



## Soups (Served with Garlic Bread)

- Tomato Minestrone Soup** 525  
Rich tomato-based infused with garlic, fresh & seasonal vegetables, aromatic herbs with a drizzle of olive oil and a sprinkle of parmesan cheese.
- Hot & Sour Soup (Veg/Chicken/Prawn)** 475/545/625  
A classic Asian soup with mix veg in a rich broth balanced with vinegar and white pepper for a spicy, tangy finish.
- Tom Yum Soup (Veg/Oil/Prawn)** 525/625/695  
A bold and aromatic Thai soup with lemongrass, kaffir lime leaves, galangal, fresh lime juice, and a touch of chili for a perfect balance of spicy and sour.
- Wild Mushroom Soup** 625  
Warm, comforting, and full of flavor, our soup selection features freshly prepared, seasonal ingredients, perfect for starting your meal.
- Prawn Bisque Soup** 725  
Aromatic herbs, seafood blended soup served with garlic toast.
- Gazpacho Soup** 575  
Chilled Spanish tomato-based soup with fresh veggies, olive oil, and vinegar—refreshing and full of flavor.

## Salads

- Exotic Grill Veg Salad** 525/625/725  
*(Grill Pesto Cottage/Grill Chicken/Grill Prawn)*  
Assorted & exotic vegetables grilled and served with watercress aromatic herbs and mustard dressing.
- Caesar Salad** 565/645/725  
*(Regular/Grill Chicken/Prawn)*  
Crunchy iceberg lettuce tossed with parmigiano, extra virgin olive oil and served with bacon and garlic herb toast.
- Tuna & Artichok Mix Lettuce Salad** 725  
Tuna Carpaccio, Citrus fruits and mix lettuce served with balsamic and wine dressing.
- Quinoa & Baked Pumpkin & Beetroot Salad** 595  
A vibrant and nutritious salad featuring earthy beetroot and protein-packed quinoa, complemented by baked pumpkin, fresh greens and a zesty dressing balsamic or other dressing.
- Som Tom (Grill Chicken/Grill Prawn)** 525/625/725  
A refreshing Thai green papaya salad tossed with lime juice, fish sauce, chili, tomatoes, and peanuts, perfectly balancing sweet, sour, spicy, and salty flavors.

## Charcoal Grilled

### Sekuwa

Grilled over charcoal, infusing them with a distinctive smoky flavor, served with sweetcorn, salad, mint chutney & Spicy Dip

- Chicken Sekuwa** 645
- Mutton Sekuwa** 865
- Texas BBO**  
*(Texas BBO offers slow-smoked Whole Chicken/Pork Rib, served salad platters, grilled Sausage, Plain Naan & with tangy sauces,*
- Whole Chicken** 2395
- Pork Ribs** 2995

- Grilled Cajun Chicken** 995  
*& Salsa with Fries & Caramelized Onion*  
Grilled chicken breast seasoned with bold cajun spices, served with a tangy dipping sauce, caramelized onion, garlic fries. Served with Sour cream.

- Grilled Pork Chop with garlic noodles & Saute veg** 1325  
Juicy grilled pork chops paired with savory alioolio and saute veg, offering a perfect balance of smoky, tender meat with mushroom sauce. Served with mushroom vetaule sauce.

- Grill Fish with Butter Garlic Rice & Saute Veg** 1195  
Grilled fish fillet served with butter garlic rice & saute veg and lemon butter sauce. Served with lemon butter sauce.

