

Those who wish to enter the mess building may **NOT** do so unless properly dressed.
All officers of the unit **must** take interest and pride in the activities of the mess.

THE OFFICERS' MESS

LUNCHEON AND LATER

Items 1-9 are available from 1200 - 2130

Mess decorum dictates that politics and religion may not be discussed on premises.

1. MULLIGATAWNY 78

An 'English' soup from Madras, of pulled chicken, celery and rice. A well-known favourite amongst the gora afsars and topeewalabs.

2. SAMOSA CHUTNEY 78

Loved by sepoy to sahib, these flaky pastry triangles are filled with savoury, spiced potatoes and green peas, to be dipped in tamarind chutney.

3. KEEMA ANDA PAU 128

An easy, sloppy fix of slow-cooked mutton and crushed boiled egg, served with buttered milk buns. A dish found abundantly in mess halls from London to Ludhiana.

4. CHICKEN CUTLET 178

Inspired by the Kabiraji cutlet, the ever-popular, breaded, crispy chicken found in social clubs all over the subcontinent.

5. ALOO KULCHA 88

Russet potatoes are laced with roasted cumin, green chillies and Nasik onions, then stuffed inside naan and baked to fluffy perfection in the tandoor. Served with raita.

6. RAJASTHAN RIFLES CLUB SANDWICH 148

Soft white bread filled with chicken tikka, celery, white sauce, masala omelette, tomato chutney and cheddar from Lord Newbury's Rugh Estate. Served with thick-cut chips and on the menu by request of the General's youngest daughter.

SIZZLERS (Available for luncheon and later)

All sizzler plates are served with buttered vegetables, choice of peppercorn or tomato-chilli sauce and a choice of thick-cut chips or parsley rice.

7. BHUTTA 178

Corn and mushroom 'chops' slathered liberally in parsley butter and pickling spices.

8. LAMB CHOP 298

Lamb cutlets marinated in special Xacuti spices and griddle-fried.

9. SOOLA SALMON 278

A favourite of Captain Vir Pratap, Bakkafrost salmon from the Faroe islands is lightly marinated with Soola spices and seared. Company legend has it that he forwent promotion so that he could savour the salmon specially shipped in for the Officers' mess at Rajasthan Rifles.

FROM THE TANDOOR

Items 10-22 are available from 1200-1500 then 1700-2130.
All tandoor items are served with cabbage kachumber and green chutney.

Note: It is considered bad form to discuss 'shop' i.e. official matters in the mess.

10. GOAT SEEKH KEBAB 228

Ground goat seasoned with green chillies, roasted cumin and loaded with cheddar cheese, then flash-grilled in the tandoor.

11. CHICKEN TIKKA 178

Local chicken marinated in yoghurt, ground chillies and mustard, accompanied by a tart coriander chutney and dressed Poona onions.

12. SHASHLIK PANEER 228

Pieces of fresh, house-made paneer are marinated in spices and skewered with capsicum, onions and tomatoes, then grilled in the tandoor. Seasoned with lime juice and chaat masala, the paneer, though tender, has a crisp singe on the surface.

CURRY

13. BUTTER CHICKEN 178

Cantonment version of every soldier's favourite chicken curry, with braised chicken tikka, tomato and butter.

14. SHAHI PANEER 178

Braised paneer cheese in a creamy almond and cashew sauce. A beloved choice of the visiting Special Liaison Officer from the royal court of Audh.

15. PEDRO VINDALOO 228

The Head Cook's best friend Pedro shares his Goan recipe for Vindaloo with prawns, white wine vinegar and garlic.

16. CHANA MASALA 98

Spiced, slow-cooked chickpeas sent over from the garrison stationed in Kabul.

17. FISH HAVILDAR RAMU 228

A stew of river fish with onions, tomatoes and goraka.

18. DUM ALOO "GUNPOWDER" 98

A company special potato dish to please the vegetarian officers.

19. DAL RIFLESWALA 108

The cook-room's signature slow-cooked lentils smoked over charcoal embers.

20. CLUBWALA PALAK 158

Creamed spinach is given the Rifles touch with a tempering of garlic, onion and tomato masala.

COMPANY SPECIAL BIRYANI

21. MUSHROOM AND GREEN PEA 228

A beautiful summer treat of morels and petit pois in layers of fragrant rice with saffron and cream.

22. LAMB BIRYANI 298

A one-pot meal for the regiment on the move. Lamb shoulder and ribs marinated in spices, then slow-cooked in layers of aged basmati rice with mint and saffron. Served with raita.

BREAD AND RICE

PLAIN NAAN 28

BUTTER OR GARLIC NAAN 38/48

LACCHA PARATHA 48

STEAMED RICE 48

SALAD/CHUTNEY/RAITA

MIXED VEGETABLE SALAD 28

PINEAPPLE RAITA 18

ASSORTMENT OF CHUTNEYS 48

PUDDING

Available from 1200-1500 then 1700-2200

LEMON POSSET 78

Velvety lemon cream with a preserved fruit cocktail.

BREAD AND BUTTER PUDDING 98

A warm blanket of a pudding with bread, custard and raisins, just like nanny made for the gora afsars back in Blighty.

GLOSSARY

AFSAR

The phonetic spelling of the local pronunciation of 'Officer'.

BURRAH-BIBI

'Grande dame'. A kind of slang word applied in Anglo-Indian society to the lady who claims precedence at a party.

BURRA-KHANA

'Big dinner'; a term applied to a vast a solemn entertainment.

CHOTA-HAZRY

'Little breakfast'; refreshment taken in the early morning, before or after the morning exercise.

CHUTNEY

A kind of strong relish made of a number of condiments and fruits, used in India, and more especially by Mahomedans, and the merits of which are now well known in England.

GORA

'Fair complexioned'. A white man; a European soldier; any European who is not a sahib.

HALVIDAR

A sepoy non-commissioned officer, corresponding to a sergeant, and wearing the chevrons of a sergeant.

SAHIB

The title by which, all over India, Europeans generally are addressed and spoken of, when no disrespect is intended.

SEPOY

In Anglo-Indian use a native soldier, disciplined and dressed in the European style.

TOPEEWALA

'One who wears a hat' generally a European or one claiming to be so.

R A J A S T H A N

RIFLES

OFFICIAL
TIFFIN

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