



# Gurkhas Brasserie

1. **Soup Today:** Vegetable Noodles **6.5**

## SURUWAT- To Start

2. **Masala Roti 3.5**

*Crispy Potato Stuffed Roti W Raita-Yoghurt Sauce*

3. **Pakauda 6**

*Potato fritters served with tomato chutney*

4. **Chips Potato 4.5**

*Oriental flavor string of chips W Chilli mayo*

## ENTRÉE

5. **Roti Chana 4.9**

*Curried Chick Pea & Potato serve w Roti Bread, salad on side*

6. **Singada 6.9**

*Curry puff- potato filling drizzled W plum & tamarind sauce*

7. **Gurkha Special 7.9**

*An interesting mix of texture suited to any palate, flower cup Pappadam, fried lentils, spiced potatoes, tamarind, yogurt top*

8. **MoMo (Meat or Veg. or mixed - 4 pcs) 7.9**

*Ginger lamb dumplings bamboo steamed subtle, taste and texture served with sesame hinted tomato chutney*

9. **Poleko Kukhra 7.9**

*Bite size chicken cubes off the grill, Chilli mayo, And fresh salad*

10. **Jhinge Lasun 9.9**

*Garlic flavor Curry prawns with Roti and garnish salad*

11. **Chhoila 7.9**

*Thin slice fillet of beef sautéed with caramelized onion, cumin, ginger, soy de-glazed*

12. **Bhutwa ma Chuirra 7.5**

*Wok tossed chicken liver, cumin, and cilantro, spring onions garnished with crispy rice and coriander leaves*

13. **Mixed Entrée Platter 14.5**

*Introducing new dish @ Gurkhas a mixture of varieties of different items from the menu*

Corkage \$ 2 per head

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## Gurkhas Brasserie

### 14. BBQ Mushroom 7.9

*Char grill Mushrooms ginger garlic Soya flavor*

### 15. BBQ Scallops 10.5

*Char grill Scallops with Capsicum, Onion Soya touch*

### 16. Springy (4Pcs) 6.5

*Vegetarian Spring, homemade W Plum sauce*

### 17. Calamari 7.9

*Our Chef's Creation: Stir Fry Oriental*

## MAIN COURSE - Vegetarian Bazaar

### 18. Mixed vegetable Curry 10.5

*Seasonal Mixed Veg and potato, dried fenugreek, curry sauce*

### 19. Vegetable Chow 10.5

*Stir-fry noodles with mixed veg. Seasoned with soy and a touch of spice*

### 20. BBQ Tofu 11.5

*Double Stick char grilled serve on the bed of Saffron Rice + Asian greens touch of aromatic curry sauce*

### 21. Pharsi KO 12.5

*Butternut pumpkin sautéed in veg. Oil, ginger garlic & fresh Coriander*

### 22. Chiple Bhendi 13.5

*Okra sautéed in onions, garlic, ginger, in thick curry*

### 23. Chyau Tareko 12.9

*Wok flashed mushroom with ginger, soy, sweet Chilli and Coriander*

### 24. Aloo Kopi 9.9

*Cauliflower and potatoes cooked in Nepalese house-wife style*

### 25. Aloo Rayo 10.9

*Nepali Spinach & potatoes sauté in garlic, dry Chillies*

### 26. Eggplant 11.9

*Eggplant and potato sautéed in curry*

### 27. Dal Jhaneko Small 6 Large 10.9

*Spiced Red Lintels*

### 28. Dal Bhat Veg 16.5

*Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti*

### 29. Matar Paneer 11.5

*Cottage Cheese & Green Peas glazed in Curry Sauce.  
Peas glazed in Curry Sauce*

[Corkage \\$ 2 per head](#)

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## **MEAT BAZAAR**

**30. Chicken Masala 14.9**

*Stir fry boneless chicken with mixed veg seasoned with fresh herbs and spices.*

**31. Kukhra KO Masu 13.9**

*Traditional chicken curry, typical Nepali style*

**32. Kukhra ma Krim 14.9**

*Boneless chicken curry, rich in flavor with a dash of cream*

**33. Sag Masu 11.75**

*Curry Chicken or Beef **W** Mixed Vegetables*

**34. Khasiko Masu 16.9**

*Specialty of the house, traditional diced goat meat, garnished with fresh coriander, typical Nepali style*

