



# KATHMANDU PALACE

Authentic Nepalese Restaurant



स्वागतम्

Greetings & Welcome

*Experience the best of the Nepalese tastes*

The taste of traditional and modern Nepalese cuisine,  
aromatic spices and an array of exotic flavours.

Please advise one of our friendly staff about any dietary requirement  
you might have before ordering your meal.



स्वागतम्

## रिहाजा टेहलडा (ENTRÉE)

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|--|--------------|
| <b>1. Sherpa Momo</b>  | <b>9.90</b>  |
| Choice of (chicken or vegetable) steamed dumplings with the flavours of fresh ginger, garlic and specially prepared momo masala. Served with traditional momo sauce. |              |
| <b>2. Chhwelaa Chiura</b>  | <b>12.90</b> |
| Choice of char-grilled buffalo or chicken, capsicum, onion and tomato folded in roasted cumin, garlic and timbur. Served with Chiura (flaky crispy rice).            |              |
| <b>3. Singada</b>  | <b>8.00</b>  |
| Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala. Served with a special mint sauce. |              |
| <b>4. Poleko Machha</b>  | <b>13.90</b> |
| Barramundi fillets marinated in garlic, cumin and exotic lovage seeds then char-grilled over hot coals.  |              |
| <b>5. Poleko Kukhura</b>   | <b>11.90</b> |
| Chicken fillets marinated in fresh herbs and freshly ground spices. Roasted in a charcoal clay oven.   |              |
| <b>6. Kathmandu Platter (minimum order 2)</b>  | <b>14.90</b> |
| Platter of Sherpa Momo (chicken), Singada, Poleko Machha and Poleko Kukhura (chicken). Served with traditional sauces.   |              |

## इज्जदीठ भोजन (MAIN COURSE)

### आगो चूलो पारिकार (Charcoal Clay Oven Roast)

- 7. Poleko Charcoal Beef Rump** 25.90  
Tender beef rump marinated in fresh ginger and garlic, timbur, ground spices and a touch of chilli. Served on a bed of Nepalese spinach.
- 8. Poleko Lamb Cutlets** 28.90  
Marinated and charcoal roasted succulent lamb cutlets seasoned with fresh ginger and garlic paste, mint, timbur and mustard oil. Served with mixed lentil sauce.
- 9. Chulo Jhingey** 27.90  
King prawns marinated in a scoop of natural yoghurt, fresh ginger, chilli, and lovage. Grilled over hot charcoal and served with vegetables.
- 10. Poleko Kukhura** 24.90  
Chicken fillets marinated in fresh herbs and ground spices. Roasted in a charcoal clay oven and served on a bed of Nepalese spinach.

### माछा मासु पारिकार (Meat & Fish Selection)

- 11. Lekali Tihun** 21.90  
Himalayan style chicken dish prepared with special home-made garam masala and fresh herbs.
- 12. Buffalo Bhutuwa** 23.90  
Authentic Kathmandu style pan cooked buffalo tossed in mustard oil, fresh ginger and garlic, timbur, and mixed fresh herbs.
- 13. Badami Kukhura** 22.90  
Smokey flavoured exotic butter chicken style; cooked in fresh tomato, onion, garlic and bahra masala.
- 14. Khasi Tarkari** 23.90  
Choice of traditional goat or lamb curry enhanced with whole spices and delicately blended bahra masala.
- 15. Jhingey Machha Tarkari** 24.90  
Prawn curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala.
- 16. Machha Ko Tarkari** 23.90  
Fish curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala.
- 17. Daal Bhaat Parikar** 27.90  
Popular Nepalese platter with a choice of chicken, goat or lamb curry served with Daal (lentil), Bhat (rice) together with Rayo saag (mustard greens) and tomato achar.

## **इकाहारी भोजन (Vegetarian)**

<b>18. Chyau Alu Tarkari</b>	<b>19.90</b>
Mild dish of Mushroom, potatoes and green peas infused with cumin, garlic and chef's special home-made bahra masala.	
<b>19. Jogi Tarkari</b>	<b>19.90</b>
Traditional dish of mixed vegetables flavoured with green pepper, ginger, ground coriander and tomato.	
<b>20. Khursani Paneer</b>	<b>20.90</b>
Freshly diced paneer pan-cooked with vegetables, fresh tomatoes, green peas and seasoned with chilli, pepper, garlic and a touch of lime.	
<b>21. Daal Bhaat Tarkari</b>	<b>24.90</b>
Traditional Nepalese platter served with Daal (lentil), Bhat (rice), Mix vegetables, Rayo saag (mustard greens) and tomato achar.	

