

TASTE OF BHUTAN

Hotel Dolmaling

Bhutanese Non-Vegetarian Set Menu

Each set includes rice, Honggay (cucumber salad), Egey, Bhutanese-style Dal, Kewa Datshi, Ting Momo, and Dau.

Sikam Paa Set 1250

Crispy pork belly cooked with dried chilies and radish.



Shakam Paa Set 1150

Dried buff cooked with Onion, chilies seasonal vegetables and Bhutanese spices.



Jasha Paa Set 1050

Spicy chicken cooked with onion, chili, seasonal vegetables, and traditional herbs.



Phaksa Paa Set (Pork Chop) 1250

Fresh pork cooked with red chili, radish, and Bhutanese spices.



Buff Paa Set 1050

Fresh buff meat cooked with onion, red chili, seasonal vegetable and Bhutanese spices.



Shakam Datshi Set 950

Homemade dried buff cooked with cheese and chili.



Order & Reservation
+977 9765964209

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Bhutanese Vegetarian Set Menu

Each set includes rice, Honggay (cucumber salad), Egey, Bhutanese-style Dal, Kewa Datshi, Ting Momo, and Dau.

Ema Datshi Set

750

Spicy chili and cheese stew.



Shamu Datshi Set

875

Mushroom and cheese stew.



Kewa Datshi Set

750

Potato and cheese stew.



Egg/Gongdho Datshi Set

950

Scrambled eggs with butter and cheese.



Beans Datshi Set

700

Green beans cooked with cheese and chili.



Taste of Bhutan is a delightful culinary journey through traditional Bhutanese flavors. Our carefully curated set menus offer an authentic taste of Bhutan's rich culinary heritage, perfect for both non-vegetarian and vegetarian diners. Enjoy the perfect blend of spices, herbs, and ingredients unique to Bhutan, served with traditional sides for a complete and satisfying meal.



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TASTE OF BHUTAN



BHUTANESE FOOD MENU

Appetizers:

Ema Datshi Bruschetta — 425

Bhutan's iconic chili cheese stew presented on crispy baguette slices, topped with fresh cilantro.

Phaksha Paa Bites — 550

Pork cooked with radish and chilies, served on mini skewers with a hint of garlic and ginger.

Soup:

Jaju — 425

A comforting Bhutanese soup made with spinach, milk, and butter, garnished with a touch of garlic and cilantro, served with Ting Momo.

Jasha Maru — 450

Spicy chicken stew cooked with tomatoes, garlic, and ginger, served with Ting Momo.

DATSHI

Shakam (Dry Buff Datshi) — 650

Homemade Dried Buff cooked with cheese and chili.

Sikam Datshi — 650

Homemade Dried Pork cooked with cheese and chili.

Shamu Datshi — 590

Mushroom and cheese stew.

Gongdo Datshi — 650

Eggs scrambled with butter, cheese, aromatic spices and fresh chilies.

Kewa Datshi — 550

Potato and cheese stew. A milder alternative to Ema Datshi.

Ema Datshi — 525

Bhutanese chili and cheese stew,

Beans Datshi — 550

Green beans cooked with cheese and chili.



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BHUTANESE FOOD MENU

PAA:

Shakam (Dry buff) Paa — 750

Homemade Dried Buff cooked with Chilly Seasonal vegetable radish and chili.

Sikam Paa — 775

Crispy pork belly cooked with dried chilies and radish.

Phaksha Paa (Pork) — 750

Pork cooked with red chili and radish. Often includes mountain vegetables.

Jasha Paa (Chicken)

Chicken cooked with red chili, Onion, Garlic and seasonal vegetable

Side Dishes:

Ezay — 200

Traditional Bhutanese chili paste, served as a condiment.

Bhutanese Red Rice — 250

Nutty and slightly sticky red rice, ia staple in Bhutanese cuisine.

Goen Hogay — 300

A refreshing cucumber salad with chili flakes, Sichuan pepper, and cilantro, served with Ting Momo.

Daal — 350

Lentil soup flavored with Bhutanese spices. Served with rice.



