

NEPAL

Nepalese Cuisine



Nepalese cuisine is diverse and flavourful, reflecting many different Royal cuisines. Two hundred and forty years ago there were many small states from the peak of Mount Everest to the southern Tarai border with India. The Royal cuisine was known as the deluxe bhojan offered to Royal guests in the different states according to their own tradition. Over the years, it has evolved into a variety of tastes, which can be classified as mild, medium hot, and very hot. Nepal offers you this aromatic Royal Nepalese cuisine after two hundred and forty years of refinement. You can choose from our exotic à la carte dishes.

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SURUWAT (STARTER) 頭盤

1. **MOMOCHA** 廚師雲吞 (羊肉\雞肉或蔬菜餡) \$ 54
Fresh home-made Dumpling with your choice of minced Lamb or Chicken or Vegetable Steamed or Deep-Fried.
2. **ALOO CHOP** 香草薯仔薄餅 \$ 48
Nepali Potato Pancake marinated in fresh Nepalese Herbs and fried.
3. **KAJU SADEKO** 香辣炸腰果 \$ 52
Fried Cashew Nuts tossed in Masala
4. **BHOGATE SADEKO** 西柚伴尼泊爾汁 \$ 44
Grapefruit seasoned with Himalayan Dressing.
5. **SINGADA NEPAL** 什錦菜咖喱角 (小辣) \$ 44
Deep-fried cone pastries stuffed with Potato, Cashew-nuts & Green Peas seasoned with light Spices.
6. **BHENTA TAREKO** 香草炸茄子 \$ 44
Fried Eggplant marinated with fresh Nepali Herbs.
7. **KUKHURA-KO CHHOILA** 去骨火焰烤雞伴葫蘆巴子沙律 \$ 62
Warm fillet of barbecued Chicken flambé in Khukuri Rum & Fenugreek Seeds.
8. **KHASI-KO CHHOILA** 去骨火焰烤羊肉伴葫蘆巴子沙律 \$ 72
Warm fillet of barbecued Lamb flambé in Khukuri Rum & Fenugreek Seeds.
9. **HAAS-KO CHHOILA** 去骨火焰烤鴨伴葫蘆巴子沙律 \$ 82
Warm fillet of barbecued Duck flambé in Khukuri Rum & Fenugreek Seeds.
10. **MACHHA-KO CHHOILA** 蒜酒葫蘆巴籽燒烤鮮河魚 蒜 \$ 78
BBQ fresh river Fish flambé in Khukuri Rum & Fenugreek Seeds.

RASH (SOUP) 湯

11. **GOLVEDA-KO RASH** 椰香什菜蕃茄湯 \$ 44
A vegetarian delight. Fresh Tomato Soup, Garnished with Coconut.
12. **KHASI-JIMBU-KO RASH** 尼泊爾特色香草烤羊湯 \$ 44
Jimbu flavoured Lamb Soup garnished with fresh Coriander.
13. **KWATI-KO RASH** 尼泊爾節日雜豆湯 \$ 44
Mixed Beans Soup – A very famous Nepalese festival Soup.
14. **PHARSI-KO RASH** 南瓜湯 \$ 44
Fresh Pumpkin Soup garnished with Coriander.
15. **SOUP OF THE DAY** 是日餐湯 \$ 44

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SIKARI-KO JHOLA BATA 烤類 (FROM THE BAG OF HUNTER)

16. **KHASI-KO SEKUWA** 烤羊 \$ 118
Barbecued Boneless Lamb marinated in fresh light Nepalese Herbs & Spices.
17. **KUKHURA-KO SEKUWA** 烤雞 \$ 98
Barbecued Boneless Chicken marinated in fresh light Nepalese Herbs & Spices.
18. **NEPAL BASKET** 烤什錦盤 (羊肉、雞肉及魚) \$ 138
Mixed Kebab (Lamb, Chicken & Fish) made with Chef's own ingredients.
19. **HAAS-KO SEKUWA** 烤鴨 \$ 148
Barbecued Boneless Duck marinated with fresh light Nepalese Herbs & Spices.