## Appetizer

### Comfort Himalayas

- Mustang Aloo** 425
- Peanut Shadeko** 375
- Mushroom Shadeko** 465
- Dameko (Chicken/Pork)** 545/645
- Sukuti Shadeko (Buff)** 765  
In house Traditional Nepali dried buffalo meat mixed with onions, chili, lime, and aromatic spices for a bold, smoky, and savory appetizer.
- Timbur chicken** 545

### Pan Asian & Tibeian Touch

- Buffolo Wings** 565
- Hot & Spicy Wings** 565
- Chilli** 525/575/595/595  
*(Mushroom/Paneer/Chicken/Buff)*
- Schezwan** 525/575/595/595  
*(Mushroom/Paneer/Chicken/Buff)*
- Kung Pao** 565/595/645/645  
*(Mushroom/Paneer/Chicken/Buff)*
- Crispy Honey Chilli Potato** 465
- Shabhaley (Buff/Chicken)** 465/495
- Shong Khatsa** 465  
A traditional Tibetan favorite featuring tender, par-boiled potato chunks stir-fried in a fiery house-made chili paste.
- Ghyuma** 625  
Traditional Tibetan blood sausage, rich and savory, spiced to perfection and pan-fried for a hearty flavor.
- Shapta (Buff/Chicken)** 525/595  
Tender strips of meat stir-fried with aromatic spices and chilies, delivering a bold and flavorful Tibetan classic.

### Western Appetizer

- Boil Sweet Corn with Arugula Lettuce** 395
- Fries (Plain/Cheese/Garlic)** 375/425/425
- Veg Loaded Natchos** 565  
*Veg bolognese, nachos, guacamole, sour cream*
- Veg Tempura with Garlic Soya** 425
- Cheesy Potato Croquettes** 475
- Chicken Loaded Natchos** 645
- Grill Chicken Charmoula** 665  
*Served with Charmoula sour dip*
- Pork Wrap Sausage** 575
- Fish and Chips** 725
- Nuggets & Chips** 625
- Prawns Tempura** 895
- Grill Butterfly Prawns** 945

## Burgers & Sandwich (served with fries & salads)

- Grill Chicken Burger** 745  
Burger features juicy, tender grilled chicken patties served in a bun, topped with fresh lettuce, grilled onion, tomatoes, and a flavorful sauce.
- Cheesy Crumbled Chicken Burger** 725  
Crispy chicken crumbs on a soft bun, complemented by fresh lettuce, tomatoes, onion rings and a savory sauce.
- Hot & Spicy Cheesy Crumbled Chicken Burger** 725  
Spicy & crispy chicken crumbs on a soft bun, complemented by fresh lettuce, tomatoes, onion rings and a savory sauce.
- Cheesy Mushroom Fajita Sandwich** 645  
Sautéed mushrooms, bell peppers, and melted cheese, wrapped in a warm, toasted sandwich for a flavorful, hearty bite.
- Ham & Cheese Sandwich** 665  
Classic sandwich with savory ham and melted cheese, warm, comforting, and perfectly satisfying.
- Clasic Club Sandwich** 725  
Triple-layered goodness with tender chicken, crispy bacon, fresh veggies, and mayo, served toasted to perfection.

## Pasta Feasta

- Aglio Olio (Spaghetti)** 645  
Classic Italian pasta tossed in olive oil, garlic, and chili flakes, simple, aromatic, and full of flavor.
- Pesto with Cream (Spaghetti/Penne)** 725  
Silky pasta tossed in a creamy basil pesto sauce, rich, aromatic, and indulgently flavorful.
- Neapolitan (Spaghetti/Penne)** 645  
Classic Italian pasta in a rich tomato, garlic, and herb sauce, simple, comforting, and full of authentic flavor.
- Arabiata (Spaghetti/Penne)** 645  
Spicy Italian pasta in a rich tomato and chili sauce, bursting with bold, fiery flavors.
- Bolognese (Spaghetti/Penne)** 745  
Hearty pasta tossed in a slow-cooked Chicken and tomato sauce, rich, savory, and full of traditional Italian flavor.
- Carbonara (Spaghetti)** 765  
Creamy pasta with crispy pancetta, Parmesan, and a touch of black pepper, rich, comforting, and indulgently classic.

