



SOALTEE

WESTEND
LAKESIDE, POKHARA

✦ ENERGIZERS ✦

Kick Start - Start hydrated with D'Tox

500

A pitcher of homemade detox water with organic ingredients, most effective way to support your health.

Celery Cucumber Cleanser

550

Fresh celery, cucumber, basil, ginger and parsley blended herbal juice with lemon & fresh herbs.

Hara Pudina Adhraki Chaach

500

Fresh buttermilk, tempered with roasted cumin, hing, ginger & fresh mint.

Farm Fresh Juices

550

Seasonal freshly squeezed juices (Orange/ Sweet Lime/ Watermelon/ Kinnow/ Pineapple).

Aam Ka Panna

550

Made with raw mangoes, amchur & roasted cumin.



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Please inform your server of any allergies or food intolerances prior to placing your order, so we can ensure your meal is prepared safely.



Mustard



Celery



Lentils



Crustacean



Vegan



Nuts



Flour



Gluten



Egg



Dairy



Medium Spicy



Spicy

• FROM THE TUREEN'S LADLE •

Hearty & Soul-Warming Soups to Soothe & Refresh

Minced Chicken Lung Fung 🍲

750

Semi-thick oriental flavored dumpling chicken soup.

Chicken Wonton Garlic Soup 🍲

750

Flavorful clear oriental broth with chicken wontons & fresh vegetables.

Hot & Sour Soup (Veg / Chicken) 🌶️

650/750

Spicy soya based mixed vegetable or chicken thick soup.

Thai Tom Yum (Chicken / Prawn) 🍲 🌶️

750/800

Thai soup with choice of chicken or prawns.

Fresh Vegetables & English Herbs Velouté 🍲

600

Fresh organic broccoli, English herbs, microgreens, soaked chickpeas & garlic flakes.

Doppio Cappuccino Ai Fungi 🍲

650

A warm bowl of creamy soup with tender bites of wild & button mushrooms flavored with garlic, onions & herbs.

Italian Minestrone De Verdure 🍲

600

Italian tomato soup with vegetables & pasta.

Tomato Almond Cream Soup 🍲

600

Cream of tomatoes with roasted almonds.

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* OUR SALADS *

Aviator Salad - A Historical Caesar 🌾🥚

Crisp lettuce, parmesan flakes & croutons tossed with caesar dressing, served with grilled chicken, garlic toast & cherry tomatoes.

900

Niçoise Salad 🍅

Traditional French salad with tomatoes, hard-boiled eggs, olives & tuna, dressed with olive oil.

800

Mediterranean Salad 🥒

Traditional Greek vegetables salad with oregano, lemon, olives & feta cheese.

700

Hummus with Pita & Minted Olive Skewer 🌿

Hummus is a natural, vegan food that can be a part of virtually any diet. Chick peas, like most beans, are an excellent source of fiber that digests slowly & keeps blood sugar levels from rising too rapidly.

750

Organic Healthy Green Salad

Crisp salad leaves with fresh salad vegetables, dressed with virgin olive oil.

650

Aloo Anar Dana Chaat

Traditional Indian tangy potatoes & pomegranate salad.

650



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* HOT APPETIZERS *

From the World Cuisines

Chinese Roasted Pork

Oriental-spiced pot-roasted pork chunks, enhanced with star anise.

1100

Thai Chicken Satay

Thai curry & lemongrass-flavored chicken skewers, shallow-fried & served with mesclun salad & spicy peanut sauce.

1050

Punjabi Bhatti Da Murgh

Soft chicken marinated with mustard oil, ginger, garlic, soft cheese & hung curd served with tandoori salad & mint chutney.

950

Mutton Seekh Kebabs

Minced mutton marinated with special Indian herbs, roasted spices, tandoor cooked & served with yogurt mint dip & salad.

1399

Golden Fried Prawns

Prawns marinated in a battered paste & deep-fried until golden & served with special sauces.

1399

Murgh Tikka Mirzapur

Tandoori roasted chicken, marinated overnight with rose petals, kasuri powder & awadhi spice.

950

Lahsooni Jheenga

Prawns marinated in mustard oil, garlic, yogurt, homemade spices & slow-cooked on flat iron tawa, served with condiments.

1399

Mutter Dhania Tikki

Green peas, fresh coriander patties, shallow fried & served with yogurt & sweet mango chutney.

