

NEPAL

SURUWAT (STARTER) 頭盤

1. **MOMOCHA** 廚師雲吞 (羊肉\雞肉或蔬菜餡) 可選蒸或炸 \$ 92
Fresh home-made Dumpling with your choice of minced Lamb or Chicken or Vegetable Steamed or Deep-Fried.
2. **ALOO CHOP** 香草薯仔薄餅 \$ 76
Nepali Potato Pancake marinated in fresh Nepalese Herbs and fried.
3. **BHOGATE SADEKO** 西柚伴尼泊爾汁 \$ 72
Grapefruit seasoned with Himalayan Dressing.
4. **SINGADA NEPAL** 什錦菜咖哩角 (小辣) \$ 72
Deep-fried cone pastries stuffed with Potato, Cashew-nuts & Green Peas seasoned with light Spices.
5. **BHENTA TAREKO** 香草炸茄子 \$ 92
Fried Eggplant marinated with fresh Nepali Herbs.
6. **KUKHURA-KO CHHOILA** 去骨火焰烤雞伴葫蘆巴子沙律 \$ 92
Warm fillet of barbecued Chicken flambé with Fenugreek Seeds.
7. **KHASI-KO CHHOILA** 去骨火焰烤羊肉伴葫蘆巴子沙律 \$ 98
Warm fillet of barbecued Lamb flambé with Fenugreek Seeds.
8. **HAAS-KO CHHOILA** 去骨火焰烤鴨伴葫蘆巴子沙律 \$ 118
Warm fillet of barbecued Duck flambé with Fenugreek Seeds.

RASH (SOUP) 湯

9. **GOLVEDA-KO RASH** 椰香什菜蕃茄湯 \$ 62
A vegetarian delight. Fresh Tomato Soup, Garnished with Coconut.
10. **KHASI-JIMBU-KO RASH** 尼泊爾特色香草烤羊湯 \$ 62
Jimbu flavoured Lamb Soup garnished with fresh Coriander.
11. **PHARSI-KO RASH** 南瓜香菜湯 \$ 62
Fresh Pumpkin Soup garnished with Coriander.
12. **KWATI-KO RASH** 尼泊爾節日雜豆湯 \$ 62
Mixed Beans Soup – A very famous Nepalese festival Soup.
13. **SOUP OF THE DAY** 是日餐湯 \$ 62

SIKARI-KO JHOLA BATA 烤類 (FROM THE BAG OF HUNTER)

14. **KHASI-KO SEKUWA** 烤羊 \$ 155
Barbecued Boneless Lamb marinated in fresh light Nepalese Herbs & Spices.
15. **KUKHURA-KO SEKUWA** 烤雞 \$ 142
Barbecued Boneless Chicken marinated in fresh light Nepalese Herbs & Spices.

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16. **NEPAL BASKET** 烤什錦盤 (羊肉、雞肉及魚) \$ 198
Mixed Kebab (Lamb, Chicken & Fish) made with Chef's own ingredients.
17. **HAAS-KO SEKUWA** 烤鴨 \$ 188
Barbecued Boneless Duck marinated with fresh light Nepalese Herbs & Spices.

MATTA KO CHULA BATA 烤類 (TREASURES FROM THE CLAY OVEN)

18. **LUICHE RANA PARIWAR** 烤雞胸 \$ 148
Barbecued Chicken Breast marinated with Cashew Nuts Paste, Saffron and light Nepali Spices.
19. **SAKAHARI SEKUWA** 烤自制芝士伴什菜 \$ 148
Barbecued home-made Cottage Cheese, Green Capsicum, Tomato, Onion and light Nepali Spices.
20. **JHIR KABAB** 羊或雞卡巴 \$ 138
Your choice of finely minced Lamb or Chicken with Chef's special mixture of Herbs & fresh Spices barbecued on a skewer.
21. **MACHHA-KO SEKUWA** 烤石斑魚 \$ 188
Barbecued Garoupa Fish marinated in light Nepali Spices.
22. **PRAWN-KO SEKUWA** 蒜茸烤大蝦 \$ 298
Barbecued King Prawns with Garlic marinated in light Nepali Spices (4 pcs).
23. **ROYAL SEKUWA** 尼泊爾香草烤雞胸伴腰果醬, 芝士 \$ 148
BBQ Boneless Chicken Breast marinated in fresh light Nepalese Herbs, Spices, Cashew-nut paste & Cheese.
24. **JANGALI SEKUWA** 尼泊爾香草燒烤雞肉伴香料菠菜汁 \$ 145
BBQ Boneless Chicken marinated in fresh light Nepalese Herbs, Spices & Spinach Sauce.

