Khaja (Starters)

Momos (Veg/Chicken/Pork) Steam \$16.90 / Kothey \$18.90 / Jhol \$18.90 /

Nepalese style dumplings filled with mince, vegetables and spices, served with Nepalese style tomato and sesame chutney

Chau chau (Chowmien)

Chicken/Pork/Lamb/Beef/Veg	\$21.90
King Prawn	\$22.90

Nepalese style stir fried noodles with ginger, garlic and fresh vegetables garnished with fresh coriander.

Thukpa (Noodle soup)

Chicken/Pork/Lar	mb/Beef/Veg	\$20.90
King Prawn		\$21.90

Nepalese style noodles soup with ginger, garlic and fresh vegetables garnished with fresh coriander

Sekuwa \$16.90

Chicken/Pork/Lamb/Beef

Marinated in traditional Nepalese spices and grilled served with puffed rice

Choyela \$17.90

Chicken/Pork/Lamb/Beef

Sauté with ginger, garlic, chilly, mustard oil and red onions, served with puffed rice

Khaja Set \$23.90

Chicken/Pork/Lamb/Beef

Choice of 3 pcs momo (chick, pork, veg), choila (select meat), badam sadeko, aachar ,tomato and sesame chutney.

Pakora

Deep fried in a batter (chickpeas flour) served with tomato and sesame chutney

Egg Pakora	\$13.90
Prawn Pakora	\$15.90
Chicken (boneless) Fry	\$13.90
Mix Vegetable Pakora	\$13.90
Baramundi Pakora	\$14.90

Thali

Choices of curry served white rice, red dal (lentils), saag (sauted spinach), and comolungma chutney

Mix Vegetable	\$24.90
Diced Beef	\$24.90
Diced Lamb	\$25.90
Chicken (Boneless)	\$24.90
Pork Belly	\$24.90
Goat with bones	\$25.90
King Prawn	\$26.90
Barramundi Fish	\$26.90
Paneer	\$25.90

Drinks

Soda water / Sparkling water	\$4.00
Lemon Lime Bitter	\$4.00
Juices (Apple / Orange)	\$4.00
Coconut water	\$4.50
Mango Lassi	\$5.90
Soft drinks	\$3.50
(Fanta / Sprite / Coke	

Coffee

Coffee (Cappuccino/Flat white/Latte/Long Black/Short)	\$4.50
Tea (English / Green	\$4.00
Chomolungma Tea (Special masala tea with cardamoms, ginger and milk with sugar)	\$4.00
Hot milk	\$5.00



Curry

Curry			
Himalayan Sauce		Nariwal (Coconut)	
(Mild/Medium/Hot)		(Mild/Medium/Hot)	
Special gravy cooked in himalayan spices, ginger, garlic,		Creamy sauce cooked with coconut milk and sp	oices)
onions and tomatoes. (GF/DF)		Coconut Chicken	\$23.90
Chicken	\$22.90	Coconut Chicken with Eggs	\$24.90
Pork Belly	\$22.90	Coconut Beef	\$23.90
Beef	\$22.90		
Lamb	\$23.90	Coconut Lamb	\$24.90
Chicken with eggs	\$23.90	Coconut Paneer	\$24.90
Goat with bones	\$23.90		
Lamb with potatoes	\$24.90	Vegetables	
		(Mild/Medium/Hot)	
Vindaloo Sauce		Green Beans	\$22.90
(Mild/Medium/Hot)		Cooked with tomatoes, onions, ginger, garlic and spices. (V / GF /DF)	
Special gravy cooked in spices, ginger, garlic, on	ions and	Aloo Cauli	\$22.90
tomatoes with a hint of sourness. (GF/DF)		Potato and cauliflower cooked in gravy. (V / GF/ DF)	
Chicken	\$23.90	Chomolungma Tarkari	\$23.90
Pork Belly	\$23.90	Mixed vegetable cooked in gravy topped with cre sauce. (V / GF)	amy
Beef	\$23.90	Danasa Watan	\$23.90
Lamb	\$24.90	Paneer Matar Cottage cheese cooked with peas topped with cr sauce. (GF)	
Chicken with eggs	\$24.90		
Goat with bones	\$24.90	Aloo Matar	\$23.90
Lamb with potatoes	\$25.90	Potatoes and peas cooked in coconut milk.(V /	GF /DF)
•	ψ <i>2</i>)./Ο	Egg Curry	\$22.90
Saag (Spinach)		Boiled eggs cooked with tomatoes, ginger, garlic and special spices gravy. (GF /DF)	
(Mild/Medium/Hot)			\$22.00
Creamy sauce cooked with spinach and spices. (GF)		Eggplant Curry Fried eggplant sauted in garlic with capsicum, t	\$22.90 comatoes,
Chicken saag	\$24.90	onion and chef's special spices gravy. (V/ GF/DF)	
Pork Belly saag	\$24.90		
Beef saag	\$24.90	v. al. l	
Lamb saag	\$25.90	Mango Chicken	
Paneer saag	\$25.90	(Mild / Medium / Hot) Cooked in mango sauce and mango slices.	\$24.90

