

# 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.



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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

Spicy chili and cheese stew.

750



### Shamu Datshi Set

Mushroom and cheese stew.

875



### Kewa Datshi Set

Potato and cheese stew.

750



### Egg/Gongdho Datshi Set

Scrambled eggs with butter and cheese.

950



### Beans Datshi Set

Green beans cooked with cheese and chili.

700



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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## 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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