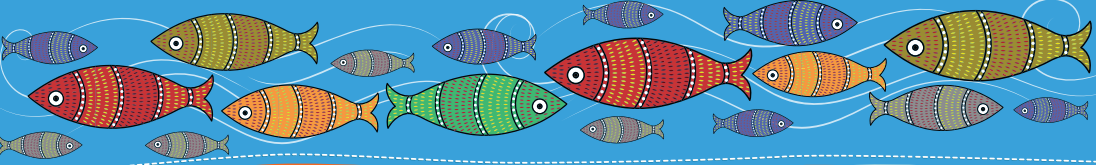


# Aaheli Renaissance





Dear Patron,



Aaheli is the first Bengali fine dining restaurant within a star hotel.

In 1993, the concept of regional Bengali fine dining was unheard of, not just in Kolkata but across the country. Conceptualised by visionary leader of Peerless Group, Late Padmashree SK Roy, Aaheli was born. "Aaheli" is derived from the Arabic word "Aahel," meaning "Authentic."

The choice of cuisine came from the desire to offer authentic and impeccable Bengali food to connoisseurs. The restaurant places a strong emphasis on research and development, reviving lost and rare recipes, from Thakurbari, erstwhile Zamindar and royal households of Bengal.

I am pleased to welcome you for a remarkable new experience at Aaheli, where we proudly unveil two distinct culinary offerings designed to delight and inspire.

Table d'Hôte menu at Aaheli offers a curated multi-course meal, featuring a refined selection of dishes, each course showcasing the finest seasonal ingredients. The menu is crafted to present a harmonious progression of flavours that embodies the elegance and sophistication of fine dining with Bengali tradition and culture firmly enshrined at the heart of the offerings.

Chef's Table at Aaheli is an immersive and intimate dining experience. Guests have the unique opportunity to interact with the chefs as they create each dish with precision and passion, sometimes at the table. This offers a rare glimpse into the artistry and technique behind the culinary creations, and also makes guests understand the glorious heritage of Bengali cuisine.

Come, experience Aaheliana.

Debasree Roy Sarkar

Managing Director



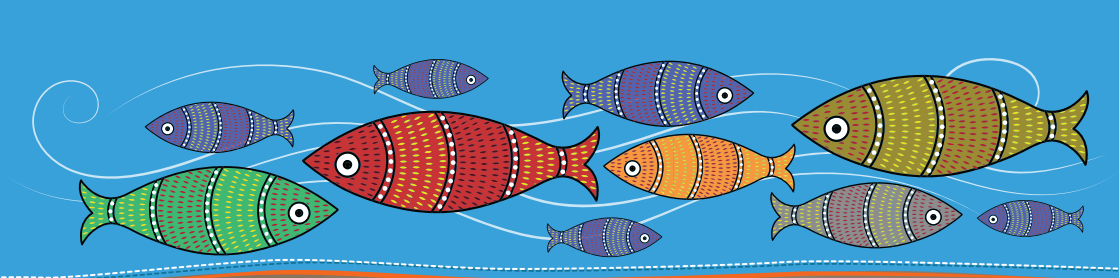


## *Table d'Hôte and Chef's Table by Aaheli*

Table d'Hôte menu at Aaheli offers a curated multi-course meal, featuring a refined selection of dishes, each course showcasing the finest seasonal ingredients. The menu is crafted to present a harmonious progression of flavours that embodies the elegance and sophistication of fine dining with Bengali tradition and culture firmly ensconced at the heart of the offerings.

Chef's Table at Aaheli is an immersive and intimate dining experience. Guests have the unique opportunity to observe the chefs as they create each dish with precision and passion, offering a rare glimpse into the artistry and technique behind the culinary creations, and also understand the glorious heritage of Bengali cuisine.









## Table d'Hôte menu features

### Aaheliana

Features gems from the Roy family like the iconic Rui Patisapta, Chital Maccher Muitha—a starter that captures the heart of Bengali hospitality. From the refreshing Aam Pora Shorbot to the aromatic Kasha Mangsho, every bite pays homage to Aaheli's rich cultural legacy.

### Thakurbari

Jorasanko Thakurbari is synonymous with the ethos of Bengali culture and not just for Kavi Guru Rabindranath Tagore. Experience the world of Thakurbari cuisine, embodying the cultural richness and culinary legacy of the Tagore family. Each dish is a tribute to the Tagore family's passion for authentic, heartfelt cuisine, offering a taste of Bengal deeply rooted in history and artistry.