EXTRA ADDON - Chicken +195 Prawn +295



## Momo

	Steam	Kothec
Veg (Mushroom, Spinich & Paneer)	425	495
Chicken	425	495
Pork	495	495
Buff	425	495
<b>Chicken Keema</b> Minced chicken mixed with Nepali spices and served with hot sauce and keema gravy		525

## Bowl

(stiky rice)  
Sticky rice served with veggies & vermicelli noodles salad

<b>Teriyaki with Broccoli</b> (Veg/Chi/Prawns) Sticky rice bowl served with boil broccoli and teriyaki chicken served with a side	625/ 665/ 795
<b>Thai Rama</b> with raw spinich Sticky rice bowl served with raw spinach and spicy Thai coconut chicken served with a side	625/ 665/ 795
<b>Chi Mexican Rice Bowl</b> with salsa Sticky rice bowl served with cauliflower and chicken fajita served with a side	665
<b>Pork Belly</b> with broccoli Sticky rice bowl served with boil broccoli and slow cook pork belly served with a side	695
<b>Tikka Masala</b> (Paneer/ Chicken) Sticky rice bowl served with chicken tikka masala served with a side	625

## From The Wok & Roll

<b>Hakka Noodles</b> (Veg/Chi/Buff/Prawns)	495/585/585/675
<b>Fried Rice</b> (Veg/Chi/Buff/Prawns)	495/585/585/675
<b>Corn Fried Rice</b> (Veg/Chi/Buff/Prawns)	495/585/585/675
<b>Thukpa</b> (Veg/Chi/Buff/Prawn)	465/545/545/645
<b>Thenduk</b> (Veg/Chi/Buff/Prawn)	465/545/545/645
<b>Ghathok</b> (Veg/Chi/Buff/Prawns) Traditional Tibetan stir-fry with tender meat, fresh vegetables, and aromatic spices, full of bold and savory flavors.	465/545/545/645

## Sides For Wok & Roll

<b>Bok Choy with Mushroom</b> Crisp bok choy and tender mushrooms sautéed in a savory garlic-soy sauce, light, healthy, and full of flavor.	495
<b>Mopo Tofu</b> Crispy tofu cubes tossed in a spicy, savory sauce with bell peppers and spring onions, bold, flavorful, and irresistibly saucy.	545
<b>Corn Salt &amp; Pepper</b> Crispy golden corn kernels tossed with garlic, chilies, and a touch of salt and pepper, crunchy, spicy, and addictive.	465
<b>Garlic Chilli</b> (Mushroom/ Paneer/ Chicken/ Prawn) Choice of stir-fried with garlic, chilies, and aromatic spices, bold, spicy, and packed with flavor.	495/585/585/675
<b>Ginger, Garlic Mushroom &amp; Baby Corn</b> (Mushroom/ Paneer/ Chicken/ Prawn) Tender mushrooms and baby corn stir-fried with aromatic ginger, garlic, and chilies, spicy, flavorful, and perfectly crunchy.	495/585/585/675

## Anulara Mountain Heritage Thali Set

All Thali Sets are served with Steamed rice \ Dhindo (Buckwheat Porridge) or Tawa Roti with black jimbu-tempered lentil, Mustang Aalu, Gndruk sadheko, Mula Pickle, and tomato chutney

Traditional Veg Thali Set	795	Traditional Mutton Thali Set	1325
Traditional Chicken Thali Set	1095		

## From Tandoor Indian Section

(Appetizers marinated in spiced yogurt and cooked in a clay oven, offering smoky, charred flavors)

Paneer Tikka	695	Chicken Lahori Tikka	745
Paneer Malai Tikka	725	Hariyali Chicken Tikka	765
Chicken Tikka	745	Chicken Tandoori (Full/Half)	925/ 1665
Chicken Malai Tikka	795	Chicken Seekh Kabab	825
Chicken Lasooni Tikka	745		

## Masala Magic Curries

### Veg Curry

Dal Tadka / Fry / Makhani	525
Mix Veg	625
Jalfrezi Kadai	645
Paneer Makhani/Palak Paneer	725
Saahi Paneer	745
Palak Mushroom	696

