



HOTEL  
SHAMBALA  
KATHMANDU

# NIGHT MENU

AVAILABLE FROM 10:00PM - 6:00AM

## APPETIZER

- CHICKEN MOMO** 675  
Steamed Chicken Nepali Dumplings served with Tomato Chutney
- VEGETARIAN MOMO** 575   
Steamed Nepali Dumplings served with Tomato Chutney
- GRILLED PRAWNS** 1550  
In a Herb and Cherry Tomato Marinade accompanied with a Thai Chili Dip and Homemade Ranch Dip

## SOUP

- ROASTED TOMATO & BASIL** 525   
Accompanied with Home Baked Garlic Bread
- CREAM OF MUSHROOM** 575   
Accompanied with Home Baked Garlic Bread
- WONTON DUMPLING** 600  
Chicken dumplings and Pokchoy in a light chicken broth topped with roasted garlic and scallions

## SALADS

- SHAMBALA HOUSE SALAD MELEE** 1150   
Mixed greens, pears or apples, avocado, blue cheese, radish candied walnut, and Herbs with Red Wine Vinaigrette
- CHEF SALAD** 950   
Home grown organic Lettuce, cucumber, carrot, Yak cheese Cherry Tomatoes, Onions, Oyster Mushrooms, Zucchini and Olives with Herbs Vinaigrette
- WITH MARINATED CHICKEN THIGH** 1050
- WITH GARLIC CHILLI PRAWNS** 1550


## PASTA

(Choice of gluten free Pasta available at additional charge)

- PENNE NAPOLETANA** 1175   
Penne Tossed in Italian Tomato sauce and parmesan
- SPAGHETTI A-LA CARBONARA** 1400  
Spaghetti with Bacon, Egg yolk and Parmesan
- SPAGHETTI BOLOGNESE** 1400  
Spaghetti with Chicken Bolognese and Parmesan

## SANDWICHES BURGERS & WRAPS


Served with the choice of French Fries OR Potato Wedges OR Salad

- ERMA HOUSE BEEF BURGER** 1300  
Beef Patty Served with Sunny side up egg, Pork Bacon, Onion jam
- CHICKEN BURGER** 1150  
Chicken Patty Served with Sunny side up egg, onion jam
- VEGETABLE BURGER** 1050   
Vegetable Patty Served with Sunny side up egg, onion jam
- CLUB SANDWICH** 1250  
Choice of white or brown bread with chicken, ham, egg, cheese and vegetables

## ENTREE


- PAN SEARED SALMON FILLET** 3200  
On a bed of Black Rice Risotto
- FISH AND CHIPS** 1200  
Batter Fried Stripes of Basa Fish accompanied with French Fries and Tartar Sauce
- BALSAMIC INFUSED GRILLED PORK STEAK** 1500  
Served with Potato wedges, grilled Farm Vegetables
- GRILLED TENDERLOIN STEAK** 1450  
Served with French Fries, Sautéed Farm Vegetables and Rosemary Reduction
- SHAMBALA'S SIGNATURE CHICKEN** 1300  
BBQ Sauce Infused Bacon and cheese stuffed Chicken Breast served with mashed potato, sautéed vegetables and grilled Tomato.
- COTTAGE CHEESE AND MUSHROOM CANNOLI** 1250   
With wilted Spinach and Basil infused Tomato and Oats Risotto

## HIMALAYAN DISHES

- NEPALI THALI**  
With Basmati Rice, Himalayan Black Dal, Seasonal Farm Vegetable Curry, Sautéed green leafy vegetable (Spinach) with a choice of Veg or meat curry.
- MUTTON THALI** 1450
- CHICKEN THALI** 1250
- FISH THALI** 1250
- VEGETARIAN THALI** 1150 
- PRAWN CURRY** 1700  
Served with Basmati Rice, Kuchumber and Pappad

## CHOWMEIN

Nepali style wok fried noodles with vegetables or Chicken

**VEGETARIAN CHOWMEIN** 

**CHICKEN CHOWMEIN**

## FRIED RICE

Nepali style wok fried rice with vegetables or Chicken

**VEGETARIAN FRIED RICE** 

**CHICKEN FRIED RICE**

## INDIAN DISHES

### BIRYANI

Aromatic Indian Spices Marinated Vegetables or Chicken or mutton cooked with spiced rice served with Kuchumber and Raita

**CHICKEN BIRYANI**

1400

**MUTTON BIRYANI**

1500

**VEGETARIAN BIRYANI** 

1250

**MUTTON ROGAN JOSH**

1450

Slow cooked Mutton in onion and tomato gravy accompanied with Kuchumber and Pappad

**CHICKEN BUTTER MASALA**

1250

Tandoori roasted Chicken cooked in Makhani Gravy accompanied with Kuchumber and Pappad

**BENGALI FISH CURRY**


1150

Boneless fish cooked in traditional Bengali spices accompanied with Kuchumber and Pappad

**PANEER BUTTER MASALA** 

1050

Paneer cooked in Makhani Gravy accompanied with Kuchumber and Pappad

**LAHORI KADHAI VEGETABLES** 

775

Fried cauliflower and potato cooked with aromatic Indian spices and gravy

**DAAL TADKA** 


675

Yellow lentil tempered with onion, garlic, tomato and fresh coriander

**DAAL MAKHANI** 

950

Black Lentil and Kidney Beans tempered with Makhani Gravy Butter and Cream

**ALOO GOBI ADRAKI** 

775

Fried cauliflower and potatoes cooked with aromatic Indian spices and gravy

## NAAN AND ROTI

### CHAPATI

**PLAIN**

200

**BUTTER**

225

### RICE

**PLAIN RICE**

300

**JEERA RICE**

325

## DESSERT

**DARK CHOCOLATE BROWNIE WITH VANILLA ICECREAM**

575

**CHOICE OF ICECREAM**  
STRAWBERRY / CHOCOLATE / VANILLA

600

**SEASONAL FRESH CUT FRUIT PLATTER**


525

**PASTRY OF THE DAY**

(Please ask server for details)

*Please ask your server for food details and any dietary requirement you may have. Thank You!*

Prices are inclusive of all taxes.

 Vegetarian (may contain eggs)

 Vegan