

SALAD

Som tum

Raw papaya, carrot, soya, palm sugar, garlic

Nutrition bomb

Microgreens, vegetables, and crispy focaccia

SOUP

Tom yum gung

Hot and sour Thai soup with shrimp

Classic cream of chicken

Thyme, dairy cream

Hearty vegetable soup

Plum tomato, pesto, fresh vegetables, garlic bread

APPETIZER

Timur pork

Local style Sichuan flavoured pork

Murgh malai

Cheddar, coriander root, green chilli, cashew nuts

Chicken tikka, peri peri

Tandoori marinated chicken glazed with peri peri sauce

Malai broccoli

Tandoor roasted creamy cardamom flavour broccoli

“Pull apart “stuffed garlic bread, classic cheese

Bread loaf stuffed with garlic, local herbs and cheese

Chicken sadeko

Boneless chicken, marinated with local spices

Chilli chicken, garlic, spring onion

Wok-tossed boneless chicken, with Chinese sauce

Chilli garlic fish

Wok-tossed boneless fish, with Chinese sauce

Chicken wings

Chicken wings basting with butter, tandoori spices

Vegetable spring rolls

Lemon coriander and “Timur” sauce

Mushroom chili

Wok-tossed bottom mushroom, with Chinese sauce

Crispy corn

Wok-tossed American sweet con, with Chinese spices

Momo

Stuffed dumplings Chicken/ vegetable

BREAD TALK

Club non-vegetarian

Chicken, bacon, cage-free eggs, red cabbage slaw, fries

Chicken burger

Red cabbage slaw, tomato, cheese, mayo, pickles

Bun tikki

Chickpea, beet, fenugreek, onion, tamarind chutney

Club vegetarian

Cheese, tomato, railway tikki, red cabbage slaw, fries

“Himalayan cheese” toast, timur, spices, mint

PASTA

Charcoal tagliatelle

Jalapeno cream sauce

Whole wheat penne carbonara

White sauce, egg yolk, bacon, cheese

Fettuccini Alfredo

Chicken sausage, grilled chicken

Penne arrabbiata

MAINS

Pan-grilled pork chop

Braised red cabbage, brown butter potato, caramelized apple, and creamy mustard sauce

Fish and chips

Beer batter fish, fries, mushy peas, sea salt

Nepali “dhido”

Herb “corn meal” polenta, ratatouille, parmesan, Clarified butter

Local trout

Pan-fried/ curry/ grilled

Served with steamed rice and vegetables

Vocal for local-Nepali Thali

Local dishes curated with locally foraged, our farm has grown produce and locally produced condiments

Mutton thali

Nepali set meal with mutton curry, vegetable curry, rice and roti

Chicken thali

Nepali set meal with chicken curry, vegetable curry, rice and roti

Vegetable thali

Nepali set meal with Cottage cheese, vegetable curry, rice and roti

Khasi ko masu

Nepali-style mutton curry with local spices

All prices are in Nepalese rupee and inclusive of applicable taxes.

Non-vegetarian platters

Black dal, chicken tikka, choice of chicken or mutton curry,
Indian bread and rice

Chicken tikka masala

Barbecue chicken, tomato gravy, Indian spices

Vegetarian platters

Yellow dal, paneer tikka, seasonal vegetable curry,
Indian bread and rice

Paneer tikka masala

Cottage cheese, rich tomato gravy, local spices

Vilayati subzi miloni

Seasonal vegetable curry, local spices

Dum aloo kashmiri

Traditional Kashmiri-style slow-cooked potato

Gobi adraki

Ginger-flavoured cauliflower, local spices

Jeera pulao

Steamed basmati rice

Plain naan/ garlic naan

Tawa paratha/ roti

ASIAN

Minced pork basil

Thai-style minced pork, fresh basil, steamed rice

Chicken manchurian

Minced chicken, Chinese spices, steamed rice

Vegetable manchurian

Minced vegetables, Chinese spices, steamed rice

Fried rice, egg or vegetable

DESSERT

“NYC” style salted caramel cheesecake

Baked hot chocolate

Gourmet ice cream selection

“Lemon verbena” crème brûlée

Nepali coffee affogato

Gulab jamun flambé