

# GURKHA PALACE NEPALESE RESTAURANT

78 Farnborough Road, Farnborough, Hampshire, GU14 6TH

Tel: 01252 511550, Fax: 01252 521666

[www.gurkhalacerestaurant.co.uk](http://www.gurkhalacerestaurant.co.uk)

[info@gurkhalacerestaurant.co.uk](mailto:info@gurkhalacerestaurant.co.uk)

**£21.95** Per person



## Christmas Menu - 2008

### A: Starter

#### Please choose anyone

1. Chhyas Mis - A combination of Lamb dumplings, Aloo Roll, Chicken pakoda or sinka chicken, Salmon/Cod Fish and Prawn.
2. Mis Mas - A combination of Aloo Pakoda, Aloo chop, Vegetable Spring Roll, Pyajko Pakoda.

### B: Main Course

#### Please Choose anyone

3. Poleko Rato kukhura + Gurkha Khasi (Medium) - Combination of char-grilled chicken and lamb served in sizzler (Dry).
4. Vegetable Special-potato stuffed with sesame seeds, cashew nuts, raisins, spinach & cottage cheese, cooked in tandoor with mushrooms, cottage cheese, potato & cauliflower.
5. Gurkha Palace Special- A delicious and tasty clay oven special assorted dish of lamb, chicken, king prawn & salmon fish.
6. Mis Mas Masu (Mild) - A combination of char-grilled lamb, boneless chicken & king prawn cooked in mild Nepalese sauce.
7. Trishuli Machha (Med-Mild) - Diced cubes of monkfish served with medium to mild flavored sauce made from different herbs.
8. Staff Curry (Medium) - Chef's own style of homemade lamb curry.
9. Piro Kukhura (med-hot) - Chicken marinated in cornflour, plain flour, white pepper, eggs, tasting powder & deep fried. Then cooked with capsicum, onions, tomatoes, soya sauce, chilli sauce, chilli oil.
10. Ledho Kukhura (Medium) - Char-grilled chicken cooked in thick sauce of medium flavor.
11. Brim Machha (Hot) - Brim fish marinated in sesame oil, fish oil, soya sauce, chilli oil. chopped ginger and garlic, lemongrass and steam cooked. Topped up with oyster sauce and spring onion.
12. Khasi Tang (Medium) - Chef's own style Lamb with Bone Cooked in Medium Spicy Sauce
13. Mayalu Kukhura or Mayalu Khasi (Mild) Chicken or Lamb cooked in creamy mild sauce.
14. Phewa Prawn (Medium) - King prawn cooked in sauce of onion, tomato, ginger & green pepper.

15. Rupa Prawn (Mild) - King prawn cooked in coconut milk with herbs giving a distinctive rich flavour.

### C: Tarkari (Vegetables)

#### Please choose anyone

16. Mis Mas Tarkari - Assorted fresh vegetables lightly fried in Nepalese herbs and spices.
17. Sag Aloo - Fresh spinach and potatoes cooked in Nepalese herbs & spices.
18. Chyauko Tarkari - Fresh mushrooms cooked in onion and tomato sauce.
19. Aloo Jeera - Diced potatoes fried with cumin seeds.
20. Chamsoor Saag - Fresh spinach lightly fried using different herbs.
21. Aloo Cauli - Delicious vegetable curry of potatoes and cauliflower cooked in tomato and onion sauce.
22. Bhenta Tarkari - Sliced Aubergine cooked with spices and herbs.
23. Bhindi Tarkari - Fresh lady's finger (okra) cooked with spices and herbs.

### D: Bhatko Parikar (Rice Dishes)

#### Please choose anyone

24. Seto Bhat - Aromatic steamed Basmati rice.
25. Palace Bhat - Steamed rice cooked in ghee, milk, bay leaves, cardamoms, nuts and saffron flavoured.
26. Chyau Bhat - Mushroom fried basmati rice.
27. Bhuteko Bhat-Eggfried Basmati rice with vegetables.

### E: Rotiko Parikar (Nan)

#### Please choose anyone

28. Sada Roti - Plain Nan
29. Lasun Roti - Garlic Nan
30. Mitho Roti - Sweet Nan
31. Patina Paratha - Mint Paratha

### F: Mithai (Dessert)

#### Please choose anyone

32. Vanilla ice-cream
33. Strawberry ice-cream
34. Chocolate ice-cream
35. Mango kulfi
36. Pista kulfi

### G. And

37. Tea or coffee

Thank You

