

<b>64. Paneer Makhani</b>	<b>\$18.50</b>
<i>Cottage cheese cooked with tomato, cream &amp; nuts.</i>	
<b>65. Paneer Butter Masala</b>	<b>\$19.00</b>
<i>Cottage cheese cooked with onion tomato &amp; capsicum.</i>	
<b>66. Bombay Aloo</b>	<b>\$15.50</b>
<i>Diced potatoes tossed with cumin seeds &amp; cooked in onion gravy.</i>	
<b>67. Aloo Gobi</b>	<b>\$16.50</b>
<i>Potatoes &amp; cauliflower, stir fried with spices and tomatoes.</i>	
<b>68. Aloo Palak</b>	<b>\$17.00</b>
<i>Diced potatoes cooked in a fresh spinach puree &amp; spices.</i>	
<b>69. Aloo Mutter</b>	<b>\$16.50</b>
<i>Potatoes cooked with green peas and spices.</i>	
<b>70. Peas Mushroom Curry</b>	<b>\$17.50</b>
<i>Fresh mushroom &amp; peas cooked in onion gravy.</i>	
<b>71. Himalayan Brinjal Masala</b>	<b>\$17.50</b>
<i>Roasted eggplant cooked with onion, potatoes, herbs &amp; spices.</i>	
<b>72. Channa Masala</b>	<b>\$16.00</b>
<i>Chickpeas cooked with sliced onion, chopped tomatoes &amp; spices.</i>	
<b>73. Pumpkin Masala</b>	<b>\$17.00</b>
<i>Diced butternut pumpkin tempered with onion, mustard seeds, fennel and fenugreek seeds &amp; finished with chef's own sauce.</i>	
<b>RICE AND BIRYANI</b>	
<b>74. Saffron Rice</b>	<b>\$7.00</b>
<b>75. Kashmiri Rice</b>	<b>\$8.50</b>
<i>Basmati rice cooked with cream and nuts</i>	
<b>76. Coconut Rice</b>	<b>\$8.50</b>
<i>Basmati rice with coconut cream and touch of lemon.</i>	
<b>77. Peas Rice</b>	<b>\$8.50</b>
<i>Basmati rice with green peas.</i>	
<b>78. Vegetable Briyani</b>	<b>\$16.50</b>
<i>Fresh vegetables cooked with yogurt, mint, nuts &amp; basmati rice.</i>	
<b>79. Chicken Briyani</b>	<b>\$17.50</b>
<i>Tender pieces of chicken cooked with yogurt, mint, nuts &amp; basmati rice.</i>	
<b>80. Lamb Briyani</b>	<b>\$19.00</b>
<i>Diced lamb cooked with yogurt, mint, nuts &amp; basmati rice.</i>	
<b>TANDOORI BREADS</b>	
<b>81. Naan</b>	<b>\$4.00</b>
<i>Plain flour bread baked in tandoori oven.</i>	
<b>82. Garlic Naan</b>	<b>\$4.50</b>
<i>Plain flour bread brushed with garlic.</i>	
<b>83. Kashmiri Naan</b>	<b>\$6.00</b>
<i>Plain flour bread filled with minced dry fruit and nuts.</i>	
<b>84. Keema Naan</b>	<b>\$7.00</b>
<i>Plain flour bread stuffed with minced lamb and roasted in tandoori oven.</i>	
<b>85. Cheese Naan</b>	<b>\$7.00</b>
<i>Plain flour bread stuffed with melted cheese &amp; fresh spring onions.</i>	

<b>86. Chilli Cheese Naan</b>	<b>\$8.00</b>
<i>Plain flour bread stuffed with melted cheese &amp; hot chilli.</i>	
<b>87. Garlic Cheese Naan</b>	<b>\$8.00</b>
<i>Plain flour bread stuffed with melted cheese &amp; fresh spring onions finished with garlic.</i>	
<b>88. Masala naan</b>	<b>\$7.00</b>
<i>Plain flour bread stuffed with spicy potatoes.</i>	
<b>89. Roti</b>	<b>\$3.50</b>
<i>Wholemeal bread baked in tandoori oven.</i>	
<b>90. Garlic Roti</b>	<b>\$4.00</b>
<i>Wholemeal bread brushed with garlic.</i>	
<b>91. Pratha</b>	<b>\$5.00</b>
<i>Wholemeal flaky break.</i>	
<b>92. Aloo Pratha</b>	<b>\$6.50</b>
<i>Wholemeal bread stuffed with spiced potatoes.</i>	

