

প্রাNgon

# वसुधैव कुटुम्बकम्

**VG = vegan | V = vegetarian**

1 Colouring / Food Colouring | 2 Contains Caffeine | 3 Antioxidant | 4 Stabilisers

A Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, etc.)

G Milk

H Tree Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil Nut, Pistachio, Macadamia / Queensland Nut, etc.)

J Mustard

L Lupin

# A GLOBAL KITCHEN

## Welcome to Prangon!

“Prangon” is a Bengali word meaning courtyard. Rooted in Santiniketan, the philosophy behind Prangon is inspired by Kaviguru Rabindranath Tagore's vision of integration and cultural exchange shaped by the Indian philosophy of Vasudhaiva Kutumbakam — the belief that the world is one family. At Prangon, we aim to bring together flavours from across cultures and serve them in our shared courtyard, inviting you to discover new tastes, aromas, and stories from around the world.

# DRINKS AND APPETIZERS

1.1	Darjeeling Tea	30
1.2	Assam Tea	30
1.3	Milk Tea	30
1.4	Coffee	30
1.5	Cold Drink	30
1.6	Water Bottle (0.5l)	20

# SOUPS

## 2.1 Manchow Soup

a	Veg	110
b	Non Veg	130

## 2.2 Hot & Sour Soup

a	Veg	110
b	Non Veg	130

## 2.3 Sweet Corn Soup

a	Veg	110
b	Non Veg	130

# APPETIZERS (VEG)

- |     |   |     |
|-----|---|-----|
| 3.1 | <b>Chilly Baby Corn (Dry)</b>   | 290 |
|     | Crispy baby corn tossed in a spicy Indo-Chinese chili sauce with bell peppers, onions, and aromatic herbs.            |     |
| 3.2 | <b>Chilly Mushroom (Dry)</b>  | 300 |
|     | Crispy mushroom bites tossed in a fiery dry chili sauce with peppers, onions, and aromatic spices.                    |     |
| 3.3 | <b>Chilly Paneer (dry)</b>  | 320 |
|     | A mouthwatering fusion of Indian and Chinese flavors, this dry paneer dish is a delightful vegetarian delight!        |     |
| 3.4 | <b>Veg Manchurian (Dry)</b>   | 290 |
|     | Crispy vegetable balls tossed in a zesty Indo-Chinese sauce with garlic, ginger, and spring onions.                   |     |
| 3.5 | <b>Crispy Baby-corn</b>   | 310 |
|     | Delight in the mouthwatering crunch and irresistible charm of this veggie main course.                                |     |
| 3.6 | <b>Veg Pakoda (8 Pcs)</b>   | 230 |
|     | Delicious crisp fried snack made with a wonderful amalgamation of vegetables.   |     |
| 3.7 | <b>Paneer Pakoda (8 Pcs)</b>  | 290 |
|     | Crispy and spicy paneer cubes plates up this delicious starter  |     |
| 3.8 | <b>Paneer 65 (8 Pieces)</b>   | 280 |
|     | Spicy and crispy South Indian-style paneer bites, marinated in bold spices and curry leaves for a fiery flavor punch. |     |

# APPETIZERS (VEG)

## 3.9 Veg Cutlet (2 Pcs)

210

This crumb coated pan fried veggie bundle is your ultimate evening snack

# APPETIZERS (NON-VEG)

## 4.1 Chilly Chicken (8 Pcs Boneless) (dry)

310

A delectable and flavorful blend of succulent boneless chicken, perfectly seasoned and cooked to perfection in a mouth-watering dry preparation.

## 4.2 Chicken Manchurian (8 Pcs Boneless) (dry)

320

A succulent and flavorful dish with tender chicken pieces cooked in a tantalizing Manchurian sauce, perfect for a delightful and satisfying main course indulgence.

## 4.3 Chicken 65 (8 Pieces)

280

Spicy and crispy South Indian-style fried chicken bites, marinated in bold spices and curry leaves for a fiery flavor punch.

## 4.4 Chicken Lollypop (6 Pieces)

290

These frenched chicken winglets made with chinese touch serves to be the most exemplary treat

## 4.5 Crispy Chicken

279

A Dish Featuring Chicken with an Ultra-crunchy breaded Skin and a Juicy Interior, Achieved by Deep-frying.

# APPETIZERS (NON-VEG)

4.6	<b>Lat Mai Kai Chicken</b> Wok Fried Chicken Tossed in Chinese Five Spices Sauce	280
4.7	<b>Malaysian Honey Mustard Chicken</b> Fried Chicken Tossed in Honey and Dijon Mustard Sauce	280
4.8	<b>Chicken Pakoda (boneless) (8 Pcs)</b> Delicious, flavorful & crunchy chicken appetizer that serves as your perfectly splendid starter	300
4.9	<b>Egg Pakoda (4 Pcs)</b> Boiled eggs with mouth-watering crispy coating serves as a perfect starter	120
4.10	<b>Fish Fingers (Basa Fish) (4 Pcs)</b> Boneless crispy fish strips makes your starters perfect	200
4.11	<b>Fish Cutlet (1 Pcs) (Basa Fish)</b> The bengali foodie can never turn around from this delicious appetizer	150
4.12	<b>Chicken Cutlet (1 Pcs)</b> This mouth-watering street food needs no introduction!	140