MATTA KO CHULA BATA 烤類 (TREASURES FROM THE CLAY OVEN)

20. **LUICHE RANA PARIWAR** 烤雞胸 \$ 108
Barbecued Chicken Breast marinated with Cashew Nuts Paste, Saffron and light Nepali Spices.
21. **SAKAHARI SEKUWA** 烤自制芝士伴什菜 \$ 118
Barbecued home-made Cottage Cheese, Green Capsicum, Tomato, Onion and light Nepali Spices.
22. **JHIR KABAB** 羊或雞卡巴 \$ 108
Your choice of finely minced Lamb or Chicken with Chef's special mixture of Herbs & fresh Spices barbecued on a skewer.
23. **MACHHA-KO SEKUWA** 烤石斑魚 \$ 128
Barbecued Garoupa Fish marinated in light Nepali Spices.
24. **PRAWN-KO SEKUWA** 蒜茸烤大蝦 \$ 260
Barbecued King Prawns with Garlic marinated in light Nepali Spices (4 pcs).
25. **ROYAL SEKUWA** 尼泊爾香草烤雞胸伴腰果醬, 芝士 \$ 108
BBQ Boneless Chicken Breast marinated in fresh light Nepalese Herbs, Spices, Cashew-nut paste & Yaak Cheese.
26. **JANGALI SEKUWA** 尼泊爾香草燒烤雞肉伴香料菠菜汁 \$ 98
BBQ Boneless Chicken marinated in fresh light Nepalese Herbs, Spices & Spinach Sauce.

SALAD 沙律

27. **SALAD DURBARIA** 茅屋芝士雜菜沙律伴喜馬拉亞醬 \$ 65
A special combination of Cottage Cheese, Yak Cheese, Carrot, Celery, Tomato & Cucumber seasoned with Himalayan dressing.
28. **KUKHURA KARESHA BARI** 烤雞胸夾羅馬生菜車厘茄伴喜馬拉亞醬汁 \$ 68
BBQ Chicken Breast, Cherry Tomatoes and Romaine Lettuce served with Himalayan dressing.

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MAJI DAI KO JAL BATA 魚類 (FROM THE FISHERMAN'S NET)

29. **MACHA RAJA JANAKPURI** 秘製咖哩汁煮魚 \$ 118
Fish cooked in a very special Curry Sauce - A Royal favourite of King Janak.
30. **ROYAL MACHA CURRY** 咖哩杏汁石斑魚 \$ 118
Garoupa Fish cooked in Shahi Gravy with almond - A Royal favourite.
31. **PRAWNS DURBARIA** 咖哩大蝦 \$ 160
Fresh Prawn cooked in rich Tomato & Almond Gravy.

KUKHURA RA HAAS (CHICKEN & DUCK SPECIALITY) 雞 / 鴨類

32. **ROYAL KUKHURA** 杏香肉汁煮雞 \$ 108
Chicken cooked in Almond based Gravy – A Royal Favourite.
33. **KUKHURA SEKUWA MASALA** 香辣咖哩雞 \$ 108
Tender boneless barbecued Chicken pieces cooked with freshly ground Nepali Masala.
34. **KUKHURA LALI GURASH** 尼泊爾烤雞伴茄汁 \$ 108
Delicacy of barbecued Chicken cooked in smooth fresh Tomato and Honey Sauce.
35. **KUKHURA TSENZING** 香煎雞 \$ 108
Barbequed Chicken sautéed with Onion, Tomato, Capsicum, Ginger and Garnished with fresh Coriander - The Himalayan style.
36. **PAHADI KUKHURA KO TARKARI** 咖哩雞伴蕃茄 (小辣) \$ 108
Chicken cooked in light Spices, Tomato & garnished with fresh Coriander – A village style.
37. **HAAS KO TARKARI** 廚師秘製小洋蔥煮嫩鴨肉 \$ 112
Tender boneless Duck cooked with Button Onions in Chef's own ingredients.