**35. Goruko Masu 16.5**

*Tender slices of beef cooked in rich curry with fresh coriander*

**36. Chicken Chilli 15.9**

*Batter fried tender chicken fillets sautéed with dice capsicum, Onion, seasoned with soy sauces chillies*

**37. Chilli Beef 15.9**

*Slice tender Beef sautéed with diced capsicum, onion, Seasoned with soy sauce and chillies*

**38. Kachila Curry 11.5**

*Spicy Meat Ball Curry cooked with aromatic herbs and spices*

**39. Chow - Chow (chicken or beef) 14.5**

*Wok Tossed noodles with mixed veg and your choice of Meat*

**40. Ginger Chicken Mushroom 15.5**

*Off the wok ginger flavor chicken with mushrooms & spices*

**41. Dal Bhat Masu 16.9**

*Nepali Style Platter; lentil, spinach, rice or Roti, meat curry of your choice (Chicken, Goat or Beef)*

**42. Chicken Jhyap 15.5**

*Sautéed Grilled pieces of Chicken Sesame Seeds, Soya, almonds serve **w** jasmine rice & Asian greens*

## **SEAFOOD**

**43. Machha Tareko 12.5**

*Batter fried fillet or fish, glazed in curry sauce*

**44. Jhinge Tarkari 18.9**

*Fresh green prawns smothered in rich curry **W** mix Veg,*

**45. Calamari 15.5**

*Stir Fry, sautéed with a touch of ginger garlic, a very popular dish **@** Gurkhas*

**46. Chow Seafood 13.9**

*Wok tossed noodles **w** mixed seafood and Nepalese spices*

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### 47. Gangata 17.9

*Whole crab served oriental style in a curry based sauce*

### 48. Scallop Curry 19.5

*Fresh Scallops cooked in Nepalese herbs and spices*

### 49. Chilli Prawns 19.5

*Irresistibly spicy fresh green prawns with capsicum and onions, touch of Soya Serve **W** rice & Salad*

### 50. Seafood Pot 22.5

*Combination Seafood hot pot, curry bowl*

## From Charcoal Grill

### 51. Sekuwa 14.5

*Marinated leg and breast char grilled chicken served with fresh salad and rice in a sizzling plate, sensational*

### 52. Lamb Cutlet 26

*Succulent Grilled lamb cutlets Char grilled served with fragrant rice and yogurt salad*

### 53. Eye Fillet 27

*Marinated eye fillet Char grill accompanied **W** rice and green salad served in a sizzling plate*

## Side Dishes

(Side Dishes can be ordered only to accompany the main Courses)

### 54. Raita 5.5

*Chopped tomato, cucumber, onions and apples in homemade yogurt*

### 55. Baigun ra Aloo 5.9

*Sliced egg-plant and potatoes, stir in light curry sauce.*

### 56. Aloo Rayo 5.9

*Stir fried potato and Nepalese spinach*

### 57. Chana ra Aloo 5.9

*Potato and chickpeas in mild curry sauce*

### 58. Dal ma Rayo 6.9

*Lentils with stir fried Nepalese spinach  
(Side dishes are served with main course only)*

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## Gurkhas Brasserie

### Salads

**59. Hariyo Saagpat 7.9**

*Asian fresh Greens tossed with Nepalese dressing*

**60. Masuko Salad 9.9**

*Char Grilled Julienne of Beef on the bed of Salad mix topped with oriental dressing*

**61. Charako Salad 9.9**

*Char Grilled Julienne of chicken on the bed of Salad mix topped with oriental dressing*

