

The Astor
K O L K A T A

FOOD
MENU

INDIAN GHARANA TANDOOR SE KEBAB

NON-VEGETARIAN ■

Kebab Platter Fish Prawn Chicken Mutton	900
Tandoori Jhinga Sweet water medium prawns Pickle red chili paste	725
Tandoori Murgh (Full Half) Whole spring chicken A cult classic from clay oven	700 525
Adraki Punja ^A Lamb chops Red chili paste Hung curd	600
Gosht Boti Mutton cubes Kashmiri chili paste Indian'garam masala	600
Mutton Pudina Seekh Minced mutton Ginger-garlic Mint	600
Murgh Makarana Tangri ^A Chicken drumstick Black pepper	575
Kosha Mangshor Potli ^A Shreds of mutton Butter naan pouch Miso cream	555
Kasoori Murgh Tikka Morsels of chicken Dried fenugreek leaf	525
Murgh Malai Tikka Succulent chicken chunks Processed cheese Ginger	525
Murgh Chakori ^A Marinated chicken cubes Medley of chili and fresh mint Hung curd	525
Ajwaini Tandoori Fish Indian salmon Beledanga chili Carom seeds	525
Lassoni Mahi Tikka ^A Indian salmon Brown garlic Spiced hung-curd	525

VEGETARIAN ■

Kebab Platter Paneer Potato Broccoli Mushroom	700
Laal Paneer Tikka-A Rajasthani Speciality Cottage cheese cubes Kashmiri red chili paste Hung curd	475
Badami Paneer ^A Soft cottage cheese Cashew paste Peanut butter	475
Bharwan Sesame Tandoore Aloo Sesame crusted stuffed potato Mint cream	475
Malai Broccoli Roasted emerald broccoli Cheese- cream sauce Green cardamom	475
Zafrani Dahi Kebab Hung curd Saffron Ginger	475
Tandoori Shabnam Stuffed button mushroom Cashew Raisin Cheese	475
Bhuna Subz aur Kaccha Kela Ki Shami American corn Tomato chutney	475
Paneer Butter Masala Khulcha ^A Pulled cottage cheese Fresh coriander leaf	325

