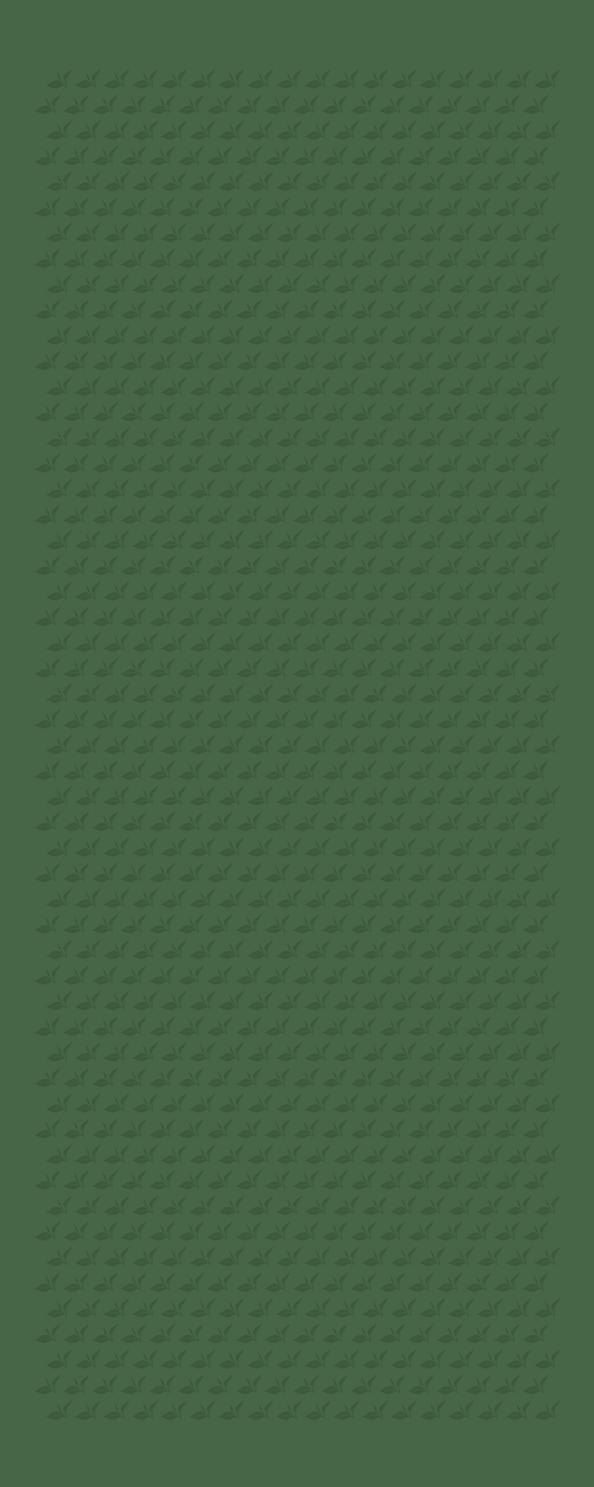


\( \) \( \)

Breakfast



#### SOMETHING TO START WITH

• FRESHLY SQUEEZED SEASONAL FRUIT JUICE watermelon | sweet lime | orange | carrot | cucumber

• FRESH FRUIT CUTS 350 platter of freshly cut seasonal fruits

CEREALS
 choices: cornflakes | all-bran | gluten free muesli |
 sugar free granola |muesli hot or cold milk | skimmed milk |
 soymilk | almond milk | lactose free milk | natural yoghurt &
 low fat fruit yoghurts

• OUR MUESLI

• BAKER'S BASKET

white, whole wheat & sour dough bread slices, soft roll, croissant, danish pastry & toast butter, preserves & honey

## WESTERN CHOICES 🍆

oats, fruit yoghurt, nuts, grated apples, sliced bananas

• FREE RANGE EGGS

poached | fried | scrambled | boiled | omelette
choice of any two: •grilled tomato

• mushrooms

• sauté potato

pork sausagechicken sausagecrispy bacon

AVOCADO TOAST crushed avocados, olive oil, fried or scrambled eggs topping
 FRENCH TOAST soft brioche & egg, cinnamon sugar, maple syrup
 QUINOA PORRIDGE

