

Menu

1. **Soup of the day** **9.50**
Ask our chef's special soup of the day

Entrée

2. **Veg. Singada (2Pcs.)** **9.80**
Curry puff filled with lightly spice mixed vegetable and served with plum sauce
3. **Aloo Chops (2Pcs.)** **9.90**
Mixed vegetable flavoured with spices chickpea flour & served with sesame chutney
4. **BBQ Mushroom** **9.95**
Mushroom marinated with traditional Nepali spices
5. **Mix Char Grilled Veg** **14.20**
Char grilled tofu, onion & capsicum marinated with herbs, spices and chutney
6. **Kathmandu Special** **14.75**
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.)** **8.95**
Speciality of the house, choice of meat or veg dumpling served with sesame chutney
8. **Char grilled Scallops** **15.25**
BBQ Scallops served on bed of saffron rice with capsicum
9. **Poleko Kukhura** **15.20**
Char grilled chicken cube marinated overnight in mixed spices and served with salad
10. **Mixed Entrée Platter for two** **22.70**
Combination of Singada, grilled chicken, momo and mushroom with plum sauce and sesame chutney

Main Course

Vegetables Bazaar

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| 11. Kauli Aloo | 19.20 |
| Cauliflower and potatoes cooked in Kathmandu style | |
| 12. Mix Veg Curry | 19.20 |
| Combination of fresh garden vegetables cooked with spices and garnished with green coriander and ginger Julian | |
| 13. Chana aloo | 18.60 |
| Potatoes and chick peas cooked in thick curry sauce | |
| 14. Kerau Paneer | 19.60 |
| Peas and cottage cheese cooked in thick curry sauce | |
| 15. Bhanta aloo | 19.60 |
| Eggplant and potatoes cooked typically Nepali style | |
| 16. Aloo Saag | 18.20 |
| Pan fried Potatoes and Bokchoy cooked with cumin seed | |
| 17. Dal Jhaneko | 17.70 |
| Red lentils flambé with cumin seeds & dry chillies | |

Meat Bazaar

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| 18. Chilli Mo Mo (Chicken/Lamb/Vegetable) 10 pcs. | 19.85 |
| Deep fried dumplings then cooked with capsicum onion and chef's secret sauce | |
| 18. Mo Mo (Veg/Chicken/Lamb) 10 pcs. | 16.95 |
| 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. Khasi ko Masu | 23.95 |
| Curried tender goat meat cooked with herbs and spices | |
| 24. Chicken Chilli | 21.80 |
| Pan-fried chicken with capsicum, onion and chilli sauce | |
| 25. Saag Masu (Chicken/Lamb/Beef) | 21.80 |
| Bok choy and potato sauté with cumin seeds and dry chillies in your choice of meat | |

Seafood Selection

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| 26. Machha Masala | 22.60 |
| Fresh fish cooked in traditional Kathmandu style with mild curry sauce | |
| 27. Calamari | 21.40 |
| Kathmandu style battered calamari rings with capsicum | |
| 28. Scallop Curry | 23.80 |
| Fresh scallops cooked with curry sauce and mix vegetables | |
| 29. Chilli Prawn | 23.70 |
| Fresh green prawn wok stir fry with capsicum and touch of chilli | |

Thakali Khana

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| 30. Vegetable Thakali | 25.40 |
| Popular Kathmandu style meal, consisting of rice, roti, lentils and two vegetables curries | |
| 31. Mix Thakali | 26.20 |
| Popular Kathmandu style meal, consisting of rice, roti, lentils, and two meat curries | |
| 32. Samundri Thakali | 27.95 |
| Popular Kathmandu style meal, consisting of rice, roti, lentils and two seafood curries | |

Achar/ Chutney/ Condiments

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| 33. Aap ko Achar | 4.40 |
| Traditional mango pickle | |
| 34. Mixed Pickle | 4.40 |
| Traditional mix vegetable pickle | |
| 35. Sweet Mango Chutney | 4.40 |
| Traditional Mango Chutney | |
| 36. Kathmandu Special Dahi | 4.50 |
| Traditional homemade yogurt mixed with cucumber and apple | |

Banquet

(Minimum two people order)

37. Everest Banquet (Vegetarian)

32.80per person

Entrée

Momos or Kathmandu Special

Main course

Three Vegetable Curries, Roti & Rice

Dessert

Rato Mohan or Khir

38. Kathmandu Banquet

38.80per 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

39. Pokhara Banquet

41.80per 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

40. Thukpa

Tibetan style soup & noodles

- **Veg** **18.80**
- **Chicken** **19.80**
- **Seafood** **21.90**

Chowmein

41. Veg Chowmein **18.80**

Stir fry dry noodles with mix vegetable

42. Chicken **19.95**

Stir fry dry noodles with Chicken and mix vegetable

Rice

43. Steam Rice Plain boiled rice **2.90**

44. Jeera Rice Plain boiled rice tossed with cumin **6.95**

45. Pulau Rice cooked with peas and dry-fruits **9.95**

46. Bhuteko Bhat Fried rice cooked with chicken & vegetables **12.95**

Roti/Parotha

47. Sada Roti **3.95**

Plain flour bread cooked in Kathmandu style

48. Masala Roti **4.45**

Flaky bread stuffed with herbs & flavoured mashed potato

49. Aloo Parotha **4.45**

Flaky bread stuffed with potatoes

50. Keema Roti **5.20**

Flaky bread stuffed with lamb mince

51. Lasun Parotha **4.45**

Flaky bread stuffed with garlic

Dessert

53. Khir **10.95**

Rice pudding cooked in Nepali style garnished with shredded coconut

54. Rato Mohan (2Pcs) **10.95**

Fried cottage cheese balls soaked in sugar syrups

55. Kathmandu Delight **14.75**

Frozen dessert made with mixture of milk, cream and crushed pistachio served with berries

Chef's Special

Entree

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| 1. | Springis
Nepali style spring roll and served with homemade plum sauce | 8.95 |
| 2. | Pakheta
Chicken wings marinated in Nepali spices & served on bed of saffron rice | 13.95 |
| 3. | Grill Prawn
Char Grilled prawn marinated with spices & served on saffron rice | 14.25 |
| 4. | Beef Singada (2Pcs.)
Curry puff filled with lightly spice mixed vegetable with mince beef and served with plum sauce | 12.80 |

Main Course

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| 5. | Chiple Bhendi
Potatoes and okra cooked in thick curry sauce | 18.90 |
| 6. | Pharsi
Pumpkin sautéed with potato, ginger, garlic and fresh coriander | 18.75 |
| 7. | Dal Bhat Masu (chicken/beef/goat)
Nepali style meal with lentil, bokchoy, rice, roti & your choice of meat curry | 26.80 |
| 8. | Khasi ko Masu (with bone)
Curried tender goat meat cooked with herbs and spices | 22.80 |
| 9. | Seafood Pot
Combination seafood cooked with white curry sauce and spices | 23.95 |
| 10. | Sekuwa
Marinated leg & breast of grilled chicken served in sizzler with salad & rice | 23.90 |
| 11. | Meat ball curry
Medium spiced beef meat ball curry with spiced gravy with ginger & garlic and cooked in Nepali style | 19.90 |
| 12. | Salads | |
| | Apple Salad
Fresh apple and garden salad mixed with herb dressing | 14.25 |
| | Chicken Salad
Grilled chicken breast slices mixed with fresh salad | 15.95 |