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NAAN / ROTI / RICE _____

Roti (<i>Tandoori</i>)	80
Naan (<i>Plain / Butter / Garlic / Cheese</i>)	120/130/150/190
Rice (<i>Plain/Jeera</i>)	150/200

CURRIES & DAL ITEMS _____

All Curries Service with Papadam and Salad

Mutton Rogan Josh	590
<i>Cubes of mutton tossed with tomatoes with different spices</i>	
Thai Red Curry (Veg /Chicken/Prawn)	490/550/800
<i>Traditional thai cuisine made from curry paste, coconut milk, galangal, lime leaf, lemon grass. Choice of vegetables, chicken, prawn</i>	
Thai Green Curry (Veg /Chicken/Prawn)	490/550/800
<i>Traditional thai cuisine made from curry paste, coconut milk, galangal, lime leaf, lemon grass. Choice of vegetables, chicken, prawn</i>	
Kadai Chicken	550
Butter Masala (Chicken/Paneer)	590/490
Rara Chicken Curry	590
Dal Makhani	390
Vegetable Jhalfrezi	375
Paneer Peas Curry	490

TANDOORI/ KEBAB

Tikka (<i>Paneer/Fish/Chicken</i>)	690/790/790
Chicken Tandoori/ Murg Tandoor (<i>Half/Full</i>)	650/1190
<i>Chicken marinated with Saffron Flavored Yoghurt & Herbs Cooked in Tandoor Tandoor oven served with kachumber salad and mint chutney.</i>	
Paneer Tikka Hariyali	695
<i>Chunks of Fresh Cottage Cheese marinated In Mint, Coriander, Skewered & cooked in Tandoor served with choice of veg curry or Dal makhani and a Naan</i>	
Murg Malai Kebab	695
<i>Cardamom flavoured chicken marinated with Cream, Cheese, Green Chilli & fresh coriander Roasted in Clay oven Tandoor served with choice of veg curry or Dal makhani and a Naan</i>	
Murg Lassuni Kebab	690
<i>Succulent pieces of boneless chicken marinated In Ginger & extra touch of Garlic, homemade Spices & Roasted in Clay oven Tandoor served with choice of veg curry or Dal makhani and a Naan</i>	
Mutton Boti Kebab	1150
<i>Mutton Cubes marinated with yoghurt, ginger Garlic, Chili & Gram Masala Tandoor served with choice of vegetable curry or Dal makhani and a Naan</i>	
Fish Tikka Hasrathe	795
<i>Chilli Flavoured Cubes of bekti Fish marinated With Salt, Lemon juice, Ginger & Garlic , cooked in Tandoor Tandoor served with choice of veg curry or Dal makhani and a Naan</i>	

DESSERTS

Sweet Temptations

Apple Pie <i>Served with ice cream and toffee sauce.</i>	290
Chocolate Brownie <i>Served with scoop of ice cream.</i>	490
Pastries Of The Day <i>Please ask server for details.</i>	250
Fresh Fruit Platter <i>Assorted seasonal fresh fruit platter.</i>	390
Lemon Yoghurt Cake <i>With caramel toffee sauce</i>	395
Crème caramel <i>A traditional vanilla flan baked in caramel</i>	350



IRRESISTIBLE SIZZLERS

CULINARY HEAT ON YOUR PLATE

Elevate your dining experience with our Sizzling Sensations Menu—a collection of culinary masterpieces that combine the thrill of sizzle with exquisite flavors and presentation. Each dish is a symphony for the senses, promising a feast of taste, aroma, and visual delight.

Chicken Sizzler

750

Marinated boneless chicken leg piece served with stir-fried vegetables, garlic butter spaghetti, grilled tomatoes and brown mushroom sauce

Smoky BBQ Chicken Breast Sizzler

890

With a freshly grilled Pineapple Slice Country fried Potatoes butter sautéed fresh market vegetable and homemade BBQ sauce

Dolmaling Grilled pork chop Sizzler

850

Accompaniment with potato wedges, fresh vegetable and honey smoky BBQ sauce. Our culinary artisans have meticulously crafted a thick, succulent pork chop that's grilled to perfection, ensuring a symphony of taste and texture in every bite.

Teriyaki Glazed Bison Sizzler

750

Thinly sliced, tender buff is marinated in a luscious teriyaki sauce, grilled to perfection, and presented on a sizzling platter. With crunchy vegetable, yakisoba noodle and teriyaki sauce

Spicy Szechuan Tofu Sizzler

695

Experience the fiery delights of Szechuan cuisine with our Spicy Tofu Sizzler. Cubes of tofu are sautéed with a bold and zesty Szechuan sauce, served with stir-fried Vegetable noodle.

MAIN MEALS

From Our "Meating Place" – Freshly Grilled

Chicken Ala Dolmaling

730

Savory chicken breast, smothered in homemade BBQ sauce, accompanied by buttery vegetables and creamy mashed potatoes, crowned with cheese, crispy bacon, and a grilled tomato.

Dolmaling Grilled Pork Chops

890

Tender pork chops steak, Serve with spicy wedges Potato fresh garden vegetable & homemade BBQ sauce

Pepper Steak

990

Tenderloin Beef fillet cooked in hot grill, served with mashed potato and sautéed garlic seasonal vegetables.

