

# BREAKFAST MENU

OPEN: 7 Days Until - 12 pm

<b>Egg Benedict</b>	\$22.99
with poach egg, wilted baby spinach, toast, hollandaise, cardamom infused balsamic glaze with choice of your protein (Garlic mushroom, Black pepper seared salmon, Prawn cake, grill paneer, lamb seekh kebab)	
<b>Black pepper seared Salmon Hash stacks</b>	\$25.99
with poach egg hollandaise and sprout salsa and balsamic glaze	
<b>Smash avocado on Toast</b>	\$22.99
with poach egg, roasted tomato, Beetroot cream fraiche hollandaise and spiced pumpkin seed	
<b>Creamy Mushroom on Toast</b>	\$21.99
garlic cream mushroom on toast with roast tomato, poach egg and parmesan	
<b>Beetroot salad</b>	\$21.99
with mix leaves, grill paneer, orange, cardamom infused Balsamic, almond	
<b>Prawn cake mango salad</b>	\$23.99
with lettuce, carrot, cucumber, tomato, avocado, mango and citrus dressing	
<b>Spiced vegan scrambled egg on toast</b>	\$22.99
with scramble tofu, avocado tomato salsa and mango chutney	
<b>Big breakfast</b>	\$29.99
poach egg, garlic mushroom, lamb seekh kebab, smash avocado, prawn cake, roasted tomato, hash brown, hollandaise and toast	

## HOT AND COLD COFFEE SELECTION

Flat White	\$5.50	Mocha	\$5.50
Latte	\$5.50	Hot Chocolate	\$5.50
Cappuccino	\$5.50	Chai Latte	\$5.50
Long Black	\$4.50	Short black	\$4.50
		Hot lemon with ginger and honey	

## SELECTION OF TEA \$5.00

- ◆ English Breakfast Tea
- ◆ Earl grey Tea
- ◆ Peppermint Tea
- ◆ Green Tea

## COLD COFFEE \$8

- ◆ Iced Coffee
- ◆ Iced Chocolate
- ◆ Iced Mocha

# LUNCH MENU \$18.99

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## **Chicken Malai Tikka/ Black Pepper Tikka/ Soya Chaap Tikka**

With apple and chili chutney, red onion compote, pickle and salad

## **Chow Mein**

Nepalese street food style stir-fried noodles chicken / veg

## **Creamy chicken and mushroom Linguini (VO)**

Garlic, onion, parmesan cheese, cottage cheese in rose sauce.

## **Chicken Chowella Tacos**

Smokey chicken infused with onion, ginger, garlic, fresh herbs and Himalayan spices, slaw and salsa

## **Roast beetroot and paneer Tikka salad**

Roast almond, cardamom infused balsamic glaze, orange, aioli

## **Momo Sapta (Chicken or Veg or Lamb)**

Fried dumpling stir fried with capsicum, onion, tomato, spring onion, coriander, Nepalese sweet and sour hot sauce and spices

## **Creamy spinach soup**

Ginger, garlic, cottage cheese, green vegetables, and naan bread

## **Chicken or Paneer Butter Sauce/ korma Curry**

with steam rice

## **Momo Platter (chicken, lamb and veg) (15P) \$37.00**

Choose any three options of Momos

- ◆ **Steam Momo**
- ◆ **Momo Sapta**
- ◆ **Crispy Momo**
- ◆ **Tandoori Momo**

# Dine In Menu



TO START WITH	
<b>Masala Papadam</b> <small>(GFO)</small> with sprout and tomato salsa, paneer, coriander, lemon & chaat masala	<b>\$10.99</b>
<b>Pani Puri</b> <small>(DFO)</small> with hallow crispy puffed ball stuffed with potatoes, black chickpeas herbs and spices mash, spicy mint and coriander water	<b>\$11.99</b>
<b>Onion Bhaji</b> <small>(GFO)</small> Sliced onion dipped in chickpea batter and deep fried, mint sauce & chef special aioli	<b>\$10.99</b>
<b>Curry Chips</b> <small>(GF-V)</small> with butter sauce, mozzarella cheese and tomato salsa.	<b>\$14.99</b>

