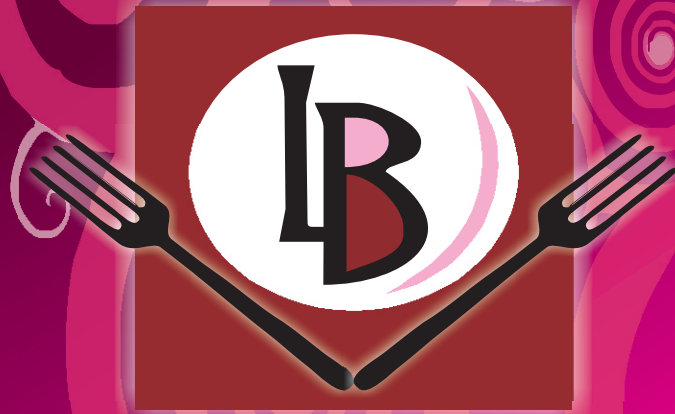


Legends of Bengal



Multicusine Restaurant





GOVT. TAX & CHARGES AS APPLICABLE
ALL RIGHTS RESERVE

Morning Breakfast

☐ CONTINENTAL BREAKFAST	150
(Choice of Juice (s)/ Bread Toast/Tea or Coffee)	
☐ AMERICAN BREAKFAST	225
(Choice of Juice (s) Cornflakes with Milk/bread Toast/Eggs to order/Tea or Coffee)	
☐ INDIAN BREAKFAST	180
(Aloo Paratha or Puri Bhaji/Tea or Coffee)	
☐ SOUTH INDIAN BREAKFAST	150
(Idly, Sambar or Dosa or Uttapam Sambar/Tea or Coffee)	
☐ PARATHA (2PC)	90
(Aloo / Gobi / Paneer)	
☐ PURI BHAJI	90
☐ BREAD TOAST WITH PRESERVE	70
☐ EGG TO ORDER (Boiled eggs / Scrambled Eggs	80
Omlets / Friedeggs)	
☐ VEGETABLE SANDWICH	70
☐ CHEESE SANDWICH	75
☐ CLUB SANDWICH (Veg)	110
☐ CLUB SANDWICH (Nonveg)	125
☐ CHICKEN SANDWICH	100
☐ CORNFLAKES WITH MILK	100
☐ CHOICE OF JUICE (Small)	60
☐ CHOICE OF JUICE (Large)	80

☐ HOT & COLD MILK	50
☐ MILK TEA	40
☐ COFFEE	50
☐ BLACK TEA	35
☐ CURD	70
☐ LASSI (Sweet/Salt)	80

The Lite Bite (Starters)

☐ FRENCH FRIES	100
☐ VEGETABLE PAKORA	120
☐ PANEER PAKORA	160
☐ CHICKEN PAKORA	160
☐ ONION PAKORA	140
☐ PEANUT MASALA	110
☐ CHICKEN LOLLIPOP	170
(Chicken Drumsticks Fried to a Crispy and Then Tossed in Chinese Sauce)	
☐ DRUMS OF HEAVEN	160
(Chicken Drumstick Fried to a Crisp)	
☐ CHICKEN 65	170
☐ CHIKEN OIL FRY (6PCS)	170
☐ CRISPY CHICKEN	170
☐ FISH FINGER	210

☐ NON VEGETARIAN

☐ VEGETARIAN

Breakfast & Starters

Starters & Sizzlers

CHICKEN FINGER	170
CHICKEN SPRING ROLL	180
VEG SPRING ROLL	150
FISH FRY (Vetki)	210
FISH FRY (Katla)	190
BABY CORN KURKURE	150
CRISPY CHILLI BABY CORN	150
VEG. SALT N PEPPER	150
AMERICAN CORN SALT N PEPPER (VEG)	150
AMERICAN CORN SALT N PEPPER (NON VEG)	170
CHEESE BALL	100
FISH & CHIPS	220
CRISPY CHILLI POTATO	150

