAD

Vegetarian

■ Subz biryani | 950

1289 kcal | 476 g | Seasonal vegetables and basmati rice cooked in the Dum' style, with flavours of saffron, mace and fresh mint leaves



■ Steamed basmati rice | 700

374 kcal | 412 g

Non-Vegetarian

▲ Murg biryani | 1200

1578 kcal | 592g | Chicken and basmati rice cooked in the Dum' style, with flavours of saffron, cardamom and fresh mint leaves



▲ Dum gosht biryani | 1200

1945 kcal | 676g | Lamb and basmati rice cooked in the 'Dum' style, with flavour of saffron, mace and fresh mint leaves

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THE INDIAN SELECTION

Side Plates

Vegetarian

■ Tandoor roti | 200

209 kcal | 66 g | Whole wheat bread baked in the tandoor



■ Tawa phulka | 200

230 kcal | 56 g



■ Laccha paratha | 230

208 kcal | 102 g



■ Gilafi kulcha | 250

801 kcal | 82 g



■ Warqi paratha | 250

652 kcal | 115 g



■ Tandoori kulcha | 230

205 kcal | 110 g | With a choice of filling masala, potatoes or cottage cheese



■ Butter naan | 230

208 kcal | 120 g



■ Missi roti | 250

646 kcal | 110 g



■ Luchi | 250

617 kcal | 125 g | A traditional Bengali fried bread



■ Raita | 250

99 kcal | 205 g | Yoghurt with mild flavours and spices



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THE ASIAN SELECTION

Steamboats

Vegetarian

■ Crunchy broccoli with corn kernels suimai | 750
518 kcal | 125 g



■ Truffle and edamame | 800
850 kcal | 110 g



■ Baby spinach and cheddar cheese | 800
453 kcal | 125 g



Non-Vegetarian

▲ Lobster XO Sui Mai | 900
209 kcal | 150 g



▲ Prawn Chingkao | 800
286 kcal | 125 g



▲ Pork Wotib | 800
421 kcal | 125 g



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DEEP PLATES

Vegetarian

■ Vegetable lemon coriander clear soup | 600
43 kcal | 220 g

■ Vegetable sweet corn soup | 600
158 kcal | 225 g



Non-Vegetarian

▲ Hot and sour chicken soup | 600
138 kcal | 225 g



▲ Crab meat onion soup | 775
137 kcal | 235g



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THE ASIAN SELECTION

Small Plates

Vegetarian

- Crispy fried spinach | 900
670 kcal | 150 g

- Jumbo green asparagus, aged black garlic, fresh chili lemon butter | 1150
1042 kcal | 350 g

- Lotus stem with Sichuan wild pepper | 900
1458 kcal | 225 g

- Crispy chilli potato | 900
1264 kcal | 250 g

- Smoked edamame, green onion and burnt ginger black bean sauce | 1150
1463 kcal | 300 g


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Non-Vegetarian

▲ Wok fried Andaman rock lobster, fragrant garlic and xo | 2200
1817 kcal | 300g



▲ Butter chili garlic prawn | 1600
1404 kcal | 280g



▲ Pan fried chili fish | 1100
1396 kcal | 350 g



▲ Sichuan style chili mountain chicken| 1100
1626 kcal | 250 g



▲ Crispy lamb tossed in chili, garlic and homemade soya | 1300
796 kcal | 250g



▲ Sweet n sour pork belly | 1200
781 kcal | 400 g



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THE ASIAN SELECTION

Large Plates

Vegetarian

■ Burnt garlic and spring onion fried rice | 850 kcal | 375 g



■ Vegetable Hakka noodles | 800 kcal | 150g



■ Vegetable pan fried noodles | 950 kcal | 650 g



■ Crunchy green vegetables and shiitake in zesty black bean sauce | 950 kcal | 400 g



■ Eggplant in Yu Xian sauce | 950 kcal | 300 g



■ Exotic vegetables in mild garlic sauce | 950 kcal | 500 g



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Non-Vegetarian

- ▲ Chinoiserie special fried rice with prawn and XO | 850
839 kcal | 450 g
- ▲ Egg fried rice | 850
804 kcal | 375 g
- ▲ Mixed meat Hakka noodles | 850
847 kcal | 650 g
- ▲ Chicken pan fried noodles | 950
823 kcal | 650 g
- ▲ Lobster in fresh chili sauce | 2200
2253 kcal | 450 g
- ▲ Prawns in Sichuan chili sauce | 1650
1664 kcal | 380 g
- ▲ Gui Zhou fish with Sichuan peppercorn | 1250
1349 kcal | 380 g
- ▲ Diced Mongolian chicken with spicy sweet bean sauce | 1250
645 kcal | 400 g

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DESSERTS

Vegetarian

- Chambers signature apple tart | 700

522 kcal | 140 g | Cinnamon ice cream, honey caramel sauce



- Mille feuille of lavazza saviordi | 700

795 kcal | 100 g | Amaretto mascarpone, maraschino cherries



- Dulce de leche ice cream | 700

1791 kcal | 160 g



- Badam moong ka halwa | 500

483 kcal | 200 g | Almond and moong dal cooked in ghee, flavored with cardamom



- Mishti doi | 500

215 kcal | 200 g | Sweetened yoghurt



- Toffee walnut with vanilla ice cream | 700

2434 kcal | 150 g



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Non-Vegetarian

▲ New York baked cheese cake | 700
1421 kcal | 220g | Berry compote



▲ Baked custard (sugar free option) | 700
200 kcal | 130g | With fresh cut fruits



▲ Homemade cinnamon ice cream | 700
1806 kcal | 160 g



▲ Molten hazelnut cookie & brownie ice cream | 700
2100 kcal | 160 g



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