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# Sarvottam Restaurant

 [www.sarvottamkolkata.com](http://www.sarvottamkolkata.com)

 9147098063 / 9830380017

 25, Bhupendra Bose Ave, opposite Raja Manindra Chandra College Kolkata,  
West Bengal 700004

Available On:



Please contact for home delivery or party booking



## **Welcome to Sarvottam – Where Every Meal Becomes a Memory**

**At Sarvottam Restaurant and Banquet, we believe dining is an experience and celebrations are stories waiting to be told. Nestled in the heart of the city, we blend culinary artistry with heartfelt hospitality, offering not just food but a feast for the senses. From intimate dinners to grand celebrations, every event is crafted with passion, precision, and a flair for unforgettable moments.**

**Our restaurant tempts you with a vibrant menu that celebrates flavors from around the world — each dish prepared with the freshest ingredients and served with warmth. Step beyond into our elegant banquet spaces where dreams take shape and memories are celebrated with style and sophistication.**

**At Sarvottam, every plate is a promise — of quality, joy, and moments worth cherishing.**



# MENU

## MOCKTAILS

**Strawberry Mist Spritzer** 129/-

Fresh strawberry crush with lemon juice, sparkling soda, mint & ice

**Fiery Guava Fusion** 139/-

Guava crush mixed with red chilli spice, green chilli, sugar dust & ice – a sweet-spicy tropical kick.

**Berry Breeze Elixir** 129/-

Raspberry syrup blended with lemon juice, chilled soda, mint & crystal ice cubes for a refreshing berry hit.

**Blue Glacier Refresher** 129/-

Fresh lime, mint & electric blue syrup.

**Virgin Mojito Royale** 129/-

Mint, lime & fizz with a cool twist.

**Aam Panna Breeze** 129/-

Raw mango cooler with roasted cumin.

**Fresh Lime (Sweet / Salt)** 79/-

A refreshing blend of fresh lime juice, chilled soda, a hint of sugar, and a touch of salt – served icy cold for the perfect thirst-quencher.

## HOT BEVARAGES

**Tea** 59/-

**Coffee** 59/-

## CONTINENTAL

### SOUP

**Cream of Chicken Soup**  149/-

Smooth, creamy chicken broth with tender chicken and fresh herbs.

**Tomato & Basil Soup**  139/-

Fresh tomato purée simmered with basil and herbs, giving a warm, homestyle flavour with a creamy, comforting finish.

**Minestrone Soup**  129/-

A hearty, classic Italian vegetable soup with beans and pasta in a light tomato broth.

### STARTER

**Russian Salad**  199/-

Crunchy lettuce, creamy Caesar dressing, Parmesan, and crispy croutons—simple, fresh, and delicious.

**Chicken Hawaiian Salad**  209/-

Crunchy lettuce, juicy grilled chicken, Parmesan, and crunchy croutons mixed with classic Caesar dressing.

**Fish Orly (6 pcs)**  279/-

crispy, golden-fried fish in a fluffy batter, served hot with lemon and tartar sauce.

**Chicken Orly (8 pcs)**  249/-

Crispy, airy battered chicken strips fried to a golden crunch with a soft, juicy centre.



# MENU

## CONTINENTAL

### STARTER

**Fish Finger (6pcs) ■** **249/-**

Long crumb-fried fish strips seasoned with herbs and served with tangy tartar dip.

**Cheese Ball (8 pcs) ■** **239/-**

Crispy golden spheres filled with molten cheese that burst with every bite.

**Fish Fry (2 pcs) ■** **299/-**

crumbed bhetki fillets marinated in mustard-spice mix and fried till perfectly crisp.

**Nacho with Salsa Sauce ■** **299/-**

Crispy corn nachos loaded with house-made salsa, and cheese with baked beans for the perfect munch.

### MAIN COURSE

**Chicken Stroganoff ■** **299/-**

Diced chicken cooked with mushroom and bell peppers in a rich white sauce, served on a bed of parsley rice

**Herb Crusted Grilled Fish ■** **299/-**

Herb crusted fish with a coating of golden breadcrumbs served with steamed vegetables.

