## IN ROOM DINING MENU

## **BREAKFAST**

## SERVED 0530 HRS TO 1100 HRS

Choice of freshly squeezed juice (choose anyone) – watermelon, vegetable, citrus Choice of sliced fruit – citrus, watermelon, papaya, pineapple Choice of morning bakery – muffin, croissant, danish, doughnut Choice of tea or coffee	1100
American Breakfast  Choice of freshly squeezed juice (choose anyone) – watermelon, vegetable, citrus  Choice of sliced fruit – citrus, watermelon, papaya, pineapple  Choice of morning bakery – muffin, croissant, danish, doughnut  Choice of toast – white, brown, multigrain with orange marmalade, strawberry jam or honey  Choice of cereal (choose anyone) – corn flakes, choco flakes, muesli with skimmed, full fat milk – ho  Eggs (choose anyone) – fried eggs, scrambled eggs, boiled eggs, omelette (all white or regular)  Filling (choose any two) – mushroom, onion, tomato, capsicum, bacon, chicken ham  Accompaniments (choose any two) – grilled tomato, hash brown, baked beans, mushroom, sausag  Choice of tea or coffee	
Regional / Local Breakfast Choice of freshly squeezed juice (choose anyone) – watermelon, vegetable, citrus Choice of sliced fruit – citrus, watermelon, papaya, pineapple Choice of Indian specialties (choose anyone) – parantha, poori bhaji, chhole bhature Choice of tea or coffee ALA CARTE BREAKFAST	1000
Morning Bakery Basket (5 Pcs)  Home baked danish, croissant, muffin, doughnuts with butter, jam and fruit preserves	750
Choice of Breads (4 Pcs) Choice of toast white, brown, multigrain Choice of loaf multi grain, baguette, oat, masala Choice of preserves: strawberry, orange marmalade, honey, butter Choice of compotes – apple, pineapple, pear	550
<ul> <li>Seasonal Fruit Platter</li> <li>Choice of sliced fruit citrus, watermelon, papaya, pineapple</li> </ul>	700
Cereals (Choose anyone) Choice of cereal - corn flakes, choco flakes, wheat flakes, muesli Served with Skimmed or full fat milk	550
Parantha Onion, potato or cottage cheese	650
Bara (Local / Regional) savory lentil pancakes are made with split black lentils, served with tomato chutney	600
Puri Tarkari (Local / Regional) Fried whole wheat bread with potato curry	650

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<ul><li>Compotes</li><li>Apple, pineapple, pear (choose anyone)</li></ul>	450
Selection of Cold Cuts Smoked salmon, chicken ham, pork ham	900
Pancake, Waffle or French Toast Served with maple syrup, honey, compote, whipped cream and melted butter (choose anyone)	800
Choice of Egg Preparations  Eggs (choose anyone) – fried eggs, poached, scrambled eggs, boiled eggs, omelette (all white or regilling (choose any two) – mushroom, onion, tomato, capsicum, bacon, chicken ham Accompaniments (choose any two) – grilled tomato, hash brown, baked beans, mushroom, sausage Choice of toast: white, brown, multigrain  Choice of preserves: strawberry, orange marmalade, honey, butter	
Hot Sides (Choose anyone)  Hash brown  Chicken Sausage  Bacon  Sauteed Mushroom  Grilled Tomatoes  Baked Beans	600

## **ALA CARTE ALL DAY MENU**

1100 HRS TO 0000 HRS

800

## **SOUP**

Hing Tamatar Dhaniya Shorba

Tomato, coriander, asafetida	
<ul> <li>Choice of Cream Soups</li> <li>Choose from mushroom, broccoli, asparagus or tomato</li> </ul>	800
Cream of chicken  A thick creamy chicken soup	900
SALAD	
Chicken Caesar Salad  Crispy lettuce, chicken, parmesan, croutons, caesar dressing	1000
Mesclun Salad Assorted lettuce, bell peppers, cucumber, orange and lemon vinaigrette	950
Chukauni (Local / Regional)  Nepali style potato yogurt salad	950
<ul> <li>Garden Green Salad</li> <li>Healthy option of seasonal sliced fresh vegetables</li> </ul>	700