# ACCOMPANIMENTS

- |     |  |     |
|-----|--|-----|
| 5.1 | <b>Boondi Raita</b>  | 135 |
|     | <p>Creamy yogurt mixed with tiny, crispy boondi balls, creating a refreshing and flavorful accompaniment.</p>                |     |
| 5.2 | <b>Green Salad</b>   | 170 |
|     | <p>A fresh and vibrant mix of crisp greens and colorful vegetables, tossed in a light vinaigrette dressing.</p>              |     |
| 5.3 | <b>Mint Raita</b>  | 160 |
|     | <p>A refreshing yogurt sauce infused with cool mint, perfect for pairing with your favorite Indian dishes.</p>               |     |
| 5.4 | <b>Mixed Raita</b>   | 180 |
|     | <p>A refreshing blend of creamy yogurt mixed with assorted vegetables, herbs, and spices, perfect to accompany any meal.</p> |     |

# TANDOORI TIKKAS & KEBABS

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|-----|--|-----|
| 6.1 | <b>Paneer Malai Tikka Kebab (8 Pcs)</b>  | 330 |
|     | A popular medium-spiced tikka recipe made with marinated paneer cubes and veggies. Unlike the traditional tikka recipes which are known for its spicy flavours, malai tikka is mild and creamy in taste. |     |
| 6.2 | <b>Paneer Tikka Kebab (8 Pcs)</b>  | 310 |
|     | Paneer, capsicum and onions marinated in a yogurt based marinade. Skewered and grilled till brown. Paneer tikka is a delicious must-have vegetarian snack at any party.                                  |     |
| 6.3 | <b>Fish Malai Tikka Kebab (Basa Fish)</b>  | 499 |
|     | Tasty, smokey vetki marinated in malai and roasted to serve you the tastiest fish appetizer.   |     |
| 6.4 | <b>Fish Tikka Kebab (8 Pcs) (Basa Fish)</b>  | 480 |
|     | Fingerlicking good, lemony and filled with flavor. The tandoori fish tikka is an extremely popular dish from the northern part of india  |     |
| 6.5 | <b>Chicken Hara Bhara Kebab (8 Pcs)</b>  | 350 |
|     | Succulent chicken pieces marinated in green paste of coriander, mint and methi before roasting   |     |
| 6.6 | <b>Chicken Malai Tikka Kebab (8 Pcs)</b>   | 360 |
|     | Succulent chunks of chicken wrapped in creamy textures of cheese, cream cheese and sour cream along with spices and a generous squeeze of lime.  |     |
| 6.7 | <b>Chicken Tangdi Kebab (3 Pcs)</b>  | 345 |
|     | This spicy kebab of chicken drumsticks is a perfect appetizer for chicken lovers   |     |

# TANDOORI TIKKAS & KEBABS

**6.8 Chicken Tikka Kebab (8 Pcs) 340**

This delicious appetizer needs no introduction. Buy now to have the perfect starter/evening snack

**6.9 Tandoori Chicken (3 Pcs) 320**

The juicy and full of spice chicken pieces just fill you up with its delectable taste and makes this dish of tandoori chicken a must have snack at a dinner party with family or friends.

# ASIAN MAIN COURSE (VEG)

7.1	<b>Veg Chilli</b>	240
	A delectable vegetarian combination of vegetables drenched in a luscious and flavorful gravy.	
7.2	<b>Chilly Baby Corn</b>	280
	A delectable veg delight bursting with vibrant flavors and a crunchy texture.	
7.3	<b>Chilly Mushroom</b>	290
	Tender mushroom pieces stir-fried with spicy chili sauce, capsicum, and onions in a bold Indo-Chinese style.	
7.4	<b>Chilly Paneer (gravy)</b>	300
	A delectable and flavorful paneer dish in a luscious, aromatic gravy.	
7.5	<b>Veg Manchurian</b>	280
	A delectable fusion of vegetables in a tantalizing Chinese-style sauce, perfect for a satisfying main course.	
7.6	<b>Baby Corn Manchurian</b>	300
	A flavorful and irresistible veggie delight with tender baby corn, perfectly cooked and tossed in a rich and savory sauce.	
7.7	<b>Mushroom Manchurian</b>	280
	A delectable fusion of Paneer Cubes in a tantalizing Chinese-style sauce, perfect for a satisfying main course.	
7.8	<b>Paneer Manchurian</b>	290
	A flavorful and savory delight that combines crispy and tangy paneer bites with a tantalizing sauce - a delectable treat for the taste buds.	

## ASIAN MAIN COURSE (VEG)

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|------|--|-----|
| 7.9  | <b>Garlic Paneer</b>   | 299 |
|      | Paneer Cubes Tossed in a Rich, Savory, and Aromatic Sauce Dominated by Garlic, Spices, and Butter                        |     |
| 7.10 | <b>Schezwan Paneer</b>   | 320 |
|      | A savory and flavorful main course dish that combines the rich creaminess of paneer with a burst of tantalizing flavors. |     |

## ASIAN MAIN COURSE (NON-VEG)

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|-----|--|-----|
| 8.1 | <b>Chilly Chicken (8 Pcs Boneless) (gravy)</b>   | 280 |
|     | A savory and succulent chicken dish cooked in a flavorful and rich gravy.  |     |
| 8.2 | <b>Chilly Fish (8 Pcs Boneless) (Basa Fish)</b>  | 430 |
|     | Delicious and flavorful boneless fish, perfectly seasoned and cooked to perfection, a must-try for seafood lovers.   |     |
| 8.3 | <b>Chicken Manchurian (8 Pcs Boneless) (gravy)</b>   | 290 |
|     | Tender boneless chicken in a savory Manchurian gravy, bursting with flavor and perfect for a satisfying main course. |     |
| 8.4 | <b>Fish Manchurian (8 Pcs Boneless) (Basa Fish)</b>  | 440 |
|     | Delicious boneless fish preparation with a burst of flavors, perfect for a satisfying main course.                   |     |

