

spice & rice

THE SPICE & RICE FOOD PHILOSOPHY

"Bengali cuisine is known for its subtle (yet sometimes fiery) flavours, and its diverse variety of Kebabs and Curries. It is richly influenced by its similarities with the Indian cuisine and its close neighbors"

"Chef James would like you to experience that extemporaneous sharing of the "Bengali Fine Dining Cuisine" with your friends and family with the characteristic hospitality of the people of his region."

"With an emphasis on Kebabs using the freshest of fish, meat, vegetables and home-made cheeses mixed with traditional Bengal flavored curries, Chef James captures the authentic Bengali flavor fused with his acclaimed modern approach to the culinary art"



Modern Kebab / Authentic Flavor

APPERTIZING

SEASONAL ORGANIC GARDEN FRESH VEGETABLE SALAD lime juice / green chili / mustard oil / coriander leaves / homemade chaat masala	TK 450
TANDOORI FREE RANGE CHICKEN SALAD boneless chicken tikka / mint raita / shaved onion / fresh coriander	TK 750
"PAPDI CHAT" famous north indian tortilla / top with chickpeas / masala potatoes / tamarind / yoghurt.	TK 350
JHINGA ANANAS KE SALAD south indian style tandoori tiger prawns / pineapple / limejuice / mustard oil / coriander leaves and chili.	TK 900
CHANKI CHANA CHAAT local rendition of the famous chaat / boiled chickpeas / chopped tomatoes /onions / green chili / fresh tamarind pulp / fragrant black salt	TK 450

SOUP DE DHAKA

MUTTON PAYA SOUP authentic family recipe rich goat feet stew / bones marrow covered with meat / cardamom / ginger / green chilli	TK 890
*TOMATO AND CORIANDER SOUP rich in flavor but light on the tummy / fresh pureed tomatoes / garlic and coriander infusion	TK 640

THE KEBABS

POULTRY AND GAME

TANDOOR GULABI MURGH TIKKA marinated boneless chicken pieces / rose water / ginger-garlic paste / lemon juice / hung curd / nuts / fresh cream / cheese / cardamom.	TK 1180
TANDOOR CHICKEN "HARI MIRCH KEBAB" boneless chicken / marinated in curd / nuts / green chilli / coriander leaves / spinach & mint Leaves / kebab spiced	TK 1050
TANDOOR KHATTA MEETHA TANGRI KEBAB chicken drumstick / "sweet & sour / marinated in tomato ketchup / nuts / kashmiri chilli / spices / fresh lemon juice /mustard oil	TK 1260
TANDOOR MOURG KARELA KEBAB free range chicken breast stuffed with mutton mince / marinated in a medley of curd / nuts / coriander leaves / spinach and mint	TK 1180
TANDOOR PIGEON ANARKOLI whole pigeon / kashmiri chilli / lemon juice / hung curd /nuts, fresh dairy / green chilli / cardamom.	TK 1850



THE KEBABS

BEEF

GRILLED "LAZEEZ" AUSTRALIAN BEEF CUTLET	TK 2450
chef james's special char grilled cutlet / marinated with chef's fragrant secret kebab spice	
TANDOOR SHIKUMPURI BEEF PASANDA	TK 1650
wafer thin pieces of beef, / fried onions / yogurt / almonds / ginger / garlic / chili flakes / ground kebab spices / cooked over tandoor.	
TANDOORI NOORANI SEEKH KEBAB	TK 1450
australian minced beef / ground fried onion / ginger / cardamom / cinnamon / slowly cooked to perfection	
CHARGRILLED - AUSTRALIAN RIB EYE	TK 2450
australian prime beef rib eye marinated with chef tariq's special spice seasoning	

MUTTON

TANDOOR GOSHT PUDINA CHAAP	TK 2,900
australian prime lamb chop / marinated in curd / nuts / green chilli / coriander / mint leaves / kebab spices	
TANDOOR PESHWARI SEEKH KEBAB	TK 1,800
finely ground local goat meat / shaped onto skewers / slow cooked over tandoor until tender & juicy	
TANDOOR CHHUPARUSTAM	TK 1650
duo of mutton & free range chicken mince / kebab spices / skewered / slow roasted	
ACHARI MUTTON BOTI	TK 1,800
marinated boneless mutton pieces / ground fenugreek / cumin / fennel / pickle mango / lemon juice, garam masala / curd	
RAAN PATIALA SHAHI	TK 1,950
marinated leg of local hillside lamb in chef Kalam's signature kebab spice / first braised / finished baked	