## **इथला ढरु (ACCOMPANIMENTS)**

<b>22. Tamra Quantee</b>	<b>9.50</b>
Nepalese festival dish of nine different beans cooked and tempered with fried cumin, exotic lovage seeds and Jimbu (Himalayan herb).	
<b>23. Sailung ko Aalu</b>	<b>8.90</b>
Potatoes pan-fried with fennel, cumin, onion seeds and fresh coriander.	
<b>24. Ghuren La Bhanta</b>	<b>8.90</b>
Eggplant cooked with potatoes, capsicum, home-made fennel seed paste, mustard seeds and a touch of yoghurt.	
<b>25. Pharsi La khu</b>	<b>8.90</b>
Chef's favourite delightful pumpkin dish seasoned with fresh garlic, dried whole chilli and brown mustard.	
<b>26. Rayo Saag</b>	<b>8.90</b>
Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.	
<b>27. Mismas Daal</b>	<b>8.50</b>
Lentils cooked with fresh garlic, coriander, cumin, tomato and tempered with Jimbu (Himalayan herbs).	
<b>28. Clay Oven Chicken Salad</b>	<b>12.90</b>
A fresh salad of clay oven roasted chicken pieces, baby potatoes and mixed salad. Dressed with olive oil, lemon juice and black pepper.	
<b>29. Dahi</b>	<b>4.90</b>
Natural yoghurt folded into cucumber, mint and topped with fresh tomato.	
<b>30. Achar</b>	<b>3.00</b>
Charcoal roasted tomato and garlic achar flavoured with fresh herbs and ground sesame seed. This complements any meal.	

## भात अनि रति (RICE AND BREAD)

<b>31. Chamre Bhaat</b>	7.50
Nepalese style aromatic fried Basmati rice flavoured with saffron and rose water.	
<b>32. Bhuteko Bhat</b>	7.50
Traditional Nepalese fried rice with peas and cashew nuts complementing any main course.	
<b>33. Sada Bhat (per person)</b>	2.00
Steamed ordinary Basmati rice	
<b>34. Lasun Roti</b>	3.90
Traditional style flat bread seasoned with fresh garlic and cooked in a charcoal clay oven.	
<b>35. Cheese Roti</b>	4.90
Luscious cheese & red onion roti from the charcoal clay oven	
<b>36. Sada Roti</b>	3.50
Plain roti from the Charcoal Clay Oven.	

## लोठो घुणियो (DESSERTS)

<b>37. Laal Mohan</b>	6.90
Sweet sponge milk dumplings immersed in saffron, cardamom and rose water syrup.	
<b>38. Kathmandu ice cream and Laal Mohan</b>	10.90
Nepalese style ice cream made from pistachio nuts, mango and cardamom water is served with Laal Mohan.	
<b>39. Baileys Almond and Vanilla ice cream</b>	10.50
A combination of delicious Bailey's almond & vanilla ice cream crowned with chocolate sauce or raspberry sauce.	
<b>40. Khir and Laal Mohan</b>	9.50
Traditional style rice pudding served with Laal Mohan.	
<b>41. Affogato</b>	12.90
A combination serves of espresso, vanilla ice cream and your choice of liqueur as per availability.	
<b>42. Golden Honeycomb and fresh fruit</b>	9.50
Natural and luscious locally sourced golden honeycomb served with fresh fruit	



## **KATHMANDU BANQUET I**

\$36.90 per head (Minimum of 4 people)

### **KHAJA SAJA (ENTRÉE)**

#### **Poleko Machha**

Barramundi fillets marinated in garlic, cumin and exotic lovage seeds then char-grilled.

#### **Singada**

Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala.

#### **Sherpa Momo**

Steamed chicken dumplings enriched with fresh ginger, garlic and specially prepared momo masala.

### **SWADILO BHOJAN (MAIN COURSE)**

#### **Lekali Tihun**

Himalayan style chicken dish prepared with special home-made garam masala and fresh herbs.

#### **Khasi Tarkari**

Choice of traditional goat curry enhanced with whole spices and delicately blended bahra masala.

#### **Machha Parikar**

Fish curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala.

#### **Pharsi La khu**

Chef's favourite delightful pumpkin dish seasoned with fresh garlic, dried whole chilli and brown mustard.

#### **Tamra Kwanti**

Nepalese festival dish of nine different beans cooked and tempered with fried cumin and exotic lovage seeds.

#### **Rayo Saag**

Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.

#### **Lasun Roti**

Traditional style flat bread seasoned with garlic and cooked in a charcoal clay oven.

#### **Sada Bhaat**

Steamed ordinary Basmati rice



## KATHMANDU BANQUET II

\$44.90 per head (Minimum of 4 people)

### KHAJA SAJA (ENTRÉE)

#### **Poleko Machha**

Barramundi fillets marinated in garlic, cumin and exotic lovage seeds then char-grilled.

#### **Singada**

Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala.

#### **Sherpa Momo**

Steamed **chicken** dumplings enriched with fresh ginger, garlic and specially prepared momo masala.