# ASIAN MAIN COURSE (NON-VEG)

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|-----|--|-----|
| 8.5 | <b>Chicken Sweet And Sour (8 Pcs Boneless)</b>   | 350 |
|     | A delectable combination of succulent boneless chicken, perfectly balanced with the sweetness and tanginess of the sauce.                                    |     |
| 8.6 | <b>Garlic Chicken (8 Pcs Boneless)</b>   | 340 |
|     | Tender boneless chicken infused with aromatic garlic flavors, a delectable main course that promises a satisfying culinary experience.                       |     |
| 8.7 | <b>Ginger Chicken (8 Pcs Boneless)</b>   | 320 |
|     | Tender and flavorful boneless chicken marinated with ginger-infused spices, perfect for a satisfying main course.  |     |
| 8.8 | <b>Schezwan Chicken (8 Pcs Boneless)</b>   | 370 |
|     | A flavorful and satisfying combination of succulent boneless chicken pieces in a rich and aromatic Schezwan sauce.   |     |
| 8.9 | <b>Teriyaki Chicken Stir Fry (8 Pcs Boneless)</b>  | 360 |
|     | A savory and succulent combination of tender boneless chicken stir-fried in a delectable teriyaki sauce, perfect for a satisfying and flavorful main course. |     |

# বাঙালিয়ানা (BENGALI CLASSICS)

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|-----|--|-----|
| 9.1 | <b>আলু পোস্তো (Aloo Posto)</b>   | 209 |
|     | Bengali Dish Prepared with Potato and PoppySeeds   |     |
| 9.2 | <b>ঝুড়ি ঝুড়ি আলু ভাজা (Jhuri Jhuri Alu Bhaja)</b>  | 129 |
|     | Traditional Bengali Crispy Fried Potato Sticks   |     |
| 9.3 | <b>সোনা মুগ ডাল (Sona Moong Dal)</b>   | 180 |
|     | Traditional Bengali Sona Moong Dal Needs no Introduction is a favourite in all bengali household   |     |
| 9.4 | <b>Chicken কষা (Chicken Kosha) (4 Pcs)</b>   | 289 |
|     | Traditional Bengali Household Slow-cooked Bhuna Style Recipe Preparedwith Choice of Protein, Cherished by Children in Every Mother's Kitchen |     |
| 9.5 | <b>Egg কষা (Egg Kosha) (2 Pcs)</b>   | 199 |
|     | Traditional Bengali Household Slow-cooked Bhuna Style Recipe Preparedwith Choice of Protein, Cherished by Children in Every Mother's Kitchen |     |
| 9.6 | <b>Mutton কষা (Mutton Kosha) (4 Pcs)</b>   | 399 |
|     | Traditional Bengali Household Slow-cooked Bhuna Style Recipe Preparedwith Choice of Protein, Cherished by Children in Every Mother's Kitchen |     |
| 9.7 | <b>কাতলা মাছ ভাজা (Katla Fish Fry) (2 Pcs)</b>   | 240 |
|     | Traditional Bengali Style Mustard Oil  |     |
| 9.8 | <b>কাতলা মাছের কালিয়া (Katla Macher Kaliya) (2 Pcs)</b>   | 310 |
|     | Katla Fish Fillet Prepared in Traditional Bengali Style with Onions & Tomato Based Thick Gravy   |     |

# বাঙালিয়ানা (BENGALI CLASSICS)

9.9	<b>খাসির মাংসের ঝোল (Mutton Meat Curry) (4 Pcs)</b>	409
	Traditional Bengali Household Style Curry Prepared with Egg	
9.10	<b>ডিমের ঝোল (Egg Curry) (2 Pcs)</b>	209
	Traditional Bengali Household Style Curry Prepared with Egg	
9.11	<b>রুই পোস্টো (Rui Posto) (2 Pcs)</b>	319
	Rohu Fish Fillet Prepared in Traditional Bengali Style with Poppy Seeds	
9.12	<b>রুই মাছ ভাজা (Rohu Fish Fry) (2 Pcs)</b>	210
	Traditional Bengali Style Mustard Oil	

# INDIAN MAIN COURSE (VEG)

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|------|---|-----|
| 10.1 | <b>Aloo Dopyaza</b><br>A delectable and flavorful vegetarian main course option that will tantalize your taste buds.                            | 210 |
| 10.2 | <b>Aloo Dum</b><br>A flavorful and savory Indian potato curry that will satisfy your taste buds with every bite.                                | 190 |
| 10.3 | <b>Chatpata Aloo Dum</b><br>A flavorful and savory potato curry that will tantalize your taste buds with its delicious blend of spices.         | 200 |
| 10.4 | <b>Kashmiri Aloo Dum</b><br>A flavorful vegetarian delight showcasing the richness of Kashmiri cuisine.   | 215 |
| 10.5 | <b>Aloo Matar</b><br>A delightful and flavorful combination of potatoes and green peas cooked to perfection in a rich and aromatic gravy.       | 210 |
| 10.6 | <b>Chana Masalaa</b><br>A flavorful and aromatic Indian dish packed with rich, savory flavors, perfect for a satisfying vegetarian main course. | 220 |
| 10.7 | <b>Amritsari Chana Masala</b><br>A flavorful and aromatic Punjabi dish that will transport your taste buds to the streets of Amritsar.          | 230 |
| 10.8 | <b>Chana Paneer</b><br>A Protein-Rich Curry Combining Chickpeas and Paneer in a Spiced Onion-Tomato Gravy                                       | 285 |