SOUP \$11.99	
<b>Hot and Sour Soup</b> <small>(GFO-DFO)</small> (chicken/veg) With fresh ginger, garlic, egg, soya sauce, herbs and spices	
<b>Spinach with Mushroom Soup</b> <small>(GFO)</small> with fresh ginger, garlic, mushroom, spinach and cream	

SMALL SHARING PLATES	
NON-VEG	

<b>Tandoori Chicken &amp; Wild Mushroom Spring Roll</b> with chef special aioli and onion pickle	<b>\$18.99</b>
<b>Nepalese Chicken Chowella Taco</b> Smokey chicken infused with onion, ginger, garlic, fresh herbs, slaw and salsa	<b>\$18.99</b>
<b>Chicken Tikka / Malai Tikka</b>	
<b>Black Pepper Tikka</b> <small>(GFO)</small> With apple and chilli chutney red onion compote, pickle and salad	<b>\$21.99</b>
<b>Curry leaves Prawn</b> <small>(GFO)</small> with spicy mango compote, sprout salsa, apple chutney and pickle	<b>\$24.99</b>
<b>Sekewa- Chicken</b> <small>(GFO-DFO)</small> Cooked in charcoal in real Nepalese country style served with Nepalese chutney and salad	<b>\$21.99</b>
<b>Lamb seek kabab</b> <small>(GFO)</small> with mint sauce and salad	<b>\$21.99</b>
<b>Chicken Lolipop</b> <small>(6pcs)</small> Crispy Himalayan herbs marinated chicken nibbles with chef special aioli and spicy sauce	<b>\$19.99</b>
<b>Crispy Crumbed Prawn Cutlet</b> With jalapeno and mango compote, beetroot cream fraiche, crispy vermicelli noodle and tomato salsa	<b>\$24.00</b>

<b>Fish Tikka</b> <small>(GFO)</small> Cooked in tandoori oven serve with onion compote & mint sauce, mustard caviar	<b>\$24.99</b>
<b>Chilli Garlic Prawn</b> <small>FO-DFO)</small> Fresh prawn cooked with onion, capsicum, tomato, garlic, chilli and sauce	<b>\$24.99</b>
<b>Fire cracker chicken wings</b> <small>(Very Spicy) (DFO)</small> Crispy chicken nibble tossed in chef special naga chilli sauce and salad	<b>\$19.99</b>

VEG	
<b>Cheese &amp; Herbs Stuff Tandoori Mushroom Tikka</b> <small>(GFO)</small> with sprout salsa, mint sauce, pickle	<b>\$22.99</b>
<b>Himalayan Traditional stuff Paneer Cutlet</b> <small>(GFO)</small> Cottage cheese cutlet layered with cream cheese mint and apple, served with saffron sauce and mustard Caviar	<b>\$23.99</b>
<b>Tandoori soya chaap Tikka</b> Soya chap marinate yogurt, fresh herbs, spices, ginger & garlic cooked in the tandoor with slaw	<b>\$20.99</b>
<b>Singapore Vegetable</b> <small>(DFO)</small> Battered seasonal vegetable lightly tossed with Himalayan sweet and sour sauce	<b>\$20.99</b>

PLATTERS	
<b>Tandoor Testing Plate</b> <small>(GFO)</small> Himalayan herbs marinated lamb seek kabab, malai chicken tikka, Naga Chili prawn, fish Tikka, mung beans sprout salsa and poppadum, condiments to match	<b>\$59.99</b>
<b>Meat Platter</b> <small>(GFO)</small> Himalayan herbs marinated lamb seek kabab, black pepper chicken tikka, malai tikka, masala chicken lolipop (medium ), mung beans sprout salsa and papadam, condiments to match	<b>\$59.99</b>
<b>Momo Platter</b> <small>(15pcs)</small> Chooser any three options of momos.	<b>\$37.00</b>

MOMOS (CHICKEN, LAMB & VEG) 8PCS	
<b>Steam Momo</b> with chilly dips and romesco sauce in Nepalese style	<b>\$17.99</b>
<b>Momo Sapta</b> Fried dumpling stir fried with capsicum, onion, tomato, spring onion, coriander, Nepalese sweet and sour hot sauce and spices	<b>\$20.99</b>
<b>Crispy Momo</b> with chilly dips and romesco sauce in Nepalese style	<b>\$20.99</b>
<b>Tandoori Momo</b> with chilly dips and romesco sauce in Nepalese style and pickle	<b>\$20.99</b>

