



FOOD MENU

CHEF'S MESSAGE

DEAR GUESTS, WELCOME TO OUR RESTAURANT

All our dishes are prepared with fresh, organic, and locally sourced ingredients. We take pride in using our own homemade spices, sauces, and traditional recipes to bring you an authentic and wholesome dining experience.

Enjoy the goodness of homegrown flavors, handcrafted with care!

BON APPÉTIT!

SUNRISE SPOON – BREAKFAST

FRUITS & GRAINS

• SEASONAL FRESH FRUIT BOWLS	549
A selection of freshly cut, locally sourced seasonal fruits.	
• MUESLI /CORNFLAKES OR CHOCOS WITH YOGURT/ HOT COLD MILK AND HONEY	399
• WARM OATMEAL BOWL	349
Served with hot milk and honey	
• FARMERS SMOOTHIE	349
(fresh mixed juice of carrots cucumber and beetroot)	
• MIXED SPROUT BOWL	599

EGGS & SPECIALTIES

• CLASSIC EGGS BENEDICT	549
Poached eggs, salami or bacon, and hollandaise sauce served on bread	
• EGG ON TOAST	499
• FRESH EGGS COOKED TO ORDER	449
(omelet or fried egg)	

GRIDDLE FAVORITES

• BUTTERMILK PANCAKES	399
Served with honey, maple or syrup.	
• FRENCH TOAST	399
(topped cinnamon butter or honey)	
• BELL WAFFLES	399
Served with a drizzle of chocolate or maple syrup	

ORIENTAL HOT

• PUREE TARKARI	599
• STUFFED PARAUTHA	449
• VEG CUTLETS	449
• ALOO BADA	549
• SOUTH INDIAN BREAKFAST TBC	

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PACKED BREAKFAST	1499
• FRESH FRUITS 2 PCS	
• SMALL CAN/PACK JUICE 1 PKT	
• FRESH BAKERY ITEMS 1 PCS	
• BOILED EGGS 2 PES	
• SANDWICH/ CUTLETS 1 PORTION	
• SALT AND PEPPER/ TOMATO SAUCE	
 COLD & HOT BEVERAGES	
• FRESHLY SQUEEZED ORANGE JUICE	549
• COLD-PRESSED GREEN JUICE(LAUKA KARELA)	299
• COFFEE (ESPRESSO, CAPPUCCINO, LATTE)	199
• SELECTION OF TEAS (MILK, MASALA, GREEN, HERBAL, BLACK	199
• HOT MILK	149
• HOT CHOCOLATE	149
 SAVORY STARTERS - SOUPS AND SALADS	
• BUTTERMILK PANCAKES	399
Served with honey, maple or syrup.	
• FRENCH TOAST	399
(topped cinnamon butter or honey)	
• BELL WAFFLES	399
Served with a drizzle of chocolate or maple syrup	
• CREAMY SOUP	449
(chicken, mushroom and tomato)	
• BROTH AND CLEAR SOUP	449
(chi/veg noodle, sweet corn, monchau and minestrone)	
• THAI SOUP	649/499
(Tom yam goong, Toa yam kai and Tom yam pak)	
• FARMERS HAND SALAD	549
(finger cuts of beetroot, tomato, cucumber carrots on the lettuce with dressing)	
• GRILLED CHICKEN SALAD	549
(shredded chicken, capsicum and tomato with lettuce and cheese)	
• CHICKEN CAESAR SALAD	599
(a classic and hearty salad that features grilled chicken served over a bed of crisp romaine lettuce, topped with Caesar dressing, croutons, and Parmesan cheese)	
• TUNA SALAD	599
(flaked tuna, mixed with mayonnaise, and often combined with crunchy vegetables like celery and onions)	
• RUSSIAN SALAD	549
(a creamy, flavorful dish made with a mix of diced vegetables, fruits, and often boiled potatoes, combined in a rich mayonnaise dressing)	