SALAD 沙律

25. **SALAD DURBARIA** 茅屋芝士雜菜沙律伴喜馬拉亞醬 \$ 82
A special combination of Cottage Cheese, Carrot, Celery, Tomato & Cucumber seasoned with Himalayan dressing.
26. **CHUKAUNI** 薯仔乳酪沙律 \$ 72
Spicy Potato Yogurt Salad
27. **ALOO-KO ACHAR** 香棘薯仔沙律 \$ 72
Spicy Potato Salad

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MAJI DAI KO JAL BATA 魚類 (FROM THE FISHERMAN'S NET)

28. **MACHA LALI GURASH** 石斑魚配新鮮番茄和蜜汁
Garoupa Fish cooked in smooth fresh Tomato and Honey Sauce. \$ 165
29. **MACHA RAJA JANAKPURI** 秘製咖哩汁煮魚
Fish cooked in a very special Curry Sauce - A Royal favourite of King Janak. \$ 165
30. **ROYAL MACHA CURRY** 咖喱杏汁石斑魚
Garoupa Fish cooked in Shahi Gravy with almond - A Royal favourite. \$ 165
31. **PRAWNS DURBARIA** 咖喱大蝦
Fresh Prawn cooked in rich Tomato & Almond Gravy. \$ 218

KUKHURA RA HAAS (CHICKEN & DUCK SPECIALITY) 雞 / 鴨類

32. **ROYAL KUKHURA** 杏香肉汁煮雞
Chicken cooked in Almond based Gravy – A Royal Favourite. \$ 148
33. **KUKHURA SEKUWA MASALA** 香辣咖喱雞
Tender boneless barbecued Chicken pieces cooked with freshly ground Nepali Masala. \$ 148
34. **KUKHURA LALI GURASH** 尼泊爾烤雞伴茄汁
Delicacy of barbecued Chicken cooked in smooth fresh Tomato and Honey Sauce. \$ 148
35. **KUKHURA TSENZING** 香煎雞
Barbecued Chicken sautéed with Onion, Tomato, Capsicum, Ginger & Garnished with fresh Coriander. \$ 148
36. **PAHADI KUKHURA KO TARKARI** 咖喱雞伴蕃茄 (小辣)
Chicken cooked in light Spices, Tomato & garnished with fresh Coriander – A village style. \$ 148
37. **HAAS KO TARKARI** 廚師秘製小洋蔥煮嫩鴨肉
Tender boneless Duck cooked with Button Onions in Chef's own ingredients. \$ 162

KHASI (LAMB SPECIALITIES) 羊類

38. **KHASI GORKHALI** 山區精選洋蔥蕃茄嫩煎羊肉伴香草
Tender Lamb sautéed with Onion, Tomato, Capsicum, Ginger and Garnished with fresh Coriander. \$ 155
39. **ROYAL KHASI** 皇室羊肉
Boneless Lamb slices cooked in Almond based Gravy – A Royal Favourite. \$ 155
40. **KHASI SAAGPATH** 香辣羊肉伴菠菜
Tender Lamb cooked with fresh chopped Spinach, Nepalese Herbs and Spices. \$ 155
41. **KHASI KATHMANDU** 廚師精選香煎羊肉
Tender boneless Lamb cooked with Button Onions in Chef's own ingredients. \$ 155
42. **KHASI LALI GURASH** 去骨羊肉配新鮮番茄和蜜汁
Delicacy of Tender boneless Lamb cooked in smooth fresh Tomato and Honey Sauce. \$ 155

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KARESHA BARI BATA 蔬菜類 (FRESH GARDEN VEGETABLE SPECIALITIES)

43. **DAL SHAHI PARIWAR** 炒什豆 \$ 88
Mixed Lentil simmered on slow fire overnight, seasoned with Garlic & Ginger.
44. **DAL JHANEKO** 黃豆咖喱 \$ 88
Boiled Yellow Lentil seasoned with Onion, Tomato, Cumin Seeds, Garlic
Ginger & Jimbu, Garnished with Green Coriander.
45. **CHANA ALOO** 小辣煮雞豆薯仔配鮮榨檸檬汁 \$ 115
Chickpeas & Potato cooked in light spices seasoned with freshly squeezed Lemon Juice.
46. **SAAG TAREKO** 家鄉炒菠菜 \$ 115
Fresh Spinach sautéed in village style.
47. **ALOO KURILO** 薯仔露筍 \$ 115
Potato and fresh Asparagus Cooked with chopped Onion,
Tomato and fresh ground Spices.
48. **RAMTORIA** 香炒少女手指 \$ 115
Okra cooked with chopped Onion, Tomato and fresh Ground Spices,
garnished with Ginger.
49. **ALOO BHENTA** 薯仔茄子伴蕃茄 \$ 115
A dry preparation of Potato & Eggplant cooked with chopped Onion,
Tomato and Nepalese Spices, garnished with Ginger.
50. **ALOO KAULI** 香辣薯仔椰菜花 \$ 115
A dry preparation of Cauliflower & Potato cooked with chopped Onion,
Tomato and fresh ground Spices, garnished with Coriander.
51. **TARKARI RANA KHANDANI** 皇室什菜 \$ 115
Different varieties of garden fresh Vegetables & home-made Cottage Cheese
cooked together in Royal Gravy.
52. **KAULI CHYAU** 香辣西蘭花炒磨菇 \$ 115
Broccoli and fresh White Mushrooms sautéed with Garlic & Nepalese Spices.
53. **MIS MAS TARKARI** 雜菜拼盤 \$ 115
Mixed cooked vegetables - Cauliflower, Capsicum, French Beans, Carrot,
Broccoli, Onion & Tomato.
54. **PANEER LALI GURASH** 鮮茄自制芝士伴忌廉蜜糖 \$ 115
Home-Made Cottage Cheese cubes cooked in Butter, fresh Tomato sauce, Honey,
Cream and garnished with fresh Coriander.
55. **SAAGPAT PANEER** 香辣蒜蓉加自製茅屋芝士炒菠菜 \$ 115
Fresh Spinach & home made cottage cheese sautéed with Garlic,
Nepalese Herbs and Spices.
56. **ALOO SAAG** 青豆磨菇田園咖喱 \$ 115
Fresh Spinach with Potato sautéed in village style.