NEPALESE/ INDO- NEPALI	
<b>Chow Mein</b> <small>(DFO)</small> Nepalese street food style stir-fried noodles chicken/ veg	<b>\$21.99</b>
<b>Chilly Chicken / Fish / Paneer</b> <small>(DFO)</small> with fresh ginger, garlic, capsicum, onion, spring onion, coriander Nepalese sweet and sour hot sauce	<b>\$23.99</b>
<b>Veg Manchurian Dry / Gravy</b> <small>(DFO)</small> Mix-veg ball cook with fresh ginger, garlic, cabbage, tomato, onion, coriander, spring onion and sweet and sour hot sauce	<b>\$22.99</b>
<b>Chicken Manchurian Dry / Gravy</b> <small>(DFO)</small> Chicken pakora cooked with fresh ginger, garlic, capsicum, tomato, onion, coriander, spring onion and Chinese sauce	<b>\$23.99</b>
<b>Fried Rice Chicken / Veg</b> <small>(DFO, GFO)</small> Nepalese street food style stir-fried rice with egg, vegetable, fresh herbs and sauce (for the spicy lover naga-chilli fried rice )	<b>\$23.99</b>

MAIN	
<b>Spinach &amp; Cheese Stuffed Tandoori Chicken Breast</b> <small>(GFO)</small> with herb crust potatoes, greens, butter sauce	<b>\$36.99</b>
<b>Market Fish</b> with paneer and spinach gnocchi, mustard caviar and Malai sauce	<b>\$39.99</b>
<b>250G Tandoor Cooked Lamb Rump</b> <small>(GFO)</small> with vindaloo sauce, broccolini, curried spiced potato ball and pickle	<b>\$37.99</b>
<b>Chicken and Mushroom Linguini</b> <small>(GF)</small> with, garlic, onion, parmesan, cottage cheese in rose sauce	<b>\$28.99</b>
<b>Roast Beetroot &amp; Stuff Paneer Salad</b> <small>(GF)</small> with roast almond and cardamom infuse balsamic glaze, orange	<b>\$25.99</b>
<b>Traditional Dum-cooked Biryani</b> Succulent chicken or chicken tikka or Tender NZ lamb or Goat bone in or veg in with romatic rice, served with raita	<b>\$29.99</b>

CHEF SPECIAL NON-VEG	
<b>Kashmiri Lamb Rogan Josh</b> <small>(GFO-DFO)</small> Lamb cooked with onion, tomato, garlic, ginger, Kashmiri chilli and exotic spices	<b>\$29.99</b>
<b>Traditional Indian Butter Chicken</b> <small>(GFO)</small> Chicken cooked with tomato cream, ginger, garlic and fenugreek gravy	<b>\$28.99</b>
<b>Nepali Goat Curry</b> <small>(GFO)</small> Szechwan pepper and cumin spiced country goat curry	<b>\$29.99</b>

VEG	
<b>Yellow Daal Tarka</b> <small>(GFO)</small> yellow lentils tempered with Nepalese herbs and spices	<b>\$23.99</b>
<b>Black Daal Tadka</b> <small>(Vegan) (GFO)</small> Black lentils tempered with Nepalese herbs and spices	<b>\$23.99</b>
<b>Daal makhni</b> <small>(GFO)</small> Creamy Black lentils tempered with herbs and spices.	<b>\$24.99</b>
<b>Bombay Jeera Aloo</b> <small>(GFO)</small> Potatoes tempered with hing and cumin seed ginger, garlic, onion and tomato and fresh coriander in butter	<b>\$23.99</b>

INDIAN BREAD FROM TANDOOR	
<b>Butter Naan</b> Plain flour dough garnished with butter.	<b>\$5.00</b>
<b>Cheese Naan</b> Naan stuffed with cheese.	<b>\$7.00</b>
<b>Cheese and Garlic Naan</b> Naan stuffed with cheese and garlic.	<b>\$7.50</b>
<b>Garlic Naan</b> Naan stuffed with cheese and garlic.	<b>\$6.00</b>
<b>Chili and Garlic Naan</b> Naan bread sprinkled with chilli and garlic.	<b>\$7.00</b>
<b>Cheese and Spinach Naan</b> Naan bread stuffed with spinach and cheese.	<b>\$7.90</b>
<b>Chocolate Naan</b> Naan bread stuffed with chocolate.	<b>\$7.90</b>