BELL'S NEPALI TREASURE - HIMALAYAN HERITAGE PLATES

- MAHARAJA MAHARANI 1499/1199
(Nepalis soul meal serve with mutton/chicken/fish or veggies curry and daal bhat, pickles salad)
- BELL'S DHINDO SET 1499/1199
(Nepalis soul meal serve with mutton/chicken/fish or veggies curry and daal, pickles salad)
- BELL'S BIRYANI NON-VEG AND VEG 1199/999/849
(Indo Nepalis types curry mixed stir-fried rice)
- CHEF SPECIAL MUTTON PAKKU/ HYAKULA FRY 1299/1199
- MUTTON SUKUTTI SANDEKO 1400
(crispy fry mutton mixed with tomato chatney)
- CHHOILA CHICKEN/ PORK / MUSHROOM 799/699
(typical Newari dish with smoky flavor)
- SEKUWA MUTTON CHICKEN FISH OR PORK 1399/799
(traditionally it is charcoal grilled delicious and authentic street food)
- PANEER DAMEKO 799
(typically marinated in a blend of Nepali spices and herbs and roasted or grilled)
- SALT AND PAPER MUSHROOM 699
(lightly battering and frying mushrooms, seasoned with salt, freshly)
- WHOLE FISH NEPALI STYLE 999
(features a fresh fish marinated in a blend of spices such as turmeric, red chili powder, ginger-garlic paste, and mustard oil then grilled over an open flame)
- MASALA PEANUTS 399
(delicious and addictive snack made from spiced peanuts, chopped veggies)
- ALOO CHOP 549
(deep-fried potato snack where mashed, spiced potatoes are coated in a chickpea flour (besan) batter and fried until golden and crispy)
- MUSTANG ALOO 549
(a special offer of Himalayan zone, owing to the high-altitude, cold climate, and fertile soil of Mustang)

SNACKS - NON-VEG AND VEGETARIAN APPETIZERS

- CHICKEN KURKURE 749
(a crunchy, flavorful fried chicken snack that brings together spices, batter, and deep-frying techniques to create a delicious appetizer or party treat)
- GOLDEN FRIED PRAWN 1399
(crumb fried delectable, crispy seafood dish that combines marinated prawns with a crunchy batter)
- DRAGON CHICKEN 799
(Indo-Chinese dish featuring crispy chicken in a spicy, tangy sauce, perfect as an appetizer or main course for spice lovers)
- FRIED FISH OR CHICKEN 799
(crispy textures and rich flavors serve with hot garlic sauce)

• PORK, FISH, AND CHICKEN CHILI	799
(a hearty and spicy dish in a zesty chili sauce, making it a favorite for spice lovers)	
• CHICKEN, PORK, AND FISH BBQ PLATTER	999
(flavorful assortment of grilled meats that appeals to a wide range of tastes, making it a fantastic choice for gatherings and celebrations)	
• TANDOORI CHICKEN	(FULL/ HALF) 1599/ 999
(flavorful, grilled chicken dish marinated in a spiced yogurt mixture, known for its smoky aroma and vibrant color, making it a staple in Indian cuisine)	
• CHICKEN TIKKA	899
(a flavorful, marinated grilled chicken dish that is a staple in Indian cuisine, enjoyed for its rich taste)	
• SHEEK KEBAB	849
(spiced minced meat dish grilled on skewers, making it a popular choice for appetizers and main courses in Indian and Middle Eastern cuisines)	
• LEMONGRASS CHICKEN	799
(dish that highlights the vibrant flavors of lemongrass and herbs, making it a favorite in Southeast Asian cuisine)	
• TIMUR CHICKEN	799
(Nepali dish that highlights the unique taste of Sichuan pepper)	
• VEG OR ALOO PIYAJI PAKORAS	549
(crispy fritters made from potatoes, veggies and seasoned batter, perfect for snacking and enjoyed with a variety of dips)	
• PANEER TIKKA	799
(diced cuts cottage cheese marinated in yogurt and spice, smoky and slightly charred dish)	
• VEGETABLE CROQUETTES	549
(crispy snacks made by combining mashed potatoes with mixed vegetables)	
• FRENCH FRIES	549
(thinly finger potatoes, which are deep-fried until golden and crispy)	

