





yantra®

Defining Indian Cuisine

WGS Resident
Chef Pinaki Ray

WGS Celebratory Menu

9 April 2021 – 25 April 2021
LUNCH & DINNER | Monday – Sunday
A La Carte Menu

Shubho Nobobarsho!

Come celebrate Poila Boishakh, the Bengali New Year with @yantrasg with our specially curated menu in collaboration with World Gourmet Summit.

At Yantra, we will be bringing family and friends closer this Poila Boishakh with our authentic flavours of east & west Bengal - Shorshe "bhapa" ilish, Luchi, Kosha Mangsho, Dhokar dalna, and Cholar Dal to name a few!

A Yantra's Poila Boishakh Menu specially crafted by Chef Pinaki!

Make your reservations now!

*Prices are subjected to 10% service charge and 7% GST
Kindly refer to restaurant's official website for updated operating hours*



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WGS Celebratory Menu

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Available for lunch & Dinner

Appetisers

Fish Fry, Salad Coverage cutlet, Kolkata style	22
Phuchka The classic Kolkata Style	18
Jhal Muri Kolkata's famous bhel with mustard oil	18
Ghugni The classic Bengali style white pea stew	18
Tangri Kebab Chicken legs cooked in tandoor, "Azad Hind" dhaba style	30

Fish

Chingri Bharta Spicy Prawn mix of Bangladesh	34
Chingri macher malaikari The showstopper, tiger prawns in rich coconut gravy	38
Bhapa kankra chingri Steamed crab and prawn mix, mustard and coconut margination	28
Daab Chingri Succulent prawns cooked in a coconut shell	36
Shorshe "bhapa" ilish (2) A bengali will die for – the uber "delish" hilsa steamed in mustard sauce	45
Macher Paturi Seabass, mustard paste, mustard oil, steam baked in banana leaf	30
Assamese "Masor Tenga" Sour rohu fish curry from Assam	28

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Mangsho (Meat & Poultry)

Kosha Mangsho	42
Succulent lamb with bone, cooked in its own juices	
Aloo Keema Mete	32
Potato, mutton and mutton liver	
Murgir Jhol	32
Light chicken curry with potato	
Mutton Biryani	42
The Kolkata special biriyani, potato, egg	
Chicken Biryani	38
Royal style chicken biriyani, potato, egg	

Vegetable

Bhaja Mug Dal	24
Yellow lentils, galangal, roasted cumin	
Cholar Dal	24
Bengal gram, coconut, turmeric	
Chanar Kaliya	32
Homemade cottage cheese dumplings in tomato gravy, green peas	
Dhokar Dalna	30
Lentil cakes, potato, green peas	
Basanti Begun	24
Mustard and yoghurt marinated eggplant, green chili, eggplant	
Aloor Dom	28
Baby potato, whole coriander, tomato	
Panch Phoron Paneer	30
Bengali five spice flavoured spicy paneer	

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Breads & Rice

Luchi (3) Traditional fried bread of Bengal	8
Koraishutir Kochuri (2) Green peas stuffed fried bread	8
Kaju Kishmish Polao Ghee roasted cashew and raisins in a sweet pilaf	18

Chutney, Papad

Aamer Chutney Green mango chutney, panch phoron	10
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Mishti

Bhapa doi Traditional sweet steamed yoghurt	18
Langcha (2)	18
Rosogolla (2)	18
Rosomalai	18
Falooda	18
Paan Ice cream	18

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