# INDIAN MAIN COURSE (VEG)

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|-------|---|-----|
| 10.9  | <b>Dal Fry</b>  | 190 |
|       | A flavorful and aromatic Indian lentil curry bursting with rich and wholesome flavors.  |     |
| 10.10 | <b>Dal Makhni</b>   | 220 |
|       | A creamy and flavorful lentil dish cooked to perfection.  |     |
| 10.11 | <b>Green Peas Masala</b>  | 210 |
|       | A flavorful and aromatic vegetarian delight featuring green peas in a delectable curry.   |     |
| 10.12 | <b>Mixed Vegetables</b>   | 210 |
|       | A delightful medley of colorful and flavorful vegetables that is sure to please any palate.   |     |
| 10.13 | <b>Mushroom Corn Masala</b>   | 280 |
|       | A flavorful and hearty combination of succulent mushrooms and sweet corn in a rich, luscious gravy.   |     |
| 10.14 | <b>Mushroom Dopyaza</b>   | 299 |
|       | A Popular Rich North Indian Curry known for its Intense Flavor, Thick Sauce and as the name suggests, a Substantial, Double-Serving of Onions |     |
| 10.15 | <b>Mushroom Masala</b>  | 300 |
|       | A Popular Indian Curry Featuring Tender Button Mushrooms Simmered in a Rich, Flavorful, and Thick Onion-tomato Gravy                          |     |
| 10.16 | <b>Stuffed Aloo Dum</b>   | 205 |
|       | A flavorful and satisfying potato dish filled with delectable stuffing, perfect for a delightful vegetarian main course.                      |     |

# INDIAN MAIN COURSE (VEG)

10.17	<b>Tadka</b>	200
	A flavorful blend of spices tempered in ghee, poured over lentils or vegetables to enhance aroma and taste with a traditional Indian touch.	
10.18	<b>Veg Dopyaza</b>	220
	A flavorsome and aromatic vegetarian delight that combines assorted vegetables with a tantalizing blend of spices.	
10.19	<b>Veg Jhal Frezi</b>	260
	A delectable and flavorful vegetable medley that will satisfy your taste buds.	
10.20	<b>Veg Kofta</b>	225
	A delectable and flavorsome veg delight that will leave your taste buds craving for more.	
10.21	<b>Veg Kormaa</b>	250
	A delectable and flavorful traditional Indian curry that will tantalize your taste buds with its rich and aromatic gravy.	
10.22	<b>Veg Malai Kofta</b>	260
	Indulge in the creamy and flavorful delight of this delectable vegetarian main course.	
10.23	<b>Veg. Navaratan</b>	270
	A delightful medley of vegetables in a rich and flavorful sauce - a true delight for the taste buds!	

# INDIAN MAIN COURSE (PANEER)

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|------|---|-----|
| 11.1 | <b>Kadhai Paneer</b>  | 310 |
|      | A flavorful and rich Indian delight made with succulent pieces of cottage cheese cooked in a savory tomato-based gravy.                       |     |
| 11.2 | <b>Matar Paneer</b>   | 280 |
|      | A delectable main course featuring a delightful combination of succulent cottage cheese and fresh green peas in a creamy and flavorful gravy. |     |
| 11.3 | <b>Malai Paneer Tikka Masala</b>  | 395 |
|      | Rich and flavorful, this creamy vegetarian main course captivates with succulent paneer tikka cooked in a luscious malai masala gravy.        |     |
| 11.4 | <b>Nawabi Paneer</b>  | 370 |
|      | A royal delight showcasing the rich and creamy flavors of tender paneer, perfect for a divine main course experience.                         |     |
| 11.5 | <b>Palak Paneer</b>   | 280 |
|      | A creamy and flavorful Indian delicacy featuring fresh spinach and soft cottage cheese cubes.   |     |
| 11.6 | <b>Paneer Bharta</b>  | 300 |
|      | A delectable and flavorful vegetarian main course featuring tender paneer cooked to perfection.   |     |
| 11.7 | <b>Paneer Dopyaza</b>   | 300 |
|      | A delectable and flavorsome vegetarian delight bursting with succulent paneer and caramelized onions.   |     |
| 11.8 | <b>Paneer Jhal Frezi</b>  | 340 |
|      | A flavorful and vibrant vegetarian curry bursting with aromatic flavors and tender paneer, perfect for a satisfying main course.              |     |

# INDIAN MAIN COURSE (PANEER)

11.9	<b>Paneer Kofta</b>	310
	A delectable vegetarian delight with tender paneer koftas in a rich and creamy gravy.	
11.10	<b>Paneer Lababdar</b>	340
	A flavorful and creamy Indian delicacy that will satisfy your taste buds with its rich and aromatic gravy.	
11.11	<b>Paneer Pasinda</b>	320
	Tender and flavorful, this vegetarian main course showcases succulent cubes of paneer cooked to excellence.	
11.12	<b>Paneer Tikka Masala</b>	390
	Tender paneer tikka in a rich and creamy tomato-based curry, bursting with aromatic flavors.	
11.13	<b>Shaahi Paneer</b>	350
	A royal and creamy vegetarian delight that will transport you to the regal kitchens of ancient India.	
11.14	<b>Paneer Butter Masala</b>	310
	Paneer Butter Masala is a rich, creamy North Indian dish featuring soft, fresh paneer cubes simmered in a velvety, buttery tomato-cashew sauce.	

