

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.

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		DESSERTS	
	,t.	Baked Rosogolla Baked cottage cheese dumpling, thick caramelised milk	9
	1607	Steamed Mango Curd "Bhapa Doi" served chilled	8
		Saffron, Pistachio Kulfi Roasted almonds, frozen reduced milk	8
		Langcha, Rabdi ⊚ ♥ Warm pistachio sweetened milk cake dumpling	8
	30	Coconut Ice Cream ✓	6
		TEA & COFFEE	
		Makaibari Tea estates, 2nd flush, vintage special	4.5
		English Breakfast Tea, Earl Grey, Camomile, Green Tea, Jasmine Tea	4
		Espresso, Americano, Cappuccino, Latte Flat White, Macchiato	4
No.		Masala Chai	4.5
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1/08/2025



DIGESTIVES & DESSERT WINES COGNAC Martel VS 12 Remy Martin Vsop Mature 14 **GRAPPA Bocchin Gran Moscato** 14 **ARMAGNAC** Baron De Sigonac Vsop 15 **CALVADOS Dupont Vsop Calvados** 25 **Bottle** Glass Pedro Ximenez 8 36 Muscat of Alexandria 10 90 Irish Coffee 14 **Hot Toddy** 14 **Espresso Martini** 15

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

A discretionary service charge of 10% will be added on the bill.

Please note: Our food is mostly mild to medium. Despite our best efforts, our food/drink is prepared in areas where cross contimation 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.

31/08/2025