Sizzlers

VEGETABLE SIZZLERS	300
(Assorted Vegetables Cooked in Chinese Sauce & Served with Rice & French Fry)	
NON VEG SIZZLERS	450
(Chunk of Chicken well Marinated with Herb, Spices then Fried with Bell Papper, Onion & Tossed in Chefs Spl. Sauce Served with Rice & French Fry)	
CHINESE CHOPSUEY	225
(Steamed or Fried Noodles with Chicken & Chinese Vegetables cooked in Chinese white Sauce)	
AMERICAN CHOPSUEY	250
(Steamed / Fried Noodles with Chicken & Chinese Vegetables cooked in Chinese Red Sauce Served with an Egg)	



NON VEGETARIAN

VEGETARIAN

Flavours of China

Soups

VEG SWEET CORN SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG SWEET & SOUR SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG CLEAR SOUP	VEG CHICKEN	60
	CHICKEN	70
VEG HOT N SOUR SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG LEMON CORIENDER SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG WANTAN SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG MANCHOW SOUP	VEG CHICKEN	80
	CHICKEN	90
VEG NOODLES SOUP	VEG CHICKEN	80
	CHICKEN	90

Chinese Delights

VEG CHILLI PANEER	160
(Cubes Cut Paneer Cooked in chilli Garlic Sauce)	
VEG CHILLI MUSHROOM	160
(Fresh Cut Mushroom with Onion Capsicum Tossed in Chinese Sauce)	
VEG SANGHAI PANEER	170
(Cottage Cheese Cooked with Herbs & spices and Tossed in sweet Garlic Sauce)	

VEG VEG MANCHURIAN	150
(Chopped Veg Dumping in Deep Fried and Cooked in Flavour of Herbs)	
VEG PANEER IN OYESTER SAUCE	160
(Cube Cutting Paneer with Onion Capsicum Tossed in Oyster Sauce)	
VEG PANEER IN HOT GARLIC SAUCE	160
(Cottage Cheese fried and Cooked in hot Garlic Sauce)	
VEG FLAVOURS OF VEG	160
(Fresh Vegetables Cut Fried with Herbs and Served in Your own Choice of Sauce)	
CHILLI CHICKEN	180
(Boneless Cubes Chicken Fried with Onion Capsicum and Tossed in Chilli Garlic Sauce)	
CHICKEN HONG KONG	190
(Diced Chicken Marinated in Chinese Spices and Cooked in Ginger Garlic Sauce)	
GINGER CHICKEN	180
(Diced Chicken Cooked in Ginger Flavoured Sauce)	
GARLIC CHICKEN	180
(Diced Chicken Cooked in Garlic Flavoured Sauce)	
SZECHUAN CHICKEN	190
(Diced Chicken Cooked in Szechwan Chilli Sauce)	
CHICKEN CHILLI MUSTARD	180
(Diced Chicken Cooked in Mustard Flavoured Sauce)	
CHICKEN IN LEMON CORRIENDER SAUCE	180
(Diced Chicken Marinated in Lemon, Herbs then tossed in lemon Corriender sauce)	

NON VEGETARIAN

VEGETARIAN

Flavours of China

Flavours of China

<div></div> CHICKEN IN HOT GARLIC (Diced Chicken Fried Tossed in hot Garlic Sauce)	180
<div></div> CHICKEN IN OYESTER SAUCE (Diced Chicken Fried and Tossed in Oyster Sauce)	190
<div></div> HUNAN CHICKEN (Diced Chicken Fried and Tossed in Honey)	190
<div></div> CHILLI FISH (Vetki Cubes Marinated Then Fried with Onion Capsicum Tossed in Chilli Garlic Sauce)	220
<div></div> FISH IN GARLIC PEPPER SAUCE (Sliced Fish Marinated then Shallaw fried Tossed in Garlic Pepper Sauce)	230
<div></div> FISH IN HOT GARLIC SAUCE (Sliced Fish Shallaw Fried with Onion Tomato Then Tossed in Tomato Chilli Garlic Sauce)	230
<div></div> FISH IN LEMON CORRIENDER SAUCE (Cubes of Vetki Shallaw fried with corriender leaves & other spices then tossed in lemon corriender sauce)	230
<div></div> SZECHUAN FISH (Boneless Cubed Cooked in Spicy Schezwan Chilli Sauce)	230
<div></div> GARLIC CHILLI PRAWNS (Tiger prawns Fried with Onion and bell Pepper then tossed in Garlic Chilli Sauce)	275
<div></div> SZECHUAN PRAWNS (Tiger Prawns Cooked in Spicy Chilli Schezwan Chilli Sauce)	275
<div></div> PRAWN IN OYESTER SAUCE (Tiger Prawns Mixed with herbs and Cooked in Oyester sauce)	275
<div></div> PRAWNS IN HOT GARLIC SAUCE (Tiger Prawn Cooked in Spicy hot Garlic Sauce)	275

