



APERITIF

30 ml.(Small)

*Cinzano
Campari
Martini*

*Rs. 100.00
Rs. 100.00
Rs. 100.00*

Scotch
*12 Years
8 Years
Regular*

*Rs. 160.00
Rs. 120.00
Rs. 100.00*

Gin
*Imported
Domestic*

*Rs. 120.00
Rs. 80.00*

Rum
*Imported
Domestic*

*Rs. 120.00
Rs. 80.00*

Cognac Regular

Rs. 200.00

Brandy
*Imported
Domestic*

*Rs. 120.00
Rs. 80.00*

*Wine(Red/White) Bottle
Wine(Red/White) By the glass*

*Rs.1100.00
Rs. 225.00*

*Cigarette Imported
Cigarette Domestic*

*Rs. 160.00
Rs. 120.00*

BEEER
*San Miguel
Tuborg
Can Beer*

*Rs. 180.00
Rs. 190.00
Rs. 110.00*

Above rate is exclusive of 13% VAT

BEVERAGE

<i>Coca-Cola/Fanta/Sprite/Soda Water</i>	<i>Rs. 45.00</i>
<i>Diet/Light Coke</i>	<i>Rs. 110.00</i>
<i>Tonic Water</i>	<i>Rs. 110.00</i>
<i>Fresh Lemon Soda</i>	<i>Rs. 45.00</i>
<i>Tomato/Orange/Mango/Pineapple Juice</i>	<i>Rs.100.00</i>
<i>Mineral Water</i>	<i>Rs. 50.00</i>
<i>Milk Shakes</i>	<i>Rs. 50.00</i>
<i>Lassi(Sweet/Fruit)</i>	<i>Rs. 60.00</i>

TEA/COFFEE

<i>Darjeeling Tea(Small)</i>	<i>Rs. 60.00</i>
<i>Jasmine Tea(Small)</i>	<i>Rs. 50.00</i>
<i>Lemongrass/Mint/Natural Tea(Small)</i>	<i>Rs. 55.00</i>
<i>Garden Fresh Herbs Tea small(rosemary, thyme, basil)</i>	<i>Rs. 80.00</i>
<i>Large Pot Tea(Darjeeling/Jasmine/Mint/Herbs/Natural)</i>	<i>Rs.130.00</i>
<i>Ground Filter Coffee (Small)</i>	<i>Rs. 70.00</i>
<i>Ground Filter Coffee(Large)</i>	<i>Rs.130.00</i>
<i>Nes- Coffee(Small)</i>	<i>Rs. 50.00</i>
<i>Nes- Coffee(Large)</i>	<i>Rs.100.00</i>
<i>Hot Chocolate</i>	<i>Rs. 60.00</i>

Above rate is exclusive of 13% VAT

Appetisers/Snacks

<i>Alu Tareko</i>	<i>Rs. 100.00</i>
<i>Cheese Balls</i>	<i>Rs. 110.00</i>
<i>Vegetable Pakoda</i>	<i>Rs. 100.00</i>
<i>French Fries</i>	<i>Rs. 90.00</i>
<i>Paneer Pakoda</i>	<i>Rs. 105.00</i>
<i>Chicken Chilli Boneless</i>	<i>Rs. 150.00</i>
<i>Chicken Chilli With Bone</i>	<i>Rs. 105.00</i>
<i>Crispy Vegetables</i>	<i>Rs. 110.00</i>
<i>Crispy Hot Potato</i>	<i>Rs. 100.00</i>
<i>Spring Rolls, Veg./Chicken</i>	<i>Rs. 95.00/Rs. 115.00</i>
<i>Wonton Fried , Veg. Chicken</i>	<i>Rs. 100.00/Rs. 115.00</i>
<i>Prawn Chili</i>	<i>Rs. 375 .00</i>
<i>Golden Fried Prawn</i>	<i>Rs. 375.00</i>
<i>Golden Fried Paneer</i>	<i>Rs. 130.00</i>
<i>Chicken Steamed Momo</i>	<i>Rs. 110.00</i>
<i>Vegetable Steamed Momo</i>	<i>Rs. 95.00</i>
<i>Chicken Meat Balls</i>	<i>Rs. 120.00</i>
<i>Fried Chicken With French Fries</i>	<i>Rs. 150.00</i>
<i>Fish Finger</i>	<i>Rs. 120.00</i>
<i>Peanut Masala</i>	<i>Rs. 70.00</i>
<i>Chicken Sandeko</i>	<i>Rs. 130.00</i>
<i>Papad(Fried/Dry)</i>	<i>Rs. 35.00</i>
<i>Club Sandwich</i>	<i>Rs. 185.00</i>
<i>Toasted Cheese Sandwiches</i>	<i>Rs. 130.00</i>
<i>Toasted Chicken Sandwich</i>	<i>Rs. 140.00</i>
<i>Toasted Cheese & Ham Sandwiches</i>	<i>Rs. 150.00</i>