# INDIAN MAIN COURSE (CHICKEN)

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|------|---|-----|
| 12.1 | <b>Butter Chicken (4 Pieces)</b>  | 350 |
|      | A succulent and flavorful main course dish that will leave you craving for more.  |     |
| 12.2 | <b>Chicken Bharta</b>   | 310 |
|      | Shredded Chicken Cooked in Creamy Tomato and Cashewnut Gravy  |     |
| 12.3 | <b>Chicken Butter Masala (4 Pieces)</b>   | 360 |
|      | A Quintessential North Indian Dish, Celebrated for its Rich, Velvety, and Creamy Tomato-based Sauce   |     |
| 12.4 | <b>Chicken Dopyaza (4 Pieces)</b>   | 320 |
|      | A Popular Rich North Indian Curry known for its Intense Flavor, Thick Sauce and as the name suggests, a Substantial, Double-Serving of Onions |     |
| 12.5 | <b>Chicken Jhal Frezi (4 pieces)</b>  | 330 |
|      | A tantalizing main course featuring succulent pieces of chicken cooked in a delightful blend of flavors.                                      |     |
| 12.6 | <b>Chicken Kosha (4 pieces)</b>   | 300 |
|      | A succulent and flavorful main course showcasing tender chicken cooked in rich, aromatic gravy.   |     |
| 12.7 | <b>Chicken Lababdar (4 pieces)</b>  | 340 |
|      | A flavorful and succulent chicken dish that will satisfy your cravings for a rich and indulgent main course.                                  |     |

# INDIAN MAIN COURSE (CHICKEN)

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|-------|---|------------|
| 12.8  | <b>Chicken Masala ( 4 pieces)</b>   | <b>320</b> |
|       | Delight in the exquisite flavors of this flavorful and aromatic chicken dish, sure to satiate your cravings for a delectable non-veg main course. |            |
| 12.9  | <b>Chicken Rezala (4 Pieces)</b>  | <b>360</b> |
|       | A creamy and rich chicken dish cooked in a flavorful, aromatic gravy.   |            |
| 12.10 | <b>Chicken Tikka Masala (8 Pieces)</b>  | <b>370</b> |
|       | A succulent and flavorful Indian chicken dish, perfect for a satisfying main course.  |            |
| 12.11 | <b>Hariyali Chicken (4Pieces)</b>   | <b>340</b> |
|       | A succulent and flavorful main course featuring tender pieces of chicken in a vibrant green marinade.   |            |
| 12.12 | <b>Kadhai Murgh (4 Pieces)</b>  | <b>340</b> |
|       | A rich and flavorful combination of tender chicken cooked in a traditional Indian style, boasting of tantalizing flavors and aromatic spices.     |            |

# INDIAN MAIN COURSE (MUTTON)

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|------|---|-----|
| 13.1 | <b>Keema Mutton</b>   | 440 |
|      | A flavorful and succulent mutton dish bursting with robust flavors, perfect for a satisfying main course.       |     |
| 13.2 | <b>Mutton Curry (4Pieces)</b>   | 410 |
|      | A flavorful and hearty main course featuring tender mutton cooked in a rich curry sauce.                        |     |
| 13.3 | <b>Mutton Dopyaza (4 Pieces)</b>  | 440 |
|      | A flavorful and savory main course, Mutton Dopyaza is a non-veg delight that will entice your taste buds.       |     |
| 13.4 | <b>Mutton Kosha (4 pieces)</b>  | 420 |
|      | A tender and flavorful mutton delicacy with a rich and aromatic gravy, perfect for a hearty main course.        |     |
| 13.5 | <b>Mutton Rogan Josh (4 pieces)</b>   | 460 |
|      | A rich and flavorful main course that showcases tender mutton cooked with aromatic spices and a luscious gravy. |     |

# INDIAN MAIN COURSE (EGG)

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|------|---|-----|
| 14.1 | <b>Egg Curry (2 Pcs)</b>  | 209 |
|      | A flavorful and satisfying egg dish, perfect for a hearty non-vegetarian main course.   |     |
| 14.2 | <b>Egg Dopyaza (2 Pcs)</b>  | 230 |
|      | Savor the rich flavors of Egg Dopyaza, a delectable main course featuring tender eggs in a tantalizing blend of aromatic spices and onions. |     |
| 14.3 | <b>Egg Kosha (2 Pcs)</b>  | 210 |
|      | A flavorful and creamy egg dish perfect for a satisfying non-vegetarian main course.  |     |
| 14.4 | <b>Egg Masala (2 Pcs)</b>   | 210 |
|      | Savor the rich flavors of Egg Masala, a delectable main course dish that highlights the irresistible essence of succulent eggs.             |     |

