



·MENU·





Welcome to Hotel The Kingsbury.

Enjoy the exquisite taste with multi cuisine menu and a luxurious ambience. Feast upon the carefully selected food and beverages in our elegant dining hall or enjoy the in-room service and dine at the comfort of your own room.

APPETIZERS

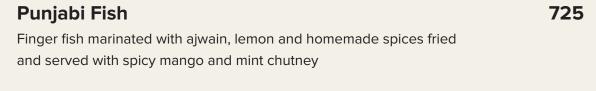


VEGETARIAN

Green Peas Brown Onion Tikki Green peas, onion and spices tikki served with chutney	650
Chili Mushroom Bell Pepper Seasoned and fried crisp mushroom tossed in soya chili sauce	650
Desi Paneer Tikka Fresh paneer marinated with Yoghurt, roasted spices and chargrilled in tandoor, served with chutney and salad	725
Timbur Aloo Boiled wedges of baby Jomsom potato, crisply fried. tossed in Sichuan pepper and garlic	495

NON VEGETARIAN

Tandoori Murgh WHOLE baby tender chicken double marinated with yoghurt, spices and tandoor cooked served with mint chutney	1495
Chicken Tikka Advance marinated soft chicken tikka served with tandoori salad and chutneys	725
Sukkha Khasi Local Mutton chunks tossed with homemade timbur masala, chilly and roasted spices	895



Western Crispy Fish Finger Herb and lemon marinated crumb fried fish served with tartare sauce and French Fries	725
Thyme Basil Prawn / Chicken Cajun spices marinated prawn / chicken slow grilled and served with spicy thyme basil and tomato sauce	1050/725
Golden Fried Prawns Marinated prawns batter fried and served with sweet chilly garlic sauce	1050
HEALTHY SALADS	
VEGETARIAN	
Garden Fresh Healthy Salad Fresh Green salad	395
Greek Salad A healthy Greek salad with vegetables, feta cheese, lemon, oregano and olive oil	695
Aloo Anar Chat Spicedppotato salad with Indian local spices	650
NON VEGETARIAN	
Newari Chicken Choila Smoked flavored chicken tempered with fenugreek seeds, chilly and green garlic	695

parmesan cheese and garlic toast

Smoked Chilly with Tuna & Egg Flakey Tuna and egg marinated with smoked chilly sauce, roasted sesame and Scallion	795
SOUP	
VEGETARIAN	
Creamy Mushroom Cream of wild button mushroom	595
Vegetables hot & sour soup Spicy soya based mixed vegetable and bamboo shoot mushroom thick soup	450
Lung Fung Soup Garlic flavored thick Cantonese style soup	450
Tamatar Shorba Traditional India tomato soup with plum tomato, fresh coriander and roasted cumin soup	450
NON VEGETARIAN	
Tom Yum Goong Spicy Thai Clear Prawn Soup	650
Cantonese Dumpling Soup Semi thick oriental flavor with chicken dumplings	550
Chicken & Semolina Broth chicken, barley or Cous Cous clear broth served with bread	550
Classic Tuscan Florence Soup (Veg/Non Veg) Italian farmers special Seasonal vegetables / chicken ribollita soup	550/725

FROM THE WORLD OF

PANINI/FOCACCIA/MULTIGRAIN/CIABATTA AND MORE

SANDWICH BURGER & PIZZAS

VEGETARIAN

Grilled Cheese and Veg Sandwich Cheese and vegetables grilled sandwich served with fries and vegetables salad	500
Panini Sandwich Open faced vegetarian sandwich	500
Veggie Sandwich - Plain / Toasted	450
Veggie Burger Crisp vegetable patties and cheese burger	500

NON VEGETARIAN	
Kingsbury Royal Club Sandwich Three layered toasted sandwich with fried egg, bacon, cheese and chicken salad	695
Hawaiian Vegetarian Sandwich Pineapple and cabbage coleslaw French loaf sandwich with wafers and salad	450
Chicken Salad Grilled Sandwich Double grilled sandwich with marinated chicken salad, served with fries and salad	550

Mediterranean Chicken Burger

Chicken burger topped with pickle gherkins, jalapeño, cheese



550

ITALIAN PIZZA SMALL FACTS

Pizza is widely chosen and recognized by the world in several versions, every continent/Country making their own version of pizzas but history shows lots of interesting facts:

Abba Eban writes "Some scholars think "pizza" was first made more than 2000 years ago when Roman soldiers added cheese and olive oil to matzah (flat dry roasted plain biscuit) in

1843." Alexandre Dumas described the diversity of pizza toppings. An often recounted story holds that on June 11, 1889, to honor the Queen consort of Italy, Margherita of Savoy, the Neapolitan pizza maker Raffaele Esposito created the "Pizza Margherita", a pizza garnished with tomatoes, mozzarella, and basil, to represent the national colors of Italy as on the Flag of Italy.

Now we can find excellent historic Pizza with choice of Toppings in the world.