800

Tandoori Paneer Tikka

Fresh cottage cheese marinated with saffron, cream, mustard oil, spices & yogurt, charcoal-roasted in clay oven & served with chutney & salad.

950

Sichuan Potatoes

Crispy potatoes tossed with dry chillies, Sichuan pepper & a celery flavored spicy sauce.

750

Jalapeño Cheese & Potato Rellenos

Juicy dumplings of cheese, potatoes, herbs & jalapeño served with creamy chilli garlic sauce.

800

Baked Mushroom Caps

Soft whole mushrooms stuffed with cheese, marinated with homemade spices, baked & served with herbed chilli mayo dip.

850

Thyme Crusted Chicken Sausage Wrapped with Bacon

Spiced bacon wrapped chicken sausage marinated with fresh thyme, dijon mustard served with garlic mayo & spicy ranchero.

950

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* QUICK BITES *

Sandwiches, Wraps & Burgers

American Grilled Chicken / Vegetables Sandwich 🌾

Double-grilled sandwich filled with marinated chicken salad or fresh vegetables, served with fries & salad.

870/770

Pineapple Veg Hawaiian Salad Sandwich

Hawaiian vegetables salad, brown bread sandwich with crispy potato wedges & side condiments.

850

Soft Chicken Mediterranean Burger 🌾 🥗

Chicken patty burger topped with pickle gherkins, jalapeños, onions & cheese.

990

Toasted BLT Sandwich 🌾 🥗

Mini French loaf sandwich, filled with bacon, lettuce & tomatoes added with homemade vegetable tangy salad & potato wedges.

900

Californian Club Multi Layered 🌾 🥗

Triple decker sandwich layered with lettuce, creamy avocado & chicken salad, fried eggs & ham, served with French fries.

990

Veggie Burger 🌾 🥗

Rich vegetable patty, lettuce, farm fresh vegetables, cheesy sauce & fries.

850

Mexican Tortilla Wrap 🌾 🥗

Cheese, beans, jalapeños, cheddar & corn wrapped in Mexican tortilla, served with salsa & sour cream.

850

Chicken / Vegetable Kathi Roll 🌾 🥗

Julienned chicken tikka or grilled cottage cheese with onions, capsicum, tossed in Indian spices, wrapped in a flat Indian bread.

990/890

* FLIP THE CRUST *

From the Pizzeria Oven

Triple Cheese Bacon & Ham Pizza 🌾 🥗

Roasted bacon, ham, mozzarella, cheddar & parmesan cheese.

899

Classic Margherita Pizza 🌾 🥗

Spicy tomato concasse, oregano & cheese.

850

Sizzle n' Slice - Pizza Quattro Formaggi 🌾 🥗

Four season pizza – olives, pepper, potato, tomato, mushroom & mozzarella.

950

Pepperoni Tuna Pico de Gallo

Fusion mexican pizza with tuna chunks & smoked pepperoni, peppers, jalapeños & fresh red chillies.

1150

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♦ PLAT PRINCIPAL ♦

International

Fish & Chips

English-style crispy fried fillet fish with finger chips, relishes & dips.

1095

Pasta Carbonara 🍳🥛🌾

Traditional Italian pasta prepared with crispy bacon, parmesan cheese & creamy egg yolk sauce.

995

Involtini Di Pollo 🍗

Marinated chicken roulade filled with soft cheese, mushrooms & spinach, grilled to perfection & served with fresh garden vegetables & rich red wine pepper sauce.

1190

Spaghetti / Penne Bolognese 🍝

Pasta served in a rich tomatoes, bacon & meat sauce.

1200

Rosemary & Garlic Infused Lamb Chops 🍷🍴

Natural free-range lamb chops infused with rosemary & garlic, served with double mashed potatoes, seasonal buttered vegetables & a flavorful lamb jus.

2350

Pasta Aglio Olio Peperoncino 🍝🌶️🌶️

Classic pasta tossed with olives, garlic, olive oil, chilli flakes & dried tomatoes.

1050

Mustard & Herbs Glazed Pork Chops 🍷🍴

Grilled honey-mustard marinated pork chops served with garlic mash, caramelized apples, salad & mustard cream sauce.

1300

Sicilian Risotto (Mushroom / Chicken / Seafood) 🍷🍴

Italian arborio rice cooked with wine, cream cheese, mushrooms & fresh herbs.