# INDIAN MAIN COURSE (FISH)

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|------|--|-----|
| 15.1 | <b>Fish Curry (2 Pcs) (Katla Fish)</b>   | 300 |
|      | A flavorful and savory seafood delight that will leave your taste buds craving for more.   |     |
| 15.2 | <b>Fish Dopyaza (2 Pcs) (Basa Fish)</b>  | 320 |
|      | A succulent main course featuring tender fish pieces cooked in a flavorful gravy, Fish Dopyaza is a delectable dish that will tantalize your taste buds. |     |
| 15.3 | <b>Fish Fry (katla) (2 Pcs)</b>  | 240 |
|      | Crispy and flavorful, this classic fish fry features tender katla fish, perfect for a satisfying non-veg main course.                                    |     |
| 15.4 | <b>Fish Malai Tikka Masala (8 Pieces) (Basa Fish)</b>  | 520 |
|      | Succulent chunks of fish marinated in creamy malai spices, grilled to perfection and served in a rich, flavorful tikka masala sauce.                     |     |
| 15.5 | <b>Fish Tikka Masala (8pcs Boneless) (Basa Fish)</b>   | 510 |
|      | Delicious and flavorful boneless fish tikka masala perfect for a satisfying non-veg main course.   |     |
| 15.6 | <b>Fish Tomato (2 Pcs) (Basa Fish)</b>   | 310 |
|      | A delightful non-veg main course featuring succulent fish in a rich tomato sauce.  |     |

# ASIAN RICE & NOODLES

- |      |  |     |
|------|--|-----|
| 16.1 | <b>Veg Fried Rice</b>  | 195 |
|      | A flavorful and aromatic rice delicacy filled with an array of vegetables, perfect for satisfying your cravings.                         |     |
| 16.2 | <b>Garlic Burnt Fried Rice</b>   | 210 |
|      | A flavorful blend of aromatic garlic and perfectly fried rice, offering a delectable twist to your rice delicacies.                      |     |
| 16.3 | <b>Egg Fried Rice</b>  | 230 |
|      | Delight in the flavors of our savory rice delicacy, infused with golden scrambled eggs for a delectable and satisfying meal.             |     |
| 16.4 | <b>Chicken Fried Rice</b>  | 300 |
|      | Classic Chinese-style fried rice tossed with juicy chicken, fresh veggies, and authentic soy-based seasoning.                            |     |
| 16.5 | <b>Chicken Tikka Fried Rice</b>  | 340 |
|      | A delectable fusion of tender chicken and fragrant spices, served with perfectly cooked rice, creating a delightful culinary experience. |     |
| 16.6 | <b>Schezwan Chicken Fried Rice</b>   | 310 |
|      | A flavorful blend of tender chicken and aromatic rice, showcasing the bold and exotic flavors of the Schezwan region.                    |     |
| 16.7 | <b>Prawn Fried Rice</b>  | 340 |
|      | A delectable blend of succulent prawns and perfectly cooked rice, offering a delightful indulgence for rice lovers.                      |     |
| 16.8 | <b>Mixed Fried Rice</b>  | 360 |
|      | A tempting blend of flavors and textures come together in this sizzling and mouthwatering non-vegetarian rice delicacy.                  |     |

# ASIAN RICE & NOODLES

16.9	<b>Veg Chowmein</b>	180
	Indian chinese noodle recipe tossed and loaded with veggies	
16.10	<b>Egg Chowmein</b>	200
	Noodles stirred with delicious vegetables and scrambled egg	
16.11	<b>Chicken Chowmein</b>	270
	Succulent chicken pieces tossed with veggies and noodles blended with perfect flavours	
16.12	<b>Prawn Chowmein</b>	280
	Extremely yummy prawn cooked in the excellent amalgamation of veggies and noodles	
16.13	<b>Mixed Chowmein</b>	300
	A mix of veggies, minced chicken, prawn and scrambled eggs is added to the noodles to provide the noodle lover the ultimate taste.	

# INDIAN RICE & BREADS

- |      |  |     |
|------|--|-----|
| 17.1 | <b>Aloo Paratha</b>  | 90  |
|      | A flavorful Indian bread stuffed with a delicious potato filling.  |     |
| 17.2 | <b>Cheese Paratha</b>  | 105 |
|      | A delectable Indian bread stuffed with gooey melted cheese, a perfect blend of flavors and textures in every bite. |     |
| 17.3 | <b>Paneer Paratha</b>  | 110 |
|      | A flavorful and savory Indian bread stuffed with soft and creamy paneer.   |     |
| 17.4 | <b>Chicken Keema Paratha</b>   | 180 |
|      | A flavorful Indian bread stuffed with seasoned minced chicken, perfect for a satisfying meal.                      |     |
| 17.5 | <b>Lachcha Paratha</b>   | 105 |
|      | A flaky and layered Indian bread that will melt in your mouth with every bite.                                     |     |
| 17.6 | <b>Plain Naan</b>  | 75  |
|      | Soft, fluffy, and freshly baked Indian bread perfect for soaking up rich curries and flavorful gravies.            |     |
| 17.7 | <b>Butter Naan</b>   | 85  |
|      | Soft and fluffy Indian bread slathered with rich butter, perfect for soaking up flavorful curries.                 |     |
| 17.8 | <b>Garlic Naan</b>   | 105 |
|      | Soft and fluffy Indian bread infused with the aromatic flavor of garlic.   |     |
| 17.9 | <b>Stuffed Naan</b>  | 115 |
|      | Delicious Indian bread stuffed with flavorful vegetables and spices.   |     |

