

Seasonal treats

A royal summer revival: Chapter 2 unveils The Mango Chapter and Summer Cocktails 2.0

Calcutta's beloved retro dining destination, Chapter 2, is turning up the heat this season with a refreshing twist — introducing The Mango Chapter alongside its vibrant Summer Cocktails 2.0. Celebrating the king of fruits in all its glory, the new menu is a thoughtfully curated blend of indulgent dishes and inventive cocktails designed to capture the essence of summer.

As founders Shiladitya and Debaditya Chaudhury aptly put it, "The Mango Chapter brings new taste to the gourmands as the menu explores mango-infused items widely... each cocktail has been crafted with lots of care to offer the guests a refreshing escape and elevate their overall dining experience." This philosophy shines through every plate and pour, promising a wholesome and immersive culinary journey.

Nachos with Mango Salsa: Crunchy nachos are elevated with a zesty mango salsa that adds a tropical sweetness, making it an irresistible appetiser with a punch of flavour. A great start to a meal, we say.



Mango Chilli Wings: These wings bring together heat and sweetness in perfect harmony, with a sticky mango glaze infused with chilli for that addictive kick. The juicy wings are made even more tender with the addition of the glaze.



Watermelon & Mango Feta Salad: A refreshing start to the meal, this vibrant salad pairs juicy watermelon and ripe mango with creamy feta, striking a perfect balance between sweet and savoury.



Grilled Chicken Breast with Mango Sauce: A hearty main that showcases mango in a refined avatar — grilled chicken paired with a rich, tangy mango sauce that enhances every bite. Served on a bed of mashed potatoes with some grilled veggies, this makes for an easy and comforting plate.



Mango Fish Curry with Herb Butter Rice: A comforting yet bold dish, this curry blends coastal flavours with the sweetness of mango, served alongside fragrant herb butter rice for a complete experience.



Japanese Melon: Fresh and fruity with a subtle twist, Japanese Melon blends gin with watermelon, lemon and kaffir lime. The citrusy lift and gentle sweetness come together in a clean, summery drink that feels both familiar and intriguing.



Kerala Beauty: Creamy, indulgent and unapologetically tropical, Kerala Beauty brings together white rum, sweet pineapple juice and a velvety touch of cream, lifted by coconut liqueur. The result is a lush, beachy cocktail that feels like a slow sunset along the backwaters.



Oriental Johnnie: A smooth, easy-drinking blend, Oriental Johnnie marries the depth of Johnnie Walker with sweet lychee, citrus and ginger ale. The result is a lightly spiced, slightly sweet cocktail with a refreshing finish and a touch of Eastern flair.

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Pictures: Chapter 2