

Happy Mother's Day from Taste of the Himalayas

\$42.00 per person \$12.00 for Children (under12yrs)

“Happy Mata Tirtha Ausi”

Entrée



Himalayan Platter

A combination platter of **Chicken Choila** (marinated chicken with Nepali spices and coriander) **Phulaura** (a traditional crispy golden pattie combined with seasoned vegetables) our traditional Nepalese platter is served with a mint and yoghurt dip

Main Course

Himalayan Butter Chicken

Boneless chicken slowly cooked with a smokey aroma and blended with aromatic Himalayan spices, tomato, cashew nuts, butter and cream to create an authentic Himalayan slow roasted oven dish

Sherpa Lamb Curry

Slow cooked tender pieces of lamb or goat, with subtle hints of freshly ground garlic, ginger, cardamom, cinnamon and turmeric to enhance the full flavour of this traditional Nepali dish

Farsi

Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic

Raya Ko Saag

Fresh mustard green spinach seasoned with cumin and garlic pan fried delicately to release the aromatic spices through the leaves

Rice and Bread

Bhat

Traditional steamed basmati rice

Himalayan Roti Bread

(garlic or plain)

Dessert

Sweet and silky strawberry sorbet with a rich chocolate decadent ice cream drizzled with chocolate sauce and decorated with chocolate swirl biscuit

****If you have allergies to any spices, nuts or shellfish, please inform us when you place your order, so we can avoid using such ingredients.**





Happy Mother's Day from Taste of the Himalayas

\$42.00 per person \$12.00 for Children (under 12yrs)

“Happy Mata Tirtha Tusi”

Vegetarian option

Entree

Himalayan Platter



A combination platter of **Mushroom Choila** (marinated mushrooms with Nepali spices and coriander) **Phulaura** (a traditional crispy golden pattie combined with seasoned vegetables) and **Vegetable MoMo** (seasoned vegetables wrapped in pastry, steam cooked and served with tomato and sesame seed achar). **This dish also comes served with a yogurt & mint dip



Main Course

Paneer Tarkari

A traditional Himalayan home style dish consisting of homemade cubed cheese, cooked with capsicum, onion, fresh tomato, ginger, garlic and coriander seeds finished with a hint of cream and butter

Vegetable Hot Pot

A traditional Nepalese dish of seasonal vegetables slow cooked in a spicy tomato sauce, enriched with fresh garlic, ginger, capsicum, spring onions and finished with a hint of lemon and fresh chilli.to fragrant

Farsi

Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic

Raya Ko Saag

Fresh mustard green spinach seasoned with cumin and garlic, pan fried delicately to release the aromatic spices through the leaves

Rice and Bread

Bhat

Traditional steamed basmati rice

Himalayan Roti Bread

(garlic or plain)



Dessert

Sweet and silky strawberry and chocolate soy ice cream drizzled with chocolate sauce and decorated with chocolate swirl biscuit.

****If you have allergies to any spices, nuts or shellfish, please inform us when you place your order, so we can avoid using such ingredients.**



Happy Mother's Day from Taste of the Himalayas

\$45.95 per person (minimum of 4 people)

\$15.00 for Children (under 12yrs)

“Happy Mata Tirtha Ausi”



Entrée

Himalayan Platter

A combination platter of **Chicken Choila** (marinated chicken with Nepali spices and coriander) **Phulaura** (a traditional crispy golden pattie combined with seasoned vegetables) our traditional Nepalese platter is served with a mint and yoghurt dip



Main Course

Pole Ko Jhingey

King prawns marinated in a fresh selection of herbs and aromatic spices and delicately roasted on the sizzler

Himalayan Butter Chicken

Boneless chicken slowly cooked with a smokey aroma and blended with aromatic Himalayan spices, tomato, cashew nuts, butter and cream to create an authentic Himalayan slow roasted oven dish

Sherpa Lamb Curry

Slow cooked tender pieces of lamb or goat, with subtle hints of freshly ground garlic, ginger, cardamom, cinnamon and turmeric to enhance the full flavour of this traditional Nepali dish

Farsi

Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic

Raya Ko Saag

Fresh mustard green spinach seasoned with cumin and garlic pan fried delicately to release the aromatic spices through the leaves

Rice and Bread

Bhat

Traditional steamed basmati rice

Himalayan Roti Bread

(garlic or plain)



Dessert

Sweet and silky strawberry sorbet with a rich chocolate decadent ice cream drizzled with chocolate sauce and decorated with chocolate swirl biscuit.

****If you have allergies to any spices, nuts or shellfish, please inform us when you place your order, so we can avoid using such ingredients.**