

CHRISTMAS MENU 2011

A. Starter : Please choose any one

£23.95 / Person

1. Chhyas Mis :-

A combination of lamb dumpling, vegetable spring roll, Sinka Chicken, salmon and prawn.

2. Mis Mas:-

A combination of Aloo Pakoda, Vegetable Dumpling, Vegetable Spring Roll, Onion Bhaje.

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 (Medium) :-

Potato stuffed with sesame seeds, cashew nuts, raisins, spinach and cottage cheese, potato and Cauliflower.

5. Gurkha Palace Special (Medium) :-

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 (Medium) :-

Diced cubes of monkfish served with medium to mild flavoured sauce made from different herbs.

8. Staff Curry (Medium):-

Chef's own style of homemade lamb curry.

9. Piro Kukhura (Medium OR 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 Khukura (Medium):-

Char-grilled chicken cooked in thick sauce of medium flavour.

11. Brim Machha (Medium) :-

Brim fish marinated in sesame oil, fish oil, soya sauce, chilli oil, chopped ginger, garlic and steam cooked. Topped up with oyster sauce and spring onion.

12. Piro Khasi (Medium OR Hot) :-

Hot & Spicy lamb cooked with capsicum, onions, tomatoes and chilli oil.

13. Mayalu Kukhura or Mayalu khasi (Very Mild):

Chicken or Lamb cooked in creamy mild sauce.

14. Phewa Prawn (Medium) :-

King prawn cooked in sauce of onion, tomato, ginger and green papper.

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. Saag Aloo:-

Fresh Spinach and potatoes cooked in Nepalese herbs and 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, cardamons, 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 / Strawberry /Chocolate ice-cream

35. Mango OR Pistachio Kulfi

37. Tea or Coffee