



# 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** 🌱🥥 7.5

Curd cheese, date-molasses, pecan nuts, coconut ice cream

**Steamed Mango Curd** 🌱 7.5

"Bhapa Doi" served chilled

**Saffron, Pistachio Kulfi** 🌱🥥 7

Roasted almonds, frozen reduced milk

**Langcha, Rabdi** 🌱🥥 7.5

Warm pistachio sweetened milk cake dumpling

**Coconut Ice Cream** 🌱 7

**'Alfanzo' Mango Ice Cream** 🌱 7

## 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** 4.5

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.

06.09.2022



## DIGESTIVES & DESSERT WINES

### COGNAC

Martel Vs	8
Remy Martin Vsop Mature Cask Cognac	10
Hennessy 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.

18.06.2022