SOME OF THE BEST CHOSEN

Roasted bacon, spiced Mexican chicken, mozzarella,

beetroot, broccoli, pimentos, jalapeno, gherkins

795
695
715
715

DESIINDIAN KHANA

VEGETARIAN

Desi Kofta Curry	625
Cottage cheese, potato, nuts and brown onion balls simmered	
in special cashew creamy gravy	
Paneer Butter Masala	625
Sliced paneer simmered in tomato, kasurimethi and cream rich gravy	
Baby Aloo Chatpata	595
Baby potato traditionally prepared with yoghurt and fresh coriander and mint	
Makai Palak	595
Sauteed spinach gravy with whole corn and butter	
Mushroom Shabnam	625
Mushroom curry with cashew, roasted onion and spices	
NON VEGETARIAN	
Rogan Josh	770
Soft mutton pieces with traditional onion, tomato gravy finished with special spices and Rogan	
Khasi Ko Parikar	775
Authentic Nepalese mutton curry with fenugreek, chives and aromatic herbs	
Butter Chicken	670
Tandoori chicken tikka simmered in seasoned tomato based special gravy	

Kadai Chicken Masala Chicken pieces cooked with capsicum, onion and tomato, finished with roasted kadai spices	650
Bengali Jhol Machcha Traditional Bengali fish curry with local bachua or Rohu fish	650
South Indian Prawn Curry Spicy South Indian Prawn curry prepared with chettinad Masala	1050
LENTILS	
Kali Dal Makhani Whole black lentil double cooked with butter and tomato puree	650
Yellow Dal Tadka Tempered yellow lentil with cumin and garlic and chilly	495
Punjabi Rajma Red kidney beans cooked with tomatoes, onion & spices	495
RICE & BIRYANI	
Mutton / Chicken Dum Biryani Slow cooked spiced rice cooked with mutton/chicken and Indian spices; served with mixed raita	895/795
Vegetable Dum Biryani Seasonal vegetable cooked with long grain rice and Indian spices	695
The Kingsbury Royal Meal A set thali with our local delicacies prepared by our Chef in veg and no	895/995 n-veg
Plain Steamed Rice	350
Kings Platter Tandoori Tikka Masala (Veg/ Non Veg) Five delicacies make from authentic dishes with signature recipes	2295/1650

Butter Naan / Plan Naan / Garlic Naan	150/ 17
Dutter Maari / Fran Maari / Garric Maari	150/ 17
Aloo Paneer Kulcha	17
Tandoori Roti	15
Tawa Paratha - Plain /Aloo	17
Lachha Paratha	17:
SELECTIONS	
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SELECTIONS CONTINENTAL	
CONTINENTAL Fish & Chips	75
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CONTINENTAL Fish & Chips Crispy fried fillet Fish with Finger Chips, and condiments	, ,
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CONTINENTAL Fish & Chips Crispy fried fillet Fish with Finger Chips, and condiments Euro American Style Prawn Pesto grilled praws with salad, Homemade potato wedges and garlic glaze vegetables, pesto garlic sauce Ripiene di Pollo Stuffed Chicken with cheese, mushroom and spinach, grilled and served with vegetables and red wine sauce	105 75
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Dijon Mustard Ginger Marinated Salmon	2550
Fresh water salmon steak shallow fry and served	
with garden fresh buttered vegetable, starch and lemon butter sauce	
Carbonara Pasta	695
Penne / Spaghetti	
Italian pasta, volute, cream, bacon and parmesan flakes	
Sicilian Risotto	695
Double Mushroom/Chicken/ Seafood	
Italian rice cooked with wine, cream, cheese, mushroom and herbs	
Spaghetti Bolognaise	695
Spaghetti pasta with mince meat sauce / garlic, chilly flakes,	
crushed pepper and parmesan cheese	
ASIAN	
Kung Pao Chicken	715
chicken crisp fried and tossed with cashew, peanut, dry chilly	
and soya chilly sauce	
Chilly Chicken Bell Pepper	715
Cube chicken marinated and fried, tossed with bell pepper,	
chilly sauce, dark soya and green onion	
Sliced Roast Pork	750
Sliced boiled pork tossed with chilly, pepper and roasted spicy sauce	
Treasure Vegetables	595
Seasonal oriental vegetable prepared with sesame oil,	
special hunan, pungent sauce	
Pock Choi / Chinese Greens,	
Black Mushroom Chilly Sauce	595
Fresh greens tossed with garlic and oyster chilly sauce	
Vegetable Manchurian	595
Mixed vegetable dumplings simmered with celery,	
coriander and Kikkoman sauce	

Salt & Pepper Potato Fresh potato mini wedges tossed with crushed dry chilly, black pepper and soya spicy sauce	595
Vegetables Hakka Noodles Hakka Style vegetable stir fry noodle	595
Chicken / Egg /Veg Fried Rice Cantonese style fried rice with chicken, egg, vegetables and green onion	595/550
Lemongrass Galangal Chicken Vegetable Thai Curry Traditional Thai red or green curry with the choice of chicken veg, served with steamed rice	850/795
AFTERNOON INTERVAL A LOCAL TIME PASS	
Chicken / Vegetable Kathi Roll	650
Fish Fry	695
Spicy Fried Chicken	695
Sausage Skewer	600
Aloo Mutter Samosa	350
MoMo-Vegetable/Chicken	350/395
Assorted Pakoras	395
Aloo Papdi Chat	395
Chilli Chips	395
Thukpa	395
Plain Curd and Raita	225

Can choose from kheera and boondi raita/ Muli ki pachadi

Mixed Raita / Plain Set Curd

THE LAST COURSE-SWEETMEAL

Tiramisu Mascarpone cheese, coffee sponge, biscotti and cream based Italian sweet savory	325
Ice Cream	250
Choice of Vanilla / Chocolate/ Butterscotch / Strawberry	
Gulab Jamun	300
Milk dumplings immersed in sugar syrup	
Dudhbari	350
Cottage cheese dumplings simmered in saffron pistachio milk	
Carrot Halwa / Lauki Halwa / Beetroot Halwa	350
Ghee, khoa and nuts carrot /Beets pudding	
Lucknow Style Desi Rabri	350
Indian reduced milk-based dessert	
Fresh Fruit Platter	350
A platter of seasonal fresh fruit cut	



Birtamode, Jhapa, Nepal Tel: 023597004

Email: info@hotelthekingsbury.com Website: www.hotelkingsbury.com