

CHEF PRAVIN'S SPECIAL

Experience the Deliciousness in every bite!

STARTERS

- Grilled Halloumi with Himalayan Aubergine Salsa**  Rs 1069
Char-grilled halloumi cheese served with Nepali-style smoky eggplant salsa and microgreens.
- Burrata & Confit Tomato, Pesto & Balsamic Pearls**  Rs 1145
Creamy Burrata paired with slow-roasted tomatoes, finished with fresh basil pesto and delicate balsamic pearls.
- Avocado, Poached Egg & Feta Salad** Rs 1025
Tender poached egg and creamy feta on a bed of Himalayan seasonal greens, finished with a fragrant thyme vinaigrette and avocado.
- Grilled Himalayan Prawns on Cauliflower Risotto** Rs 1595
Prawns marinated in Himalayan herbs, served over a bed of creamy cauliflower risotto.

MAINS

- Nepali-Spiced Black Rice Risotto with Burrata**  Rs 1350
Creamy black rice risotto infused with Nepali spices and crowned with velvety Burrata cheese.
- Steamed Himalayan Fish with Mushroom Broth** Rs 1300
Delicately steamed Nepali-spiced fish accompanied by wilted spinach and a tangy wild mushroom broth.
- Slow-Marinaded Himalayan Farm Chicken Thigh** Rs 1250
Succulent chicken thigh, slow-marinaded in cultured yoghurt, served with yak cheese pomme purée, caramelized mushrooms & onions, wilted spinach, and finished with a silky soy jus.
- Cottage Cheese Steak with a Himalayan Touch**  Rs 1250
Grilled paneer served with veg Momo, sautéed green leaves & house-made spicy tomato chutney.
- Slow-Braised Pork on Curried Cauliflower** Rs 1450
Pork braised in Nepali aromatics, laid atop curried cauliflower risotto.
- Jackfruit Steak – The Village Feast**  Rs 1195
Nepali-spiced jackfruit steak with roasted potatoes, white beans curry, sautéed Raya saag & mustard tomato chutney.
- Tenderloin Buff with Tibetan Aloo Dum** Rs 1450
Slow cooked buffalo tenderloin paired with Tibetan-style potato curry & garlic bread.

DESSERTS

- Apple Almond Tart à la Mode** Rs 650
Warm almond-apple tart served with vanilla ice cream.
- Himalayan Mango Panna Cotta** Rs 450
Smooth vanilla panna cotta topped with fresh Himalayan mango and a vibrant mango coulis.
- Golden Mango Tart** Rs 450
Sweet pastry tart filled with smooth mango pudding, finished with a mango glaze.
- Summer Mango Cream Cheese Layer Cake** Rs 550
Layers of moist chocolate sponge, smooth cream cheese frosting, and fresh mango, finished with a light mango glaze.

Prices are inclusive of all taxes

 Vegetarian (May contain egg)

 Vegan