Pan Grilled Fillet Of Fish

890

Grilled Basa fish served with walnut crushed potatoes, seasonal vegetable and lemon caper sauce.

Fish And Chips

650

Crispy batter fried basa served with coleslaw, tartar sauce and fries.

Grilled Chicken

690

Chicken breast herb marination cooked in hot grill, served with mashed potato and sautéed garlic seasonal vegetables. Creamy mushroom sauce.

Paneer & Mushroom Skewer

550

Paneer, mushroom, bell paper, onion, and herbs, served with garlic butter rice

WOK SPECIALITY-CORNER

Singapore Rice Noodle	695
<i>Singapore style fried rice noodle in special mild sauce with Chicken, shrimp, bean sprouts, egg</i>	
Nasi Goreng	690
<i>Best ever fried rice with chicken and prawns. Some crunchy vegetables and prawns crackers with a chilli dip</i>	
Pad Thai Noodles	540
Szechuan Style Fried Chicken/Pork	500
Choice Of Stir Fried Chowmein (Veg/ Chicken/ Mixed)	325/450/490
Choice of Stir Fried Rice (Veg/ Chicken/ Mixed)	325/450/490
Mu Ku Chi Pine	550
<i>Shanghai Style Preparation – A Quick Fried Chicken with Mushrooms, Bok Choy, Fresh Chill Spring Onions and Bell Peppers in Soya and Oyster Sauce Complimented with steamed Rice</i>	

INDO-NEPALI CUISINES

STARTERS

Nepali Khaja set	450
<i>Choilla buff for chicken, chiura tareko, aalu tarkari, peanut and bhatmass sandeko, mula ko pickle etc.</i>	
Buff / Chicken Choilla	490
Mushroom Choilla	460
Sekuwa (Chicken/Pork)	590/650

SANDWICHES & BURGER

Chicken Slider	490
<i>Shredded chicken, marinated in Indian spicy fill in soft bun with grilled cheese, potatoes crispy wafer chips home-made spicy sauce.</i>	
Steak Sandwich	590
<i>With mini beef steak, lettuce, tomato, in toasted with bread</i>	
Chef's Club Sandwich	590
<i>Triple decker toasted bread sandwich with grilled chicken, ham, egg, cheese lettuce, Tomato, cucumber, onion.</i>	
B.B.Q. Burger	450
<i>Classic vegetable, chicken or beef burger with spicy relish.</i>	
Grilled Cheese & Tomato Sandwich	350
<i>Filled with slice cheese, tomato & tomato and grilled</i>	
B.L.T. (Bacon) Sandwich	390
<i>Crispy bacon, lettuce, tomato, in toasted with bread</i>	

DUM BIRYANI

All Biryani made mixed spiced basmati rice cooked with as order, served with side salad, papad, and raita.

Veg Dum Biryani	495
Chicken Dum Biryani	595
Mutton Dum Biryani	750

APPETISERS

Dolmaling Fried Chicken <i>(Half / Full)</i> <i>Served with french fries, homemade spicy sauce.</i>	650/1090
Classic Tomato and Basil Bruschetta <i>Freshly toasted baguette slices brushed with garlic, topped with a vibrant mix of diced tomatoes, fragrant basil, cheese and a drizzle of extra virgin olive oil</i>	375
B.B.Q. Chicken Wings <i>Spicy Fried chicken wings tossed in homemade BBQ sauce.</i>	595
Momo <i>A Nepali favorite, choice of chicken, buff or vegetable steamed dumplings, Served with two types of chutney.</i>	325
Mittho Wai Wai Sadeko <i>(A True Nepali Snacks)</i> <i>Spicy, Citrusy and savory nepali snack/salad made with good old Nepali instant noodle wai wai and the veggies that will leave wanting for more. A perfect match with chiller beer</i>	335
Choice Of Chilly <i>(Buff/Chicken/Pork/Prawn)</i> <i>Deep Fried chicken/pork/prawn tossed in hot chili sauce with onion, Green pepper, spring onion.</i>	490/495/590/790
Chicken Satay <i>Popular south-east asia's grilled meat dish served with peanut sauce</i>	550
Basket Of Potato Wedge	350
Basket Of French Fries	325
Panner Pakoda	390
Spicy Tandoori Chicken Wings	590
Thod Man Pla <i>(Thai Fish Cake)</i>	550

SOUPS

Cream Of Forest Mushroom Soup 390

Classic soup of mushrooms, cream, fresh herbs and served with garlic bread.