KHASI (LAMB SPECIALITIES) 羊類

38. **KHASI GORKHALI** 山區精選洋蔥蕃茄嫩煎羊肉伴香草 \$ 118
A speciality of hill country; Tender Lamb sautéed with Onion, Tomato, Capsicum, Ginger and Garnished with fresh Coriander.
39. **ROYAL KHASI** 皇室羊肉 \$ 118
Boneless Lamb slices cooked in Almond based Gravy – A Royal Favourite.
40. **KHASI SAAGPATH** 香辣羊肉伴菠菜 \$ 118
Tender Lamb cooked with fresh chopped Spinach, Nepalese Herbs and Spices.
41. **KHASI KATHMANDU** 廚師精選香煎羊肉 \$ 118
Tender boneless Lamb cooked with Button Onions in Chef's own ingredients.

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KARESHA BARI BATA 蔬菜類 (FRESH GARDEN VEGETABLE SPECIALITIES)

42. **DAL SHAHI PARIWAR** 炒什豆 \$ 52
Mixed Lentil simmered on slow fire overnight, seasoned with Garlic & Ginger.
43. **DAL JHANEKO** 黃豆咖喱 \$ 52
Boiled Yellow Lentil seasoned with Onion, Tomato, Cumin Seeds, Garlic
Ginger & Jimbu, Garnished with Green Coriander.
44. **CHANA ALOO** 小辣煮雞豆薯仔配鮮榨檸檬汁 \$ 85
Chickpeas & Potato cooked in light spices seasoned with freshly squeezed Lemon Juice.
45. **SAAG TAREKO** 家鄉炒菠菜 \$ 85
Fresh Spinach sautéed in village style.
46. **ALOO KURILO** 薯仔露筍 \$ 85
Potato and fresh Asparagus Cooked with chopped Onion,
Tomato and fresh ground Spices.
47. **RAMTORIA** 香炒少女手指 \$ 85
Okra cooked with chopped Onion, Tomato and fresh Ground Spices,
garnished with Ginger.
48. **ALOO BHENTA** 薯仔茄子伴蕃茄 \$ 85
A dry preparation of Potato & Eggplant cooked with chopped Onion,
Tomato and Nepalese Spices, garnished with Ginger.
49. **ALOO KAULI** 香辣薯仔椰菜花 \$ 85
A dry preparation of Cauliflower & Potato cooked with chopped Onion,
Tomato and fresh ground Spices, garnished with Coriander.
50. **VEGETABLE RANA KHANDANI** 皇室什菜 \$ 85
Different varieties of garden fresh Vegetables & home-made Cottage Cheese
cooked together in Royal Gravy.
51. **KAULI CHYAU** 香辣西蘭花炒磨菇 \$ 85
Broccoli and fresh White Mushrooms sautéed with Garlic & Nepalese Spices.
52. **MIS MAS TARKARI** 雜菜拼盤 \$ 85
Mixed cooked vegetables - Cauliflower, Capsicum, French Beans, Carrot,
Broccoli, Onion & Tomato.
53. **PANEER LALI GURASH** 鮮茄自制芝士伴忌廉蜜糖 \$ 85
Home-Made Cottage Cheese cubes cooked in Butter, fresh Tomato sauce, Honey,
Cream and garnished with fresh Coriander.
54. **SAAGPAT PANEER** 香辣蒜蓉加自製茅屋芝士炒菠菜 \$ 85
Fresh Spinach & home made cottage cheese sautéed with Garlic,
Nepalese Herbs and Spices.
55. **CHYAU KERAU KO TARKARI** 黑磨菇咖喱 \$ 85
Fresh Black Mushroom & Green Peas cooked in village style Curry sauce.

