

BREAKFAST 0700HRS TO 1030 HRS

Waffle | 680 whipped cream, maple syrup & fresh fruits add vanilla ice-cream | 370

Pancakes | 680 stack of pancakes, blueberry compote

our version of the cinnamon French toast, served with honey

Mushrooms on Toast | 680 locally grown creamy mushrooms served on a toasted soft baguette

Eggs to Order | 680 your choice of eggs poached, scrambled, omelette or fried

Mynt Muesli Bowl | 620 muesli, oats, berry yoghurt, grated apples, dry fruits, banana

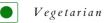
Paratha | 590 choice of potato or cottage cheese, pickle and butter

Poori Bhaji | 590 spiced potato curry, puffy fried bread

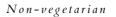
Idli Sambhar | 590 steamed rice cakes, lentil drumstick curry, coconut chutney

Dosa – Plain | Masala | 590 crispy rice crepe, lentil drumstick curry, coconut chutney, plain or with spiced potatoes

Besan Chilla | 590
gluten free gram flour crepe with onions and tomatoes, served with mint chutney







SOUP AND SALADS 1130 HRS TO 2230 HRS

Caesar Salad - Vegetarian | Chicken | Bacon | 870 | 960 lettuce, anchovy parmesan dressing, garlic toast

> Greek Salad | 840 onions, cucumber, olives, feta and tomatoes, garlic toast

> > Yakhni Shorba | 810 a Kashmiri style lamb soup

Cream of Chicken and Pesto | 750 pesto, cream, chicken, garlic toast

● Tomato and Basil Soup | 680 roasted tomato soup, fresh basil, garlic toast

Mushroom Soup | 680 cream, roasted mushrooms, truffle oil, garlic toast







SMALL PLATES 1130 HRS TO 2230 HRS

- Butter Chilli Garlic Prawns | 1680 prawns tossed in a butter chilli garlic sauce
 - Mutton Pakku | 1550 local mutton pan-roasted with spices
- Southern Fried Chicken Lollipop | 1090 fried chicken lollipop, hot sauce, blue cheese dressing
 - Mynt Special Chilli Chicken | 1060 local akabare chilli & mint with spices
 - Hummus with Pita and Lavash | 870 chickpea puree, tahini, olive oil
- Italian Bruschetta | 810 balsamic vinegar, tomatoes, garlic & basil on toasted bread
- Dahi Papdi Chaat | 620 crisp papdi, spiced potatoes, trio of sauces and vermicelli
- Samosa | 620 fried pastry, potato stuffing, dips of mint and tamarind
 - Chilli Cheese Toast | 620 toasted bread, processed cheddar, chillies
 - Garlic Toast | 620
 - French Fries | Potato wedges | 620







BEETWEEN BREADS 1130 HRS TO 2230 HRS

Served with a house salad and French fries

- Classic All-American Cheese Burger | 1310 jumbo buff patty, lettuce, tomato, fried egg and cheese
- MYNT Non-Vegetarian Club Sandwich | 1310 roast chicken salad, bacon, egg, lettuce, tomato, cheese
 - Crispy Chicken Burger | 1180 fried chicken patty, lettuce, cheese & spicy mayo
- BBQ Chicken Burger | 1180
 jumbo chicken patty, lettuce, tomato, spicy bbq sauce and cheese
- MYNT Vegetarian Club Sandwich | 1180 coleslaw, grilled peppers, grilled zucchini, lettuce, tomato, cheese
- Vegetable Burger | 1060 fried potato patty, roasted peppers and zucchini, cheese and tomato salsa
 - Mumbai Masala Cheese Toastie | 930 spiced potatoes, mint chutney, capsicum, cheese
- Kathi Roll Paneer | Chicken & Egg | 1090 | 1210 flour paratha, sauteed onions, peppers, choice of chicken or cottage cheese

Simple Sandwiches choice of white, brown or multigrain bread served plain, toasted or grilled

Non-Vegetarian | 1060 roasted chicken salad | bacon, lettuce, cheese & tomato

Vegetarian | 930 cheese, chutney, cucumber and tomato | roast vegetable and cheese



The above prices are in Nepalese currency & inclusive of applicable taxes. Kindly let your order taker know if you are allergic to any ingredients.