# INDIAN RICE & BREADS

- |       |   |     |
|-------|---|-----|
| 17.10 | <b>Masala Kulcha</b>  | 120 |
|       | Soft and fluffy Indian bread stuffed with a flavorful masala filling.   |     |
| 17.11 | <b>Tandoori Roti</b>  | 40  |
| 17.12 | <b>Tandoori Butter Roti</b>   | 45  |
|       | A fluffy and buttery Indian bread cooked in a traditional tandoor oven, perfect for soaking up rich curries and sauces.                                 |     |
| 17.13 | <b>Tawa Roti (2 Pieces)</b>   | 25  |
|       | Delicious, freshly cooked Indian bread served hot and fluffy.   |     |
| 17.14 | <b>Tawa Butter Roti</b>   | 15  |
|       | Delicious Indian flatbread cooked on a griddle with a generous serving of butter.   |     |
| 17.15 | <b>Basmati Pulao</b>  | 250 |
|       | Aromatic Basanti Pulao cooked with fragrant basmati rice, saffron, ghee, and mild spices, finished with a touch of sweetness and dry fruits.            |     |
| 17.16 | <b>Veg. Pulao</b>   | 220 |
|       | A delightful blend of aromatic rice and flavorful vegetables, creating a harmonious melody of taste and texture.  |     |
| 17.17 | <b>Veg Shahi Pulao</b>  | 290 |
|       | A rich and flavorful specialty from the rice delicacies category, Veg Shahi Pulao is a mouthwatering delight that will transport you to culinary bliss. |     |
| 17.18 | <b>Kashmiri Veg Pulao</b>   | 320 |
|       | A fragrant and flavorful rice delicacy inspired by the vibrant culinary traditions of Kashmir.  |     |

# INDIAN RICE & BREADS

- |       |   |     |
|-------|---|-----|
| 17.19 | <b>Paneer Pulao</b>   | 270 |
|       | A delightful blend of aromatic rice and succulent paneer, creating a tempting treat for all rice lovers out there.  |     |
| 17.20 | <b>বাসন্তী পোলাও (Basanti Pulao)</b>  | 260 |
|       | A Festive Bengali Basanti Pulao: Lightly Sweet, Aromatic Saffron-Hued Basmati Rice with Dry Fruits and Whole Spices, Enjoyed at Weddings and Celebrations |     |
| 17.21 | <b>Steamed Rice</b>   | 150 |
|       | Fluffy and aromatic, this delicate rice delicacy promises a satisfying and irresistible dining experience.  |     |
| 17.22 | <b>Zeera Rice</b>   | 190 |
|       | A flavorful and aromatic rice delicacy seasoned with traditional Indian spices.   |     |

# ভুরিভোজ (SPECIAL BENGALI THALI)

- 18.1 Bengali Paneer Thali 299**  
Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+[Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari]+Paneer Er Torkari [Indian gravy with cottage cheese]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [ 1 Piece][Rosogolla/Gulab Jamun]+Doi.
- 18.2 Bengali Veg Thali 219**  
Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+Veg of the day (2) [Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari 2 types]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [1 pieces]+Doi.
- 18.3 Posto Bora Veg Thali 309**  
Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+[2 pieces] Posto Bora+ [Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [1 pieces] [Rosogolla/Gulab Jamun]+Doi.
- 18.4 Bengali Chicken Thali 309**  
Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+[Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari]+Dal+Chicken Kosha [2 pieces]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [1 Pieces] [Rosogolla/Gulab Jamun]+Doi.
- 18.5 Bengali Egg Thali 229**  
Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+[2 pieces] Posto Bora+ [Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari]+Dal+Egg Curry [2 pieces]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [1 pieces][Rosogolla/Gulab Jamun]+Doi.

# ভুরিভোজ (SPECIAL BENGALI THALI)

- |      |   |     |
|------|---|-----|
| 18.6 | <b>Bengali Mutton Thali</b>   | 389 |
|      | Sada Bhaat+Bhaja+Shukto/Aloo Posto/Aloo Phulkopi/Labra Tarkari+Dal+Mutton Kosha [2 Pieces]+Tomato Chutney/Mango Chutney/Pineapple Chutney+Payesh/Rasgulla [1 Piece]/Gulab Jamun [1 Piece]+Doi.  |     |
| 18.7 | <b>Chicken Kosha Pulao Thali</b>  | 289 |
|      | Basanti Pulao,Bhaja, Salad, Chicken Kosha (2 pcs), Doi (Curd), Bengali Sweet (1 pc)/ Payesh (kheer)   |     |
| 18.8 | <b>Katla Kalia Fish Thali</b>   | 259 |
|      | Sada Bhaat [Plain Rice]+Bhaja [Dry Starter]+[Shukto/Aloo posto/Aloo Phulkopi/Labra Torkari]+Dal+Katla Macher Kalia [1 Pieces]+Chutney [Tomato/Mango/Pineapple]+Payesh [Kheer]/Bengali Sweet [1 Pieces] [Rosogolla/Gulab Jamun ) +Doi. |     |
| 18.9 | <b>Mutton Kosha Pulao Thali</b>   | 399 |
|      | Basanti Pulao+Bhaja+Salad+Mutton Kosha [2 pieces]+Doi [Curd]+Bengali Sweet[1 piece]/Payesh[kheer]   |     |