### Zamindari

Inspired by the grand kitchens of Bengal's erstwhile landlords, this menu invites you to taste the opulent legacy of Bengal's zamindari kitchens, where history and flavor are served in every bite. Each dish of this menu is carefully crafted to preserve individual flavors, reflecting the Zamindars' commitment to authenticity and culinary excellence.





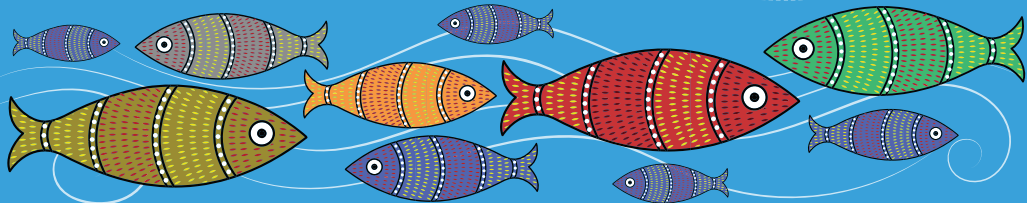
## Morshumi

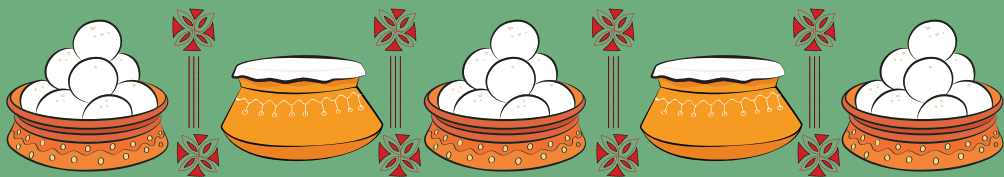


Indulge in an exquisite culinary journey celebrating the finest seasonal ingredients. Our table d'hôte menu showcases the freshest vegetables, locally sourced fish, and premium meats, carefully crafted to capture the essence of each season.

## Wine Paired Menu

Enhance your dining experience with our curated menu, each course thoughtfully paired with select wines. This journey combines the season's freshest ingredients with wines chosen to elevate and complement each dish, creating harmonious flavours and an unforgettable culinary experience.





## The Aaheli Ritual

For centuries, the adage ‘Atithi Devo Bhava’, meaning “The guest is equivalent to God”, has been a guiding principle for Aaheli.

When guests step in, they are welcomed with a heartfelt “Nomoshkar, Aaheli r darbare aapnar (or aapnader) Swagata”, meaning “Welcome to Aaheli.” Following this, guests are greeted with an aarti thali, adorned with flower petals, plain curd, chandan, and a tilak is gracefully applied on the guest's forehead.

Come,  
celebrate at  
**Aaheli**  
with your  
loved ones





## Table d'hôte Menu



Aaheli was the first Bengali fine dining restaurant within a star hotel. The choice of cuisine was grounded in the desire to offer authentic and impeccable Bengali food to connoisseurs, with services that resonate deeply with the traditions and culture of Bengal. The restaurant places a strong emphasis on research and development, reviving lost and rare recipes, from Thakurbari, erstwhile zamindari and royal households of Bengal. Aaheli's seasonal festivals showcase the finest fish, vegetables, fruits, and desserts that keep lovers of good food coming back.



# AAHELIANA

## VEGETARIAN

Aam Pora Shorbot 🥥

### SURUR KATHA

Posto Narkeler Bora 🥥 🌿  
Roy Barir Channar Patisapta 🥥 🌿

### CHOLTE CHOLTE

Rajokio Radhaballavi 🌿 🌿  
Bhaja Masala Aloor Dum 🥥 🌿 🌿

### ANTARA

Sorbet of The Day (Chef's Choice)

### NIRAMISH ER AMANTRAN

Hathe Gora Gahona Bori  
Channar Malai Curry 🥥 🌿 🌿  
Phoolkopi Bori Posto 🌿  
Begun Bhaja & Jhuri Aloo Bhaja 🌿  
Moong Mohan Dal 🥥  
Badsha Bhog Chaler Pulao 🥥 🌿  
Sugondhi Gobindo Bhog 🌿

