



FRENCH ONION SOUP	800
The traditional french provincial soup topped with baked cheese croutons	
RUSSIAN BORSCHT	900
The original Boris recipe that made The Chimney famous	
VEGETABLE ALA KIEV	1900
Prepared to little known and a very special recipe	
CHICKEN ALA KIEV	2300
Enveloped and fried supreme of chicken filled herbs, mushroom & butter	
CHICKEN STROGANOFF	2300
Tender pieces of chicken with mushroom Slowly cooked with white wine sauce, Flavored with curry seasoning & served with rice	
CITRUS MARINATED GRILLED BUTTERFLY DRAGON PRAWNS	3000
Succulent grilled prawns with tangy sauce touched With capers, tomatoes, olives, herbs & salsa	

TAPAS

STEAMED MOMO	700
Chicken or vegetable served with spicy tomato chutney	
BAKED CHEESE NACHOS	900
Salsa, sour cream, guacamole	
MUSHROOM CHILI	900
Domestic mushroom tossed with bird's eye chili	
CORN & SCALLION FRITTERS	900
Served with asian salsa & som tam dipping sauce	
ITALIAN BRUSCHETTA	850
Avocado & knotted mozzarella	
YAK & YETI MEZZE PLATTER	1200
Sesame crushed falafel, babaganoush, hummus, borani,, olives, pickled vegetable, with pita bread	
CHICKEN CHOILA	850
Cooked in tandoor, tossed with ginger, green chilies, cumin served with beaten rice	
METHI THEPLA TACOS	950
BBQ pulled pork, apple, sour cream & avocado	
STICKY PORK BUNS	950
Sticky pork belly served with steamed bao & hoisin sauce	
PULLED PORK SLIDERS	1100
BBQ pulled pork, cabbage coleslaw, & fries	
CHICKEN SATAY	950
Peanut sauce & prawn crackers	
BBQ CHICKEN WINGS	950
Fried & tossed in BBQ sauce, served with cajun potato wedges	
PRAWN TEMPURA	1600
With ponzu dipping sauce	

All rates are inclusive of applicable taxes



SALADS

ASIAN TOMATO SALAD 700
Fresh tomato petals, tossed in sesame tamarind,
& jaggery dressing

ARUGULA & FETA SALAD 800
Red onion jam, kalamata olives, balsamic vinegar
reduction

SOUPS

CREAM OF POTATO 700
Smoked chamomile tea crumble

VEGETABLE MANCHOW SOUP 700
Served with crispy fried noodles

FROM THE CHEF'S GRILL

All the grills are well curated with chef's special
herbs & spices served with mashed potatoes & sautéed
vegetables

FARMED CHICKEN BREAST 1300
PORK CHOPS 1600
LAMB CHOPS 5050

Choice of Sauce
Barbecue | Béarnaise | Red wine

ADD-ONS

SAUTEED MUSHROOM
FRENCH FRIES WITH GARLIC & HERBS
SAUTEED SPINACH
POTATO WEDGES
GRILLED VEGETABLES

MAINS

FOREST MUSHROOM RISOTTO 1400
Risotto with mushroom & parmesan

RISOTTO MILANESE 1400
Saffron & parmesan cheese

ORECCHIETTE PASTA 1100
Gremolata, stewed cherry tomatoes & cherry cream

THAI GREEN CURRY 1200
Served with sticky rice

CHICKEN TERIYAKI 1200
Japanese sticky rice, grilled pumpkin & asparagus

KUNG PAO CHICKEN 1200
Sticky rice & pokchoy

SHRIMP FETTUCINE 1500
Fresh water shrimps & chili emulsion

MISO MARINATED CAT FISH 1300
Vegetable fried rice & pok choy

SOM TAM GLAZED PORK BELLY 1900
Pokchoy & burmese coconut rice

CHILI CARAMEL SALMON 2850
Wasabi mash & orange passion fruit sauce

DESSERT

CHOCOLATE WALNUT BROWNIE 650
Dark chocolate brownies with walnuts and fudgy cocoa powder

KEY LIME PIE 700
Dessert pie with lime, buttery biscuit base with meringue

CLASSIC TIRAMISU 700
Italian espresso & cocoa with mascarpone cheese

CRÈME BRULÉE 650
Rich custard base topped with layer of caramelized sugar

BAILEYS RASMALAI 750
Indian milk with rich cottage cheese topped with baileys liqueur

BAKED ALASKA SAGARMATHA 800
Trio of Ice-cream wrapped with meringue with flambéed brandy

CHEESE PLATTER 1100
An assortment of locally produced and
international cheeses

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