<div></div> GOLDEN FRY PRAWNS (Tiger Prawns Marinated with Batter and fried to till Crispy)	250
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Rice / Noodles

FRIED RICE

<div></div> VEG	135
<div></div> EGG	150
<div></div> CHICKEN	160
<div></div> MIXED	180

(Rice tossed with mixed Vegetable, Egg, Chicken and Prawn)

<div></div> GINGER FRIED RICE (Rice tossed with Ginger and other Vegetable)	135
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SZECHUAN FRIED RICE

(Rice tossed with mix Vegetable and Szechuan Chilli Sauce)

<div></div> VEG	135
<div></div> CHICKEN	160

NOODLES

<div></div> VEG HAKKA	145
<div></div> CHICKEN HAKKA	160
<div></div> EGG HAKKA	150
<div></div> MIXED HAKKA	180

SZECHUAN NOODLES

<div></div> VEG	150
<div></div> CHICKEN	165

NOODLES IN GRAVY STYLE

<div></div> VEG	145
<div></div> CHICKEN	160

Indian Cuisine

Shorba

- **MULIGATWANI SOUP** 100
 (Lentil Soup Made From Madras Curry Dry Spices)
- **TAMATAR DHANIA SHORBA** 100
 (Templed with Whole Spices Tamatar and Corriender)
- **PUDINA SHORBA** 120
 (Templed with Cumin Seed & Fresh Mint)
- **MURGH KALI MIRCH SHORBA** 150

Rice / Biryani

- **JEERA RICE** 120
 (Bashmati Rice Tossed with whole Cumin and Butter)
- **VEGETABLE PULAO** 140
 (Fine bashmati Rice Tossed with Green Vegetable)
- **KASHMIRI PULAO** 160
 (Steamed Fine Bashmati Rice Tossed With Dry Nut and Fruit Cocktail)
- **PEAS PULAO** 140
 (Fine bashmati rice tossed with green peas & Butter)
- **SABJI HANDI BIRYANI** 180
 (Fine bashmati cooked in low flame with Indian vegetables & broth with spices in copper pot)
- **MURGH DUM BIRYANI** 200
 (Fine bashmati rice cooked in low flame with chicken pieces & broth with spices in copper pot)
- **MUTTON BIRYANI** 240
 (Fine Bashmati rice cooked in low flame with mutton pieces & broth with spices in copper pot)

Dal

- **DAL TADKA** 90
 (A lentil Preparation Made Famous by Road Side Dhaba)
- **DAL MAKHANI** 110
 (A Rare low-Cooked Black Lentil Delicacy garnished With Tomatoes and Cream)
- **DAL FRY** 90
 (Yellow Lentil Tempered with Desi Ghee Whole Red Chilli)
- **PLAIN DAL** 80

Main Course (Veg)

- **VEGETABLE JHALFREIZE** 140
- **MIXED VEGETABLE** 140
- **VEGETABLE KOFTA CURRY** 130
- **PANEER MAKKHANWALA** 160
- **PANEER BUTTER MASALA** 160
- **KADAI PANEER** 150
- **PALAK PANEER** 150
- **MOTOR PANEER** 150
- **PANEER-DO-PEYAZA** 150
- **MALAI KOFTA** 160

■ NON VEGETARIAN

■ VEGETARIAN

Indian Cuisine

Indian Cuisine

Main Course (Veg)

■ METHI MOTOR MALAI	140
■ SHABNAM CURRY	140
■ DUM ALOO KASHMIRI	150
■ PANEER PASHINDA	160
■ MASHROOM MASALA	160
■ KADAI MASHROOM	180
■ VEG AKBARI (5pc BALL)	150