<b>Traditional Amritsari Kulcha</b> Naan bread stuffed with Amritsari style potato.	<b>\$8.90</b>
<b>Paneer Kulcha</b> Naan bread stuffed with paneer crumble and spices	<b>\$8.90</b>
<b>Aloo Kulcha</b> Naan bread stuffed with potato and spices	<b>\$8.90</b>
<b>Peshwari Naan</b> Naan bread stuffed with nuts, coconut raisins	<b>\$8.90</b>
<b>Laccha Paratha</b> Wholemeal rolled in layer bake in tandoor	<b>\$7.50</b>
<b>Tandoori Roti</b> Wholemeal flour bread baked in tandoor	<b>\$5.00</b>
<b>Missi Roti</b> Wholemeal flour, plain flour, chickpea flour and chef spices bread baked in tandoor and served with butter	<b>\$5.00</b>

SIDE	
<b>Onion Salad</b>	<b>\$8.99</b>
<b>Mix Salad</b>	<b>\$13.99</b>
<b>Plain Papadam</b> <small>(4 pcs)</small>	<b>\$5.00</b>
<b>Basmati Rice</b>	<b>\$5.00</b>
<b>Jeera Pulao</b>	<b>\$8.50</b>
<b>Peas Pulao</b>	<b>\$8.50</b>
<b>Raita</b>	<b>\$3.00</b>
<b>Mint Sauce</b>	<b>\$3.00</b>
<b>Naga Chili Sauce</b>	<b>\$3.00</b>

DESSERTS \$15.99	
<b>Gajjar Halwa</b> Sweet carrots cooked along with milk and cardamoms, golden raison with mascarpone and white chocolate mousse, macadamia Crumb, texture of coconut	
<b>Masala Chocolate Mousse</b> Sweet masala scented chocolate mousse with ganache, white chocolate cream, biscuit	
<b>Masala Chai Panna Cotta</b> Berry compote and orange	
<b>Peanut Butter Chocolate Terrine</b> With mascarpone and white chocolate mousse and macadamia crumble, berry	

CURRY (MAKE YOUR OWN)	
ALL CURRIES SERVED WITH RICE	
CHOOSE YOUR SAUCE	
<b>Tikka Masala</b> Creamy thick onion gravy with onion, capsicum, tomato flavor with fenugreek leaves	
<b>Butter Sauce</b> Creamy Tomato, and fenugreek gravy	
<b>Madras curry</b> <small>(vegan)</small> Tempered with mustard and curry leaves, coconut cream onion gravy Almond and saffron Korma sauce, cashew based creamy sauce finish with yoghurt	
<b>Himalayan chef Special Koyla Curry</b> Creamy Thick onion gravy, with ginger, garlic, tomato, and then finally infuse with charcoal flavor	
<b>Spinach</b> <small>(vegan)</small> Thick spinach puree tempered with ginger garlic, onion and spices	
<b>Karahi</b> Tempered with whole cumin and coriander seed, capsicum, onion and tomato in thick onion gravy	
<b>Methi Malai</b> Cashew based creamy onion gravy cooked with fenugreek leaves and succulent pieces of protein	
<b>Coconut and Lemon Grass</b> thick onion gravy, lemongrass and kaffir lime, ginger, garlic and coconut cream	
CHOOSE YOUR PROTEIN	
<b>Chicken</b>	<b>\$27.99</b>
<b>Paneer</b>	<b>\$26.99</b>
<b>Saffron Paneer &amp; Potato Kofta</b>	<b>\$26.99</b>
<b>Tender NZ Lamb</b>	<b>\$29.99</b>
<b>Soya Chaap Tikka</b>	<b>\$26.99</b>
<b>Fish</b>	<b>\$29.99</b>
<b>Prawn</b>	<b>\$29.99</b>
<b>Mushroom</b>	<b>\$26.99</b>