QUINOA PORRIDGE cooked with water or milk, fresh fruit, honey

PANCAKE thick American pancake stuck, chocolate sauce & whipped creama

### LOCAL & INDIAN CHOICES 🌭

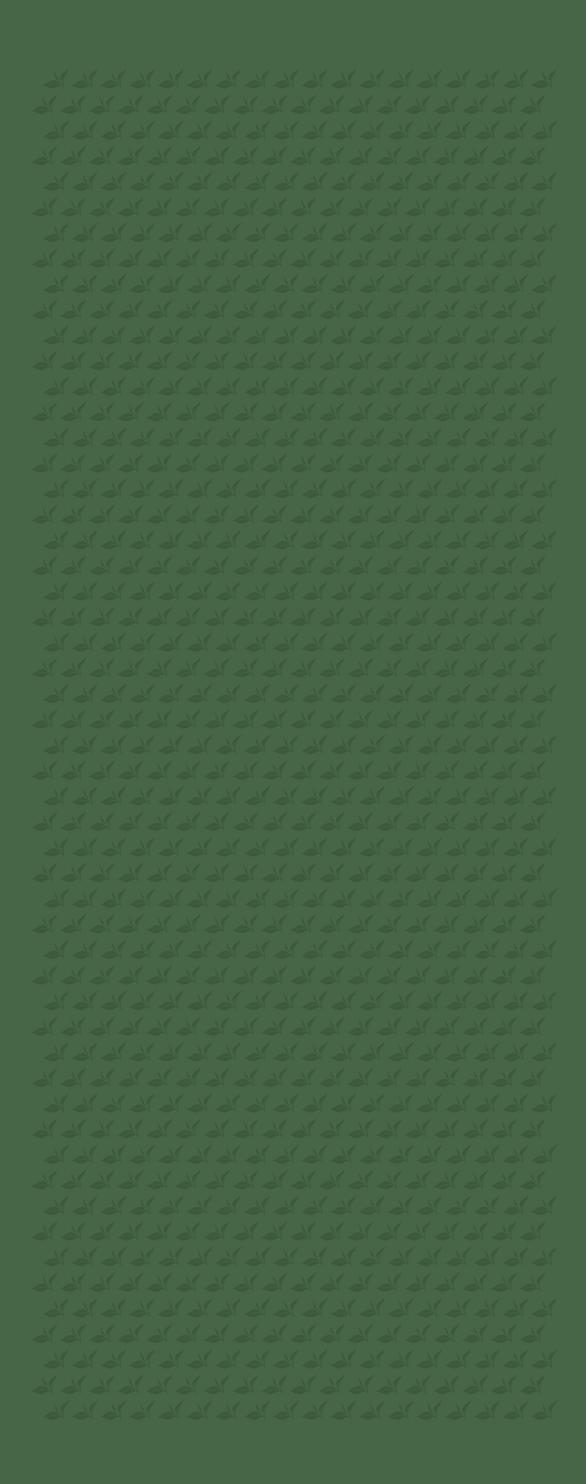


IDLI steamed rice cakes, sambhar & chutney	450
DOSA — PLAIN   MASALA fermented gluten free rice pancake, sambhar & chutney	450
LUCCHI ALOO DUM deep fried flour bread, spiced potato curry	450
PUTHARO rice flour pancakes, black- sesame seed pork curry	550
DAHI CHURA flattened rice, milk, curd, fresh & dry fruit	400
PARATHA griddled flatbread, spiced potato filling, curd & pickle	450

# BEVERAGES 🍆

SMOOTHIES banana   berry   date and oat	350
COFFEE south indian filter   espresso   cappuccino   ristretto   macchiato   cold coffee	250
TEA masala   darjeeling   assam   earl grey   camomile   jasmine   green tea	250
FRESH LIME SODA OR WATER plain   sweet   salted	250
HOT CHOCOLATE	350
AERATED BEVERAGES	250
HIMALAYAN STILL	200
HIMALAYAN SPRING	200