#### **Chulo Jhingey**

King prawns marinated in a touch of natural yoghurt, fresh ginger, chilli, exotic lovage seeds and char-grilled.

### SWADILO BHOJAN (MAIN COURSE)

#### **Badami Kukhura**

Smokey flavoured butter chicken style; cooked in fresh tomato, onion, garlic and bahra masala.

#### **Poleko Charcoal Beef Rump**

Tender beef rump marinated in fresh ginger and garlic, timbur, freshly ground spices and in a touch of chilli.

#### **Machha Parikar**

Fish curry cooked with tomato, onion, garlic, curry leaves, fresh coriander and special bahra masala

#### **Chyau Alu Tarkari**

Mild Mushroom and potato dish infused with cumin, garlic and chef's special home made bahra masala.

#### **Tamra Kwanti**

Nepalese festival dish of nine different beans cooked and tempered with fried cumin, exotic lovage seeds and Jimbu (Himalayan herbs).

#### **Rayo Saag**

Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.

#### **Lasun Roti**

Traditional style flat bread seasoned with garlic and cooked in a charcoal clay oven.

#### **Sada Bhaat**

Steamed long grain Basmati rice

### Mitho Guliyo (Dessert)

#### **Kathmandu ice cream and Laal Mohan**

Kathmandu ice cream is served with traditional Laal Mohan; Sweet sponge milk dumpling immersed in saffron, cardamom and rose water syrup.



## **KATHMANDU BANQUET (VEGETARIAN)**

\$36.90 per head (Minimum of 4 people)

### **KHAJA SAJA (ENTRÉE)**

#### **Sherpa Momo**

Steamed vegetable dumpling enriched with fresh ginger, garlic and specially prepared momo masala.

#### **Singada**

Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala.

#### **Sekuwa Mushroom**

Marinated mushroom seasoned with ground fennel and roasted in charcoal clay oven.

### **SWADILO BHOJAN (MAIN COURSE)**

#### **Chyau Alu Tarkari**

Mild Mushroom and potato dish infused with cumin, garlic and chef's special home made bahra masala.

#### **Khursani Paneer**

Freshly diced paneer pan-cooked with vegetables, fresh tomatoes, green peas and seasoned with chilli, pepper, garlic and a touch of lime.

#### **Jogi Tarkari**

Traditional curry of cauliflower, potatoes and beans flavoured with green pepper, ginger, ground coriander and tomato.

#### **Tamra Kwanti**

Nepalese festival dish of nine different beans cooked and tempered with fried cumin, exotic lovage seeds and Jimbu (Himalayan herbs).

#### **Rayo Saag**

Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.

#### **Lasun Roti**

Traditional style flat bread seasoned with garlic and cooked in a charcoal clay oven.

#### **Sada Bhaat**

Steamed long grain Basmati rice

### **Mitho Guliyo (Dessert)**

#### **Kathmandu ice cream and Laal Mohan**

Kathmandu ice cream is served with traditional Laal Mohan; Sweet sponge milk dumpling immersed in saffron, cardamom and rose water syrup. (Extra \$5.50)



## **SPECIAL BANQUET FOR TWO**

- \$47.90 per head -

### **KHAJA SAJA (ENTRÉE)**

#### **Poleko Machha**

Barramundi fillets marinated in garlic, cumin and exotic lovage seeds then char-grilled.

#### **Singada**

Home made curry puffs (samosa) prepared from a mixture of potatoes, peas, spring onions and then lightly spiced with bahra masala.

#### **Sherpa Momo**

Steamed **chicken** dumplings enriched with fresh ginger, garlic and specially prepared momo masala.

### **SWADILO BHOJAN (MAIN COURSE)**

#### **Lekali Tihun**

Himalayan style chicken dish prepared with special home-made garam masala and fresh herbs

#### **Poleko Charcoal Beef Rump (or Goat Curry)**

Tender beef rump marinated in fresh ginger and garlic, timbur, ground spices and a touch of chilli. Served on a bed of Nepalese spinach.

#### **Pharsi La khu**

Chef's favourite delightful pumpkin dish seasoned with fresh garlic, dried whole chilli and brown mustard.

#### **Rayo Saag**

Nepalese spinach pan-fried in a dash of mustard oil with turmeric, cumin seeds, crushed garlic and dried whole chilli.

#### **Lasun Roti**

Traditional style flat bread seasoned with garlic and cooked in a charcoal clay oven.

#### **Sada Bhaat**

Steamed ordinary Basmati rice

### **Mitho Guliyo (Dessert)**

#### **Laal Mohan and Vanilla Ice-cream**

Traditional Laal Mohan; Sweet sponge milk dumpling immersed in saffron, cardamom and rose water syrup is served with Vanilla Ice-cream



- Thank You – वैभवागुहादे -

We hope you enjoy and have a pleasant dining experience!

Birthday or special occasion gift vouchers  
are available, please ask one of our  
friendly staff.