### Non Veg Curry

Chicken Tikka Masala	765
Chicken Kadai	725
Butter Chicken Masala	825
Smoky Chicken Angara	865
Mutton Kadai	1165
Mutton Rogan Josh	1195

## Sides

Roti Tawa/ Tandoori (2pcs)	125	Kasmiri Naam (stuffed with Nuts)	295
Naan (Plain/ Butter/ Grlic/ Cheese)	175/190/210/250	Rice (Plain / Garlic/ Zeera)	325/345/365

## Biryani

Veg/Chicken/Mutton/Prawns	665/845/1125/1165
---------------------------	-------------------

(Rice dish cooked with seasoned meat (chicken, mutton, or vegetables), saffron, and aromatic spices, often served with raita or salad for a rich, flavorful meal)

## Main Course

<b>Cauliflower Steak With Polenta &amp; Corn and peas</b> Cajun spice rubbed cauliflower chunk baked and served with polenta mash and saute corn and peas with creamy sauce	725
<b>Eggplant &amp; Cottage Cheese Parmegenia with Saute Mushroom and Mashed Potato</b> Crumbled eggplant & Cottage Cheese topped with arrabbiata sauce and melted mozzarella cheese, Served over a bed of tangy & cheese pasta	765
<b>Mushroom Risotto</b> Risotto rice cooked with spinach & mushroom and parmesan cheese, extra virgin olive and truffle oil	765
<b>Smoked Chicken Risotto</b> Risotto rice cooked with spinach & mushroom, Smoked chicken and parmesan cheese, extra virgin olive oil and truffle oil	845
<b>Grill Prawns Rishotto</b> Risotto rice cooked with spinach and mushroom, grilled prawns and parmesan cheese, extra virgin olive oil and truffle oil	995
<b>Chicken Parmegenia With Arabiata Pasta</b> Chicken cutlets topped with arrabbiata sauce and melted mozzarella cheese, served over a bed of tangy & cheese pasta	895
<b>Baked Trout (Thai Spices)</b> baked potato au gratin and sautee veg Thai spiced fish served with lemon butter sauce, baked potato & grill broccoli & salad	1165
<b>Mutton Steak Cut With Mashed potato and veg au gratin</b> Tender mutton steak served with creamy mashed potatoes and a cheesy vegetable au gratin	1495
<b>Duck a'l Orange served with Mashed Potato and Veg au gratin</b> Succulent roasted duck glazed with a sweet and tangy orange sauce, tender, rich, and exquisitely flavorful.	1295

## Desserts

<b>Gajarko Haluwa</b> (Regular / Vanilla Ice Cream)	525/595	<b>Brownies</b> with Vanilla Ice Cream	595
<b>Cheese Cake</b> with Blueberries	645	<b>Pull me up</b> Juicy sponge layer with fresh fruits, Nuts and topped with chocolate	625



## REFRESHERS

Asian Mystery	500
Passion Fruit, Ginger, Lemongrass, Ginger Ale, Lime	
Nojito	450
Passion Fruit, Strawberry, Lime, Mint	
Anuttara Slush	400
Pineapple, Watermelon, Sweet & Sour, Basil	
Fruity Jungle	500
Orange, Strawberry, Passion Fruit, Ginger Ale	
Frozen Peach Ice Tea	350
Peach Or Lemon Ice Tea	

## FRESH JUICE

Orange	290
Watermelon	290
Carrot	290
Pineapple	290
Apple	290
Lemon & Mint	290
Mix Juice	350

## COLD DRINK

Coke   Sprite   Fanta	130
Soda   Tonic	180
Ginger Ale	250
Water	
Kinley	60

## HOT BREW

Espresso	200
Doppio	250
Americano	250/300
Cappuccino	350
Cafe Latte	380
Flat White	350
Cafe Mocha	400
Hot Chocolate	350
Iced Americano	330

## ENERGY BOOSTER

Xtreme	350
--------	-----

## SELECTION OF TEA

English Breakfast	150
Earl Grey	150
Chamomile	150
Jasmine	150
Peppermint	150
Green Tea	150