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Selection of Cold Cuts Smoked salmon, chicken ham, pork ham	900
Cheese platter Brie, Cheddar & Yak cheese with olives and crackers	800
Appetizer	
Chicken Tikka Chicken marinated in kashmiri chili, yoghurt, garlic and ginger	1300
■ Tandoori Mahi Tikka Fish marinated in yoghurt, chili, ginger and garlic	1400
Nepali Style Tawa Fish (Local / Regional)  Fillet of fish marinated in chili, coriander, ginger and garlic	1400
■ Tandoori Chicken Whole chicken marinated in kashmiri chilies and yoghurt	1300
■ Gilafi Seekh Kebab Minced mutton marinated in black cumin, garlic, ginger, mint and raw capsicum	1500
<ul> <li>Makai Ki Tikki</li> <li>Corn kernel patties with cumin seeds and Indian spices</li> </ul>	1000
Avocado Toast  Gluten free bread, avocado, rocket leaves, pomegranate and mixed seeds	1000
<ul> <li>Hara Bhara Kebab</li> <li>Patties made with spinach, cheese, cashew nut, cumin, green chili and coriander</li> </ul>	1000
<ul> <li>Kesari Paneer Tikka</li> <li>Cottage cheese marinated in saffron, yoghurt, garlic, ginger and chili</li> </ul>	1000
SANDWICHES AND BURGERS  Choose between white, brown or multi grain bread, served with french fries	
▲ Chicken Grilled Sandwich Choice of filling: chicken tikka, herb roasted chicken, ham, egg and mortadella	1300
■ Grilled Ham and Cheese Panini Cooked ham (chicken), cheddar cheese, mustard	1300
Non Vegetarian Club Sandwich  Filling of streaky bacon, chicken, fried egg, tomato, cucumbers, lettuce	1300
<ul> <li>Vegetable Grilled Sandwich</li> <li>Filling of cucumber, tomato, cheese, grilled eggplant, peppers, zucchini, lettuce</li> </ul>	1200

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Grilled Caprese Panini Sandwich Mozzarella, tomato and basil pesto	1200
Vegetarian Club Sandwich Roasted peppers, grilled zucchini, lettuce, tomato, cucumber and cheddar cheese	1200
Vegetable and Cheese Burger Layered with lettuce, tomato, aioli and cheese	1200
Chicken Burger  Juicy chicken burger grilled to perfection	1300
LIGHT BITES	
Local/Regional Light Bites  Chicken sausage with timur ko chhop Chicken Sandeko Aloo Sandeko Badam Sandeko	1000 1000 800 800
Chicken Kathi Roll Spicy chicken, egg, laccha onion and mint chutney	1300
<ul> <li>Paneer Kathi Roll</li> <li>Cottage cheese, laccha onion and mint chutney</li> </ul>	1200
MAIN COURSE	
Vegan Whole Wheat Penne with Arrabiata Sauce Pasta cooked in spicy tomato sauce	1450
▲ Grilled White Fish Choose from Truffle mashed potato, roasted baby potato, grilled vegetables or sautéed baby spinace Served with Black peppercorn, rosemary jus, lemon butter sauce or spicy, chunky tomato sauce	<b>1900</b> ch
Murgh Tariwala Indian style chicken curry cooked in whole spices, onion, garlic, ginger, chili	1500
Kukhura Ka Masu (Local / Regional)  Nepali style chicken curry cooked in whole spices, onion, garlic, ginger, chili	1500
Rara Gosht Minced and diced lamb cooked in tomato, whole spices, onion, chili, coriander and ginger	1850
Laal Maas Rajasthani style spicy lamb curry cooked in tomato, garlic, onion and yoghurt	1850