# WRAPS ( ROLLS )

19.1	<b>Chatapata Chole Wrap (High Protein Oil Free)</b>	180
	Chole cooked with indian spices rolled with raw onions in a paratha	
19.2	<b>Cheese Potato Wrap (High Protein Oil Free)</b>	160
	Spicy potato and cheese wrapped in paratha	
19.3	<b>Masala Potato Wrap (High Protein Oil Free)</b>	150
	Potatoes cooked with exotic flavours of indian spices wrapped in paratha	
19.4	<b>Barbeque Chicken Wrap (High Protein Oil Free)</b>	220
	Tender chicken lathered in barbeque sauce wrapped in soft paratha	
19.5	<b>Bolied Egg Potato Wrap (High Protein Oil Free)</b>	180
	Spicy mashed potatoes and boiled egg pieces wrapped in a omelette and paratha	
19.6	<b>Cheese Chicken Wrap (High Protein Oil Free)</b>	260
	Boneless chicken wrapped with cheese in a paratha to form an awesome combination	
19.7	<b>Cheese Meatball Wrap (High Protein Oil Free)</b>	270
	Wrap with delicious mozzarella cheese tossed with delicious chicken meatballs	
19.8	<b>Chicken Bhuna Wrap (High Protein Oil Free)</b>	240
	Roasted tasty chicken cooked in flavourful bhuna masala wrapped in tasty paratha	
19.9	<b>Chicken Tikka Wrap (High Protein Oil Free)</b>	245
	Succulent chicken tikka drizzled with minty and tangy mayonnaise and crunchy onions, wrapped in soft paratha	

## WRAPS ( ROLLS )

- |       |   |     |
|-------|---|-----|
| 19.10 | <b>Double Egg Chatpata Wrap (High Protein Oil Free)</b>                                   | 180 |
|       | Golden fried eggs drizzled with tangy and cheesy mayonnaise                               |     |
| 19.11 | <b>Fish Tikka Wrap (Basa Fish) (High Protein Oil Free)</b>                                | 320 |
|       | Bengal special vetki maach tossed with authentic bengali flavours wrapped in tasty porota |     |
| 19.12 | <b>Keema Mutton Wrap (High Protein Oil Free)</b>  | 255 |
|       | Boneless mutton delicacy cooked with north indian spices wrapped in tasty paratha         |     |

## EXCLUSIVE VEG WRAPS

- |      |  |     |
|------|--|-----|
| 20.1 | <b>Cheese Corn Wrap (High Protein Oil Free)</b>  | 195 |
|      | Delicious serving of corn and sauteed vegetables with cheese wrapped in paratha                        |     |
| 20.2 | <b>Cheese Melt Paneer Wrap (High Protein Oil Free)</b>   | 215 |
|      | Cottage cheese is seasoned with select spices and slathered with gooey cheese wrapped in tasty paratha |     |
| 20.3 | <b>Masala Paneer Tikka Wrap (High Protein Oil Free)</b>  | 205 |
|      | Roasted paneer pieces cooked with special spices wrapped in a paratha                                  |     |

# MOMOS

21.1	<b>Steamed Veg Momos (6 Pcs)</b>	130
	Delicate steamed dumplings filled with a medley of fresh vegetables, perfect for a tasty and satisfying meal.	
21.2	<b>Fried Veg Momos (6 Pcs)</b>	150
	Crispy, golden-brown veggie dumplings bursting with delectable flavors.	
21.3	<b>Pan Fried Veg Momos (6 Pcs)</b>	170
	Deliciously crispy and flavorful pan-fried veggie-filled goodness that will leave you wanting more.	
21.4	<b>Steamed Chicken Momos (6 Pcs)</b>	165
	Delicate and flavorful steamed chicken dumplings crafted with expertise, a tantalizing treat for the taste buds.	
21.5	<b>Fried Chicken Momos (6 Pcs)</b>	185
	Delight in crispy and flavorful fried chicken momos that will leave you craving for more.	
21.6	<b>Pan Fried Chicken Momos (6 Pcs)</b>	205
	Delight in the sizzling goodness of tender, pan-fried chicken momos.	
21.7	<b>Steamed Chicken Bao Momos (6 Pcs)</b>	219
	Popular Chinese Steamed, Chicken Filled Buns with pillowy, fluffy texture	
21.8	<b>Steamed Veg Bao Momos (6 Pcs)</b>	199
	Popular Chinese Steamed, Filled Buns with pillowy, fluffy texture	

# BIRYANIS

- |      |   |     |
|------|---|-----|
| 22.1 | <b>Egg Biryani</b>  | 220 |
|      | A flavorful and aromatic rice dish featuring tender eggs, perfect for biryani enthusiasts.  |     |
| 22.2 | <b>Mutton Biryani</b>   | 360 |
|      | Savor the exquisite flavors of tender mutton cooked in aromatic spices, layered with fragrant basmati rice, and served hot - an irresistible delight for your taste buds.                     |     |
| 22.3 | <b>Hyderabadi Dum Biryani</b>   | 280 |
|      | A delectable and flavorful combination of flavourful chicken and aromatic rice, making for a perfect indulgence in every bite.  |     |
| 22.4 | <b>Prangon Special Chicken Biryani</b>  | 310 |
|      | Indulge in a tantalizing blend of flavors with this exquisite non-vegetarian specialty from Prangon - the epitome of Biryanis.  |     |
| 22.5 | <b>Prangon Special Mutton Biryani</b>   | 390 |
|      | Experience the succulent flavors of Prangon Special Mutton Biryani, a tantalizing combination of tender mutton and aromatic spices, perfect for meat lovers seeking a divine biryani delight. |     |



# PRANGON

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