### MADHURENO SAMAPAYET

Aamsotto Khejurer Chutney 🌿  
Papad  
Chanar Malpoa 🥥 🌿  
Doi Kalash 🥥

**@ 1695+GST Per Person**

🥥 Dairy 🌿 Gluten 🌿 Nuts 🌿 (L) 🌿 (M) 🌿 (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients

# AAHELIANA

## NON-VEGETARIAN

- Aam Pora Shorbot 🥤

### SURUR KATHA

- Roy Barir Maccher Patisapta 🐟 🥤 🍌
- Macch Murgir Milmish 🐟 🍌 🍌

### CHOLTE CHOLTE

- Rajokio Radhaballavi 🍌 🍌
- Bhaja Masala Aloor Dum 🥤 🍌 🍌

### ANTARA

- Sorbet of The Day (Chef's Choice)

### AMISH ER AMANTRAN

- Much Muche Maccher Chop 🐟 🍌
- Roy Barir Kosha Mangsho 🍌 🥤 🍌
- Bhetki Paturi 🐟 🍌 🍌
- Begun Bhaja & Jhuri Aloo Bhaja 🍌
- Moong Mohan Dal 🥤
- Badsha Bhog Chaler Pulao Ratno 🥤 🍌
- Sugondhi Gobindo Bhog 🍌

### MADHURENO SAMAPAYET

- Aamsotto Khejurer Chutney 🍌
- Papad
- Channar Malpoa 🥤 🍌
- Doi Kalash 🥤

@ 2895 + GST Per Person

🥤 Dairy 🍌 Gluten 🍌 Nuts 🐟 Fish 🍌 Chicken 🍌 Mutton 🍌 Seafood 🍌 (L) 🍌 (M) 🍌 (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

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# THAKURBARIR BHOJON

## VEGETARIAN

Sagarika 🌿

SURUR KATHA

Channar Angoori 🥛 🌿 🌶️  
Mochar Shammi Kebab 🥛 🌿

CHOLTE CHOLTE

Jorasankor Dal Puri 🥛 🌿 🌶️  
Doi Diye Aloor Dum 🥛 🌿

SORBET

Sorbet of The Day (Chef's Choice)

NIRAMISH ER AMANTRAN

Gahona Bori  
Phoolkopir Paturi 🥛 🌶️  
Mottor Daler Muitha 🥛 🌶️  
Dal Raibahadur 🥛  
Begun Bhaja & Jhuri Aloo Bhaja 🌶️  
Sugondhi Gobindo Bhog  
Polao Rajnandini 🥛

MADHURENO SAMAPAYET

Mishti Kumror Chutney 🌶️  
Papad  
Sankha Sandesh 🥛 🌶️  
Hemkanar Payesh 🥛

**@ 2195 + GST Per Person**

🥛 Dairy 🌿 Gluten 🌶️ Nuts 🌿 Seeds 🌶️ (L) 🌶️ (M) 🌶️ (H) - Spicy

Veg Menu - 850 to 980 Kcal/Menu Approximately | Non-Veg Menu - 1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients



# THAKURBARIR BHOJON

## NON-VEGETARIAN

■ Sagarika 🌿

### SURUR KATHA

- ▲ Thakurbarir Bhetki Fish Fry 🐟 🌿 🌿  
▲ Mrinalini Devir Mangsher Potli 🍄 🌿 🌿

### CHOLTE CHOLTE

- Jorasankor Dal Puri 🍲 🌿 🌿  
■ Doi Diye Aloor Dum 🍲 🌿

### ANTARA

- Sorbet of The Day (Chef's Choice)

### AMISH ER AMANTRAN

- ▲ Topse Macch Bhaja 🐟 🌿  
▲ Chingrir Ramta 🍄 🌿 🌿  
▲ Morich Mangsho 🍄 🍲 🌿 🌿  
■ Begun Bhaja & Jhuri Aloo Bhaja 🍲  
■ Dal Raibahadur 🍲  
■ Pulao Rajnandini 🍲 🍲  
■ Sugondhi Gobindo Bhog 🍲

### MADHURENO SAMAPAYET

- Mishti Kumror Chutney 🍲  
■ Papad  
■ Sankha Sandesh 🍲 🍲  
■ Hemkanar Payesh 🍲

@ 3295 +GST Per Person

🍲 Dairy 🍲 Gluten 🍲 Nuts 🐟 Fish 🍲 Prawn 🍲 Seafood 🍲 Mutton 🌿 Seeds 🌿 (L) 🌿 (M) 🌿 (H) - Spicy