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Paneer Choice of paneer makhani, paneer palak, kadai paneer	1400
Mis Mas Tarkari (Local / Regional)  Mixed seasonal vegetables	1150
<ul> <li>Aloo Gobi Adraki</li> <li>Potato and cauliflower cooked in Indian spices and ginger</li> </ul>	1150
<ul> <li>Dum Aloo Kashmiri</li> <li>Baby potatoes simmered in a yogurt-based gravy, flavored with dry ginger powder and fennel</li> </ul>	1150
<ul> <li>Dal Makhani</li> <li>Black lentils cooked overnight, finished with dollops of cream and butter</li> </ul>	1000
<ul> <li>Dal Tadka Palak</li> <li>Slit pigeon peas cooked with spinach, onion, tomato and garlic</li> </ul>	1000
Pav Bhaji Mashed vegetables and potato curry, served with soft buns	1000
<ul> <li>Choice of Bread</li> <li>Roti, naan, missi roti, tawa Paratha or stuffed kulcha</li> </ul>	400
<ul> <li>Side Accompaniments</li> <li>Choose any one from below</li> <li>French fries / tossed green salad / grilled mushroom / steamed rice / sautéed ve</li> </ul>	<b>600</b> getables

#### **Condiments**

HP sauce / tomato ketchup / mustard / mayonnaise / tobacco / maple syrup

## **DESSERTS**

Seasonal Fresh Fruits Assorted fresh fruits	700
<ul> <li>Ice cream - 3 scoops</li> <li>Choose from vanilla, chocolate, strawberry or butter scotch</li> </ul>	700
Chocolate walnut Brownie Served with a scoop of ice cream	800
<ul> <li>Lalmohan (Local / Regional)</li> <li>Deep-fried cottage cheese dumplings soaked in sugar syrup</li> </ul>	700
■ Bread & Butter Pudding Classic dessert made with layers of buttery bread	700

#### LATE NIGHT MENU

## SERVED 0000 HRS TO 0530 HRS

#### SOUP

<ul> <li>Hing Tamatar Dhaniya Shorba</li> <li>Tomato, coriander, asafetida</li> </ul>	800
Cream of chicken  A thick creamy chicken soup	900
SALADS	
Chicken Caesar Salad Crispy lettuce, chicken, parmesan, croutons, caesar dressing	1000
Chukauni (Local / Regional)  Nepali style potato yogurt salad	950

#### **EGG PREPARATION**

#### Choice of Egg Preparations

800

Eggs (choose anyone) – fried eggs, poached, scrambled eggs, boiled eggs, omelette (all white or regular)
Filling (choose any two) – mushroom, onion, tomato, capsicum, bacon, chicken ham
Accompaniments (choose any two) – grilled tomato, hash brown, baked beans, mushroom, sausage, bacon
Choice of toast: white, brown, multigrain
Choice of preserves: strawberry, orange marmalade, honey, butter

#### **APPETISERS**

Makai Ki Tikki     Corn kernel patties with cumin seeds and Indian spices	1000
Nepali Style Tawa Fish (Local / Regional)  Fillet of fish marinated in chili, coriander, ginger and garlic	1400

#### **LIGHT BITES**

#### Local/Regional Light Bites

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#### ▲ Chicken Kathi Roll 1300