FROM THE SEA TO THE SKEWER

LAL MOTI FISH TIKKA	TK 1700
boneless pieces of chittagong red snapper / ginger / garlic / kashmiri chilli / garam masala / curd	
TANDOOR PRAWN LAJAWAB	TK 2,150
fresh khulna tiger prawns marinated in curd / ajwain / nuts / spices / lemon juice / mustard oil	
PUDINA MAHI TIKKA	TK 1650
boneless red snapper / marinated in mint / curd, nuts / chilli / coriander leaves / spinach and kebab spiced cooked over tandoor	
JUGOL BANDI SHEEK KEBAB	TK 1900
duo of minced prawns & fish / ground spices / molded onto skewers / cooked over tandoor	
JAL KEE MAHARANI	TK 2,300
whole silver pomfret marinated in curd / ajwain, nuts / special kebab spiced / lemon juice / mustard oil / grilled over tandoor	
TANDOORI LOBSTER	TK 3,850
whole skewered 500gm chittagong lobster chef murad's special marination & spice	



FROM THE GARDEN TO THE SKEWER

DORANGE PANEER TIKKA TK 1,050
homemade cottage cheese marinated in "two tone" colored marinades, pan grilled

VEGETABLE GALOUTI KEBAB TK 750
"galouti" kebabs / fresh minced organic garden vegetable gently melt in your mouth vegans delight

ROYAL HARA BHARA TK 750
vegetarian kebab / medley of organic green vegetables / pan seared

TANDOOR ALOO LAJAWAB TK 750
hand turned potatoes filled with paneer mixture / marinated in fragrant yogurt masala

all kebabs are served with "dal of the day" & choice of naan bread & condiments

CURRY CUISINE

MURGH MAKHANI SAFFRON TK 1,400
tandoor baked boneless chicken tikka / cooked in cream & butter tomato masala sauce

ROASTED DUCK MASALA TK 2,300
delicious slow cooked duck in very rich masala sauce.

PIGEON MASULLAM TK 1,900
mughal style whole pigeon / slow cooked in rich almond / poppy seeds / yoghurt & saffron gravy

MUTTON ROGAN JOSH TK 1,850
signature of kashmiri mutton curry / slow cooked mutton shank spiced with kashmiri red chilli / masala gravy

BEEF VINDALOO TK 1,550
beef cooked in aromatic curry spiced potatoes / vinegar / garlic / dry red chili.

BEEF KALI MIRCH TK 1,600
this is a delicious slow cooked beef in very spicy of black pepper dry masala.

PRAWN METHI WALA TK 2,150
fresh prawns cooked in fenugreek leaves / yogurt and curry sauce.

POMFRET FRY DRY MASALA TK 2,300
Marinated Pan Fry pomfret simmered in tomato base sauce

PALAK PANEER TK 1,150
famous paneer dish / home made cottage cheese / simmered in smooth /medium spicy spinach gravy / cashew nuts & cream

VEGETABLE JALFREZI TK 900
semi-dry curry / medley of vegetables / cooked in a tomato-based gravy

THE BREAD COLLECTION

CHEF JAMES'S SIGNATURE NAAN JA
(jumbo six cheese naan bread for two) TK 540

NAANS'S TK 250
NAAN – BUTTER
NAAN - PLAIN
NAAN GARLIC
NAAN PESHEWARI
NAAN KABULI
NAAN KASHMIRI
NAAN METHI
NAAN MINT
NAAN MIXED SPICES

STUFFED NAAN'S TK 350
PANEER KULCHA
ONION KULCHA
ALOO KULCHA
GOBI KULCHA

PARATHA'S TK 250
PLAIN PARATHA
LACCHA PARATHA

ROTI'S TK 250
TANDOORI ROTI
TAWA ROTI

SIDES

STEAMED BASMATI RICE TK 280
PLAIN PILAF TK 400
PAPADUMS TK 250
YOGHURT RAITA TK 250

SWEETS

PISTACHIO KULFI

classic local home made ice-cream / churned / condensed milk / pistachio / fruits

TK 850

RICE KHIR

creamy local rice pudding / toasted almond flakes / topped with macerated red cherry

TK 550

CHOCO CHERRY STEAMED PUDDING / CARAMEL CREAM

Rich duo of chocolate and cherry / caramel sauce / strawberry cream chantilly

TK 800

DARK CHOCOLATE CAKE / VANILLA BEAN ICE CREAM

TK 850

S&R SELECTION

Tasting plate of chef alauddins' regional specialty sweets / uniquely Dhaka

TK 700

SELECTION OF HOUSE MADE ICE-CREAMS

your choice of 2 scoops / brandy snap / chocolate tuile

TK 700

FRESH EXOTIC TROPICAL CUT FRUIT

selection of fresh seasonal fruits / served passion fruit sweet

TK 700