1150/1350/1950

Mediterranean King Prawns 🍷🍴

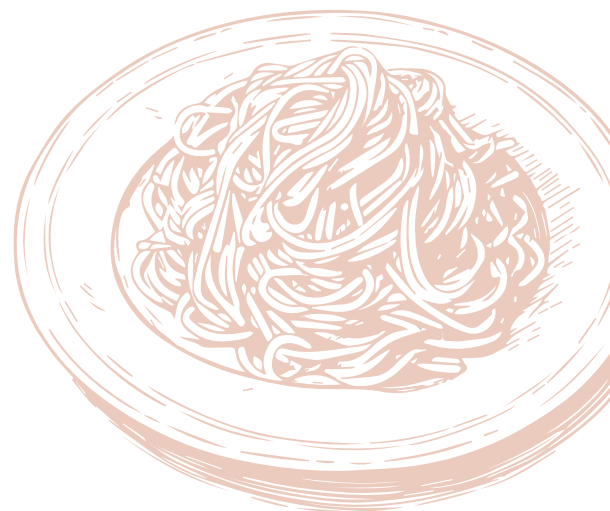
Fresh king prawns marinated in pesto, shallow-fried & served with homemade potato wedges & garlic-glazed vegetables.

2600

Pan-Seared Salmon 🍷🍴

Dijon mustard, citrus marinated salmon served with side salad, risotto/potatoes, rustic vegetables & pesto sauce.

3400



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* FROM THE ORIENTAL KITCHEN *

Kung Pao Chicken 🥬🥜

Diced marinated chicken crisp-fried & tossed with celery shoots, cashew, peanuts, dry chillies, red peppers & oriental spices.

900

Hunan Chicken

Marinated & deep-fried chicken cubes coated in a light, spicy soy sauce, served with Hakka noodles or fried rice.

900

Sweet & Salty Hot Garlic Prawns 🦐

Crispy fried prawns, tossed with chillies, hot garlic sauce garnished with green onions & fried garlic.

1399

Roast Duck Breast

Double roasted duck breast with aniseed, oriental spices, served sliced with oriental sauce.

2200

Manchurian (Vegetable / Chicken) 🌶️🌶️

Diced chicken or fried vegetable dumplings simmered in a soy, coriander, chilli & sesame-flavored sauce.

850/900

Sliced Pork / Chicken / Prawns Bell Pepper 🦐🌶️🌶️

Marinated & sautéed sliced pork belly, chicken, or prawns cooked with matured chilli sauce & garlic, ginger & seasoned with oriental spices.

950/900/1300

Stir-Fried Seasonal Vegetables

Mixture of seasonal vegetables sautéed in a sweet & savory sauce.

850

Hakka Noodles (Vegetable / Chicken) 🌶️

Hakka style stir-fry noodles with vegetables/chicken, seasonings & sauces.

800/850

Fried Rice (Vegetable / Chicken) 🍳

Cantonese-style garlic fried rice with your choice of chicken, egg or vegetables, garnished with green onions.

800/850

Lemongrass Chicken Thai Curry (Green / Red) 🌶️🌶️

Traditional Thai curry prepared with coconut milk, vegetables & mushrooms, served with sticky local rice.

950

Pok Choy & Shiitake Mushrooms in Oyster Garlic Sauce

Fresh greens & shiitake mushrooms tossed with garlic & oyster chilli sauce.

850

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Nepalese Cuisine

Hand Crafted Artisanal Flavors by Our Chef

Bhute Ko Tipua (Dry Snacks)

Jhaneko Ko Kukhura Choila 🌿🌶️🌶️

1230

Smoked-flavored chicken marinated with traditional Newari spices, ginger, garlic tempered with mustard oil & fenugreek seeds.

Bhute Ko Khasi 🌶️🌶️

1250

Local mutton slow-cooked with Himalayan herbs & roasted spices for a deeply aromatic taste.

Pangmali Bangur Timbur Lasun Jhaneko

850

Local triple layered local pork – slow simmered & tossed with Sichuan pepper, garlic & spicy chilli called Dalle, served with roasted tomatoes & pickled fish chutney.

Anda Bhatamas Sandheko 🍳

550

Tempered boiled eggs and roasted soyabean marinated with local spices, lemon & raw garlic.

