

THE CHIMNEY
SIGNATURE SET

THE CHIMNEY

THE CLASSIC AFFAIR

TAPAS

CHICKEN SATAY
TWO WAYS BRUSCHETTA
CORN AND SCALLION FRITTERS

SOUP

FRENCH ONION

(The original French provincial soup topped with backed cheese croutons)

SALAD

ASIAN TOMATO SALAD

(Fresh tomato petals, tossed in sesame tamarind & jaggery dressing)

MAINS

FOREST MUSHROOM RISOTTO
(Risotto with mushroom & parmesan)

OR

RAINBOW TROUT
(Mashed potato, sautéed vegetables and lemon butter sauce)

OR

PORK CHOP
(Mashed potato, sautéed vegetables and BBQ sauce)

OR

BRAISED LAMB SHANK
(Served with saffron risotto veggies)

DESSERTS

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

NPR 3400 NETT

THE CHIMNEY

THE GENTLE INDULGENCE

TAPAS

BBQ CHICKEN WINGS

OR

BRUSCHETTA TWO WAYS

SOUP

RUSSIAN BORSCHT

(The original Boris recipe that made The Chimney famous)

MAINS

ORECCHIETTE PASTA

(Gremolata, stewed cherry tomatoes, pesto cream)

OR

CHICKEN TERIYAKI

(Japanese sticky rice, grilled vegetables and Pok choy)

OR

GRILLED CAT FISH

(mashed potatoes, sautéed vegetables and lemon butter sauce)

DESSERTS

KEY LIME PIE

(Dessert pie with lime, buttery biscuit base with meringue)

NPR 4500 NETT

THE CHIMNEY

THE LUXE CONNOISSEUR

TAPAS

BBQ CHICKEN WINGS & PRAWN TEMPURA

OR

JALAPENO POPPERS & BRUSCHETTA TWO WAYS

SALAD

ARUGULA AND FETA SALAD

(Red onion jam, olives, balsamic vinegar reduction)

SOUP

RUSSIAN BORSCHT

(The original Boris recipe that made The Chimney famous)

MAINS

ORECCHIETTE PASTA

(Gremolata, stewed cherry tomatoes, pesto cream)

OR

CHICKEN TERIYAKI

(Japanese sticky rice, grilled vegetables and Pok choy)

OR

GRILLED SALMON

(Mashed potatoes, sautéed vegetables and lemon butter sauce)

OR

CHICKEN ALA KIEV

(Mashed potatoes, sautéed vegetables and lemon butter sauce)

DESSERTS

BAKED ALASKA SAGARMATHA

(Trio of ice cream wrapped with meringue with flambeed liquor)

NPR 5500 NETT



THE CHIMNEY
SEASONAL INDULGENCE

YAK&YETI
KATHMANDU

MANGO MANIA

at
THE CHIMNEY

Unwind under the open sky with tropical mango infused cocktails, fresh mango inspired salads & indulgent desserts.

12:00 P.M - 10:30 P.M

For reservations: +977 9846984350