### ACCOMPANIMENTS

<b>93. Raita</b>	<b>\$5.50</b>
<i>Yogurt with grated cucumber and garnished with ground cummins.</i>	
<b>94. Mango Chutney</b>	<b>\$3.00</b>
<b>95. Mixed pickle</b>	<b>\$3.00</b>
<b>96. Pappadums</b>	<b>\$3.50</b>
<i>Crispy thin lentil crackers</i>	
<b>97. Green Salad</b>	<b>\$8.00</b>
<b>98. Nepali Salad</b>	<b>\$8.00</b>

### DESSERTS

<b>99. Gulab Jamun</b>	<b>\$6.00</b>
<i>Full cream milk dumplings, lightly fried and soaked in rose water sugar syrup.</i>	
<b>100. Mango Kulfi</b>	<b>\$7.00</b>
<i>Homemade indian ice cream prepared with milk, cream and mango pulp.</i>	
<b>101. Pista Kulfi</b>	<b>\$7.00</b>
<i>Homemade indian ice cream prepared with milk, cream and pistachio nuts.</i>	
<b>102. Ice Cream</b>	<b>\$7.50</b>
<i>Vanilla/ strawberry/ chocolate/ mango</i>	
<b>103. Chocolate Cake (slice)</b>	<b>\$7.00</b>
<b>104. Mango Lassi</b>	<b>\$8.00</b>

We do catering & functions for all occasions  
please contact the management for your bookings

If any allergies please notify us at the time of ordering.

All ingredients may not have been listed  
all meals are prepared to suit your liking.

[www.himalayanrestaurant.net.au](http://www.himalayanrestaurant.net.au)

\*Prices are subject to change without any prior notice



**Dine in or Take Away**  
**Fully Licensed & BYO (wine only)**  
**Corkage fee applies**  
**Delivery Min \$50 (\*Conditions applies\*)**  
**Delivery fee applies**

**Add: 2/105 High Street**  
**Hastings Vic 3915**

**Ph: 03 5979 2224**  
**Mob: 0424 194 882**

**Trading Hours**  
**Tue - Sun 5:00pm to 10:00pm**

#### Veg Pack (Vegan) \$56.99

*4 pieces Pappadums, 8 pieces spring rolls, Aloo gobi,  
Pumpkin masala, Coconut rice, 2 roti Valued \$61.5*

#### Hastings Special Pack (Feeds 2) \$64.99

*4 Pcs Pappadums, 2 Pcs Veg Samosa, Butter Chicken, Lamb Rogan Josh, Rice, 2 Naan, Mint Chutney, Tamarind Chutney and 2 Pcs Gulab Jamun. Valued \$80.00*

#### Himalayan Special Pack (Feeds 4) \$95.99

*4 Pcs Pappadums, 4 Pcs Veg Pakora, 4 Pcs Chicken Tikka, Butter Chicken, Beef Rogan Josh, Himalayan Daal Tadka, 2 Rice, 2 Naan, Mint Chutney, Tamarind Chutney and 4 Pcs Gulab Jamun. Valued \$125.00*

#### Royal Treat (Feeds 5) \$125.99

*5 Pcs Pappadums, 4 Pcs Samosa, 4 Pcs Tandoori Chicken, Butter Chicken, Lamb Masala, Veg Korma, Coconut Prawn Curry, 3 Rice, 3 Nann, Mint Chutney, Tamarind Chutney, 5 Pcs Gulab Jamun. Valued \$172.00*

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## APPETIZERS (VEG)