■ Veg ■ Non Veg ^A Astor Special

CURRIES

Prawn Malai Curry

Sweet water prawn | Fresh coconut milk | Kaffir lime leaf

Malabari Tawa Pomfret Fry

Hung curd | Fresh chili | Curry leaves

Mutton Rogan Josh

A Speciality from Kashmir

Rahra Gosht ^A

Minced and cubes of mutton | Ginger | Mint

Mutton Dak Bungalow

Straight from British time 'Dak Bungalow' kitchen

Shorshe Kancha Lonka Bhetki

Mustard and onion gravy | Green chili

Murgh Tikka Masala ^A

Tandoor roasted chicken chunk | Spiced gravy

Handi Ka Murgh

Chicken cooked and served in earthen pot

Murgh Bharta ^A

Pulled chicken | Chef's special gravy | Whole egg

Lasooni Saag Murgh

On the bone chicken | Spinach | Garlic | Cream

750

675

650

650

650

600

575

575

575

575

Paneer Butter Masala

Cottage cheese | Cashew and tomato gravy | Yellow butter

Paneer Kadhai

Cottage cheese | Onion and cashew gravy
Fresh green pepper and tomato

Palak Paneer - The Astor Way ^A

Paneer tikka | Shredded spinach | Processed cheese

Hing aur Mirch Ki Aloo Jeera

Baby potato | Asafoetida | Cumin seeds and fresh green chili

Bharwan Dum Aloo Kashmiri

Stuffed roasted potato | Tomato and cashew gravy |
Dried fenugreek leaf

Khumb Matar Hara Dhanya

Fresh button mushroom | Green onion

Zafrani Malai Kofta

Soft cheese dumpling | Dry fruits | Creamy cashew nut gravy

Bhindi Do Peyaza

Baby pickled onion | Whole coriander seeds

Vilayati Sabzi

Asparagus | Broccoli | Chestnut | Kadhai gravy

Bharwan Dum Aloo Kashmiri

Stuffed roasted potato | Tomato and cashew gravy |
Dried fenugreek leaf

Aaj Ki Sabzi

Mixed vegetables handi

Dal Kebab - E - Que

Whole black lentil | Yellow butter | Fresh cream

Dhabe Wali Dal ^A

Mixed lentils | Ginger | Green chili | Fresh coriander

475

475

475

475

475

475

475

475

475

475

400

400

355

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BIRIYANI | PULAO

Old Good Kolkata Biryani - Mutton ■	600
Chicken ■	550
Subz ■	475
Mixed Vegetable Pulao ■	375
Bengali Khichuri with Omelette or Begun Bhaja ■■	375
Plain curd Mixed pickle Roasted papad	275
Jeera Rice	275
Steamed Rice	275

INDIAN BREADS

Tandoori Roti ■	125
Naan ■ Plain Garlic Butter Cheese Kabuli	125
Kulcha ■ Masala Four cheese	125
Laccha Paratha ■ Plain Pudina	125

SIDES

Green Salad ■	175
Mixed Vegetable Raita ■	175
Fried Papad-2 pcs	175

ASIAN

SOUP

Tom Kha Pak ■ Mixed vegetables Coconut Lemon grass Galangal Kaffir lime	300
Sweet Corn ■■ Vegetable Chicken	300
Manchow ■■ Vegetable Chicken	300
Hot N Sour ■■ Vegetable Chicken	300
Lemon and Coriander ■■ Vegetable Chicken	300

STEAMY BASKET MOMO

Chicken - Chestnut - Coriander ■	425
Mixed Vegetable and Chives	325

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* Govt. taxes as applicable

APPETIZERS

Golden Fried Prawn ■	750
Sichuan sauce	
Pepper Mutton Roast ■	600
Milagai Podi Curry leaf chips	
Old Kolkata Coffee Shop Style Chili Garlic Shrimp ■	600
Wok tossed crispy rock shrimp Fresh chili	
Pan Fried Chili Fish ■	525
Sliced fish Green chili Fresh coriander Light soya	
Roast Chili Pork ■ A	525
Sliced onion Fresh green chili	
Tangra Style Chili Chicken ■	450
Sliced chicken Green capsicum Light soya	
Chicken Drumstick ■	450
Sichuan sauce	
Salt & Pepper ■■	750 600 500 375
Prawn Fish Chicken Mushroom	
Coriander Cake ■	425
Sweet chili sauce Fresh chili Scallion	
Kolkata Style Chili Paneer ■	400
Cottage cheese cubes Green chili Light soya	
Good Old Crispy Chili Baby Corn ■	375
Tender baby corn Hot garlic sauce	

MAIN COURSE

Hot Garlic Prawn ■	750
Sweet water prawn Hot garlic sauce	
Thai Red Curry with Jasmine Rice ■■ A	650 575 550 525
Prawn Chicken Fish Vegetable	
Sliced Lamb and Mushroom ■	625
Green peas Black pepper sauce	
Chili Basil Fish ■	575
Fresh chili Basil Soya	
Kung Pao Chicken ■	525
Cashew nuts Basil snips Torn dried chili	
Basil Chicken ■ A	525
Chicken chunks Lemon grass Galangal Sweet basil	
Asparagus Manchurian Ball ■	425
Asparagus Broccoli Manchurian sauce	
Braised Tofu in Clay Pot ■	425
Button mushroom Chili Black bean sauce	
Wok Tossed Asian Greens ■	425
Lotus stem Chestnut Mushroom Toban sauce	
Cottage Cheese and Vegetable Sichuan Hot Pot ■	425
Snow peas Peppers Sesame seeds	

