

Tapas

- Steamed momo** Rs. 450
Chicken or vegetable
Served with spicy tomato chutney
- Peanut sandheko** Rs. 550
Peanut tossed with tomato,
green chilli and onion
- Baked cheese nachos** Rs. 550
Salsa, sour cream, Guacamole
- Mushroom chilli** Rs. 550
Local mushrooms tossed with
bird's eye chilli
- Corn and scallion fritters** Rs. 550
Served with Asian salsa and
som tam dipping sauce
- Chicken choila** Rs. 650
Cooked in tandoor, tossed with
ginger, green chillies and cumin,
served with beaten rice
- Bruschetta two ways** Rs. 750
Avocado and knot mozzarella
- Methi thepla tacos** Rs. 750
BBQ pulled pork, apple, sour cream
and avocado
- Sticky pork buns** Rs. 750
Sticky pork belly served with
steamed bao and hoisin sauce
- Pulled pork sliders** Rs. 750
BBQ pulled pork, cabbage coleslaw
and fries
- Chicken satay** Rs. 750
Peanut sauce, prawn crackers
- BBQ chicken wings** Rs. 750
Fried and tossed in bbq sauce,
served with cajun spiced wedges
- Prawn tempura** Rs. 950
With ponzu dipping sauce
- Yak and Yeti mezze platter** Rs. 950
Sesame crusted falafel, baba ganoush,
hummus, borani, olive, pickled vegetable,
served with pita

Timeless classics of Chimney

- French onion soup** Rs. 500
The traditional French provencial soup,
topped with baked cheese crouton
- Russian borscht** Rs. 600
The original Boris recipe that made the
"Chimney" famous
- Vegetable ala Kiev** Rs. 1200
Prepared to a little known and very special
recipe
- Chicken ala Kiev** Rs. 1700
Enveloped and fried supreme of chicken
filled with herbs, mushroom and butter
- Chicken strognoff** Rs. 1700
Tender pieces of chicken with mushroom,
simmered in a spicy white wine sauce,
flavored with a dash of curry seasoning,
served with rice
- Smoked Bay of Bengal bekti** Rs. 1800
Served with seasonal vegetables
and tartare sauce
- Citrus marinated grilled butterfly
dragon prawns** Rs. 2000
Succulent grilled prawns smothered
with a tangy sauce, touched with caper,
tomato, olive, herbs and salsa
- Chateaubriand with
bearnaise sauce** Rs. 2000
This best end of fillet, cooked to your
preference, sliced and served with fresh
vegetable and bearnaise sauce

Salads

- Asian tomato salad** Rs. 500
Fresh tomato petals tossed in sesame,
tamarind and jaggery dressing
- Aragula and feta salad** Rs. 500
Red onion jam, kalamata olives, balsamic
vinegar reduction

Soups

- Cream of potato** Rs. 500
Smoked camomile tea crumble
- Vegetable manchaow soup**
Crispy fried noodles

Mains

- Forest mushroom risotto** Rs. 650
Risotto with mushrooms and
parmesan cheese
- Risotto Milanese** Rs. 650
Saffron and parmesan cheese
- Orecchiette pasta** Rs. 650
Gremolata, stewed cherry tomatoes,
pesto cream
- Thai green curry** Rs. 750
Steamed rice
- Chicken teriyaki** Rs. 750
Japanese sticky rice, grilled pumpkin
and asparagus
- Kung pao chicken** Rs. 750
Sticky rice and pok choy
- Shrimp fettuccine** Rs. 950
Fresh water shrimps and chilli emulsion
- Som-tam glazed pork belly** Rs. 950
Pok choy and Burmese coconut rice
- Miso marinated cat fish** Rs. 950
Vegetable fried rice, pok choy,
miso-citrus sauce
- Chilli caramel salmon** Rs. 950
Wasabi mash and orange-
passion fruit sauce

Grills

- Farmed chicken breast** Rs. 950
- Lamb chops** Rs. 1800
- New York strip loin** Rs. 1900

Choice of sauces

Barbecue, béarnaise or red wine

Sides

Sautéed mushrooms
French fries with garlic and herbs
Sautéed spinach
Potato wedges
Grilled vegetables

Desserts

- Tiramisu classic** Rs. 500
- Crème brûlée** Rs. 500
- Chocolate walnut brownie** Rs. 500
Hot chocolate sauce, marshmallows
and ice cream
- Key lime pie** Rs. 500
- Bailey's rasmalai** Rs. 600
- Baked Alaska Sagarmatha** Rs. 600