Seafood

(Mild/Medium/Hot)

Cooked with Himalayan Gravy.

Prawn Himalayan (GF/DF)	\$24.90	FishHimalayan(GF/DF)	\$23.90
Prawn Saag (GF/DF)	\$25.90	Fish saag (GF/DF)	\$24.90
Prawn Coconut (GF/DF)	\$25.90	Fish coconut (GF/DF)	\$24.90
Prawn Vindaloo (GF/DF)	\$25.90	Fish Vindaloo (GF)	\$24.90

Sides

Steamed Rice	\$3.50
Roti	\$3.50
Papadum (4 pcs)	\$3.00
Mango Pickle	\$3.00
Sweet Mango Chutney	\$3.00
Chomolungma Chutney	\$5.00
Diced cucumbers, carrots, boiled potatoes, green peas mixed in a sesame paste.	
Red Dal Tadka	\$9.90
Tempered with cumin, red onion and tomatoes	ς. Ψ <i>7.7</i> Ο
Badam Sadeko	\$10.90
Roasted peanuts mixed with tomatoes, cucumbers, carrots, and fresh herbs.	
Chickpea salad	\$12.90
Chickpeas mixed with puffed rice, lime juice, chopped onions and green herbs.	
Fresh garden salad	\$12.90
Wai wai Sadeko	\$12.90
Nepali instant noodle mixed with diced cucumb carrots, onion, and lime juice.	oer,

Desserts

Gulab jamun (2 pcs)	\$7.90
Warm deep fried milk dumplings soaked in a su syrup.	ıgar
Hot millet pancake	\$13.90
Millet pancakes served with choc, banana, and r berry sauce.	mixed
Ice Cream	\$7.50
Toppings Choc/Mango/Berries	
Gulab jamun with Ice cream	\$9.90
Gulab Jamun (2 pcs) served with ice cream.	
Plain yoghurt	\$6.90
Kulfi	\$6.90
Frozen dessert made from thickened milk with shredded coconut and mango pulp.	
Fried Ice Cream	\$6.90
Battered with eggs and mixed with coconut then deep fried.	

LUNCH MENU

Goat with Rice	\$15.90
Paneer with Rice	\$15.90
Prawn with Rice	\$15.90
Fish with Rice	\$15.90
Lamb with Rice	\$15.90
Beef with Rice	\$14.90
Chicken with Rice	\$14.90
Mix vegetables with Rice	\$14.90



Chomolungma Nepali Cuisine Restaurant

A minimum of 3 people is required for the banquet. Menu composition can be changed according to your preference with other dishes of same value.

BANQUET MENU 1 \$35.90

(Mild/Medium/Hot)

Entree

Momo's (3 pcs)

Sekuwas / Choeylas

Papadum

Mains

Chicken Himalayan

Lamb Saag

Beef Vindaloo

Mix Vegetables

Chomolungma Chutney

Rice & Roti

Chomolungma Tea



BANQUET MENU 2 \$38.90

(Mild/Medium/Hot)

Entree

Momo's (3 pcs)

Sekuwas / Choeylas

Papadum

Mains

Chicken Himalayan

Lamb Saag

Beef Vindaloo

Mix Vegetables

Chomolungma Chutney

Rice & Roti

Desserts

Gulab jamun with Ice cream

Chomolungma Tea

