



CHOURANGI

Unexplored flavours of India

Chourangi brings you the unexplored cuisine of India from the historic city of Calcutta.

Enter a world of adventurous new ingredients, flavours and cooking methods
artfully curated by Chef turned restaurateur Anjan Chatterjee.

DESSERTS

Baked Sondesh Tart 🥥 🌿	7
Curd cheese, date-molasses, pecan nuts, coconut ice cream	
Steamed Mango Curd 🌿	6.5
"Bhapa Doi" served chilled	
Saffron, Pistachio Kulfi 🥥 🌿	6.5
Roasted almonds, frozen reduced milk	
Langcha, Rabdi 🥥 🌿	7
Warm pistachio sweetened milk cake dumpling	
Coconut Ice Cream 🌿	6
'Alfanzo' Mango Ice Cream 🌿	6

TEA & COFFEE

Makaibari	4.5
Tea estates, 2nd flush, vintage special	
English Breakfast Tea, Earl Grey, Camomile, Green Tea, Jasmine Tea	4
Espresso, Americano, Cappuccino, Latte Flat White, Macchiato	4
Masala Chai	4

A discretionary service charge of 12.5%
will be added to the bill.

🌿 Vegetarian 🌱 Vegan 🥥 Contains Nuts

Please note: Our food is mostly mild to medium. Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

18.06.2022



DIGESTIVES & DESSERT WINES

COGNAC

Martel Vs	8
Remy Martin Vsop Mature Cask Cognac	10
Hennesy Xo Cognac	40
Martell Xo Cognac	40

ARMAGNAC

Baron De Sigognac Vsop	11
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CALVADOS

Dupont Vsop Calvados	9
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GRAPPA

Bocchin Gran Moscato	9
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	GLASS	BOTTLE
Pedro Ximenez	8.50	30
Muscat of Alexandria	9	67

Kindly note that our spirit measures are 50ml and dessert wines are 75 ml.

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