Kagbeni Aloo 🌶️🌶️

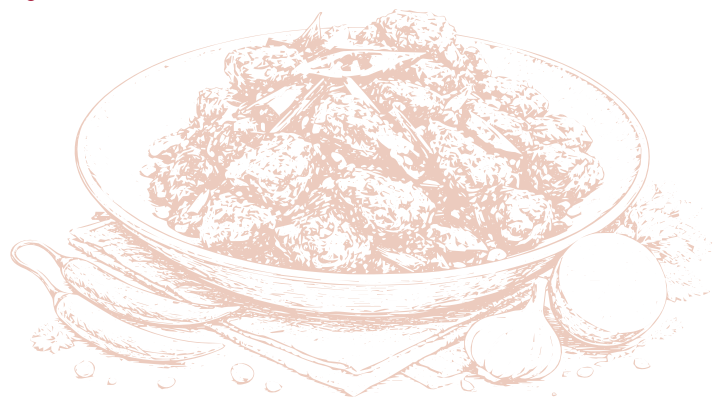
700

Special Himalayan potatoes marinated overnight with roasted spices, crispy-fried & tossed with Sichuan pepper (timmur), served spicy.

Mushroom Choila 🌿🌶️🌶️

770

Newari-style mushrooms tempered with mustard oil, fenugreek & garlic, served with sweet corn, mini skinned potatoes & local pickle.



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* DURBARI BHANSA *

Chara Ko Tandruk 🌶️🌶️

Tender pieces of chicken cooked with traditional Nepalese spices.

850

Pahadi Gundruk Bhatamas 🌿🌶️

Preserved mustard leaves & black soybean curry tempered with garlic & local chives.

500

Khasi Ko Bhutuwa 🌿🌶️

Succulent mutton pieces tossed with classic Nepalese spices & tempered with mustard oil for an earthy finish.

1250

Karesabari Ko Saag Jhaneko

Farm-fresh greens sautéed with garlic, fenugreek, & dried red chillies, served in a tangy, smoky gravy.

650

Macha Tareko 🌿🌶️

Overnight marinated local fish flavored with mustard, coriander & Sichuan pepper, shallow fried & served with garden fresh compliments.

900

Sasurali Ko Kalo Dal Pindaloo 🌿

Local black lentils slow-cooked with sticky potatoes, tempered with garlic, dried chives and fenugreek.

500

Bhedetar Ko Tama Bodi 🌶️🌶️

Preserved bamboo shoots, potatoes & black-eyed bean curry with fresh garlic & homemade local spices.

690

Traditional Nepali Thali (Veg/ Chicken/ Mutton) 🌿🌶️

A complete meal will be served with varieties of seasonal vegetables, lentils, potatoes, rice, desserts. (Veg/ Chicken/ Mutton or Fish)

1150/1250/1450

Chamre Bhat 🌿

Traditional rice prepared with fenugreek, jaggery, turmeric & ghee, commonly eaten in rural areas of Nepal.

550

Sada Bhuja

Simple, steamed plain rice.

470

* Special Homemade Momo *

Traditional Nepalese Dumplings, Handcrafted with Care

Vegetarian Momo (Steamed/ Kothey/ Fried/ Jhol) 🌿🌶️🌶️

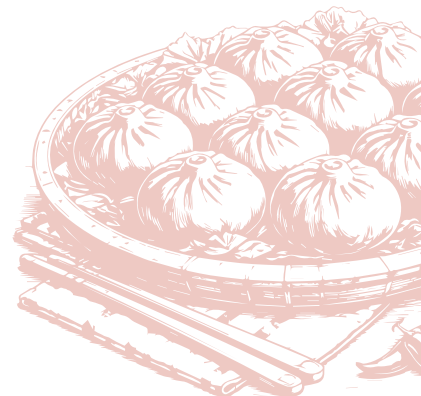
Vegetarian dumplings steamed, kothey (pan-fried), or deep-fried.

900

Chicken Momo (Steamed/ Kothey/ Fried/ Jhol) 🌿🌶️🌶️

Chicken dumplings steamed, kothey (pan-fried), or deep-fried.

1050



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SOALTEE SIGNATURE COLLECTION

Choose & combine in your complete meal!

Bandipure Chicken Choila 🍴🌶️🌶️

Traditional Newari-style chicken marinated with mustard oil, fenugreek, Sichuan pepper & fresh coriander. Served warm to preserve its authentic flavor.

900

Khempalung ko Chamre Bhat

Traditional Nepalese farmers' favorite rice cooked over firewood charcoal with fenugreek, ghee & turmeric, served alongside Gundruk ko Achar (fermented leafy green pickle).

