

STARTERS

Mo:Mo (Chicken or Vegetable) – 4 pcs Nepalese special steamed dumplings served with tomato chutney	7
Malai Tikka Chicken breast marinated with black peppers, garlic, herbs, cream & served with mint & yoghurt chutney	7
Stuffed Paneer Jhol (V) Battered paneer, mushroom & coconut stuffing and caramelized onion sauce	9
Sadeko Momo Chicken or Vegetable 4PCS Dumpling toasted with roasted tomatoes, timuri, ginger, garlic, chilli & herbs	8
Pani Puri (V) Crispy wheat balls, spiced potato, chickpeas, coriander, mint & chili infused water, tamarind infused water	7
Hansh ko Choila Barbequed duck, garlic, ginger, nepali salsa, pickled pear & crispy beaten rice	10
Lamb Cutlet Nepali spiced single Lamb cutlet, roast beetroot, roast potato & Himalayan chilli coriander chutney	10
Mix Kebab Spiced chicken and lamb minced meat cooked in clay oven comes with yogurt chutney.	10
Chilli Chicken Battered chicken pan fried with ginger, garlic, green chillies, pepper & onions	9
Lime Polenko Prawn Pan-fried with garlic, chilli, cherry tomato and turmeric mayo	10
Samosa Chat (V) Crushed samosa with spicy potatoes, peas, yoghurt, tamarind & green chutney	7

CHEFS SPECIAL DISHES

"Every dish is created with freshly ground balanced of unique spices & herbs"

Himalayan Goat Curry (On the bone – Festive special) Cooked with freshly ground herbs, spices, brown onion, ginger, garlic, garam masala, green chillies & tomatoes.	17
Timuri Lasun Chicken Chicken thigh cooked with Szechuan peppercorn, ginger, garlic, chilli in special sauce.	16
King Prawn Khursani Fresh Garlic & Chillies Cooked with garlic, fresh green chillies, green herbs & spices.	17
Hariyali Lamb Mint & Cream Lamb cooked with fresh mint, spices, a touch of fresh cream, spring onions & coriander.	16
Paneer Chilli Masala Madras Hot! -Chilli & Cream Cooked in spiced creamy masala sauce with fresh green chilli, spring onion & coriander	15
Lamb Bhutuwa Garam Masala & Herbs Cooked with ginger, garlic, black pepper, cardamom, cumin, tomato, herbs & spices	16
Gorkhali Chicken Madras Hot! -Chilli & Yoghurt Chicken cooked with yoghurt, green chillies, herbs & spices.	15
Chicken Malabar Mustard & Coconut Cooked in cumin, coconut milk, mustard, curry leaves, chilli, ginger & garlic	15
Fish Modi Khola White fish cooked with mustard, cinnamon, yoghurt & spices.	15



GRILLED OVEN DISHES

Chitwane Kukhura Chicken thigh marinated, cooked in clay oven. Garnished with chilli, garlic, ginger, a touch of fresh cream, herbs & spices.	17
Shaslik Special (Chicken/ Paneer) marinated with spices, cooked in clay oven with onion, peppers, tomatoes.	15
Mix Grill Selections of tandoori chicken, chicken kebab, lamb kebab, chicken tikka, malai tikka, served with plain Nan bread.	21

TRADITIONAL DISHES

Vegetable 13	Chicken 15
Lamb 16	King Prawn 17

Tikka Masala Cooked with cashew nuts, butter, tomatoes, methi leaves & creamy masala sauce
Korma Cooked with coconut & cashew nuts in creamy sauce
Bhuna Cooked with medium spiced, pepper & onion sauce
Rogan Cooked with medium spiced tomatoes, fennel & herb sauce
Madras Cooked with chilli, onions & tomato sauce

HOUSE PLATTER DISHES

Malabar Prawn Special King Prawns cooked with onions, ginger, garlic, curry leaf, mustard, coconut milk, chilli, tomatoes & fresh herbs served with pilau rice	20
Lakeside Fish Marinated diced white fish pan fried with garlic, lemon jus, spring onions, ginger & spices serve with egg fry rice	20
House Thali Selection of Chicken curry, Hiriyaal Lamb, Dal Makhani, Mix vegetables, onion bhaji, plain rice and plain nan bread served in steel plate called "THALI"	21
Five Spice Lamb with Potatoes Spiced Lamb with potatoes cooked in chef special spices with brown onion & green herbs serve with plain rice	20
Nepali Chicken Curry With Plain Rice Chicken – on the bone, cooked with freshly ground herbs, spices, brown onion, ginger, garlic, garam masala, green chillies & tomatoes serve with plain rice.	19
Nepali Chowmien Noodles cooked with garlic, chilli, peppers, onions, carrots, cabbage, Herbs, tomatoes, soya & spices	16
True Biryani Special (Chicken/ Goat) On the bone Saffron rice cooked slowly in trapped steam to get aromas of all the spices from whole garam masala, ghee, yoghurt, fresh mint, brown onions & served with cucumber yoghurt raita	21

VEGETABLE DISHES

Side 8 Main 11

Dal Makhani Black lentils & red kidney beans slowly cooked with spices, butter & cream.
Sag Aloo Spinach with potatoes
Mix Vegetables Seasonal vegetables cooked with spices
Bombay Aloo Spicy potatoes curry
Sag Paneer Spinach with cottage cheese cooked with spices.
Tarka Dal Mixed lentils
Brinjal Aloo (V) Aubergine cooked with potatoes in medium spice

RICE AND NAN BREAD

Plain Rice Boiled basmati rice	4
Pilau Rice Saffron flavoured basmati rice	4.5
Mushroom Rice Pilau rice cooked with mushrooms	5
Egg Fried Rice Eggs fried with basmati rice	5
Plain Nan	4
Garlic Nan Bread topped with fresh garlic and coriander	4.5
Peshwari Nan Bread stuffed with coconut	5
Cheese & Garlic Nan Bread stuffed with Cheese & garlic	5

EXTRAS

Onion Bhaji	6
Timuri Chips	5
Papadum (Plain / Spicy)	1
Pickle Tray (Onion, Mango, Mint)	2

"IF YOU HAVE ANY KIND OF FOOD ALLERGY, PLEASE LET US KNOW IN ADVANCE"

An optional 10% service charge will be added to your final bill