**Vegetable Burgandy ■** **269/-**

shallow fried mint and coriander flavoured potato and corn cutlets

## CONTINENTAL

### PASTA

**Creamy Alfredo Pasta (Veg) ■** **249/-**

A rich and velvety Alfredo sauce tossed with perfectly cooked pasta, Parmesan cheese, and a hint of garlic, creating a smooth, comforting, and indulgent bowl of creamy goodness.

**Creamy Alfredo Pasta ■** **299/-**  
(Nonveg)

A rich and velvety Alfredo sauce tossed with perfectly cooked pasta, shredded chicken, Parmesan cheese, and a hint of garlic, creating a smooth, comforting, and indulgent bowl of creamy goodness.

**Mixed Sauce Pasta (Veg) ■** **249/-**

Penne tossed in a rich blend of creamy béchamel and tangy tomato sauce with sautéed vegetables.

**Mixed Sauce Pasta ■** **299/-**  
(Non Veg)

Creamy-tangy mixed sauce pasta loaded with juicy chicken strips and aromatic herbs.

**Penne All'Arrabbiata (veg) ■** **249/-**

Fiery penne pasta in a vibrant, spicy tomato sauce with garlic and chili, finished with a sprinkle of fresh parsley.

**Penne All'Arrabbiata ■** **249/-**  
(Nonveg)

Fiery penne pasta in a vibrant, spicy tomato sauce with garlic, shredded chicken and chili, finished with a sprinkle of fresh parsley.



# MENU

## CHINESE SOUP

Lemon Coriander Clear ■ **149/-**  
Soup

A refreshing clear broth enriched with tender chicken, fresh coriander, and a zesty hint of lemon for a light, soothing flavour.

Chicken Manchow Soup ■ **149/-**

A bold Indo-Chinese soup with shredded chicken, crushed pepper, garlic, and vegetables, topped with crispy fried noodles for the perfect crunch.

Veg Manchow Soup ■ **129/-**

A spicy, flavour-packed vegetable broth with garlic, chilli, soy, and crunchy fried noodles—an all-time favourite Chinese street classic.

Burnt Garlic Noodle Broth ■ **149/-**  
(Veg)

A spicy, flavour-packed vegetable broth with garlic, chilli, soy, and crunchy fried noodles—an all-time favourite Chinese street classic.

Chicken Sweet Corn Soup ■ **149/-**

Creamy, silky corn soup blended with sweet kernels, egg drop, and tender chicken bits—mild, smooth, and comforting.

## CHINESE SOUP

Veg Sweet Corn Soup ■ **129/-**

A gentle, creamy vegetable broth with sweet corn, soft veggies, and a mellow flavour that everyone loves.

Veg Hot & Sour Soup ■ **129/-**

A bold mix of crunchy vegetables simmered in a tangy, spicy broth with soy, vinegar, and aromatics—perfectly balanced for a warm, refreshing kick.

Chicken Hot & sour ■ **149/-**

Shredded chicken and vegetables in a sharp, spicy, and tangy broth infused with soy, chilli, and garlic for a comforting Asian classic.

## STARTER

Crispy Chilli Baby Corn ■ **249/-**

Crispy baby corn glazed in a hot-tangy chilli sauce with peppers and garlic

Dragon Blaze Chicken ■ **229/-**

Golden fried chicken strips coated in a bold chilli-garlic sauce, finished with crunchy cashews and spring onions.

Chicken Lollipop (6 pcs) ■ **249/-**

Juicy chicken lollipops hand-shaped, double-marinated, and fried for the perfect crunch, paired with a hot garlic dip.



# MENU

## CHINESE

### STARTER

Vegetable Spring Roll (2pcs) ■ 65/-

crunchy vegetable-filled spring rolls with a zesty chilli sauce.