MUNCH MAGIC - BITE BLISS

• ROLLIN' SPICE CHICKEN OR PANEER {KATHI ROLL}	999
(offering a delicious blend of marinated chicken or paneer, wrapped in a soft, flaky egg paratha)	
• MOMO CHICKEN OR VEG	699/649
(delicious fillings and soft, steamed outer layer. They can be served steamed, fried, or even in a soup)	
• CHOW MEIN CRAZE CHICKEN OR VEG	699/599
(stir-fried noodles tossed with chicken or vegetables and sauces)	

THE SANDWICH SPOT

- CLUB SANDWICH 849
- CHICKEN SANDWICH 749
- TUNA SANDWICH 749
- CHEESE & TOMATO 649

THE BURGER BAR

- FISH BURGER 799
- CHICKEN BURGER 799
- PANEER BURGER 799
- VEG BURGER 699

FLAVORS OF ITALY - THE PIZZA HUB & THE PASTA PLACE

- MIXED PIZZA (CHICKEN PORK SALAMI AND SAUSAGE) 1099
- CHICKEN MUSHROOM PIZZA 799
- VEG PIZZA 699
- CHEESE AND TOMATO PIZZA 699
- PASTA / SPAGHETTI NAPOLITANA 699
- PASTA /SPAGHETTI BOLOGNAISES 799
- PASTA /SPAGHETTI CARBONARA 799
- SPAGHETTI AGLIO E OLIO 699

HOT PLATE SIZZLERS

- CHICKEN SIZZLER 999
(marinated chicken, vibrant vegetables, and often a savory sauce, all served on a sizzling hot plate)
- VEG SIZZLER 899
(mixed veg, paneer and potatoes patty, sauces and serve with fries on sizzling hot plate)

THE CURRY HOUSE - VEGETARIAN AND NON-VEG CURRIES: SERVE WITH ROTI/RICE

- PANEER BUTTER MASALA 999
(A creamy tomato-based curry with paneer (Indian cottage cheese) and a blend of spices. It's rich and flavorful)
- CHANA MASALA 799
(spicy and tangy curry made with chickpeas, tomatoes, onions, and a variety of spices)
- ALOO GOBI 799
(dry curry made with potatoes (aloo) and cauliflower (gobi), flavored with turmeric, cumin, and coriander)
- PALAK PANEER 999
(delicious curry made with pureed spinach and paneer, spiced with garlic, ginger, and other seasonings)

• DAL MAKHANI	899
(creamy and rich dish made with black lentils, butter, and cream, slow-cooked to enhance its flavor)	
• MIXED VEG CURRY	899
(dry curry made with seasonal veggies, onions, and spices, giving it a flavorful kick)	
• VEGETABLE KORMA	899
(mildly spiced curry made with mixed vegetables and a rich coconut or yogurt-based sauce, often garnished with nuts and raisins)	

NON-VEGETARIAN CURRIES: SERVE WITH ROTI/RICE

• BUTTER CHICKEN (MURGH MAKHANI)	999
(famous dish made with marinated chicken cooked in a creamy tomato sauce, seasoned with spices)	
• CHICKEN TIKKA MASALA	999
(Grilled chicken pieces simmered in a spiced tomato and cream sauce, known for its robust flavor)	
• ROGAN JOSH	1299
(A flavorful curry made with lamb or goat, cooked with aromatic spices and yogurt, originating from Kashmiri cuisine)	
• FISH CURRY	999
(A spicy curry made with fish, typically flavored with coconut milk and tamarind, especially popular in coastal regions)	
• KADAI CHICKEN	999
(A spicy and aromatic chicken curry cooked with bell peppers, onions, and a blend of spices in a wok-like vessel (kadai))	

BEST INDIAN ROTIS

• TANDOORI ROTI	149
(Whole wheat flatbread cooked in a tandoor (clay oven), giving it a unique flavor and texture)	
• BUTTER NAAN	199
(Soft, leavened flatbread brushed with butter, often served with rich gravies and dals. It's a favorite for many)	
• PARATHA	549 / 349
(Keema/Pudina, aloo)	
• WATA CHAPATI 3 PCS	199