790

Dharane Bangur (Durbari Dhulo Masala) 🌶️🌶️

Slow-roasted pork belly infused with organic Himalayan herbs, double roasted to perfection, sliced & tossed with our secret spice blend.

850

Jhaneko Jumli Kalo Dal 🍲

Organic black lentils from remote Jumla, simmered & tempered with ghee, fenugreek, chilli & dried chives for a rich, comforting dish.

790

Gothale Majhi Fish 🌶️🌶️

Julienne-cut river fish dusted with semolina & spices, crisp-fried & served with a homemade Lapsi dip—a true Nepali delicacy.

850

Gooth Dhup Ko Kheer 🍮

A soft & rich pudding made with high-starch rice, jaggery, crushed pepper & dried coconut, served either chilled or warm.

690

Chainpure Mula Kukhura ko Jhol 🌶️🌶️

A traditional local chicken curry from the remote eastern villages of Nepal, prepared with radish & hand-ground spices for a wholesome, flavorful experience.

1150

Tyamke Mayum Kurauni 🍮

Slow-reduced cow's milk preserved in earthenware, sweetened with organic jaggery & infused with black cardamom, served chilled.

690

Khasi ko Pakku 🌶️🌶️

Tender mutton chunks marinated overnight & slow-cooked with roasted Nepalese herbs & spices to achieve a melt-in-the-mouth texture.

1250

Dudhe Makai ko Chaklaa Ra Kodo Phapar ko Roti (Healthy Option) 🍲

A wholesome blend of fresh sweet corn, coriander, onions & chillies, served with coriander-tomatoes & Dalle dips, accompanied by millet & buckwheat flatbreads for a complete Nepali experience.

390

Himalayan Pizza 🍕🌶️🌶️

A thin-crust millet flour pizza topped with traditional chicken choila & fresh coriander—Nepali fusion that remains authentically flavorful.

1050

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INDIAN DESI

Dawat-E-Handi (Main Course)

Murgh Rezala 🍛🌶️

Mughlai origin Bengali chicken curry with cashews, poppy seeds & yogurt based saffron gravy.

1150

Murgh Noorjahan 🌶️

Slowly cooked rich chicken gravy with flavor of yogurt & whole spices.

1150

Murgh Makhani 🍛🌶️

Tandoor-roasted chicken simmered in rich cashew tomatoes gravy, enriched with fenugreek & butter.

1150

Deshi Kadai Murgh 🌶️🌶️

Tender chicken pieces seasoned with special kadai masala, tempered with dried chilli & kasuri methi for a smoky aroma.

1150

Kundan Kaliya 🍛🌶️🌶️

Mutton curry cooked in a rich brown onions & nut-infused golden gravy, bursting with aromatic spices.

1300

Gosht Rogan Josh 🌶️🌶️

Traditional lamb curry simmered in a flavorful blend of onions & tomatoes rogani gravy, infused with classic indian spices.

1300

Prawns Kozhambu/Chettinad 🌶️🌶️

Prawns marinated with South Indian spices, slow-cooked in a tangy tamarind & coconut curry finished with curry leaves.

1550

Paneer (Kurchani / Kadai/ Bhujia) 🌶️

Choice of different preparations, semi dry texture of cottage cheese with authentic Indian spices.

1050

Kofta Bagh-E-Hazeem 🍛🌶️

Mixture of khoya, cottage cheese, spinach & dry nuts simmered in rich tomato based creamy gravy.

850

Chote Aloo Dum 🌶️🌶️

Baby potatoes traditionally cooked in yogurt & fresh coriander for a tangy & flavorful dish.

790

Paneer Butter Masala 🌶️

Cubes of fresh cottage cheese (paneer) simmered in tomatoes, kasuri methi, butter & cream rich gravy.

1050

Awadhi Dalcha Subji 🌶️🌶️

Slow-cooked mixed vegetables & cottage cheese curry with lentils & Awadhi spices.

790

Subz Nihari Korma 🍛🌶️

Mixed vegetables cooked in a cashew, cream & roasted spices gravy, delicately flavored with saffron.

790

Bhutta Khumb Saagwala

Mushrooms & whole corns simmered in a roasted onion & spinach paste, tempered with dried chillies, asafoetida & whole spices.

850

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• LENTILS, RICE & BREADS •

Hyderabadi Gosht Dum Biryani 🍛🌶️

Long-grain rice slow-cooked with chunks of mutton & Indian spices, infused with flavored saffron & served with cooling raita.