Pan Fried Fish ■ 299/-

Tender fillet of fish lightly seasoned, gently pan-seared in butter, and served with herbs, lemon

## RICE & NOODLES

### WOK NOODLES

Veg Hakka Noodles ■ 149/-

Classic wok-tossed noodles with mixed vegetables, soy, and a delicate seasoning.

Chicken Hakka Noodles ■ 179/-

Hakka noodles tossed with chicken and light Chinese seasonings.

Egg Hakka Noodles ■ 159/-

Hakka noodles tossed with egg and light Chinese seasonings.

Burnt Garlic Noodles ■ 159/-

Aromatic noodles infused with smoky burnt garlic and fresh vegetables.

## CHINESE

### RICE & NOODLES

#### WOK NOODLES

Chicken Burnt Garlic ■ 199/-  
Noodles

Smoky garlic-flavoured noodles tossed with chicken and crisp veggies.

Egg Burnt Garlic Noodles ■ 179/-

Smoky garlic-flavoured noodles tossed with egg and crisp veggies.

Chilli Garlic Noodles ■ 149/-

Spicy noodles tossed with red chilli, garlic, and crunchy vegetable mix.

Chicken Chilli Garlic ■ 189/-  
Noodles

Bold garlic-chilli noodles blended with chicken and fresh veggies.

Egg Chilli Garlic Noodles ■ 169/-

Bold garlic-chilli noodles blended with egg and fresh veggies.

Cantonese Veg Gravy Noodles ■ 209/-

Soft noodles tossed in a rich, savoury Indo-Chinese vegetable gravy with carrots, cabbage, capsicum, and spring onions—comforting, slurpy, and full of flavour.

Cantonese Chicken Gravy ■ 219/-  
Noodles

Silky noodles served in a rich, savoury chicken gravy loaded with tender chicken strips, fresh veggies, and aromatic Indo-Chinese flavours—comforting, hearty, and irresistibly slurpy.



# MENU

## CHINESE

### RICE & NOODLES

#### WOK NOODLES

Schezwan Noodles ■ 159/-

Fiery Indo-Chinese noodles cooked with spicy Schezwan sauce and mixed vegetables.

Chicken Schezwan Noodles ■ 199/-

Hot Schezwan noodles boosted with chicken and aromatic spices.

Egg Schezwan Noodles ■ 189/-

Hot Schezwan noodles boosted with egg and aromatic spices.

Chicken American ■ 209/-

#### Chopsuey

Crispy fried noodles topped with sweet-spicy chicken gravy and vegetables.

Veg American Chopsuey ■ 159/-

Crispy fried noodles topped with sweet-spicy gravy and vegetables.

Mongolian Noodles ■ 219/-

Rich, flavour-loaded noodles tossed with soy, chilli oil, veggies, and Mongolian spices. Garlic base

Chicken Mongolian Noodles ■ 249/-

Stir-fried noodles tossed with juicy chicken strips, colourful veggies, roasted garlic, and a bold Mongolian-style soy chilli sauce for a rich, smoky flavour.

## CHINESE

### RICE & NOODLES

#### WOK FRIED RICE

Veg Fried Rice ■ 179/-

Fragrant wok-fried rice with mixed vegetables, soy, and spring onions.

Chicken Fried Rice ■ 199/-

Rice tossed with chicken, vegetables, and light Chinese seasoning.

Egg Fried Rice ■ 179/-

Rice tossed with egg, vegetables, and light Chinese seasoning.

Schezwan Veg Fried Rice ■ 179/-

Hot and spicy Schezwan-style fried rice with vegetables.

Schezwan Chicken Fried Rice ■ 209/-

Fiery Schezwan fried rice enriched with chicken and mixed veggies.

Schezwan Egg Rice ■ 199/-

Fiery Schezwan fried rice enriched with egg and mixed veggies.

Burnt Garlic & Corn Fried Rice ■ 179/-

Aromatic burnt garlic fried rice blended with sweet corn and herbs.

