

## **The Indian Selection**

### **Shuruwat**

v **Shahi subz ka arak** 350  
Puree of hand picked winter vegetables with lentil crunch

v **Khumani bharvan palak ke kebab** 400  
Gouda and golden apricot stuffed broccoli, spinach kebab with cucumber and sweet pepper relish

**Teekhi sarson machli** 450  
Slices of Bay of Bengal bekti flavored with grain mustard spiked with yellow chilli powder

### **Mains**

**Murg zaffrani** 800  
Almond and cashew marinated chicken with a saffron treacle

**Gosht rezalla** 800  
Simmered mace and tymol scented succulent lamb

v **Makai palak** 700  
Grain mustard and cumin tempered spinach puree with golden corn kernels

v **Chilgoza paneer makhani** 700  
Pine nut and pink milk stuffed cottage cheese roulade bathed in fresh fenugreek tomato gravy

v **Ghar ki dal** 600  
Black lentils simmered overnight and enriched with home churned butter

v **Biryani** 700  
Long grain basmati rice married with vegetables/chicken/lamb *scented with Kashmiri saffron*

Ask the server for the selection of Indian breads 300

### **Dessert**

v **Kulfi** 350  
Indian iced dessert on an almond tuille topped with crunchy bean noodles

V - Indicates vegetarian

Please let us know if you are allergic to any ingredient

10% Bhutan sales tax & 10% service charges will be levied

## **The International Selection**

### **Soups**

- v Phobjika potato soup** 350  
With parmesan crisps
- v Forest grown mashutake puree** 350  
With honey home churned cream and marjoram

### **Starters**

- Potato gnocchi carbonara with crispy spinach** 450
- v Mixed greens, pears, apples, toasted almonds** 400  
With crumbled roquefort and red wine vinaigrette

### **Mains**

- Butter poached prawns** 2100  
With curry spiced yin and yang beans greens and young sprouts
- Sea scallops** 1800  
With vegetable cake, scallions, cucumber and watermelon salsa
- Pan fried duck breast** 1800  
With fennel and mandarin orange reduction
- Cumin crusted New Zealand lamb chops** 2400  
With chamomile tea risotto cake  
porcini mushrooms and micro mint salad
- v Risotto rice with vegetables and shaved grana pradano** 700
- v Green pepper and roquefort ravioli** 700  
With caramelized onion, tomato and sweet basil concasse
- Desserts**
- v Vanilla panncotta** 350  
With berry compote
- Our signature warm chocolate cake** 350  
With white chocolate ornaments, aged fruits and butter scotch cream

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## **The Thai Connection**

## **Soups**

<b>Tom yum koong</b>	<b>400</b>
Spicy prawn soup with lemon grass, lime and bird chilies	
<b>Tom kha phak</b>	<b>400</b>
Spicy vegetable soup with coconut milk & Thai ginger	

## **Starters**

<b>Thord man pla</b>	<b>450</b>
Fish cakes hinted with red curry paste	
<b>Poh pia je</b>	<b>400</b>
Thai spring roll with vegetables and glass noodle	

## **Mains**

<b>Pla rad prik</b>	<b>800</b>
Fried fish with a tangy sauce and Thai herbs	
<b>Gaeng phed kai</b>	<b>800</b>
Thai red curry with chicken	
<b>Nuea phad prik sod vollapa</b>	<b>800</b>
Succulent tenderloin with Thai herbs, bird chilies and sweet basil	
<b>Phad kra prao khao phod warn</b>	<b>700</b>
Baby corn and mushrooms with chilies and basil	
<b>Phad Phak</b>	<b>700</b>
Stir fried vegetables with light soya sauce	
<b>Gaeng phed je</b>	<b>700</b>
Red curry with vegetables	
<b>Phad Thai</b>	<b>300</b>
Sweet and sour flat Thai noodles	

## **Desserts**

<b>Pollamai</b>	<b>350</b>
Freshly cut exotic fruits	
<b>Lemon grass cheese cake</b>	<b>350</b>
With candied ginger and fresh fruit salsa	

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Slices of Bay of Bengal bekti flavored with grain mustard spiked with yellow chilli powder.

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**Makai palak** 700  
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**Chilgoza paneer makhani** 700  
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**Ghar ki Dal** 600  
Black lentils simmered overnight and enriched with home churned butter

**Biryani** 700  
Long grain basmati rice married with vegetables and cottage cheese with Kashmiri saffron

**Ask the server for the selection of Indian breads** 300

### **Dessert**

**Kulfi** 350  
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