

chig ja gye

SET MENU ONE

STARTER

■ Momos

stuffed dumplings with choice of filling of vegetables, cheese or chicken served with chili dip

SOUP

• Hoentse Jaju

fresh mustard greens soup with a choice of vegetarian or beef served with buckwheat pancake

MAIN COURSE

Jasha maroo

boneless diced chicken stew with local butter, garlic and spring onion

Datshi

local vegetable and cheese stew with choice of green chili/mushroom/potato/beans

Dolom ngou- ngou

butter garlic sautéed aubergine

Jangbaling

home made noodles with vegetables and sichuan pepper

Churm marp

steamed local red rice

Kharang

steamed broken corn and rice

DESSERT

Chef's dessert of the day

Nu. 1550

SET MENU TWO

STARTER

■ Momos

stuffed dumplings with choice of filling of vegetables, cheese or chicken served with chili dip

SOUP

■ Kakuru jaju

pumpkin soup with choice of vegetables or beef served with buckwheat pancake

MAIN COURSE

Phaksha baysum

pork cubes braised with Bhutanese chili and spring onion

Jasha maroo

boneless diced chicken stew with local butter, garlic and spring onion

Datshi

local vegetable and cheese stew with choice of green chili/ mushroom/potato/beans

Kewa fin

potato and rice noodle stew

Dolom ngou- ngou

butter garlic sautéed aubergine

Jangbaling

home made noodles with vegetables and sichuan pepper

Churm marp

Steamed local red rice

Kharang

steamed broken corn rice

DESSERT

Chef's dessert of the day

Nu. 2150

SET MENU THREE

STARTER

■ Shamu ngou - ngou

char grilled wild forest mushroom and chili with or without shredded chicken

SOUP

■ ■ ■ Kakuru jaju

pumpkin soup with choice of vegetables or beef served with buckwheat pancake

MAIN COURSE

Phaksha baysum

pork cubes braised with bhutanese chili and spring onion

Jasha maroo

boneless diced chicken stew with local butter, garlic and spring onion

Norsha paa

braised beef with radish, local dry chili and spring onion

Datshi

local vegetable and cheese stew with choice of green chili/mushroom/potato/beans

Kewa fin

potato and rice noodle stew

Hoentse ngo ngou

mustard greens sautéed with butter and chili

Dolom ngou- ngou

butter garlic sautéed aubergine

Jangbaling

home made noodles with vegetables and sichuan pepper

Churm marp

steamed local red rice

Kharang

steamed broken corn rice

DESSERT

Chef's dessert of the day

Nu. 2500