Above rate is exclusive of 13% VAT

Made from clay (Tandoori) Oven

Chicken Tandoori

Yoghurt & Tandoori spices marinated chicken , grilled in charcoal oven.

Full

Rs. 350.00

Half

Rs. 185.00

Chicken Tikka

Rs. 175.00

Tender chicken pieces, marinated overnight in a delectable yoghurt and home made ground masala, skewered & barbecued to perfection.

Fish Tikka

Rs. 195.00

Tender fish pieces, marinated overnight in a delectable yoghurt and home made ground masala, skewered & barbecued to perfection.

Chicken Malai Kebab

Rs. 185.00

Cube of chicken marinated in yoghurt & cashew nut paste finished in tandoori oven.

Chicken Reshmi Kebab

Rs. 175.00

Stripes of chicken, blended with the chef's own combination of herbs and spices, skewered and roasted over glowing charcoal oven, finished with cream and butter.

Chicken Kurmura Kebab

Rs. 170.00

Tandoori masala marinated chicken legs rolled on bread crumb and sesame seed, grilled in clay oven.

Paneer Tikka

Rs. 175.00

Cottage Cheese marinated in spiced yoghurt and broiled over charcoal oven.

Tandoori Prawn

Rs. 395.00

Prawn marinated in yoghurt , tandoori spices and herbs, finished in charcoal oven.

Mutton Sekuwa

Rs.215.00

Tender pieces of boneless mutton, marinated in spices, barbecued to perfection.

Chicken Sekuwa

Rs.165.00

Tender pieces of boneless chicken, marinated in spices, barbecued to perfection.

Above rate is exclusive of 13% VAT

Salad

Seasonal Salad Garden Fresh Seasonal Salad.	₹. 120.00
Salad Riche Garden Fresh Salad topped with ham, cruton and chicken liver.	₹. 140.00
Bacon & Cruton Salad Garden Fresh Salad topped with bacon, cruton & French dressing.	₹. 140.00
Teriyaki Salad Garden Fresh Salad topped with chicken & teriyaki sauce.	₹. 140.00

Soup

Crème de Broccoli Broccoli Soup.	₹. 120.00
Crème de Tomate Tomato soup.	₹. 120.00
Crème de Potiron Pumpkin soup, perfumed with ginger & basil.	₹. 120.00
Chicken Mushroom Soup	₹. 120.00
Seafood Soup Thick soup of seafood Combination.	₹. 140.00
Wonton Soup /Vegetable/Chicken Clear soup of stuffed vegetables or chicken dumplings.	₹. 110.00/₹. 120.00
Hot & Sour Soup/ Vegetable/Chicken Thick hot soup with shrimp , chicken , pork and juliennes of vegetables with egg flakes.	₹. 110.00/₹. 120.00
Vegetable/Chicken Clear Soup	₹. 85.00
Po-chai Soup Combination of chicken and prawn in green spinach paste.	₹. 125.00

Above rate is exclusive of 13% VAT

Vegetarian

<i>Penne à la petit legumes parfumé au basilic</i>	Rs. 220.00
<i>Penne Pasta with fresh garden vegetables, topped with basil.</i>	
<i>Ravioli maison à la nage de curry</i>	Rs. 220.00
<i>Shrimp Ravioli on mild curry sauce.</i>	
<i>Tagliatelle with curry sauce</i>	Rs. 210.00
<i>Homemade Tagliatell topped with mild curry sauce.</i>	
<i>Spaghetti or Tagliatelle pomodoro aux legumes</i>	Rs. 200.00
<i>Homemade Tagliatell topped with tomato sauce & grated cheese.</i>	
<i>Spinach Ravioli</i>	Rs. 230.00
<i>Spinach ravioli with saffron sauce.</i>	
<i>Cannelloni</i>	Rs. 250.00
<i>Rolls of ravioli paste with a variety of vegetables fillings, topped with sauce mornay, baked under salamander.</i>	
<i>Vegetarian Nepali Set</i>	Rs. 280.00
<i>A complete Nepalese Feast, combination of Basmati Rice, Lentil, Seasonal Vegetables, Pickle and Sweet Dessert.</i>	