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KHURSANI BARI 勁辣咖喱 (VERY HOT SPECIALITIES FROM OUR CHILLI GARDEN)

57. KUKHURA KHURSANI BARI 勁辣咖喱雞 \$ 148
Fiery hot delicacy of Chicken cooked with fresh red Chilli.
58. KHASI KHURSANI BARI 勁辣咖喱羊肉 \$ 155
Fiery hot delicacy of Lamb cooked with fresh red Chilli.
59. TARKARI KHURSANI BARI 勁辣咖喱什菜 \$ 115
Fiery hot delicacy of Mixed Vegetables cooked with fresh red Chilli.
60. PRAWN KHURSANI BARI 勁辣咖喱大蝦 \$ 218
Fiery hot delicacy of King Prawn cooked with fresh red Chilli.
61. MACHA KHURSANI BARI 勁辣咖喱魚 \$ 165
Fiery hot delicacy of Fish cooked with fresh red Chilli.
62. HAAS KHURSANI BARI 火辣名菜鮮紅椒煮鴨 \$ 165
Fiery hot delicacy of Duck cooked with fresh red Chilli.

KASHAUDI KO BHAT 飯類 (RICE SPECIALITIES)

63. SADA BHUJA 白飯 \$ 49
Steamed fine long-grain Rice.
64. SAFFRON RICE 香草飯 \$ 78
Saffron flavoured Rice Delicacy, mild & easy to digest.
65. PULAO 炒飯 (自選食材)
Saffron flavoured Rice delicacy, mild & easy to digest, cooked together with your favourite choice of:
- Mixed Vegetables 什菜 \$ 115
 - Manang Mustang (Mixed Fruits) 鮮果 \$ 115
 - Chicken 雞 \$ 148
 - Lamb 羊 \$ 155
 - Fish 魚 \$ 165
 - Prawn 蝦 \$ 218

MATTA KO GHYAMPA BATA 包

66. PLAIN NAAN 尼泊爾包 \$ 44
Flat leavened Bread Baked on walls of Clay Oven.
67. NAAN THARI-THARIKA 自選尼泊爾包 \$ 55
Flat leavened bread baked on walls of clay oven stuffed with your choice of:
Garlic or Mint or Onion or Butter or Cheese or minced Lamb or Fruits & Nuts.

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SAMAPTA

GULIYO (DESSERT) 甜品

68. SHIKARNI 甜椒乳酪 \$ 68
Sweetened chilled Yoghurt with Aromatic Spices garnished with Pistachios & Saffron.
69. MOUNT GAURI SHANKAR 鮮果雪糕 \$ 72
A creamy lush Nepali Ice Cream on a bed of Fresh Fruit topped with Cream.
and garnished with Pistachios
70. LALMON 鮮奶布甸 \$ 72
Deep-fried Milk Pastry balls in mild Sweet & Saffron Syrup - served hot or cold.
71. TAJA PHAL PHUL 鮮果沙律 \$ 68
Fresh Seasonal Fruits.
72. MOHI (LASSI) 自選生果乳酪 (咸甜味道隨意) \$ 55
Refreshing home-made Yoghurt Drink blended with your choice of
Fruit (Strawberry or Mango or Kiwi) or Sweet or Plain or Salty.

CHIYA RA COFFEE 茶／咖啡 (TEA/COFFEE)

73. IRISH COFFEE 愛爾蘭咖啡 \$ 78
74. LIQUOR COFFEE 酒咖啡 \$ 78
75. ROYAL NEPALESE COFFEE 皇室尼泊爾咖啡 \$ 78
76. ESPRESSO 特濃咖啡 \$ 35
77. CAPPUCINO 泡沫咖啡 \$ 35
78. HIMALAYAN ILAM TEA 尼泊爾茶 \$ 35
79. CAMOMILE / PEPPERMINT TEA 香草茶 \$ 35
80. ICED COFFEE / ICED TEA 凍咖啡，凍茶 \$ 45
81. ROYAL NEPALESE TEA 皇室尼泊爾茶 \$ 45
82. REGULAR COFFEE / DECAFFEINATED COFFEE 無咖啡因咖啡 \$ 35

All prices are subject to 10 % service charge