Hot & Sour Soup (Veg/ Non-Veg) 310/375

The perfect combo of spicy and savory made with chicken, mushroom, Bamboo shoot, tofu and egg.

Tom Yum Soup (Veg/Chicken/Prawn) 470/495/680

Traditional thai soup with choice of vegetables, chicken or prawn made from fresh galangal, lime leaf, flavored with fragrant lemon grass

Cream of Chicken Soup 350

Thick creamy chicken soup served with garlic bread

SALAD

Caesar Salad (Veg/Chicken/Bacon/Prawn) 395/595/750

Romaine lettuce, herb croutons, creamy parmesan and garlic dressing with garlic bread.

American Mustard Chicken Salad 475

Shredded chicken breast with tomatoes, green peppers and Bermuda onions napped with a tangy mustard sauce, served on a bed of organic greens.

The Famous Greek Salad 475

Served the classical way with herbs marinated feta cheese

PIZZA

Our Pizzas are made to your order using the best seasonal ingredients and house made sauce

Pepperoni Pizza	650
Chicken and Sausage Pizza	695
Chicken Tikka Pizza	695
Mixed Veg/Cheese Pizza	650

PASTAS

Spaghetti with Choice of Sauce	550
<i>Carbonara/ Bolognese/Tomatoes served with garlic toast</i>	
Penne all'Arrabbiata	525
<i>Penne pasta is tossed in a fiery sauce made from ripe tomatoes, garlic, red chili flakes, and olive oil served with garlic Toast</i>	

DOLMALING THALI SET

All Thali Set served with basmati steam rice, or tawa roti, black jimbhu jhaneko dal, mustang aaloo, fried karela, papad, gundruk sadeko, mulla pickle, tomato chutney.

Veg Thali Set (Mushroom & Peas Curry)	550
Chicken Thali Set (Chicken Curry)	650
Mutton Thali Set (Mutton Curry)	850

TIBETAN DISHES

STARTER

Tibetan Mo. Mo. (Buff/Chicken)	430
Ghyuma <i>Ghyuma a blood sausage made with roasted barley flour, blood, tripe.</i>	490
Shaapta (Chicken/ Buff) <i>Tibetan delicacies meal of stir-fried meat tossed with ginger, garlic, capsicum.</i>	540/495
Cheley (Tongue)	430
Shogo Khatsa (Spicy /Non Spicy Potatoes)	350
Shabhaley (Veg/ Chicken/Buff)	290/400/395
Tingmo (Steam Bread) Per Pc	70
Bhale Regular (Tawa Bread) Per Pc	130

SOUPS

Thenthuk (Veg/ Chicken/Buff) <i>Hand pulled noodle soup, the main ingredients are plain flour dough, Mix vegetable, meat as order.</i>	290/395/395
Mokthuk (Veg/ Chicken/Buff) <i>Dumpling soup.</i>	280/395/395
Choice of Thukpa (Veg/ Chicken/ Mixed)	325/450/490

CURRIES

Phing Sha (Chicken/ Buff) <i>Tibetan noodle dishes, eaten with tingmo (tibetan steamed bun)</i>	395/395
Phing Shogo Mushroom Mokro (V)	330
Bokchoy (V)	360

BREAKFAST MENU

American Breakfast	650
<i>Choice of fruit juice, 2 eggs any style*, brown or white toast with butter or jam, Sausage or bacon, hash brown potato. Tea coffee.</i>	
Indian Breakfast	575
<i>Choice of puri bhaji or aloo paratha, yought, pickle, masala omelette, tea coffee.</i>	
Tibetan Breakfast	500
<i>Bhaley bread, spicy potatoes, garlic chilly pickle, choice of 2pc eggs, tibetan tea.</i>	
Choice Of Egg Per Order	200
<i>(Omlette, Fried Egg-Sunnyside Or Over Easy, /Poached Egg/ Scrambled Egg /Boiled Egg)</i>	
Classic Eggs Benedict	495
<i>Two poached eggs with ham/ bacon on slice bread topped with warm hollandaise sauce.</i>	
Golden Pancake Or Tribal Decker Pancake	350
<i>Serve with butter, honey & lemon slice.</i>	
Masala Omlette	200
Fresh Seasonal Fruits Platter	395
Fruit Juice	350
<i>(Watermelon, Pineapple, Orange, Mixed Fruit)</i>	
Cereal As Per Choice	250
<i>(Muesli Yoghurt or Cornflakes/ Chocolates/ Porridge W/ Milk)</i>	

Extras:

Bacon.....	260
Sausage (Chicken).....	260
Toast (2 Pcs.)	130