

**FROM 1<sup>ST</sup> MARCH  
DINNERS ONLY**



**THE CHATTER BOX**

INDIAN CUISINE

*Chef Paromita's Grandmom's Signature Recipes*

## ■ BENGALI SET MENU ■

3 Course \$45pp | Starter & Main \$40 | Main & Dessert \$40

### ◆ STARTERS ◆

- *Dim'er Devil* – Spiced egg & potato croquettes
- *Chingri'r Chop* – Classic Bengali prawn cutlets
- *Chhana'r Koraishtir Chop* – Cheese & green pea croquettes

### ◆ MAIN COURSE ◆

*Served with rice & sides*

- *Chingri'r Malai Curry* – Prawns in coconut milk gravy
- *Kosha Mangsho* – Slow-cooked mutton in caramelised onion gravy
- *Ilish Bhapa* – Steamed hilsa fish with mustard & spices

*Sides: Steamed Rice, Begun Bhaja-panfried eggplant, Papad & Salad*

*Add-on: Luchi \$1.50 (soft deep-fried bread)*

### ◆ DESSERT ◆

- *Bhapa Mango Doi* – Baked mango yoghurt
- *Gurer Payesh* – Rice pudding with date palm jaggery

Price include a dish from each course

**\*Booking  
required  
Reserve  
now**



A Bengali Culinary Experience at The Chatter Boxx