Main Course (Fish)

■ FISH CURRY (Rohu) (2pcs of Rohu Fish cooked in low flame in Indian Herbs & spices)	180
■ FISH CURRY (Vetki) (2pcs of Vetki Fish cooked in low flame in Indian Herbs & spices)	220
■ FISH TAWA MASALA (Vetki) (Cubes of fish fried with bell peppers & Indian spices then cooked in tomato gravy)	230
■ FISH MASALA (Vetki) (2pcs of Vetki Fish fried with bell peppers, Onion, tomato & other Indian Spices then cooked in yellow gravy)	220
■ PRAWN MASALA (Bagda)8pc (Tiger Prawn fried with bell peppers, onion, tomato & other Indian spices then cooked in yellow gravy)	350
■ PRAWN TAWA MASALA (Bagda)8pc (8pcs Tiger prawn fried with bell peppers & Indian spices then cooked in tomato gravy)	350
■ FISH AMRITSARI (Jullien pieces of vetki with batter fried to crisp)	200

Main Course (Chicken)

■ MURGH MAKKANWALA (Tandoori Chicken Cooked in Indian Butter Gravy Served with Butter Cream & Mawa)	FULL	400
	HALF	250
■ MURG CHAKURI (½ Tandoori chicken mixed with bell peppers cooked in tomato & yellow gravy)	FULL	400
	HALF	250
■ CHICKEN HANDI (6pc) (Chicken with Bone Fried with Rings of bell Peppers, Onion, Tomato Cooked in Chopped rich onion Gravy Garnished with desi Ghee Whole Red chilli)		300
■ CHICKEN CHULBULI (Chopped chicken with Cashew, Raisin cooked in tomato gravy garnished with mawa & cheese)		240
■ ISPAT SPECIAL CHICKEN (6 pc) (Chicken with bone & egg cooked in yellow gravy garnished with butter, cream & dates)		300
■ CHICKEN IRANI (Chicken fried with bell peppers onion cooked in Indian rich onion gravy garnished with omlet)		310
■ CHICKEN PATIWALA (6pc) (Chicken with bone mixed with bell peppers & onion cooked in butter & yellow gravy garnished with an omlet on top)		380
■ CHICKEN DO-PEYAZA (4pcs chicken with bone with fried onion, tomato then cooked in yellow gravy)		220
■ MURGH TIKKA LABABDAR (6pc) (Tandoori tikka cooked in Indian butter gravy garnished with mawa & cream)		200
■ MURGH SHAHI KORMA (4pc) (Chicken with bone, aloo & egg mixed in yoghurt, spices cooked in rich shahi gravy)		230
■ CHICKEN CURRY (4pc) (Chicken with bone cooked in low flame in indian herbs & spices)		190

■ NON VEGETARIAN

■ VEGETARIAN

Indian Cuisine

Main Course (Chicken)

- **CHICKEN KASSA** 190
 (4pcs chicken with bone cooked in low flame in Indian Herbs & rich onion Gravy)
- **KADAI CHICKEN** 220
 (4pcs chicken fried with bell pepper, Onion cooked in yellow gravy)
- **DHANIA CHICKEN (4pcs)** 220
 (Chicken with bone marinated with coriander leaves & cooked in rich onion gravy)
- **CHICKEN BHARTA** 190
 (Jullien pieces of chicken magnated with Indian Herbs, cooked in Tomato & Rich Onion Gravy)

Main Course (Mutton)

- **MUTTON CURRY** 240
 (4pcs Mutton cooked in low flame in Indian herbs & spices)
- **MUTTON KASSA** 240
 (4pcs Mutton cooked in low flame in Indian Herbs & rich onion Gravy)
- **KADAI MUTTON (4pc)** 265
 (Mutton fried with bell peppers onion cooked in yellow gravy)
- **MUTTON HANDI (6pc)** 350
 (Mutton Fried with Rings of bell Peppers, Onion, Tomato Cooked in Chopped rich onion Gravy Garnished with desi Ghee Whole Red chilli)
- **MUTTON SHAHI KORMA (4pc)** 250
 (Mutton marinate in yoghurt & spices cooked in rich shahi gravy)
- **ACHARI GHOST** 240
 (Mutton Marinated with flavour of achar & cooked in chopped rich onion gravy)
- **MUTTON IRANI (6pc)** 400
 (Mutton fried with bell peppers onion cooked in Indian rich onion gravy garnished with omlet)