- 1. Samosa (2 pieces)** \$9.00  
*Homemade pastry filled with spiced potatoes & green peas.*
- 2. Veg Pakora (4 pieces)** \$9.00  
*Chickpeas batter coated vegies.*
- 3. Onion Bhaji** \$10.00  
*Onion sliced with species mixed in a chickpea flour batter & deep fried.*
- 4. Samosa Chat** \$10.00  
*Served with yogurt, mint sauce garnished with chat masala & coriander with tamarind sauce.*
- 5. Spring Roll (7 pieces)** \$9.00  
*Fried pastry filled with veg served with sweet chilli sauce.*
- 6. Tandoori Mushrooms (4 pieces)** \$14.00  
*Marinated in garlic, ginger, yogurt, spices & grilled in tandoori oven.*
- 7. Tandoori Paneer (4 pieces)** \$15.00  
*Marinated cottage cheese cooked in tandoori oven.*
- 8. Mix Veg Platter (6 pieces)** \$16.00  
*Assortment of veg entrees (chef's choice)*

## APPETIZERS (NON-VEG)

- 9. Chicken Tikka (4 pieces)** \$16.00  
*Boneless chicken marinated in yogurt & exotic species cooked in tandoori oven.*
- 10. Tandoori Chicken (4 pieces)/(8 pieces)** \$16.00 / \$29.00  
*Tender chicken marinated in yogurt, herbs, spices & cooked in tandoori oven.*
- 11. Lamb Cuttlelets (4 pieces)** \$22.00  
*Lamb cuttlelets marinated in yogurt, ginger, garlic, other spices & cooked in tandoori oven.*
- 12. Lamb Seekh Kebab (4 pieces)** \$19.50  
*Minced lamb with ginger, garlic, fresh coriander ground spices rolled in skewered & cooked in tandoori oven.*
- 13. Fish Tikka (4 pieces)** \$20.50  
*Fish lightly seasonal marinated & cooked in tandoori oven.*
- 14. Tandoori Prawns (6 pieces)** \$24.00  
*King prawns marinated in freshly crushed ginger, garlic, lemon juice, spices & barbecued in tandoori oven.*
- 15. Tandoori Platter (10 pieces)** \$32.00  
*Exotic tandoori mix on sizzler.*

## NEPALI KITCHEN

- 16. Aloo Chat** \$7.50  
*Cubes of potatoes tossed with chef's special spices.*
- 17. Chow Mien ( veg ) / (chicken)** \$14.00 / \$16.00  
*Stir fried noodles cooked with seasonal vegetables/chicken.*
- 18. Momo (veg 8 pieces / ( chicken 8 pieces)** \$13.50 / \$15.50  
*Nepalese dumplings mixed with ginger, garlic, coriander, cottage cheese, herbs & spices served with Nepalese chutney.*
- 19. Himalayan Daal Tadka** \$17.00  
*Mixed yellow lentils cooked in traditional nepali style.*
- 20. Chilli Chicken** \$20.00  
*Marinated boneless fried chicken tossed in capsicum, onion, sweet chilli sauce & soy sauce.*
- 21. Mountain Goat Curry** \$21.00  
*Goat meat with bone cooked in chef's mountain recipe.*

- 22. Everest Captain (chicken)/(lamb)** \$20.00 / \$22.00  
*Tender meat cooked with roasted potatoes & braised baby Spanish leaves.*
- 23. Sherpa-De-Hillary(chicken)/(lamb)** \$20.00 / \$22.50  
*Tender meat pieces cooked with fresh mushroom.*
- 24. Pumpkin Asia (chicken)/(lamb)** \$20.00 / \$22.00  
*Tender pieces of meat cooked with fresh pumpkin.*

## CHEF'S SPECIAL

- 25. Kathmandu Chicken** \$20.50  
*Tender meat cooked with fresh baby Spanish leaves and roasted cashew nuts.*
- 26. Garlic Tawa Lamb/Beef** \$22.50/21.50  
*Diced meat cooked with onion, capsicum and tomato in garlic sauce.*
- 27. Garlic Chilli Prawns** \$25.00  
*Prawns cooked with chillies, onion and capsicum in garlic sauce.*
- 28. Royal Fried Rice** \$17.00  
*Basmati rice tossed in egg, prawns and stir fried chicken.*