## FLAVORFUL SUMMER

Sweet Lassi	150
Mango Lassi	200
Banana Lassi	200

## CRAFTED COCKTAILS BY OUR MIXOLOGIST

Anuttara Basil Amash	750
Gin, Basil, Anuttara Mix	
D'javu	750
Tequila, Sprite Or Ginger Ale	
Ananas Mule	750
Vodka, Pineapple, Ginger Ale	
Arya Aperol	750
Aperol, Prosecco, Fanta, Orange	
Maitahari	750
Rum, Orange, Bitter, Thyme, Lemon	
Mubler	750
Kahula, Baileys, Espresso	
Brain Damage	750
Archer, Baileys, Grenadine	

## BEER

Tuborg, <i>Denmark</i>	800
Carlsberg, <i>Denmark</i>	850
Gorkha Premium, <i>Nepal</i>	750
Barahsinghe, <i>Nepal</i>	800
Heineken, <i>Holland</i>	900
Corona, <i>Mexico</i>	850

## CIDER

Apple Cider	350
-------------	-----



## CHAMPAGNE

Prince Laurent, <i>France</i>	17250
Moet & Chandon Brut Imperial, <i>France</i>	18500

## SPARKLING WINE

Yellow Tail, <i>Australia</i>	5000
Calvent Ice Chardonnay, <i>France</i>	5500

## RED WINE

	Bottle	Glass
Jacob Creek, Merlot Shiraz, <i>Australia</i>	4000	899
J.P. Chenet, Chardonnay, <i>France</i>	4200	899
Barbanera Chianti, <i>Italy</i>	5800	1300
Bottega Cabernet Sauvignon, <i>Italy</i>	5400	1200

## WHITE WINE

	Bottle	Glass
Jacob Creek, Sauvignon Blanc, <i>Australia</i>	6000	1300
Bottega, Pinot Grigiovenezia, <i>Nepal</i>	4200	950
J.P. Chenet, Merlot, <i>France</i>	4200	899

## WHISKY

### SINGLE MALT

	Bottle	30ml
Glenfiddich (12 Years)	21200	900
The Macallan (12 Years)	23382	1100

### BLENDED

	Bottle	30ml
Chivas Regal (12 years)	16000	650
Johnnie Walker Red	11000	500
Johnnie Walker Black	16000	650
Johnnie Walker Double Black	18000	700
Johnnie Walker Blue	60000	3000

### AMERICAN/IRISH

	Bottle	30ml
Jim Bim	15000	650
John Jameson	14000	600
Jack Daniel's	11500	500

### DOMESTIC WHISKY

	Bottle	30ml
Gurkhas & Guns (10 years)	5800	400
Old Durbar Black Chimney	7000	400
Old Durbar Regular	5000	300
Bandipur	10000	550

## SPIRITS

### VODKA

	Bottle	30ml
Absolut Blue	12000	450
Grey Goose	24000	900
Smirnoff	4700	350
8848	4700	350
Yeti	4700	350

### GIN

	Bottle	30ml
Beefeater	12500	500
Bombay Sapphire	21200	750
Hendricks's	20000	1000
Tanqueray 10	22000	1000
Vogue	2800	300

### RUM

	Bottle	30ml
Malibu	14000	600
Bacardii	15000	650
Old Monk	4000	400
Khukri White	4900	400
Khukri Black	4900	400
Honey Hunter	4900	400

### TEQUILA

	Bottle	30ml
Jose Cuervo Silver	11000	600
Jose Cuervo Gold	13000	650
Patron Silver	22000	900
Patron Xo Café	21000	850

### COGNAC & BRANDY

	Bottle	30ml
Hennessy Vsop	21000	850
Raynal Vsop	13000	600

### LIQUEUR, BITTERS &

### VERMOUTH

	Bottle	30ml
Cointreau	24000	800
Baileys Original	13600	500
Jagermeister	12800	750
Martini Bianco	7000	500
Aperol	13000	500
Campari	14000	550
Kahlua	12000	500