Veg Menu -850 to 980 Kcal/Menu Approximately | Non-Veg Menu -1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients

# MORSHUMI BAHAR

## VEGETARIAN

Himsudha

SURUR KATHA

Kumro Phuler Bora 🌿

Beet Gajorer Chop 🌿 🌿

CHOLTE CHOLTE

Hing Koraishutir Kochuri 🌿 🌿 🌿

Aloo Kumro Rosa 🌿 🌿

SORBET

Sorbet of The Day (Chef's Choice)

NIRAMISH ER AMANTRAN

Gahona Bori

Sheem Paturi 🌿

Badhakopir Ghanto 🌿

Beguni & Aloo Jhuri Bhaja 🌿

Subji Dal 🌿

Kaju Kismis Diye Pulao 🌿

Sugondhi Gobindo Bhog 🌿

MADHURENO SAMAPAYET

Chaltar Chutney

Papad

Narkeli Pure Patisapta 🌿

Panifaler Palo

@ 2295 + GST Per Person

🌿 Dairy 🌿 Gluten 🌿 Nuts 🌿 (L) 🌿 (M) 🌿 (H) - Spicy

Veg Menu - 850 to 980 Kcal/Menu Approximately | Non-Veg Menu - 1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients

# MORSHUMI BAHAR

## NON-VEGETARIAN




■ Himsudha



### SURUR KATHA

▲ Pur Bhora Topse   

▲ Chicken Cutlet  

### CHOLTE CHOLTE




■ Hing Koraishutir Kochuri   



■ Aloo Kumro Rosa  




### SORBET


■ Sorbet of The Day (Chef's Choice)


### AMISH ER AMANTRAN

▲ Mocha Chingrir Bora   

▲ Sorshe Parshe  

▲ Niramish Panthar Mangsho Aloo Diye   

■ Beguni & Aloo Jhuri Bhaja 

■ Subji Dal 


■ Kaju Kismis Diye Pulao  

■ Sugondhi Gobindo Bhog 

### MADHURENO SAMAPAYET

■ Chaltar Chutney

■ Papad

■ Narkeli Pure Patisapta 

■ Panifaler Palo

@ 2595+GST Per Person

 Dairy  Gluten  Nuts  Seeds  Fish  Seafood  Chicken  Mutton  (L)  (M)  (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients

# ZAMINDARI AAHAR

## VEGETARIAN

Tikhur Sharbat

SURUR KATHA

Kumro Phooler Pur  
Zamindari Vegetable Chop 🥗 🌶️

CHOLTE CHOLTE

Belaiti Paoruti 🌶️  
Paneer Badamer Ghugni 🥗 🌶️ 🌶️

SORBET

Sorbet of The Day (Chef's Choice)

NIRAMISH ER AMANTRAN

Channar Devil 🥗  
Phoolkopi Roast 🥗 🌶️ 🌶️  
Channar Rezala 🥗 🌶️  
Begun Bhaja & Jhuri Aloo Bhaja 🌶️  
Sona Monihari Dal 🥗  
Badsha Bhog Chaler Sahebi Pulao 🥗 🌶️  
Sugondhi Gobindo Bhog 🌶️

MADHURENO SAMAPAYET

Tomato Dry Fruit Chutney 🌶️  
Papad  
Rani Rashmoni Barir Perakir Payesh 🥗  
Nolen Gurur Rajbhog 🥗

@ 2295+GST Per Person

🥗 Dairy 🌿 Gluten 🌶️ Nuts 🌶️ (L) 🌶️ (M) 🌶️ (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients



# ZAMINDARI AAHAR

## NON-VEGETARIAN

■ Tikhur Sharbat

### SURUR KATHA

▲ Kucho Chingrir Bora 🐟 🍤 🍌

▲ Zamindari Mutton Cutlet 🍖 🍞 🍌

### CHOLTE CHOLTE

■ Belaiti Paoruti 🍞 🍌

■ Mangshor Ghugni 🍖 🍞 🍌

### SORBET

■ Sorbet of The Day (Chef's Choice)