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KHURSANI BARI 勁辣咖喱 (VERY HOT SPECIALITIES FROM OUR CHILLI GARDEN)

56. **KUKHURA KHURSANI BARI** 勁辣咖喱雞 \$ 108
Fiery hot delicacy of Chicken cooked with fresh red Chilli.
57. **KHASI KHURSANI BARI** 勁辣咖喱羊肉 \$ 118
Fiery hot delicacy of Lamb cooked with fresh red Chilli.
58. **TARKARI KHURSANI BARI** 勁辣咖喱什菜 \$ 85
Fiery hot delicacy of Mixed Vegetables cooked with fresh red Chilli.
59. **PRAWN KHURSANI BARI** 勁辣咖喱大蝦 \$ 160
Fiery hot delicacy of King Prawn cooked with fresh red Chilli.
60. **MACHA KHURSANI BARI** 勁辣咖喱魚 \$ 118
Fiery hot delicacy of Fish cooked with fresh red Chilli.
61. **HAAS KHURSANI BARI** 火辣名菜鮮紅椒煮鴨 \$ 112
Fiery hot delicacy of Duck cooked with fresh red Chilli.

KASHAUDI KO BHAT 飯類 (RICE SPECIALITIES)

62. **SADA BHUJA** 白飯 \$ 30
Steamed fine long-grain Rice.
63. **SAFFRON RICE** 香草飯 \$ 52
Saffron flavoured Rice Delicacy, mild & easy to digest.
64. **PULAO** 炒飯
Saffron flavoured Rice delicacy, mild & easy to digest, cooked together with your favourite choice of:
- Mixed Vegetables** 什菜 \$ 85
 - Manang Mustang (Mixed Fruits)** 鮮果 \$ 85
 - Chicken** 雞 \$ 108
 - Lamb** 羊 \$ 118
 - Fish** 魚 \$ 128
 - Prawn** 蝦 \$ 160

MATTA KO GHYAMPA BATA 包

65. **PLAIN NAAN** 尼泊爾包 \$ 22
Flat leavened Bread Baked on walls of Clay Oven.
66. **NAAN THARI-THARIKA** 自選尼泊爾包 \$ 28
Flat leavened bread baked on walls of clay oven stuffed with your choice of:
Garlic or Mint or Onion or Butter or Cheese or minced Lamb or Fruits & Nuts.

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YAK CHEESE 芝士

67. HIMALAYAN YAK CHEESE 芝士拼盤 \$ 68

SAMAPTA

GULIYO (DESSERT) 甜品

68. SHIKARNI 甜椒乳酪 \$ 52
Sweetened chilled Yoghurt with Aromatic Spices garnished with Pistachios & Saffron.
69. MOUNT GAURI SHANKAR 鮮果雪糕 \$ 58
A creamy lush Nepali Ice Cream on a bed of Fresh Fruit topped with Cream.
and garnished with Pistachios
70. LALMON 鮮奶布甸 \$ 52
Deep-fried Milk Pastry balls in mild Sweet & Saffron Syrup - served hot or cold.
71. TAJA PHAL PHUL 鮮果沙律 \$ 52
Fresh Seasonal Fruits.
72. MOHI (LASSI) 自選生果乳酪 (咸甜味道隨意) \$ 32
Refreshing home-made Yoghurt Drink blended with your choice of
Fruit (Strawberry or Mango or Kiwi) or Sweet or Plain or Salty.

CHIYA RA COFFEE 茶／咖啡 (TEA/COFFEE)

73. IRISH COFFEE 愛爾蘭咖啡 \$ 58
74. LIQUOR COFFEE 酒咖啡 \$ 58
75. ROYAL NEPALESE COFFEE 皇室尼泊爾咖啡 \$ 48
76. ESPRESSO 特濃咖啡 \$ 26
77. CAPPUCINO 泡沫咖啡 \$ 28
78. HIMALAYAN ILAM TEA 尼泊爾茶 \$ 26
79. CAMOMILE / PEPPERMINT TEA 香草茶 \$ 26
80. ICED COFFEE / ICED TEA 凍咖啡，凍茶 \$ 30
81. ROYAL NEPALESE TEA 皇室尼泊爾茶 \$ 32
82. REGULAR COFFEE / DECAFFEINATED COFFEE 無咖啡因咖啡 \$ 26

All prices are subject to 10 % service charge