■ **MUTTON ROGANJOSH** 260

(A traditional mutton preparation from Kashmir cooked in aromatic gravy with kashmiri chilli & saffron for its flavour)

Main Course (Salad / Raita)

- **GREEN SALAD** 80
- **ONION SALAD** 80
- **PLAIN RAITA** 40
- **MIXED VEG RAITA** 70
- **ONION RAITA** 40
- **PINEAPPLE RAITA** 50



Tandoor Khazana

Roti

■ TANDOORI ROTI (A Leveneded Bread of Wheat Flour)	20
■ TANDOORI ROTI BUTTER (A Leveneded Bread of Wheat Flour served with butter)	25
■ ASSORTED BREAD BASKET (Roti, Naan, Paratha & Kulcha)	140
■ LACHHA PARATHA (A Leavended Layered Bread of wheat flour)	40
■ CHOICE OF KULCHA (Onion, Aloo,, Paneer, Masala)	50
■ PLAIN NAAN (A Leavended Bread of Refined Flour)	30
■ BUTTER NAAN (A Leavended Bread of Refined Flour Served with Butter)	40
■ GARLIC NAAN (A Leavended Bread of Refined Flour Served with Chopped Garlic & Butter)	50
■ TAWA ROTI	18
■ TAWA ROTI BUTTER	20

Tandoori(Veg)

■ TANDOORI BHARWAN ALOO (Potatoes Staffed with Cottage Cheese & Nuts Cooked in Tandoor)	150
■ VEG SHEEK KEBAB (A Unique Chefs Spiced and Crispy Vegetable Kebab)	150
■ PANEER TIKKA (Cottage Cheese Cubes Marinated with Yoghurt & Indian Spices Cooked in Tandoor)	150
■ PANEER ACHARI TIKKA (Cottage Cheese with Pickle Flavour Cooked in Tandoori)	150
■ MASHROOM TIKKA (Mashroom marinated with yoghurt Indian spices cooked in tandoor)	160
■ MASHROOM MALAI TIKKA (Mashroom marinated with yoghurt & Indian spices with cream cooked in tandoor)	180
■ KAJU KATHI KEBAB (Crushed cashewnut mixed with magaj, potatos, yoghurt, cream & mawa rapped in tandoor sheek & cooked till golden brown)	180
■ HARA BHARA KEBAB (Assorted vegetables marinated with Indian spices & spinach paste cooked in deep fry)	150
■ PANEER SHEEK KEBAB (Grated paneer mixed with bread crumb & Indian spices cooked in tandoor)	150

Tandoor Khazana

Tandoor(Fish)

- **MAHI TIKKA** 220
 (Fish marinated with edible red colour, Indian spices & yoghurt & cooked in tandoor)
- **MAKHMALI KEBAB** 220
 (Boneless sliced vetki fish mixed in Indian herbs, spices, yoghurt & cooked in tandoor, dipped butter & cream)
- **FISH AKBARI KEBAB** 220
 (Fish marinated with yoghurt, Indian spices with chopped ginger garlic, green chilli & corriender leaves and cooked in tandoor)

Tandoor(Chicken)

- **CHICKEN SHEEK KEBAB** 190
 (Minced chicken marinated with Indian herbs & spices & cooked in tandoor)
- **CHICKEN AKBARI KEBAB** 200
 (Boneless chicken marinated with yoghurt, Indian spices & chopped ginger, garlic, green chilli & corriender leaves & cooked in tandoor)
- **MURGH LASUNI TIKKA** 220
 (Boneless chicken marinated with yoghurt, Indian spices & chopped garlic, & cooked in tandoor)
- **MURGH HARIYALI TIKKA** 190
 (Boneless chicken marinated with yoghurt, Fresh mint, Indian spices & cooked in tandoor)
- **MURGH TIKKA ANARKALI** 190
 (Boneless chicken marinated with yoghurt, Indian spices, Fresh mint pomegrain seeds with edible red colour cooked in tandoor)
- **CHICKEN TIKKA** 190
 (Boneless chicken marinated with yoghurt & Indian spices & cooked in tandoor)
- **RESHMI KEBAB** 190
 (Chicken marinated in a rich cashew & yoghurt mixture & grilled in tandoor)