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RICE | NOODLES

Fried Rice ■■ Mixed Chicken Vegetable	450 425 375
Burnt Garlic Fried Rice ■■ Mixed Chicken Vegetable	450 425 375
Hakka Noodle ■■ Mixed Chicken Vegetable	450 425 375
Pan Fried Noodle ■■ Mixed Chicken Vegetable	450 425 375
Singapore Noodle ■■ Mixed Chicken Vegetable	450 425 375
Egg White Fried Rice ■ Broccoli and mushroom	350

WESTERN SOUP

Chicken and Parsley ■	300
Roasted Tomato and Basil ■	300
Wild Mushroom and Black Truffle Paste ■	300

SALAD | APPETIZER

Bhetki Fish and Chips ■ Crumbed bhetki Potato wedges House special tartar	725
Old British Styled Parmesan Chicken ■ Cajun spiced potato wedges Harissa mayonnaise	650
Bhetki Fish Finger ■ Fries House tartar	600
Classic Caesar ■■ Chicken Vegetable	350 325
Sambal Spiced Cottage Cheese Skewers ■ Coriander chili cream Fries	425
Buddha's Bowl ■ Medley of lettuce Chestnut Broccoli Spiced cottage cheese Pickled beetroot Fresh pesto	425
Stuffed Mushroom Caps ■ Stuffed button mushroom Caramelized onion Cocktail sauce	425

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MAIN COURSE

Podi Masala Grilled Jumbo Prawns ■	750
Grilled prawn Tomato pilaf Pesto zucchini Coconut-curry leaf bisque	
Roast Lamb ■	650
Zucchini Caramelised onion Beetroot humus Pan gravy	
Grilled Indian Salmon ■	575
Butter roasted potato Sauted greens White wine shell fish Sauce	
Mushroom Grilled Chicken ■	550
Herbed garlic potato Mixed spaghetti rice Honey glazed Carrot	
Texas Barbecued Vegetable Skewers ■	525
Cottage cheese Broccoli Brussel sprouts Mexican rice Crispy potato	
Asparagus-Broccoli-Pine Apple Au Gratin ■	475
Medley of greens Pesto-garlic bread Pineapple	

PASTA and RISOTTO

Penne Choose Your Sauce ■■	
Vodka Pesto Fine Herbed Cheese Arabiata	
Vegetables	425
Chicken	500
Spaghetti Aglio-olio ■■A	
Vegetable	425
Chicken	500
Wild Mushroom Risotto ■	450
Mascarpone Truffle oil	

PIZZA

Grilled Mediterranean Green ■	525
Mediterranean greens Olive Feta cheese Pesto drizzles	
Harissa Chicken ■	550
Caramelized onion Black olives Fresh coriander	

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SANDWICHES | ROLL

All sandwiches will be served with fries and homemade chili jam

The Astor Club Sandwich ■ A	500
White bread or Brown bread Egg Chicken Lamb	
Roast Chicken and Greens ■	475
Focaccia White bread Brown bread	
Grilled Vegetable Jardiniere ■	425
Focaccia White bread Brown bread	
Kathi Roll ■ ■	425 400
Chicken Vegetable	

SIDES

French Fries ■	300
Cajun Spiced Potato Wedges ■	300
Poppers ■	300
Garlic Bread ■	300
Cheesy Garlic Bread ■	300
Sauteed Greens ■	300

DESSERT

Gulab Nut ■	325
Stuffed gulab jamun Rose rabdi	
Sizzling Brownie ■	325
Caramelized pop corn Vanilla ice cream	
Rum Chocolate Mousse ■	325
Choco chips Cocoa powder	
Old British Style Cheese Cake ■	325
Orange basil compote Candid ginger	
Chilled Gondhoraj Lemon Pie ■	325
Lemon curd Lemon chips	
Caramel Custard ■	325
Fresh cream Cherry Mint	
Tutti Frutti ■	325
Our childhood favourite	
Choice Of Ice Cream ■	325
Vanilla Chocolate Strawberry Nolen gur	



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