## FROM THE POULTRY FARM

- 29. Butter Chicken** \$20.00  
*Chicken cooked in tandoor and simmered in rich tomato based gravy and finished with butter, cream and cashew nuts.*
- 30. Chicken Curry** \$19.50  
*Authentic chicken curry cooked in onion & tomato base gravy.*
- 31. Chicken Korma** \$20.00  
*Breast chicken cooked with cashew nuts and cream.*
- 32. Mango Chicken** \$20.00  
*Chicken cooked with mango puree with a touch of curry leaf & coconut milk.*
- 33. Chicken Butter Masala** \$20.50  
*Chicken tikka cooked in butter sauce with capsicum, onion & tomato.*
- 34. Chicken Tikka Masala** \$20.00  
*Chicken tikka cooked with onion, capsicum & tomatoes in thick gravy.*
- 35. Chicken Spinach** \$20.00  
*Chicken pieces cooked with fresh spinach, herbs & spices.*
- 36. Chicken Madras** \$20.00  
*Chicken curry cooked with coconut cream and touch of lemon.*
- 37. Chicken Vindaloo** \$20.00  
*Chicken cooked with hot spices & a touch of vinegar.*
- 38. Chicken Phal** \$20.00  
*Extra hot highly flavoured chicken curry.*

## FROM THE MEADOWS

- 39. Lamb Rogan Josh** \$22.00  
*Authentic lamb curry cooked with garam masala.*
- 40. Lamb Korma** \$22.00  
*Diced lamb cooked with cashew nuts and cream.*
- 41. Lamb Masala** \$22.00  
*Diced lamb tossed with onion, capsicum & tomatoes in thick gravy.*
- 42. Lamb Spinach** \$22.00  
*Diced lamb cooked with fresh spinach, herbs & spices.*

- 43. Lamb Madras** \$22.00  
*Diced lamb cooked with curry leaves, coconut cream and touch of lemon.*
- 44. Lamb Vindaloo** \$22.00  
*Diced lamb cooked with hot spices & a touch of vinegar.*

## BEEF

- 45. Beef Rogan Josh** \$20.00  
*Authentic beef curry cooked with garam masala.*
- 46. Beef Korma** \$20.50  
*Diced beef cooked with cashew nuts and cream.*
- 47. Beef Spinach** \$20.00  
*Diced beef cooked with fresh spinach, herbs & spices.*
- 48. Beef Do Piazza** \$20.50  
*Beef cooked with spiced ginger, garlic, green chilli and onions.*
- 49. Beef Kashmiri** \$20.00  
*Beef curry cooked with dry fruits and creamy sauce.*
- 50. Beef Madras** \$20.00  
*Beef cooked with curry leaves, coconut cream and touch of lemon.*
- 51. Beef Vindaloo** \$20.00  
*Beef cooked with hot spices & a touch of vinegar.*
- 52. Beef Phal** \$20.00  
*Extra hot highly flavoured beef curry.*

## FROM THE FISHERMAN NET

- 53. Coconut Prawn Curry** \$23.50  
*Prawn cooked with coconut milk, selected herbs & a touch of mustard.*
- 54. Prawn Masala** \$23.50  
*King prawns tossed with onions & capsicum, cooked with freshly ground spices.*
- 55. Prawn Spinach** \$23.50  
*Prawns cooked with fresh spinach & herbs.*
- 56. Prawn Vindaloo** \$23.50  
*Prawns cooked with hot spices & a touch of vinegar.*
- 57. Fish Vindaloo** \$22.00  
*Fish cooked with hot spices & a touch of vinegar.*
- 58. Chitwan Ko Fish** \$22.00  
*Fish cooked in traditional Nepalese herbs & spices, curry leaves & mustard seeds.*

## FROM THE VEGETABLE GARDEN

- 59. Daal Makhani** \$17.00  
*Black lentils cooked with spices, tomato & cream.*
- 60. Mix Vegetable Korma** \$18.00  
*Fresh vegetables cooked with onion, cashew nut base sauce & cream.*
- 61. Malai Kofta** \$18.00  
*Mashed potato filled with cottage cheese and nuts, fried golden & served with cashew nut creamy sauce.*
- 62. Palak Paneer** \$18.50  
*Cottage cheese cooked in a fresh spinach puree & spices.*
- 63. Mutter Paneer** \$18.50  
*Cottage cheese & green peas simmered in saffron flavoured curry sauce & finished with coriander.*

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