1400

Daal Makhani 🍛🌶️

Slow-cooked whole black lentils finished with cream & white butter for a rich & velvety texture.

690

Purane Kille Ki Murgh Biryani 🍛🌶️

Long grain basmati rice slow-cooked with succulent pieces of chicken & Indian spices; flavored with saffron & served with raita.

1150

Lalmirch Lasooni Tadka Daal 🌶️

Loosened chickpeas, moong tempered with green chillies, cumin seeds & sliced onions.

590

Zaffrani Pulao

Long grain basmati rice cooked with green peas & seasoned cumin seeds, coriander leaves & roasted onions, aroma of saffron.

690

Do Dal Meloni

Mixture of chana daal, split black urad daal, tadka with herbs & spices.

590

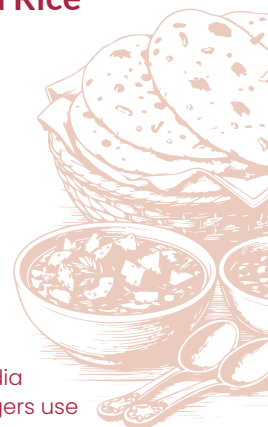
Kashmiri Subz Biryani / Jeera Bhunapyaz Pulao 🍛

Long grain basmati rice cooked with dry nuts, vegetables, tempered with cumin seeds & fried onions.

790

Long Grain Steamed Rice

300



• From Our Tandoor Oven •

Clay fabricated Tandoor oven has been used for over 5,000 years in Central Asia, West Asia & North India especially Harappan & Indus Valley civilization shows the wide range of uses. Similarly in Punjab, all the villagers use the oven called Sanjha Chula (Common Oven) to bake naan/roti & meats as well.

Plain Roti 🍞

150

Laccha Parantha 🍞

150

Bharwan Kulcha 🍞

170

Missi Roti 🍞

150

Butter Naan/Garlic Naan 🍞🌶️

180

Mughlai Paratha 🍞

150

Bakarkhani 🍞

180



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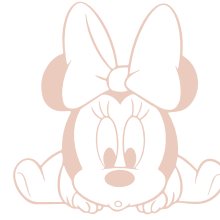
Spicy





Kid's Corner

Little Champion's Food Community



Bouncing Castle Combo 🌿

950

A set of chicken drumstick, grilled chicken sausage, spiced wedges & mustard ketchup.

Tain Tain Fish

950

Fine herbs coated crispy fish finger served with fries, vegetable sticks & thyme mayo sauce.

Surf & Turf 🌿

950

Spaghetti tossed with plum tomato sauce & cheese, served with fruit sticks on side.

Tiffin Break

950

A set of chicken nuggets, fries & chocolate pralines.

Jingle Bell Jingle Bell 🌿 🌿

890

Herbs & fresh crumb coated crisp onion rings & cheese poppers served with ketchup & mustard sauce.

School Class Captain's Choice 🌿

850

American honeycomb of waffle with fresh fruits, savories, served with maple, cream & chocolate liquid.



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* RE-INVENTED CLASSICS DESSERTS *

Indulge Your Sweet Tooth with Our Decadent Desserts

Tuscan Trifle - Italian Tiramisu 750

Mascarpone cheese, coffee sponge, biscotti & cream-based Italian sweet dessert.

Molten Chocolate Cake 750

Chocolate melted lava served with ice cream & brandy flambéed & served.

Crème Brûlée 700

French traditional, baked vanilla custard with crisp caramel crust.

Double Chocolate Bavarian Torte 790

Layers of creamy white & dark chocolate in a soft, melt-in-the-mouth torte.

Crema Volteada 695

A sweet baked custard, dripping golden caramel, Peruvian delight.

Kesari Firni 650

Rice based sweet dish streaked with saffron.

Gulab Jamun 690

Cottage cheese dumplings immersed in sugar syrup, an Indian delight.

Gajar Ka Halwa 680

Traditional Indian carrot pudding with dry nuts, ghee & khoa.

Rabri Rasgulla 600

Spongy cottage cheese with reduced milk.

Seasonal Fresh Fruits Platter 695

A selection of the freshest seasonal fruits.

Gelato/Frozen Treats (Ice Cream) 550

Chocolate / Vanilla / Strawberry / Mango / Pistachio/ Butterscotch



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