### RICE AND ROTI

**62. Masala Roti 5.9**

*2 pcs Flaky bread stuffed with spiced mashed potato*

**63. Keema Roti 6.5**

*2 pcs Flaky bread, minced meat stuffed in oriental flavor*

**64. Gurkha Roti Baber 4.5**

*2 pcs Nepalese flaky bread, plain*

**65. Garlic Roti 5.5**

*2 Pcs Flaky bread, garlic flavored*

**66. Steamed Rice 3**

**67. Coconut Rice 3**

**68. Chamre - Saffron rice, nuts and dry shallots 6**

**69. Bhuteko Bhat 8.9**

*Fried rice with chicken, mixed veg.*

### Desserts

**70. Khir 5.9**

*Homemade rice pudding, simple and creamy*

**71. Rato Mohan 4.9**

*Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served*

**72. Nepalese Delight 7.9**

*Ice cream, made of condensed milk, pistachio nuts and flavored with mango*

**73. Crepes 7.9**

*Your choice of Brandy, Strawberry & Lemon*

**74. Caramel Custard 7.5**

*Homemade cream caramel w Cream on the side*

**75. Profiteroles 7.9**

*Custard filled, chocolate toppings w Cream on the side*

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## Gurkhas Brasserie

### TEA / COFFEE

**Organic Tea from Nepal 2.8**

**Tea, Herbal Tea 2.8**

Chamomiles, Earl gray, Peppermint, Lemon, Green Tea

**Coffee 2.8**

Flat white, Cappuccino, Cafe Latte, Short black, long black, Maciata

**Chai Latte, Iced Tea, Iced Coffee 3.9**

**Hot Chocolate 3.9 Nepalese Tea 3.9**



### Children's menu

After a very high demand we have created a Children's menu and believe it will help you, we need your feedback, please feel free to speak.

#### **Pan Fried MoMo (3 pcs) 5**

Ginger lamb dumplings bamboo steamed subtle, taste and



#### **Chick a Wing (3pcs) 5.5**

Marinated chicken wings deep fried serve w tomato sauce

#### **Chicken & Chips 6.5**

Fried Chicken w chips and Chilli mayo

#### **Calamari & Chips 6.5**

Batter Fried Calamari oriental and chips

#### **Curry & Roti 6.9**

Creamed chicken curry w a piece of Roti

Corkage \$ 2 per head

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# Gurkhas Brasserie

## Banquet Menu

(Minimum of Two  
Persons)

### Simple Feast

\$21.50 per head

#### *Entree*

Gurkha's Special

#### *Main Courses*

Coconut Rice  
Chilli Chicken  
Goat Curry  
Potato & Chick Peas  
Nepalese Salad

#### *Sweets*

Rato Mohan  
Cottage cheese dumplings

or

Kheer  
Nepalese rice pudding

*Tea or Coffee*

### Vegetable Treat

\$27.00 per head

#### *Entree*

Vegetable Momos  
(Nepalese dumpling)

or

Gurkha's Special

#### *Main Courses*

Coconut Rice  
Aloo Rayo  
Butternut Pumpkins  
Potato & Chick Peas  
Nepalese Salad  
Dal

#### *Sweets*

Choice of one item  
from the menu

*Tea or Coffee*

### Tenzing Special

\$33 per head

#### *Entree*

Momos  
(Nepalese dumpling)

or

Gurkha's Special

#### *Main Courses*

Coconut Rice  
Roti Bread  
Chilli Chicken  
Goat Curry  
Fish Curry  
Potato & Chick Peas  
Nepalese Salad

#### *Sweets*

Rato Mohan  
(Cottage cheese dumplings)

or

Kheer (Nepalese rice  
pudding)

or

Nepalese Delight  
(Homemade pistachio mango flavored  
ice-cream)

*Tea or Coffee*

### Top of the Range

\$38 per head

#### *Soup*

Soup of the day

#### *Entree*

Momos  
(Nepalese dumpling)

or

Garlic Prawns with Roti Bread

#### *Main Courses*

Coconut Rice  
Roti Bread  
Ginger Chicken  
Goat or Beef Curry  
Aloo Rayo  
Potato & Chick Peas  
Nepalese Salad

#### *Sweets*

Your choice of one item  
from the menu

*Tea, Coffee,  
Cappuccino or  
Hot Chocolate*

Corkage \$2 per head

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