### AMISH ER AMANTRAN

▲ Nandan Barir Chingri Bora 🐟 🍤 🍌

▲ Bhetki Ullas 🐟 🍌

▲ Mangsher Gorgora 🍖 🍞 🍌

■ Begun Bhaja & Jhuri Aloo Bhaja 🍌

■ Sona Monihari Dal 🍞

■ Batsa Bhog Chaler Sahebi Pulao 🍞 🍌 🍌

■ Sugondhi Gobindo Bhog 🍌

### MADHURENO SAMAPAYET

■ Tomato Dry Fruit Chutney 🍌

■ Papad

■ Rani Rashmoni Barir Perakir Payesh 🍞

■ Nolen Gurer Rajbhog 🍞

**@ 3495+GST Per Person**

🍞 Dairy 🍌 Gluten 🍌 Nuts 🐟 Fish 🍤 Prawn 🍤 Seafood 🍖 Mutton 🍌 (L) 🍌 (M) 🍌 (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients

MOJLISH

WINE PAIRED

VEGETARIAN

Sabuj Dwiper Raja

SURUR KATHA

Beet Gajorer Chop 🍷 🍷 🍷

Mochar Guley Kebab 🍷 🍷 🍷

CHOLTE CHOLTE

Kadaishutir Kachuri 🍷

Bhaja Masala Aloo Dum 🍷 🍷

ANTARA

Sorbet of The Day (Chef's Choice)

NIRAMISH ER AMANTRAN

Narkel Postor Bora 🍷 🍷 🍷

Doi Phoolkopi 🍷 🍷

Channar Mohima 🍷 🍷

Dhokar Dalna 🍷

Begun Bhaja & Gahana Bori

Moong Mohan Dal 🍷

Basanti Pulao 🍷 🍷

Sugondhi Gobindobhog 🍷

MADHURENO SAMAPAYET

Aamshotto Khejurer Chutney 🍷

Papad

Doi kalash 🍷

Gurer Kanchagolla 🍷

Chardonnay (Argentina) 🍷

Malbec Siraz (Argentina) 🍷

Late Harvest (India) 🍷

or Equivalent

@ 6995 + GST Per Person

🍷 Dairy 🍷 Gluten 🍷 Nuts 🍷 (L) 🍷 (M) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients



# MOJLISH



## WINE PAIRED

### NON-VEGETARIAN


- Sabuj Dwiper Raja



SURUR KATHA

- Beet Gajorer Chop   

- Roy Barir Maccher Patisapta  

CHOLTE CHOLTE


- Kadaishutir Kachuri 



- Bhaja Masala Aloo Dum  




SORBET




- Sorbet of The Day (Chef's Choice)

AMISH ER AMANTRAN

- Narkel Postor Bora   

- Malai Chingri  

- Bhetki Paturi   

- Murgi Kasha   


- Moong Mohan Dal 

- Begun Bhaja & Gahana Bori

- Basanti Pulao  


- Sugondhi Gobindobhog 


MADHURENO SAMAPAYET


- Aamshotto Khejurer Chutney 

- Papad

- Doi Kalash 

- Gurer Kanchagolla 

Chardonnay (Argentina) 

Malbec Siraz (Argentina) 

Late Harvest (India) 

or Equivalent

@ 8995 + GST Per Person

 Dairy  Gluten  Nuts  Fish  Seafood  Chicken  (L)  (M)  (H) - Spicy

Veg Menu-850 to 980 Kcal/Menu Approximately | Non-Veg Menu-1250 to 1450 Kcal/Menu Approximately

Please inform our service associate if you are allergic to any ingredients. Our chefs will be delighted to craft your meal without use of those ingredients



## Chef's Table Menu



## CHEF'S TABLE

### For the first time in Bengali Dining

At Aaheli, fine dining is elevated to an art form with the exclusive Chef's Table, where gastronomy meets storytelling.

This intimate dining experience offers a rare opportunity to observe our master chefs crafting dishes with passion and precision.

Begin the culinary journey with amuse-bouche - tapioca pearl crackling, designed to awaken the palate. Relish the smokey flavour of charred sweet potato with banana pith or tender chicken infused with lemongrass. Savour the iconic flavour of boneless Hilsa in mustard sauce, perfectly paired with steamed rice, or live-cooked Asian sea bass infused with panchphoron and gondhoraj lime.

To delight the vegetarians, chefs will present raw poppy seeds blended with fresh coconut, spiced banana flower, or live-seared cottage cheese wrapped in banana leaf. Each dish offers a symphony of textures and flavours.

The experience concludes with a decadent dessert, a tribute to Bengal's rich culinary heritage.

