



## **Profile of Chef Sujan Mukherjee**

Executive Chef at Taj Bengal, Kolkata, Sujan Mukherjee has come a long way from his initial days in this luxury hotel as an operations management trainee in food production in 1988, and then as the Executive Sous Chef in 1997.

At Taj Bengal, he oversees famous specialty restaurants The Chinoiserie, Sonargaon, Hub, By the Way, Chambers, and La Patisserie, as well as the banqueting facilities at both indoor and outdoor venues.

He spent two years as Executive Sous chef at Taj Palace Hotel, New Delhi, another luxury hotel of the Taj Group, which has the largest convention centre in the country. At Taj Palace, he was responsible for the planning and supervision of its top restaurants All Day Dining, In Room Dining, and Alfresco, among others. During his tenure there, he also oversaw catering for several high profile events hosted for and by the President and the Prime Minister of India, with guestlists that included President Pervez Musharaff of Pakistan, and President Bill Clinton, among various Heads of State and other dignitaries.

Sujan has also been Executive Chef at Jai Mahal Palace, Jaipur and Taj Residency, Indore, both with extensive specialty F&B outlets and banqueting facilities.

From winning the Times Food Award for best restaurant, to catering for Raj Bhavan and organizing an exotic spread for Elle, his 20-year career is generously peppered with achievements.

# Menu –I

## Appetizer

### **Tawa mahi Panipat**

(Cinnamon flavoured spicy fish)

**Cakebread Cellars Chardonnay 2005 RESERVE Napa Valley**

## Soup

### **Tamatar Tulsi ka Ras**

(Thin basil flavoured tomato soup)

## Main Course

### **Dhania Murg**

(Chicken breast with fresh coriander gravy)

**Cakebread Cellars Pinot Noir 2005 Napa Valley**

## Accompaniments:

### **Katlian Aloo**

(Curry leaves tempered potatoes)

### **Paneer Makhani**

(Fresh cottage cheese in creamed tomatoes)

### **Khasta Ajwaini Roti**

(Cumin flavoured whole wheat bread)

## Dessert

### **Khajur aur anjeer ka halwa**

(A delicacy of dates and figs)

**A dessert wine with a taste of dried fruits, candied fruit, etc or a straight Southern Comfort / sweet sherry / port**

## **Menu –II**

### **Appetizer**

#### **Doodiya murg tikka**

(Creamy boneless chicken kebab with burnt garlic)

**Cakebread Cellars Sauvignon Blanc 2006 Napa Valley**

### **Soup**

#### **Subz badami shorba**

(Almond infused vegetable Indian broth)

### **Main Course**

#### **Nalli Rogni Gosth**

(Lamb shanks simmered in gravy of subtle flavours)

**Cakebread Cellars Syrah Carneros, 2005 Napa Valley**

### **Accompaniments:**

#### **Makka tak-a tin**

(Golden corn kernel tossed with onion, tomato & spices)

#### **Saufyani Sakarkand**

(Fennel flavoured grilled sweet potato)

#### **Zafrani Pulao**

(Saffron flavoured rice)

### **Dessert**

#### **Fruit srikhand**

(Cardamom flavoured sweetened yoghurts with fresh fruits)

**A dessert fruity wine or sweet fruit liqueur / sherry**

# **Menu –III**

## **Appetizer**

### **Haldi jeerawala jhinga**

(Marinated prawns cooked on grill with a flavour of turmeric and cumin)

**Cakebread Cellars Chardonnay 2006 Napa Valley**

## **Soup**

### **Mulligatwani**

(Coconut flavoured Red lentil cream soup with Indian spices)

## **Main Course**

### **Bada gosht tawa kebab**

(Mouth melting spiced beef kebab)

**Cakebread Cellars Merlot 2004 Napa Valley**

## **Accompaniments:**

### **Makka Palak**

(Corn kernels with spinach)

### **Aloo tilwala**

(Potatoes tempered with sesame seed)

### **Chilli Onion Paratha**

(Indian bread with fresh green chilli & onion)

## **Dessert**

### **Shahi Tukra**

(A traditional sweet dish of bread cooked in sweetened milk with nuts and pistachio)

**A dessert wine with a taste of dried fruits, candied fruit, etc or a straight Southern Comfort / sweet sherry / port**

# **Menu –IV**

## **Appetizer**

### **Fish Talma**

(Fish Marinated with fresh mint & coriander)

**Cakebread Cellars Sauvignon Blanc 2006 Napa Valley**

## **Soup**

### **Khumb Yakni**

(Aromatic garlic flavoured fresh mushroom soup)

## **Main Course**

### **Murg malai curry**

(Chicken cooked mild coconut flavoured onion gravy)

**Cakebread Cellars Pinot Noir 2005 Napa Valley**

## **Accompaniments:**

### **Bharwaan Aloo**

(Stuffed potatoes with nuts & spices)

### **Gobi Hara pyaz**

(Cauliflower with spring onions)

### **Bhaat**

(Steam Basmati Rice)

## **Dessert**

### **Khubani Ka meetha**

(Cinnamon flavoured stewed apricots)

**A dessert wine with a taste of dried fruits, candied fruit, etc or a straight Southern  
Comfort / sweet sherry / port**

# **Menu –V**

## **Appetizer**

### **Rawa batata Tikki**

(Semolina covered tangy-spiced potato steaks)

**Cakebread Cellars Chardonnay 2005 Anderson Valley**

## **Soup**

### **Subz gucchi shorba**

(Extract of garden fresh vegetable & morels)

## **Main Course**

### **Paneer Ka Bharwan Roll**

(Cottage cheese rolls filled with herbed mixed vegetables)

**Cakebread Cellars Zinfandel 2005 Napa Valley**

## **Accompaniments:**

### **Chaunki adrak Mattar**

(Green peas tempered with cumin and ginger)

### **Achari Aloo**

(Potatoes with Mango pickle)

### **Masala chote**

(Spiced whole wheat baby bread)

## **Dessert**

### **Gajar ka Halwa**

(A delicacy of carrot and milk)

**A dessert wine with a taste of dried fruits, candied fruit, etc or a straight Southern Comfort / sweet sherry / port / Cakebread Cellars Rubaiyat**