Spicy chicken, egg, laccha onion and mint chutney

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Paneer Kathi Roll Cottage cheese, laccha onion and mint chutney	1200
BURGERS & SANDWICHES	
Vegetable and Cheese Burger Layered with lettuce, tomato, aioli and cheese	1200
Chicken Burger  Juicy chicken burger grilled to perfection	1300
Non-Vegetarian Club Sandwich Filling of streaky bacon, chicken, fried egg, tomato, cucumbers, lettuce	1300
Vegetarian Club Sandwich Roasted peppers, grilled zucchini, lettuce, tomato, cucumber and cheddar cheese	1200
MAIN COURSES	
Vegan Whole Wheat Penne with Arrabiata Sauce Pasta cooked in spicy tomato sauce	1450
▲ Grilled White Fish Choose from Truffle mashed potato, roasted baby potato, grilled vegetables or sautéed baby spinace Served with Black peppercorn, rosemary jus, lemon butter sauce or spicy, chunky tomato sauce	<b>1900</b> h
Kukhura Ka Masu (Local / Regional)  Nepali style chicken curry cooked in whole spices, onion, garlic, ginger, chili	1500
Rara Gosht Minced and diced lamb cooked in tomato, whole spices, onion, chili, coriander and ginger	1850
<ul> <li>Paneer</li> <li>Choice of paneer makhani, paneer palak, kadai paneer</li> </ul>	1400
Mis Mas Tarkari (Local / Regional)  Mixed seasonal vegetables	1150
<ul> <li>Aloo Gobi Adraki</li> <li>Potato and cauliflower cooked in Indian spices and ginger</li> </ul>	1150
Dal Makhani  Black lentils cooked overnight, finished with dollops of cream and butter	1000
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<ul><li>Choice of Bread</li><li>Tawa Paratha</li></ul>	400
DESSERTS	
Seasonal Fresh Fruits Assorted fresh fruits	700
<ul> <li>Ice cream - 3 scoops</li> <li>Choose from vanilla, chocolate, strawberry or butter scotch</li> </ul>	700
DRINKS NON-ALCOHOLIC BEVERAGE	
Selection of Coffee Cappuccino, Café latte, Hot chocolate, Pot of Black coffee (Serves two)	400
Selection of Tea Green, English breakfast, Chamomile, Masala	400
Selection of Dairy  Full cream milk, skimmed milk, Soya milk Low fat yoghurt  Natural unsweetened yoghurt  Fruit yoghurt	400
Non-Alcoholic Beverages  Coke Diet Coke Sprite / Fanta Soda Water Tonic Water Gingerale Bottled Water & Services	350 350 350 350 500 500 200
Fresh Juice - Watermelon / Vegetable  Canned Juice - Apple / Orange	600 400
Iced Blended Drinks Blended Chocolate Milk	600

400

Iced Tea/Iced Coffee

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## **ALCOHOLIC BEVERAGES**

Carlsberg 650 ML	550
Tuborg 650 ML	150
Gorkha 650 ML	150
Barasingha 650 ML	150
Budweiser 650 ML	150
Single Malt	
Glenfiddich 12 YO	250
Glenfiddich 18 YO 250	500
Premium Whiskey	
Johnnie Walker Double Black Label	200
Johnnie Walker Black Label	000
Monkey Shoulder	000
Jack Daniels 100	000
Regular Whiskey	
Johnnie Walker Red Label 850	50
Old Durbar Blended Reserve 45	50
Gurkhas and Guns 450	iO
Vodka	
Grey Goose 14	100
	200
Absolut 700	
Ruslan Gold Reserve 450	50
Wine By Glass	
Red Wine	
Two Oceans Cabernet Sauvignon	500
Jacob's Creek Pinot Noir	500
Ventisquero Clasico Merlot	500
White Wine	
Ventisquero Clásico Sauvignon Blanc	500
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Banrock Station Moscato	500

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## Champagne & Sparkling Wine by Bottle

Moet & Chandon Brut Imperial  J.C. Le Roux Brut Sparkling	40000 12000
Red Wine by Bottle	
Two Oceans Cabernet Sauvignon	7500
Ventisquero Clasico Merlot	7500
Jacob's Creek Pinot Noir	7500
Banrock Station Shiraz	7500
White Wine by Bottle	
Two Oceans Chardonnay	7500
Ventisquero Clásico Sauvignon Blanc	7500

# Rosé Wine by Bottle

Banrock Station Moscato

Mateus Rosé

7500