Chicken Burnt Garlic & Corn Fried Rice ■ 209/-

Smoky garlic fried rice with sweet corn and chicken



# MENU

## CHINESE

### RICE & NOODLES

#### WOK FRIED RICE

Egg Burnt Garlic & Corn ■ **199/-**

#### Fried Rice

Smoky garlic fried rice with sweet corn and egg.

Nasi Goreng (Non veg) ■ **249/-**

Indonesian-style wok-fried rice tossed with shredded chicken, chilli sambal, vegetables, and aromatic soy, served with a fried egg.

## MAINS

Manchurian Chicken (8 pcs) ■ **259/-**

Crispy chicken tossed in a dark soy-garlic gravy with spring onions.

Paneer Manchurian (8 pcs) ■ **229/-**

Crispy paneer cubes tossed in a spicy Indo-Chinese Manchurian sauce.

Ginger Chicken (8pcs) ■ **259/-**

Tender chicken cooked in a fresh ginger-forward, mildly spicy gravy.

Ginger Vegetable ■ **229/-**

Fresh mixed vegetables wok-tossed in a warm, aromatic ginger glaze.

Garlic Chicken (8pcs) ■ **259/-**

Chicken simmered in a rich garlic-infused brown sauce with peppers.

Garlic Vegetable ■ **229/-**

Seasonal crunchy veggies coated in a fragrant roasted-garlic sauce.

## MAINS

Schezwan Chicken (8pcs) ■ **279/-**

A spicy, bold chicken dish cooked in authentic Schezwan chilli paste.

Schezwan Vegetable ■ **259/-**

Mixed vegetables simmered in a fiery Schezwan chilli sauce.

Honey Lemon Chicken (8pcs) ■ **259/-**

Crispy chicken glazed in a refreshing sweet-tangy honey lemon sauce.

Honey Lemon Veg ■ **229/-**

Stir-fried vegetables finished with a sweet citrusy honey-lemon reduction.

Sweet & Sour Chicken (8pcs) ■ **259/-**

Chicken tossed in a classic sweet, tangy, and mildly spicy Chinese sauce.

Sweet & Sour (veg) ■ **229/-**

Crispy vegetable fritters tossed in a bright, tangy sweet & sour sauce.

Chilli Chicken (Gravy) (Non veg) (8pcs) ■ **259/-**

Soft chicken pieces in a hot chilli-soy gravy with peppers and onions.

Chilli Fish (Non veg)(6pcs) ■ **299/-**

Crispy fish strips tossed in a spicy chilli-garlic gravy.

Vegetable Black Bean Sauce (Veg) ■ **259/-**

Stir-fried vegetables in a bold, savoury Chinese black bean sauce.



# MENU

## INDIAN

### SALAD

Cucumber Salad ■ 99/-

Freshly sliced cucumber tossed with a hint of salt, pepper, and lemon for a light, refreshing side.

Indian Garden Salad ■ 129/-

a fresh and zesty chopped salad made from cucumbers, tomatoes, and onions, dressed with lemon juice, salt, and spices

Onion Salad ■ 69/-

Crisp onion rings served with green chilli, coriander, and sprinkled chaat masala.

### MAINS

Paneer Butter Masala ■ 259/-

Soft paneer simmered in a silky tomato-cashew gravy finished with butter and cream for a rich, comforting flavour.

Kadai Paneer ■ 249/-

Cubes of paneer tossed with onions, capsicum, and a house-roasted kadai spice blend for bold, aromatic flavours.

Vegetable Khazana ■ 219/-

A rich medley of seasonal vegetables simmered in a creamy, mildly spiced cashew-onion gravy.

Chatpata Channa Masala ■ 249/-

Tangy, spicy chickpeas simmered in a robust tomato-onion gravy, finished with garam masala and fresh coriander.

### MAINS

Dum Aloo ■ 199/-

Baby potatoes simmered in a rich yoghurt-cashew gravy with Peshawari spices – creamy, aromatic, and flavour-packed.