### SOMETHING TO START WITH 1230 hrs to 2200 hrs HUMMUS 550 chickpea, sesame paste, pita bread NARKEL POSTO BORA 550 crushed avocados, olive oil, fried or scrambled eggs topping PANCHPHORAN PANEER TIKKA 750 cottage cheese, panchphoran spice mix, cooked in the tandoor HARA BHARA KEBAB 650 spinach and green pea patties, griddled SMALL PLATES | BOWLS TOMATO BROTH 375 basil oil MULLIGATAWNY SOUP 375 lentils, coconut milk, curry powder 550 OUR CAESAR SALAD crispy lettuce garlic olive oil dressing, grated parmesan, crostini PAV BHAJI 550 spiced seasonal vegetables & potato mash, chili chutney • STREET SIDE KOLKATA EGG ROLL 750 paratha, omelette, vegetables, spicy chutney

350

FRENCH FRIES

## COMFORT MAINS 🍆

crushed tomato & garlic topping, aged cheddar

GRILLED WHOLE GRAIN SANDWICH tomato, peppers, cheese, pesto, fries	750
PENNE ALL'ARRABIATA tomato sauce, chili & grated parmesan	750
SPAGHETTI AGLIO E OILO crushed garlic, olive oil, red chili flakes, butter	750
FROM THE PIZZA OVEN	
CAPRICCIOSA mushroom, black olives, mixed bell peppers, mozzarella cheese	850
VERDE DURO grilled asparagus, bell peppers, mushrooms, spring onions, tomato, mozzarella & pesto oil	850
CRISPY FLAT BREAD	800

### INDIAN

1230 to 2200 hrs

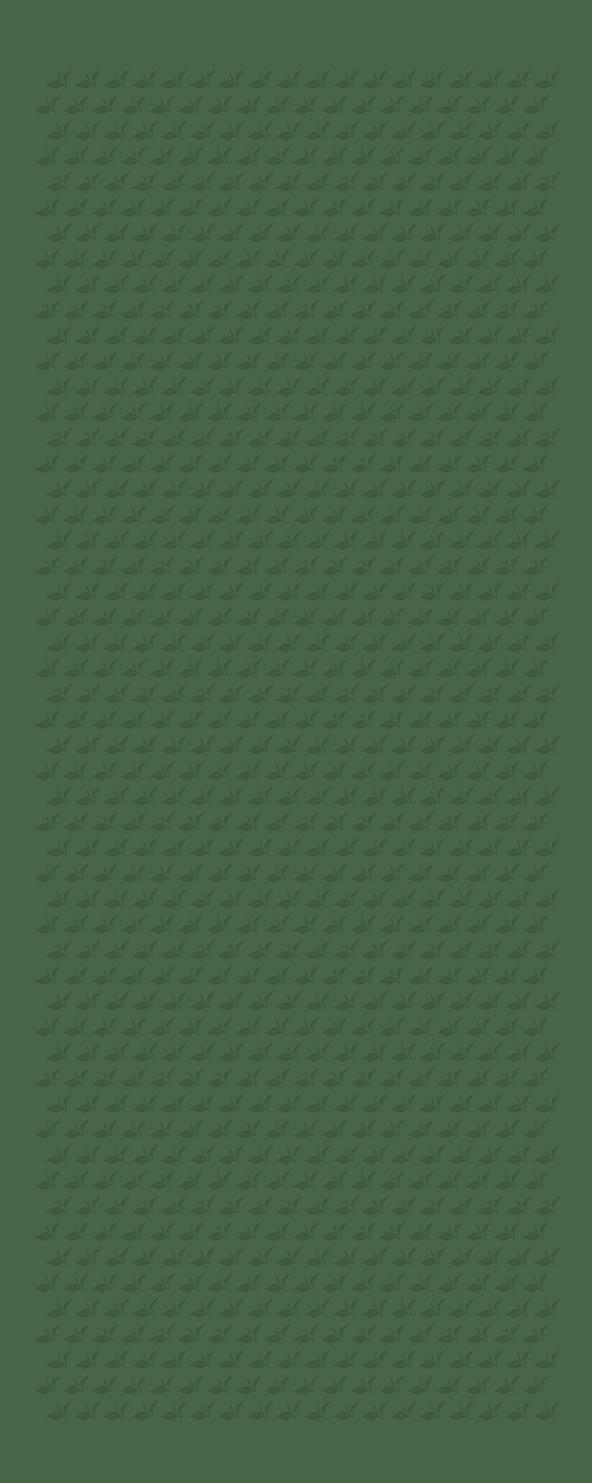
PANEER SHIMLA MIRCH cottage cheese cubes, peppers, coriander, chili gravy	750
MALABAR VEGETABLE CURRY mix vegetables tempered in a coconut milk curry	700
LASOONI PALAK spinach, onion & garlic	700
DAL TADKA   DAL MAKHANI infused yellow lentils   black lentils, cream, butter & dehydrated fenugreek	550
BIRYANI seasonal vegetable, aromatic basmati rice, raita	700
INDIAN & LOCAL BREADS	5 %
TANDOORI ROTI	125
BUTTER NAAN   GARLIC NAAN   Malabar paratha	200



