



Christmas Bellini cocktail or glass of Prosecco on arrival Choices of plain /spicy papadum served with relish tray



(Please choose one item from the starters)

TURKEY SEKUWA

Cubes of turkey breast marinated and cooked on slow clay oven with spice and herbs; served with badami chutney.

VEGETABLE TEMPURA

Mixture of Oyster Mushroom, Asparagus, Cauliflower & Onion ring fried with Tempura battered and five spices.

KATHMANDU SWEET AND SOURED DUCK SKEWER

Cubes of duck, skewered & marinated on pineapple glazed with plum, red wine sauce & spices; cooked on tandoori oven.

CHICKEN CHILLI

Nepalese style spicy pan fried soft chicken cooked with capsicum, onions and herbs.

BUTTERFLY KING PRAWN

King prawn fried on a crispy battered breadcrumb and light spices.

MAIN COURSES

(Please choose one item from the main courses)

CHICKEN FORESTIERE

Breast chicken grilled with light spices & herbs served with a rich creamy mushroom sauce, Sauteed broccoli and rice.

RUBY CHICKEN

Tender pieces of chicken cooked with silky rich Makhani sauce with Himalayan spice and flavour.

HUMLA LAMB SHANK

Traditional Nepalese style slowly cooked lamb in a brown onion & tomato gravy sauce.

MIXED BBQ DELIGHTS/TANDOORI VEG AROMA

Meats and seafood or Seasonal fresh vegetables cooked in a clay oven with medium spices; served with a curry sauce.

COASTAL SEAFOOD CURRY/VEGETABLE CURRY

Mixed Seafoods or Seasonal fresh vegetables cooked with a lime and lemongrass, garlic chilli and coconut milk sauce.

CHRISTMAS SIGNATURE SALMON

Pan fried grilled salmon served with honey glazed carrots, asparagus, purple mash potatoes and orange flavour sauce.

(ALL NEPALESE & INDIAN DISHES ARE SERVED WITH PLAIN OR PILAU RICE AND A CHOICE OF PLAIN OR GARLIC NAAN)

SIDE DISHES

(Please choose one item from the side dishes)

MUSTANG KO ALOO

Pan fried Nepalese style dry potatoes with Himalayan spice.

KATHMANDU VEGETABLES

Cooked with yogurt, fresh chillies, coriander, garlic & ginger sauce.

DESSERTS

KATHMANDU RICE PUDDING

Traditional Nepalese rice pudding cooked with rice, milk, coconut and cashewnuts.

OR

RASGULLA

Traditional Indian syrup filled balls sweets made of milk served with a natural yogurt.