At Aaheli's Chef's Table, every dish tells a story, blending tradition with elegance for an unforgettable culinary journey.



# VEGETARIAN



## Sabu Aloo Kabli Cracker

Tapioca pearl crackling with sweet and sour punch

## Kagji Tarmujer Sharbat

Handpicked fresh cut melon saga with a dash of lime

## Pora Rangaaloo Ar Thoror Carpaccio

Charred sweet potato with brine sliced banana pith

## Narkeli Postor Bora

Raw churned poppy seeds with fresh grated coconut and pan seared

## Mochar Shami Kabab

Fine grinded spiced banana flower cooked on hot griddle

## Dal Puri, Aloor Torkari

Dried lentil stuffed bread with spiced potato

## Dal Kota Kofta, Sada Bhaat

Diamond cut soaked and cooked lentil, served with onion gravy and flavoured steam rice

## Sorbet-Him Bileti Lebu

Slow churned bengal lime sorbet

## Tawa Pora Gondhoraj Chana

Live seared cottage cheese wrapped in banana leaf, served along gondhoraj sauce

## Pur Bhora Potol Roshika

Stuffed pointed gourd served on slow tomato gravy

or

## Shorshe Pur Diye Eggplant Steak

Stuffed tender eggplant with mustard mixture, pan seared to perfection

## Sandesh Bhora Kheer Croissant

Cream rolled kesar sandesh

550 to 760 Kcal/Menu Approximately



# NON-VEGETARIAN



## Sabu Aloo Kabli Cracker

Tapioca pearl crackling with sweet and sour punch

## Kagji Tarmujer Sharbat

Handpicked fresh cut melon saga with a dash of lime

## Pora Rangaaloo Ar Thorer Carpaccio

Charred sweet potato with brine sliced banana pith

## Bilati Lebute Bandha Murgji

Chicken wrapped and cooked in lemongrass

## Mochar Shami Kabab

Fine grinded spiced banana flower cooked on hot griddle

## Dal Puri, Aloor Torkari

Dried lentil stuffed bread with spiced potato

## Kanta Chara Elish, Sada Bhaat

Boneless hilsa in mustard sauce with steam rice

## Sorbet-Him Bileti Lebu

Slow churned bengal lime sorbet

## Tawa Bhaja Gondhoraj Panchforon Bhetki

Live cooked asian sea bass with panchforon, served on an underlay of gondhoraj sauce

or

## Kasundi Dhonepata Chingri

Spiced marinated prawn cooked and served with cilantro sauce

## Basonti Polao with Lamb Chop Kosha

Spiced marinated grilled NZL chop with saffron flavoured rice and gravy

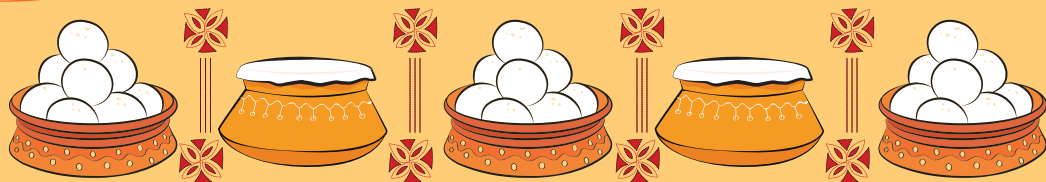
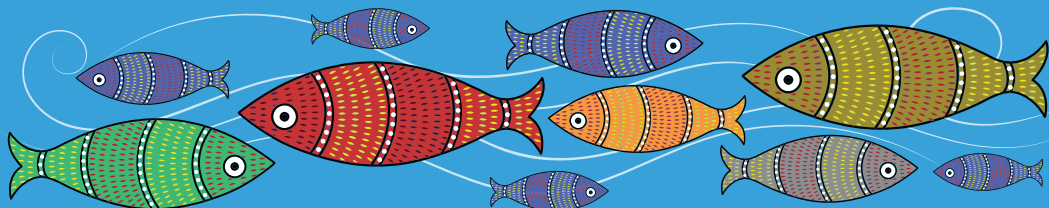
## Sandesh Bhora Kheer Croissant

Cream rolled kesar sandesh



850 to 980 Kcal/Menu Approximately





# Peerless HOTELS & RESORTS

*The warmth of luxury*

**PEERLESS HOTEL KOLKATA**

 **98317 80403 / 91633 08730**



\*Taxes as applicable. T & C apply.