BEST INDIAN RICE PREPARATIONS

• BASMATI RICE	249
(Fragrant long-grain rice, often served plain or as a side dish with dals and curries)	
• JEERA RICE	299
(Basmati rice cooked with cumin seeds, adding a fragrant and flavorful touch, typically served alongside dals or curries)	
• PULAO	299
(A fragrant rice dish made with basmati rice, mixed vegetables, and aromatic spices)	

CAFÉ CONTINENTAL

- GRILLED CHICKEN 999
(grilled flavor and juicy texture. Sauté and fries with mushroom sauce)
- CHICKEN SCHNITZEL 899
(featuring a thin, breaded, and fried chicken cutlet. Serve with parsley potatoes)
- GRILLED FISH 999
(Fresh fish fillet marinated and grilled, served with a lemon butter sauce or a copper sauce, often accompanied by seasonal vegetable)
- FISH AND CHIPS 849
(A British classic featuring battered and deep-fried fish served with thick-cut fries, often accompanied by tartar sauce)
- BBQ PORK 999
(serve with wedges potato and sauté veg drizzle with pepper sauce)
- PANEER STEAK 999
(featuring a thick slice of paneer that is marinated, grilled, or pan-seared to perfection)
- VEG SHASLIK 849
(skewered vegetables marinated in flavorful spices and grilled to perfection)

CHINATOWN EXPRESS SERVICE WITH RICE /NOODLE

- HOT GARLIC PORK 849
(flavorful and spicy dish that combines tender pieces of pork with a robust garlic sauce)
- SZECHUAN CHICKEN 849
(Spicy and bold in flavor, Szechuan chicken is cooked with dried red chilies, garlic, ginger, and Szechuan peppercorns)
- KUNG PAO CHICKEN 849
(A classic Chinese dish featuring stir-fried chicken, peanuts, and vegetables in a spicy, savory sauce)
- CRISPY HONEY CHICKEN 849
(fried chicken strips tossed in a sweet honey glaze)
- SZECHUAN FISH 849
(Fish fillets are cooked with a spicy Szechuan sauce made from chili paste, garlic, ginger, and Szechuan peppercorns)
- SWEET AND SOUR FISH 849
(Fish fillets are battered, fried until crispy, and tossed in a tangy sweet and sour sauce made from vinegar, sugar, and ketchup, often accompanied by bell peppers and pineapple)
- STIR-FRIED BOK CHOY 799
(Fresh bok choy is quickly stir-fried with garlic, ginger, and soy sauce, retaining its crispness and vibrant green color)
- SAUTÉED CHINESE VEG 799
(mixed veggies are blanched and then sautéed with garlic and oyster sauce for a savory and slightly sweet flavor)
- SAUTÉED PEAS AND CARROTS 799
(colorful and crunchy dish made with fresh snow peas and julienned carrots sautéed with garlic and a splash of soy sauce)

DESSERT

• CHOCOLATE FONDANT	549
(A rich and gooey chocolate cake with a molten center, often served with vanilla ice cream or berry compote)	
• TARTS (FRUIT, LEMON, OR CHOCOLATE)	549
(Flaky pastry shells filled with lemon curd, fresh fruit with custard, or rich chocolate ganache)	
• ÉCLAIRS & PROFITEROLES CHOUX	549
(pastry filled with vanilla cream or chocolate custard, often topped with chocolate glaze)	
• APPLE PIE	549
(a classic dessert that features a buttery, flaky crust filled with tender, spiced apples. Here's a simple overview of how to make a traditional apple pie)	
• NUT BROWNIES	649
(Classic brownies with chopped nuts (like walnuts or pecans) added for crunch and flavor)	
• CHOICE OF ICE CREAM	399
(chocolate vanilla strawberry and butterscotch)	
• NEPALI SWEETS GULAB JAMUN	399
(made of deep-fried milk solids soaked in rose-flavored sugar syrup)	

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