



Himalaya

kitchen

a la carte

All prices are subject to 10% service charge

Soups

- | | |
|---------------------|--------|
| A1. Tomato | \$4.50 |
| A2. Mushroom | \$4.50 |
| A3. Chicken | \$5 |

Starters

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|-----------------------------|--------|
| A4. Bhatmas Sandheko | \$5.50 |
| Dry-roasted soybeans | |

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|---------------------------------|-----|
| A5. Mix-vegetable Pakora | \$7 |
| Diced vegetables batter fried | |

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| A6. Mushroom Pakora | \$8 |
| Batter dipped and golden fried | |

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| A7. Vegetable Momo (8pcs) | \$8 |
| Minced vegetables marinated in Nepali spices, wrapped and steamed | |

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| A8. Chicken Momo (8pcs) | \$9 |
| Minced chicken marinated in Nepali spices, wrapped and steamed | |

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| A9. Bhindi Fried | \$8 |
| Sliced ladies' finger marinated with herbs and fried | |

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| A10. Veg-Samosa Cocktail(4pcs) | \$5 |
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| A11. Veg Spring Roll (6pcs) | \$6 |
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| A12. Chicken 65 | \$12 |
| It's a spicy, deep-fried chicken dish originating from Chennai, India | |

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|----------------------------|------|
| A13. Chicken Pangra | \$12 |
| Chicken gizzard | |

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| A14. Choyala | \$14 |
| Roasted chicken diced and marinated with spices | |



A2



A5



A9



A8

Tandoori

B1. Chicken Sekuwa

BBQ Chicken in Nepali style

\$14

B2. Tandoori Chicken Full/Half

Chicken marinated with yogurt sauce and grilled in clay oven

\$20/12

B3. Chicken Tikka

Boneless chicken marinated with spices and grilled in clay oven

\$14

B4. Fish Tikka

Boneless fish cubes marinated with spices and grilled in clay oven

\$15

B5. Tandoori Prawn

Fresh prawns marinated with spices and grilled in clay oven

\$20

B2



B5



B4



B3

Chicken

C1. Chicken Curry

Boneless chicken cubes cooked in spices sauce

\$12

C2. Chicken Vindaloo

Chicken cooked with dice potatoes in spicy gravy

\$12

C3. Butter Chicken

Marinated boneless chicken cooked in rich, creamy tomato gravy

\$14

C4. Kadhai Chicken

Boneless chicken with Indian herbs, onion & capsicum served in Kadhai

\$13

C5. Chicken Tikka Masala

BBQ chicken cooked in thick spicy gravy

\$13

C6. Chicken Shahi Korma

Chicken cubes cooked in delightful mild thick cashew nuts gravy

\$14



C1



C3

Mutton

D1. Mutton Curry

Mutton cubes cooked with herbs & spices

\$14

D2. Mutton Vindaloo

Classis hot lamb curry with potato and spicy sauce

\$14

D3. Mutton Peper Fried

Stir-fried boneless cubes of mutton prepared with green peas, pepper

\$16

D4. Roganjosh

Ever popular full flavoured special lamb curry cooked with rare herbs & spices dating back to Mughals

\$15

D5. Mutton Shahi Korma

Mutton cubes cooked in delightful mild thick cashew nuts gravy

\$14

D6. Mutton Saagwala

Mutton cubes cooked with grind spinach

\$14



D1



D2



Seafood

E1. Fish Curry \$13
Fresh tandoori cooked fish cubes served with spicy thick sauce

E2. Fish Masala \$13
Fresh fish cooked in medium spicy sauce

E3. Fish Korma \$14
Boneless fish cubes cooked in mild cashew nuts based sauce with dry fruits

E4. Prawn Curry \$17
Tiger prawn cooked in Indian spicy sauce

E5. Prawn Masala \$17
Fresh prawns cooked in medium spicy sauce



E3

Vegetables

F1. Aloo Jeera \$8
Potatoes cubes deep fried and tempered with cumin seeds

F2. Aloo Gobi \$9
Potatoes & cauliflower steamed and cooked with spices

F3. Mushroom Masala \$9
Mushrooms and green peas cooked in thick gravy

F4. Chana Masala \$8
Chickpeas cooked with a variety of spices garnished with onions

F5. Mixed Vegetables \$9
Mix vegetables cooked in Nepalese style

F6. Bhindi Masala \$9
Lady'sfingers cooked with onion, tomato and spices



F2



F4

Vegetables

F7. Palak Paneer \$12

Fresh home made cottage cheese cooked with spinach

F8. Kadhai Paneer \$12

Cottage cheese sautéed with capsicum and green chili, cooked in thick and spicy gravy

F9. Paneer Butter Masala \$13

Cottage cheese cooked in tomato gravy

F10. Vegetable Korma \$11

An assortment of garden fresh vegetables cooked in butter and cashew nuts gravy

F11. Matar Paneer \$12

Cottage cheese cooked with peas in thick gravy

F12. Matar Mushroom \$10

Cottage cheese cooked with mushroom in thick gravy

F13. Aaloo Matar \$8

Steam potato cooked with peas in thick gravy

F14. Aaloo Palak \$9

Steam potato cooked with cottage cheese in thick gravy

F15. Hariyo Saag \$9

Stir fried green vegetable

Daal (Lentil)

G1. Yellow Daal Tadka \$7.50

Yellow lentils cooked with traditional ghee tadka

G3. Daal Makhani \$9

Black lentils and red kidney beans cooked in thick creamy gravy

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F7



F9

Bhat (Rice)

H1. Rice	\$3.50
H2. Jeera Rice	\$4.50
H3. Pulau Rice	\$5.50
H4. Vegetable Biryani	\$7.70
H5. Chicken Biryani	\$8.80
H6. Mutton Biryani	\$9.90



H1



H3

Naan (Bread)

I1. Plain Naan	\$2.50
I2. Butter/Garlic Naan	\$3
I3. Cheese Naan	\$5
I4. Kashmiri Naan	\$4.50
I5. Tandoori Roti	\$2.50
I6. Onion Chilli Kulcha	\$5
I7. Chapati (2pcs)	\$4.40
I8. Naan Basket	\$15

Assorted of Plain, Garlic, Butter, Cheese & Roti

I1



I4



I2



I4

Dessert

J1. Gulab Jamun	\$4.50
J2. Rasmalai	\$6.50



J1

Indian Chinese Delights

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|---|-----------|------|
| K1. Chilli Chicken | dry/gravy | \$14 |
| K2. Gobi Manchurian | dry/gravy | \$11 |
| K3. Chicken Manchurian | dry/gravy | \$13 |
| K4. Chilli Paneer | dry/gravy | \$13 |
| K5. Noodle / Chowmein | | |
| Veg:\$7.70 / Chicken:\$8.80 / Mutton:\$9.90 | | |
| K6. Fried Rice | | |
| Veg:\$7.70 / Chicken:\$8.80 / Mutton:\$9.90 | | |

Salad & Raita

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|------------------------|-----|
| L1. Green Salad | \$5 |
| L2. Raita | \$5 |



L 1

Excutive Set Meal

\$14.50

Basmati Rice, Naan,
Chicken/Mutton/Paneer,
Vegetable, Daal, Gulab Jamun, Salad and Masala Tea