

Menu

1. **Soup of the day** 7.50
Ask our chef's special soup of the day

Entrée

2. **Veg. Singada (2Pcs.)** 7.95
Curry puff filled with lightly spice mixed vegetable and served with plum sauce
3. **Aloo Chops (2Pcs.)** 7.95
Mixed vegetable flavoured with spices chickpea flour & served with sesame chutney
4. **BBQ Mushroom** 8.95
Mushroom marinated with traditional Nepali spices
5. **Mix Char Grilled Veg** 10.95
Char grilled tofu, onion & capsicum marinated with herbs, spices and chutney
6. **Kathmandu Special** 11.85
An interesting mix of textures suited to any palate, cupped pappadam filled with fried lentils, spiced potatoes and yogurt topping
7. **Momo (Veg/Chicken/Lamb) (4 Pcs.)** 7.95
Speciality of the house, choice of meat or veg dumpling served with sesame chutney
8. **Char grilled Scallops** 14.25
BBQ Scallops served on bed of saffron rice
9. **Poleko Kukhura** 14.25
Char grilled chicken cube marinated overnight in mixed spices and served with salad
10. **Mixed Entrée Platter** 18.95
Combination of Singada, grilled chicken, momo and mushroom

Main Course

Vegetables Bazaar

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| 11. Kauli Aloo | 17.20 |
| Cauliflower and potatoes cooked in Kathmandu style | |
| 12. Mix Veg Curry | 17.20 |
| Combination of fresh garden vegetables cooked with spices and garnished with green coriander and ginger Julian | |
| 13. Chana aloo | 17.60 |
| Potatoes and chick peas cooked in thick curry sauce | |
| 14. Kerau Paneer | 18.60 |
| Peas and cottage cheese cooked in thick curry sauce | |
| 15. Bhanta aloo | 18.60 |
| Eggplant and potatoes cooked typically Nepali style | |
| 16. Aloo Saag | 17.20 |
| Pan fried Potatoes and Spinach cooked with cumin seed and dry chillies | |
| 17. Dal Jhaneko | 15.90 |
| Red lentils flambé with cumin seeds & dry chillies | |

Meat Bazaar

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| 18. Momo (Veg/Chicken/Lamb) 10 pcs. | 15.95 |
| Speciality of the house, meat or veg dumpling mixed with various Nepalese spices and served with sesame and tomato sauce | |
| 19. Kukhura ko Masu | 19.80 |
| Boneless chicken pieces cooked typical Nepalese house style | |
| 20. Kukhura ma Krim | 19.80 |
| Boneless chicken curry cooked in Nepali style and finished with cream | |
| 21. Kukhura ma Aap | 19.80 |
| Boneless chicken pieces of chicken cooked with mango sauce | |
| 22. Goru ko Masu | 19.80 |
| Curried beef slices with fresh coriander leaves | |
| 23. Bheda ko Masu | 19.80 |
| Curried lamb slices with fresh coriander leaves | |
| 24. Chicken Chilli | 19.70 |
| Pan-fried chicken with capsicum, onion and chilli sauce | |
| 25. Saag Masu (Chicken/Lamb/Beef) | 19.20 |
| Bok choy and potato sauté with cumin seeds and dry chillies in your choice of meat | |

Seafood Selection

26. Machha Masala	19.95
Fresh fish cooked in traditional Kathmandu style with mild curry sauce	
27. Calamari	19.95
Kathmandu style battered calamari rings	
28. Scallop Curry	20.80
Fresh scallops cooked with curry sauce and mix vegetables	
29. Chilli Prawn	20.80
Fresh green prawn wok stir fry with seasonal vegetables and touch of chilli	

Thakali Khana

30. Vegetable Thakali	24.20
Popular Kathmandu style meal, consisting of rice, roti, lentils and two vegetables curries	
31. Mix Thakali	25.20
Popular Kathmandu style meal, consisting of rice, roti, lentils, and two meat curries	
32. Samundri Thakali	26.80
Popular Kathmandu style meal, consisting of rice, roti, lentils and two seafood curries	