■ TANDOORI MURGH

Full 390

(Chicken marinated with yoghurt & Indian spices with edible red colour grilled in tandoor)

Half 220

Tandoor(Mutton)

- **MUTTON BOTI KEBAB** 250
 (Boneless mutton marinated with yoghurt and Indian Tandoor spices & cooked in tandoor)
- **MUTTON SHEEK KEBAB** 250
 (Minced mutton marinated with Indian herbs & spices & cooked in tandoor)
- **MUTTON SHAMI KEBAB** 250
 (Minced mutton mixed with chana dal paste, marinated with Indian spices & cooked in tandoor)



■ NON VEGETARIAN

■ VEGETARIAN

Amar Bangla

Welcome Drink

■ AAM PANNA	50
■ DAHI PANNA	50

Starter

■ BEGUN BHAJA (2PCS)	50
■ JHURI ALOO BHAJA	50
■ POSTOR BADA (2PCS)	150
■ MACH BHAJA (ROHU) (2PCS)	190
■ MACH BHAJA (VETKI) (2PCS)	210
■ POMPHRET FRY (1PCS)	180

Rice

■ STEAM RICE	80
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DAL

■ PLAIN MUG DAL	120
■ MUG MOHAN	150

Vegetable

■ SHUKTO	150
■ DHOKAR DALNA	150
■ PANEERER ROSA	150
■ KAJU-KISMIS MOCHAR GHONTO	130

Vegetable

■ ALOO POSTO	130
■ ALOO GOBIR ROSA	130
■ FUL GOBI POSTO	130
■ BORI DIA LAU GHONTO	120

Non Veg

■ LAU CHINGDI	160
■ FISH BIRYANI (VETKI)	350
■ FISH CHAP (VETKI) / 2PC	250
■ PRAWN BIRYANI	390
■ PRAWN CHAP (Bagda) / 8 PC	300
■ ELISH BIRYANI	350
■ ELISH VAPA	250
■ SORSHE ELISH	250
■ PARSHER JHAL (2PC)	220
■ MOURALA MACHER TOK	160
■ MUTTON DAKBANGLO	295
■ PABDAR JHAL (1PC)	210
■ POMPHRET MASALA (1PC)	210
■ MURGIR MANGSO	200
■ GANDHORAJ MANGSO	295

■ NON VEGETARIAN

■ VEGETARIAN

Desserts

■ MASALA PAPAD	45
■ ROASTED PAPAD	35
■ FRIED PAPAD	35
■ DAHI	70
■ SWEET DAHI	80
■ AAM SOTTYO KHEJURER CHATNEY	60
■ FRUIT CHATNEY	80
■ PAYESH	80
■ RAJBHOG (2PC)	60
■ HOT GULAB JAMUN (2PCS)	60
■ GAJORER HALUA (Winter Special)	120

Thali

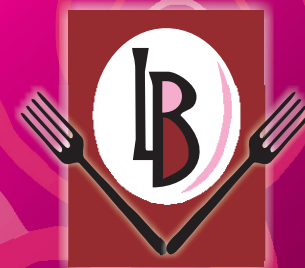
■ RAJA BIKRAMADITYA THALA	350
■ MUTTON THALA (2Pcs Mutton)	240
■ CHICKEN THALA (2Pcs Chicken)	200
■ FISH THALA (ROHU) (1Pcs Rohu)	200
■ FISH THALA (VETKI) (1Pcs Vetki)	220
■ VEG THALA	150

presents



■ NON VEGETARIAN

■ VEGETARIAN



Legends of Bengal

Multicusine Restaurant

(A Unit of Hotel Ispat International)

Burnpur Road, Asansol, Ph. 0341 2257585