

Please note: This is a sample menu only and does not represent our full menu.

Guests are welcome to dine à la carte or choose from one of our set menus — set menus are entirely optional.

Our full à la carte menu features additional specialties, seasonal creations and Chef's recommendations, available in the restaurant.

Menu items, availability and pricing may change throughout the year.

Takeaway orders: Please visit our Online Orders section to view our takeaway menu.

A Taste Of The Hiker



75 per guest

Minimum 2 Guests

A curated introduction to some of our most-loved dishes and flavours.

TO BEGIN

Papadums & Chutneys

ENTRÉE

Samosa

Pakora

CHEF'S SIGNATURES

Butter Chicken

Lamb Rogan Josh

ACCOMPANIMENTS

Saffron Rice

Garlic Naan



Selected Specialties

GRAND GOAT CURRY

Traditional bone-in goat slow-braised with Himalayan spices, fresh herbs and house-made masala for a deeply rustic mountain flavour.

EVEREST PEPPER LAMB

Tender grass-fed lamb infused with hand-crushed black pepper, aromatic spices and fresh herbs, finished with onions and capsicum.

NEPALI FISH CURRY

Delicate fish fillets gently simmered in a fragrant Nepali curry enriched with aromatic spices, tomato and fresh herbs.

BUTTER CHICKEN

Tandoor-marinated chicken in a velvety tomato and sweet butter sauce, delicately balanced with warming spices.

CORIANDER PEPPER PRAWNS

Succulent prawns simmered in a fragrant curry showcasing fresh coriander, cracked black pepper and aromatic spices.