NEPALI THUKPA POT vegetable rice noodle bouillon	550
CRISPY VEGETABLE SPRING ROLL deep fried, sweet chili sauce & soya chili sauce	600
SOBA NOODLES whole wheat noodles, soy sauce, spring onion, miso & baked tofu	550
BURNT GARLIC FRIED RICE wok rice in ginger, garlic & vegetables	550
LOCAL FARE 2230 to 1500 hrs & 1900 to 2200 hrs	
BAIGUN BHAJA sliced brinjal fritters	400
MOMO cabbage, onion, carrot, scallions & garlic chili sauce	500
RUGRU KI SUBZI mushroom - tomato curry, coriander	700
PANEER ER DALNA cottage cheese cubes, green peas, garam masala	750
MIX DAL ZANEKO mixed lentils, spices & garlic red chili oil	600
SIMBA RAI	600



local green beans, tomato & mustard seedsy



#### SOMETHING TO START WITH 1230 hrs to 2200 hrs KUTI MIRCH KA MURGH TIKKA 850 boneless chicken thighs, red chili & yoghurt marinade from the tandoor AMRITSARI FISH FINGERS 850 crispy fried fish, mélange of local spices NIMBU MIRCH KE JHINGE 1050 lemon, chilli, garlic, prawns KHEEMA PAV 1050 minced mutton, local Indian spices served with buttered soft roll SMALL PLATES | BOWLS 🌭 550 MOMO minced chicken or mutton, scallions, garlic chili sauce 700 CHICKEN BEET & RADISH SALAD tandoori chicken, local salad, mustard oil dressing 600 GYATHUK chicken bouillon, noodles & vegetables 700 DOHKHLIEH popular pork salad, pork cubes, ginger, garlic & chili

700

grilled chicken breast skewers, Thai peanut

CHICKEN SATAY

### COMFORT MAINS 🌭

OUR CAESAR  crispy lettuce, garlic – anchovy dressing, parmesan & crostini  ADD CHICKEN TIKKA 150  ADD PRAWNS 200	550
THE CHIA CLUB triple decker sandwich - bacon, fried egg, chicken breast, iceberg, mayo & fries	800
CHICKEN BURGER grilled patty, basil pesto, toasted focaccia & fries	800
OVEN ROASTED CHICKEN half-chicken, peri-peri, seasonal vegetables, onion & potatoes	950
PORK LASAGNA baked lasagna, pork – rosemary ragu, mozzarella	850
FROM THE PIZZA OVEN 🍆	4050
PIZZA PEPPERONI crushed tomatoes, mozzarella cheese, spicy pepperoni	1050
PIZZA TIKKA	950

chicken tikka, tomatoes, bell peppers, mozzarella, mint chutney

MINCED LAMB PIDE

lamb & garlic, bell peppers, ricotta, sour cream

950



TAWA MACCHLI spice grilled fish	900
MUTTON NILGIRI KORMA mutton cubes, coriander, cashew, coconut & green chili paste	950
MURG TIKKA MAKHNI chicken tikka, creamy tomato gravy	850
BIRYANI mutton cubes, aromatic basmati rice, raita	950
STEAMED BASMATI RICE	300
INDIAN & LOCAL BREADS	
TANDOORI ROTI	125
BUTTER NAAN   GARLIC NAAN   MALABAR PARATHA	200



