

£49.95 Per Person

Welcome Drink

Glass of Prosecco Soft Drink

Appetiser

Poppadum and Chutneys

Starter

CHELU SADEKO

A traditional Nepalese favourite, featuring tender smoky lamb infused with garlic, ginger, spring onion, sichuan pepper, and a blend of homemade spices.

PIRO MACHHA

Fried crispy monkfish tossed in a spicy homemade sauce with onion and peppers.

POLEKO MASU

Chicken breast marinated in yogurt, cream, cashew nuts, and homemade spices, slow cooked to perfection in the tandoor oven.

CHYAU TANDOORI

Button mushrooms marinated in Chef's special spices with peppers and onions.

Main

THAKALI MASU

Chicken breast tikka, cooked with fresh herbs, spices, and yoghurt, to create a full-flavoured dish.

MANANG KO CHELU

A rich lamb curry slow cooked with Himalayan spices, inspired by the Flavors of Manang.

TARKARI MAKHMALI

Fresh mixed vegetable cooked in butter, cashew nuts, tomato, cream-based gravy and Yak chef's secret spices.

JHINGEMACHA JHOLILO

King prawn cooked in a spicy and aromatic masala made with onion, tomato, Nepalese spices and herbs.

Naan/Rice

Plain, Garlic, Cheese Naan Steam, Saffron Rice

Dessert