Dal Fry ■ 229/-

A comforting bowl of yellow lentils tempered with cumin, garlic, and ghee – simple, homely, and soul-satisfying.

Dal Makhani ■ 249/-

Slow-cooked black dal and kidney beans finished with butter and cream for a deep, smoky, velvety flavour.

Palak Paneer ■ 249/-

Soft paneer cubes cooked in a smooth spinach purée, finished with garlic and mild spices.

Paneer Methi Malai ■ 259/-

Paneer simmered in a luxurious cream-based gravy infused with fresh methi leaves and subtle spices.

Dhaba-style Chicken Bharta ■ 249/-

Shredded, smoky chicken cooked in a spicy tomato-onion masala with eggs and butter – rustic, hearty, and full of punch.

Kadai Murgh (6pcs) ■ 279/-

Tender chicken cooked with tomatoes, capsicum, and kadai spices – bold, aromatic, and perfectly balanced



# MENU

## MAINS

**Kadai Murgh (4pcs) ■ 249/-**

Tender chicken cooked with tomatoes, capsicum, and kadai spices – bold, aromatic, and perfectly balanced

**Chicken Kasa (4 pcs) ■ 249/-**

A classic Bengali-style semi-dry chicken dish slow-cooked with browned onions, spices, and mustard oil.

**Butter Chicken( 6pcs) ■ 299/-**

Tandoori chicken simmered in a creamy tomato-butter gravy – mildly sweet, smoky, and irresistibly rich.

**Butter Chicken ( 4pcs) ■ 279/-**

Tandoori chicken simmered in a creamy tomato-butter gravy – mildly sweet, smoky, and irresistibly rich.

**Mutton Kassa (4 pcs) ■ 379/-**

Tender mutton pieces braised in a rich, robust masala for deep, traditional flavours.

**Mutton Roganjosh(4pcs) ■ 379/-**

A Kashmiri-style delicacy of succulent mutton simmered in a yoghurt-spice gravy with signature rogan oil.

**Keema Matar (4pcs) ■ 399/-**

Minced mutton cooked with green peas in a flavourful onion-tomato masala.

## INDIAN BREADS

**Tawa Roti 15/-**

Soft whole-wheat roti cooked on the tawa for a light, homestyle finish.

**Butter Tawa Roti 20/-**

Fluffy tawa roti brushed with melted butter for a richer flavour.

**Romali Roti 20/-**

Ultra-thin, soft roti folded like a handkerchief – perfect for rich gravies.

**Laccha Paratha 49/-**

Layered whole-wheat paratha cooked crisp on the tawa, flaky and buttery.

## INDIAN RICE

**Chicken Biryani ■ 199/-**

Signature aromatic biryani with succulent chicken, aged basmati rice, saffron, and a slow-cooked

**Vegetable Pulao ■ 149/-**

Fragrant basmati rice cooked with mixed vegetables, mild spices, and a touch of ghee for a light yet flavourful meal.

**Plain Rice 79/-**

Steamed long-grain rice, light and fluffy.

**Jeera Rice 99/-**

Basmati rice tempered with roasted cumin, ghee, and a hint of coriander.

**Peas Pulao ■ 119/-**

Ghee-scented basmati rice with sweet green peas and mild spices.



# MENU

## ACCOMPANIMENTS

**Raita** 59/-

Whisked curd seasoned with roasted cumin, herbs, and a touch of salt.

**Papad** 15/-

Crispy roasted papad served plain.

**Masala Papad** 20/-

Crispy papad topped with onions, tomatoes, coriander, and chatpata spices.

## DESSERT

**Hot Gulab Jamun (2pcs)** 80/-

Soft khoya dumplings soaked in warm saffron syrup melt in the mouth

**Brownie with Ice Cream** 159/-

Warm, fudgy chocolate brownie served with a scoop of silky vanilla ice cream and a drizzle of rich chocolate sauce.



# Thank You

## For Dining with us

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Please Visit Us Again !!

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-The Sarvottam Family