Non-Vegetarian

<i>Fish Meuniere</i>	Rs. 250.00
<i>Fillet of fish cooked in meuniere style served with butter lemon sauce.</i>	
<i>Truite Meuniere</i>	Rs. 300.00
<i>Rainbow Trout Fish cooked in meuniere style.</i>	
<i>Truite Papillote</i>	Rs. 300.00
<i>Rainbow Trout Fish cooked in aluminum foil blended with fresh Lemongrass.</i>	
<i>Panache de Fruits de Mer</i>	Rs. 300.00
<i>Delicately cooked fillet of fish, squid and prawn, flavored with lemongrass</i>	
<i>Penne/Tagliatelle aux fruits de mer</i>	Rs. 280.00
<i>Seafood Penne or homemade Tagliatelle.</i>	

Above rate is exclusive of 13% VAT

Chicken or Beef

<i>Grilled Chicken with fresh herbs</i>	Rs. 250.00
<i>Fresh herbs marinated chicken, grilled under salamander.</i>	
<i>Chicken or Beef Stroganoff</i>	Rs. 220.00
<i>Stripes of Chicken or beef simmered in creamy wine sauce with mushroom & gherkins, served with plain Rice or Tagliatelle.</i>	
<i>Supreme de volaille sauce au vin blanc</i>	Rs. 340.00
<i>Supreme of chicken topped with white wine sauce.</i>	
<i>Steak of your choice</i>	Rs. 320.00
<i>Topped with pepper or garlic sauce & garden vegetables.</i>	
<i>Fillet Mignon aux morilles</i>	Rs. 350.00
<i>Tender grilled fillet accompanied with morel mushroom sauce. & garden Vegetables.</i>	
<i>Non-Vegetarian Nepali Set</i>	Rs. 350.00
<i>A complete Nepalese Feast, combination of Basmati Rice, Lentil, Seasonal Vegetables, Mutton or Chicken Curry, Pickle and Sweet Dessert.</i>	

Above rate is exclusive of 13% VAT

Chinese Delights

Chicken In Green Pepper <i>Pan Roasted chicken with green pepper, tossed with oyster sauce.</i>	Rs. 200.00
Shredded Lamb with Green Pepper <i>Stripes of lamb tossed with green pepper.</i>	Rs. 250.00
Beijing Chicken <i>Minced chicken rolled in cabbage, topped with Hot & Sweet Sauce.</i>	Rs. 280.00
Diamond Chicken <i>Diamond cut chicken, topped with roasted almond.</i>	Rs. 220.00
Mandarin Fish <i>Whole Fish with Mandarin sauce.</i>	Rs. 450.00
Szechwan Fish <i>Whole Fish topped with Szechwan sauce.</i>	Rs. 450.00
Sweet & Sour Prawn <i>Delicately simmered prawn in sweet & sour sauce.</i>	Rs. 395.00
Bacon Wrapped Prawn <i>Bacon wrapped prawn delicately cooked in oyster sauce.</i>	Rs. 450.00
Szechwan Prawn <i>Prawn fried in batter & tossed in szechwan sauce.</i>	Rs. 385.00
Kokoo Prawn <i>Fried prawn tossed in hot & sweet Sauce.</i>	Rs. 400.00
Manchurian <i>Vegetables/ Chicken /Fish.</i>	Rs. 140/ Rs. 150/ Rs. 180
Cashew nut Chicken <i>Chicken cooked light soya sauce & cashew nuts.</i>	Rs. 200.00
Shanghai Prawn <i>Prawn with mushroom , shanghai Style</i>	Rs. 410.00

Above rate is exclusive of 13% VAT

Rice /Noodle

Chinese:

