

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
- Galouti kebab** Rs. 850
 Warqi paratha, mint chutney
- Vegetarian Newari platter** Rs. 850
 Sandeko bhat maas, aloo sandeko,
 maas ko bara, chiwra, saag jhaneko
- 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
- Vegetarian kebab platter** Rs. 1050
 Paneer tikka, dahi ke kebab,
 mutter wali tikki, mint chutney,
 mozzarella naan
- Non vegetarian kebab platter** Rs. 1150
 Tawa machi, lamb seekh kebab,
 murg malai kebab, mint chutney,
 blue cheese naan

Timeless classics of Chimney

- French onion soup** Rs. 500
 The traditional French provincial 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
- Crunchy beetroot and pear salad** Rs. 500
 Caramalized walnut, mixed greens, blue
 cheese in berry vinaigrette
- Quinoa salad** Rs. 500
 Prunes and avocado in maple lime dressing
- Sesame chicken salad** Rs. 550
 Mixed leaves, almond flakes in sweet and
 savory Asian dressing

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
- Cheese platter** Rs. 600
 An assortment of locally produced and
 international cheeses served with chutney