Achar/ Chutney/ Condiments

33. Aloo kakro mula	3.90
Traditional Nepali home style pickle with potatoes, cucumber and radish	
34. Aap ko Achar	3.90
Traditional mango pickle	
35. Mixed Pickle	3.90
Traditional mix vegetable pickle	
36. Sweet Mango Chutney	3.90
Traditional Mango Chutney	
37. Kathmandu Special Dahi	4.40
Traditional homemade yogurt mixed with cucumber and apple	

Banquet

(Minimum two people order)

38. Everest Banquet (Vegetarian)

29.80per person

Entrée

Momos or Kathmandu Special

Main course

Three Vegetable Curries, Roti & Rice

Dessert

Rato Mohan or Khir

39. Kathmandu Banquet

34.80per person

Soup of the day

Entrée

Momos or Kathmandu Special

Main Course

Two Meat Curries, one Veg Curry, Roti & Rice

Dessert

Rato Mohan or Khir

40. Pokhara Banquet

38.80per person

Soup of the day

Entrée

Momos or Kathmandu Special

Main Course

Two Meat Curries, one Seafood Curry, Roti & Rice

Dessert

Rato Mohan or Khir or Kathmandu Delight

“Setting new standards in Nepalese Cuisine”

41. Thukpa	Tibetan style soup & noodles	
▪ Veg		16.80
▪ Chicken		18.80
▪ Seafood		20.90

Chowmein

42. Veg Chowmein		16.80
	Stir fry dry noodles with mix vegetable	
43. Chicken		18.95
	Stir fry dry noodles with choice of Chicken	

Rice

44. Steam Rice	Plain boiled rice	2.50
45. Jeera Rice	Plain boiled rice tossed with cumin	5.95
46. Pulau	Rice cooked with peas and dry-fruits	6.95
47. Bhuteko Bhat	Fried rice cooked with chicken & vegetables	10.95

Roti/Parotha

48. Sada Roti		3.50
	Plain flour bread cooked in Kathmandu style	
49. Masala Roti		3.95
	Flaky bread stuffed with herbs & flavoured mashed potato	
50. Aloo Parotha		3.95
	Flaky bread stuffed with potatoes	
51. Keema Roti		4.90
	Flaky bread stuffed with lamb mince	
52. Lasun Parotha		3.95
	Flaky bread stuffed with garlic	

Dessert

53. Khir		8.95
	Rice pudding cooked in Nepali style	
54. Rato Mohan (2 Pcs)		8.95
	Fried cottage cheese balls soaked in sugar syrups	
55. Kathmandu Delight		10.25
	Frozen dessert made with mixture of milk, cream and crushed pistachio served with berries	

Chef's Special

Entree

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| 1. | Springis | 7.95 |
| | Nepali style spring roll and served with homemade plum sauce | |
| 2. | Pakheta | 9.95 |
| | Chicken wings marinated in Nepali spices & served on bed of saffron rice | |
| 3. | Grill Prawn | 11.95 |
| | Char Grilled prawn marinated with spices | |

Main Course

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| 4. | Chiple Bhendi | 18.20 |
| | Potatoes and okra cooked in thick curry sauce | |
| 5. | Pharsi | 18.20 |
| | Pumpkin sautéed with potato, ginger, garlic and fresh coriander | |
| 6. | Dal Bhat Masu (chicken/beef/goat) | 25.20 |
| | Nepali style meal with lentil, spinach, rice, roti & your choice of meat curry | |
| 7. | Khasi ko Masu | 19.95 |
| | Curried tender goat meat cooked with herbs and spices | |
| 8. | Seafood Pot | 20.95 |
| | Combination seafood pot with white curry sauce | |
| 9. | Sekuwa | 21.95 |
| | Marinated leg & breast of grilled chicken served in sizzler with salad & rice | |

10. **Salads**

Apple Salad	11.95
Fresh apple and garden salad mixed with herb dressing	

Chicken Salad	14.95
Grilled chicken breast slices mixed with fresh salad	