



FESTIVE MENU

Welcome with a Glass of Prosecco

STARTER(Select One)

MOMOCHA DUMPLING

Fresh home-made Dumpling
with your choice of minced chicken or Vegetable Steamed.

SAMOSA

Deep Fried Cone Pastries stuffed with Cashew, Potato and green Peas.

FRY EGGPLANT /BHENTA TAREKO

Fried Eggplant marinated with fresh Nepali Herbs.

SALAD DURBARIA (Sharing)

A special combination of Cottage Cheese, Carrot, Celery,
Tomato & Cucumber seasoned with Himalayan dressing.

MAIN COURSE (Select One)

[All Served with STAPLES (Saffron RICE or Butter/Plain/Garlic NAAN)]

CURRIES



LAMB/CHICKEN KORMA

(Royal Khasi/Royal Kukhura)

Tender boneless Lamb/Chicken cooked in Almond based Gravy
- A Royal Favourite

LAMB MAKHANI/BUTTER CHICKEN MAKHANI

(Kukhura Lali Gurash/ Khasi Lali Gurash)

Delicacy of barbecued Chicken cooked in smooth fresh
Tomato and Honey Sauce

SPINACH & PANEER SAUTE

Sagpat Paneer

Fresh Spinach & home made cottage cheese sautéed with Garlic,
Nepalese Herbs and Spices.

(Vendaloo based gravy and Spicy levels are available in request)



TANDOOR



CHICKEN/LAMB/FISH BBQ

Kukhura/Khasi/Fish Sekuwa

Barbecued Boneless Chicken/Fish Lamb marinated in fresh light Nepalese Herbs & Spices.

DESSERT/Tea Coffee

LALMOHAN

Chilled Milk Pastry balls with pistachio served with Sweet & Saffron Syrup

Per Person HK\$ 338 + 10 % Service Charge

