

# CHEF PRAVIN'S SPECIAL

## STARTERS

### Cucumber & Sesame Chill

Chilled cucumber salad marinated in soy and sesame, crisp and refreshing

### Beetroot Tartar & Balsamic Jewels (Vegan)

Beetroot tartar topped with balsamic pearls, herb oil & tangy tomato chutney

### Grilled Himalayan Prawns on Cauliflower

Prawns marinated in Himalayan herbs, served over a bed of creamy cauliflower risotto

## MAINS

### Zucchini Spaghetti Neapolitana (Gluten-Free)

Fresh zucchini noodles in a classic Neapolitana sauce with wilted spinach

### Cottage Cheese Steak with a Himalayan Touch

Grilled paneer served with veg momo, sautéed green leaf & house-made spicy tomato chutney

### Jalkapur Coconut Curry Rice

Fragrant Jalkapur and coconut curry with garlic-infused sticky rice & sautéed chilli broccoli

### Slow-Braised Pork on Curried Cauliflower

Pork braised in Nepali aromatics, laid atop curried cauliflower Risotto

### Jackfruit Steak – The Village Feast (Vegan)

Nepali-spiced jackfruit steak with roasted potatoes, white beans curry, sautéed Raya saag & mustard tomato chutney

### Tenderloin Buff with Tibetan Aloo Dum

Slow cooked buffalo tenderloin paired with Tibetan-style potato curry & Garlic bread

### Yoghurt-Spiced Chicken with Nepali Risotto

Marinated chicken breast served with traditional khichadi, spinach & fresh garden salad

## DESSERT

### Apple Almond Tart à la Mode

Warm almond-apple tart served with vanilla ice cream

### Himalayan Crepes with Jackfruit & Cinnamon

Buckwheat crepes filled with jackfruit, dusted with cinnamon & drizzled in caramel

### Sweet Mango & Nutella Pizza

Flatbread dessert topped with mango, Nutella & warm caramel