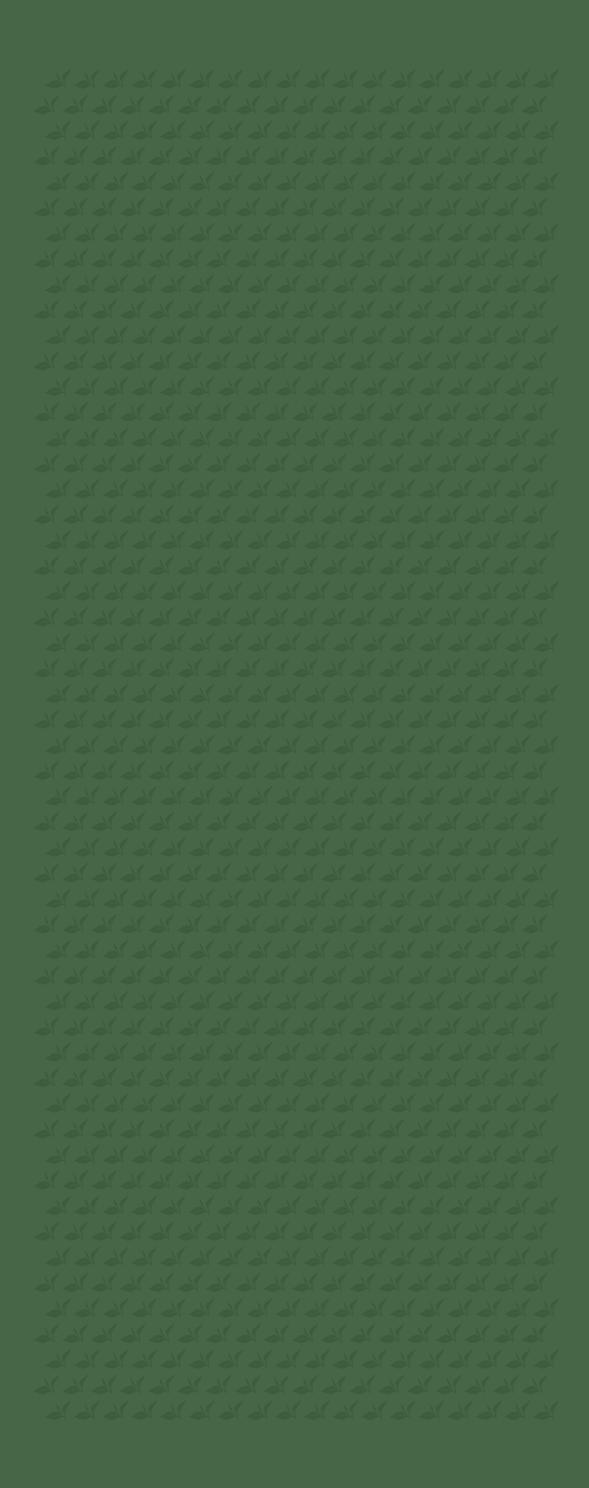
CHICKEN SALT & PEPPER chicken, salt & black pepper	750
PORK & BAMBOO deep fried, sweet chili sauce & soya chili sauce	850
PRAWNS CHILI shelled, Sichuan pepper, tomato, chili	1050
BURNT GARLIC FRIED RICE CHICKEN   PRAWNS wok rice in ginger, garlic & vegetables	575   675

LOCAL	FARE 🖢
1230 to 1500 hrs	& 1900 to 2200 hrs

creamy coconut prawn curry

LOCAL FISH FILLET river fish poached in Darjeeling tea, papaya salsa	900
HIMALAYAN KHUKURA CURRY traditional Nepali chicken curry	850
CHINGRI MALAI CURRY	1050

Desserts & Beverages



## DESSERTS 🍆

• NEW YORK CHEESECAKE cream cheese, vanilla, shortbread crumble, berry compote	500
BELGIAN CHOCOLATE FONDANT dark chocolate, cocoa, ganache	500
<ul> <li>MAKAIBARI CHAI FRUITS poached, cinnamon &amp; whipped cream</li> </ul>	500
• ROSOGULLA ricotta balls poached in sugar syrup	450
• SELECTION OF ICE CREAM vanilla   butterscotch   chocolate   strawberry	400
BEVERAGES	
MILKSHAKES vanilla  strawberry  chocolate   cold coffee	350
COFFEE south indian filter   espresso   cappuccino   ristretto   macchiato   cold coffee	250
TEA  masala   Darjeeling   Assam   earl grey   chamomile   jasmine   green tea	250
FRESH LIME SODA OR WATER plain   sweet   salted	250
HOT CHOCOLATE	350
AERATED BEVERAGES	250
HIMALAYAN STILL	200
HIMALAYAN SPRING	350