<i>Veg./Chicken/Mix Fried Rice</i>	<i>Rs. 100/Rs. 120/Rs. 140.00</i>
<i>Shanghai Fried Rice</i>	<i>Rs. 140.00</i>
<i>Szechwan Fried Rice(hot)</i>	<i>Rs. 145.00</i>
<i>Hakka Noodle</i>	<i>Rs. 140.00</i>
<i>Singapore Noodles</i>	<i>Rs. 145.00</i>
<i>American Chopsuey</i>	<i>Rs. 170.00</i>
<i>Chinese Chopsuey</i>	<i>Rs. 165.00</i>

Indian Biryani/Pulao Rice

<i>Plain Basmati Rice</i>	<i>Rs. 60.00</i>
<i>Veg./Chicken/Mutton Biryani</i>	<i>Rs. 130/Rs. 160/Rs. 200.00</i>
<i>Veg./Peas Pulao</i>	<i>Rs.150.00</i>
<i>Kashmiri Pulao</i>	<i>Rs.175.00</i>
<i>Plain Naan</i>	<i>Rs. 20.00</i>
<i>Butter Naan</i>	<i>Rs. 30.00</i>
<i>Keema Naan</i>	<i>Rs. 55.00</i>
<i>Kashmiri Naan</i>	<i>Rs. 60.00</i>
<i>Kabuli Naan</i>	<i>Rs. 55.00</i>
<i>Mughlai Naan</i>	<i>Rs. 50.00</i>
<i>Garlic Naan</i>	<i>Rs. 35.00</i>
<i>Peshawari Naan</i>	<i>Rs. 45.00</i>
<i>Alu paratha</i>	<i>Rs. 30.00</i>
<i>Kulcha</i>	<i>Rs. 45.00</i>

Above rate is exclusive of 13% VAT

Curries

Chicken Curry <i>Tender pieces of chicken cooked in curry paste</i>	₹. 150.00
Mutton Curry <i>Tender pieces of mutton cooked in curry paste.</i>	₹. 215.00
Fish Curry <i>Tender diced of fish cooked in curry paste.</i>	₹. 205.00
Mix Vegetables Curry <i>Vegetables combination with mild or hot curry sauce.</i>	₹ 140.00
Dal Makhani <i>Whole black lentils simmered in low heat, finished with light cream & butter.</i>	₹. 120.00
Dal Fried <i>Lentils simmered in low heat, tempered with onion, garlic, ginger and tomato.</i>	₹. 110.00
Chicken Mughlai <i>Chicken simmered in grated eggs, coconut and cashew nut past.</i>	₹. 175.00
Chicken Butter Masala <i>Charcoal Grilled dice of chicken, tossed in mild masala paste.</i>	₹. 185.00
Paneer Butter Masala <i>Dice of cottage cheese, tossed in mild masala paste.</i>	₹. 240.00
Palak Ghost <i>Chunk of mutton simmered in Indian spices & spinach.</i>	₹. 235.00
Vegetable Kofta <i>Mixtures of finely chopped vegetable rolls simmered in yellow gravy.</i>	₹. 145.00
Malai Kofta <i>Mixtures of finely chopped vegetable rolls simmered in cashew nuts gravy.</i>	₹. 155.00
Palak Paneer <i>Cottage cheese cooked in spinach paste, finished with fresh cream.</i>	₹. 165.00
Alu Gobi <i>Potato & Cauliflower cooked in curry masala.</i>	. 125.00

Above rate is exclusive of 13% VAT

Dessert

<i>Crepes (Lemon, Banana, Chocolate)</i>	₹. 110.00
<i>Crepes with Vanilla Ice Cream</i>	₹. 150.00
<i>Mousse au chocolat</i> <i>Chocolate Mousse.</i>	₹. 130.00
<i>Mousse aux Bananes</i> <i>Banana Mousse.</i>	₹. 120.00
<i>Poire Belle Hélène</i> <i>Poached Pear Topped with chocolate sauce.</i>	₹. 130.00
<i>Cream Glacée</i> <i>Ice Cream, ask for available assortments.</i>	₹. 100.00
<i>Rum Ball</i> <i>Dried mix fruit and chocolate sauce mix together blended with dark rum rolled over coconut flakes.</i>	₹. 120.00
<i>Coupes Everest</i> <i>Fresh fruit , ice cream & dried fruit topped to the Everest height.</i>	₹. 110.00
<i>Fresh Fruit Salad</i> <i>Combination of fresh fruit mixed in sweet yoghurt.</i>	₹. 100.00

Above rate is exclusive of 13% VAT