Vegetarian



Non-vegetarian

FLAVOURS OF THE INDIAN SUB-CONTINENT 1130 HRS TO 2230 HRS

Kebabs and More

Tandoori Jhinga | 1680 prawns, red chilli & spiced yogurt

Gilafi Seekh Kebab | 1550 seekh kebab crusted with peppers & onions

Methi Kalimirch Murgh Tikka | 1210 chicken, fennel seeds, black pepper, kasoori with cream and cheese

Murgh Lal Mirch Tikka | 1210 chicken, red chillies, curd

Murgh Banjara Kebab | 1210 chicken, lemon, chilli, curd

Zaitooni Paneer Tikka | 1060 cottage cheese marinated with olives & cooked in Indian clay oven

Vegetable Seekh Kebab | 1060 grated mix vegetables, cashewnuts, cooked on skewers

Bharwan Mushroom | 1060 stuffed with local cheese & cashewnut

Panko Coated Tandoori Bharwan Aloo | 930 stuffing: pistachio, raisin, purple yam & cheese

Dahi Ke Kebab | 930 cottage cheese, hung curd, garam masala patty

Achari Malai Broccoli | 930 broccoli, pickle spices, cream and cheese

Hara Matar Bhutte Palak Kebab | 810 fried kebab of corn kernels, green peas and spinach with aromatic spices

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Vegetarian



Non-vegetarian



INDIAN MAINS 1130 HRS TO 2230 HRS

Kadhai Jhinge | 1680

prawns cooked with onion, tomato, capsicum and coriander with a blend of spices

Punjabi Gosht Aloo Tariwala | 1430

homestyle hearty lamb curry, raw mango powder, fresh coriander, kasoori methi

Kheema Pao | 1430

Mumbai's special minced meat preparation served pao and egg fry

Gosht Roganjosh | 1430 aromatic spicy hearty lamb curry from the Kashmir valley

Maccher Jhol | 1370 Kolkata style fish curry, mustard oil, chilli powder, potatoes, cauliflower

Ohicken Sukka | 1180

Mangalorean style stir fried chicken with coconut and red chillies

Tikka Butter Masala – Paneer | Chicken | 990 | 1180 butter enriched fenugreek tomato gravy, choice of chicken tikka or cottage cheese tikka









INDIAN MAINS 1130 HRS TO 2230 HRS

Malai Kofta | 1060 fried balls of potato and paneer in onion and tomato gravy

Pao Bhaji Fondue | 990

Mumbai's specialty of multi vegetable preparation served with butter and toasted pao

Paneer Bhurji | 990 scrambled Indian cottage cheese with onion, tomatoes and spices

Rajwadi Paneer | 990 cottage cheese, peppers, onions, tomato, cashew paste

Lasooni Makkai Palak | 990 garlic tempered spinach gravy, corn kernels

Baoli Subz Handi | 930 vegetables, onion tomato gravy, cream

Methi Aloo Gobi | 810
potatoes, cauliflower, dried fenugreek leaves, ginger

Mynt Special Chicken Tikka Biryani | 1310 marinated chicken morsels and rice cooked with chef's special sachet of spices

Dum Biryani – Vegetarian | Chicken | Lamb | 990 | 1180 | 1430 fragrant basmati rice, saffron, brown onion, mint, choice of vegetables and cottage cheese, chicken or lamb, raita







INTERNATIONAL MAINS 1130 HRS TO 1430 HRS & 1830 HRS TO 2230 HRS

Grilled Lemon Garlic Salmon | 2610 caper butter sauce, sautéed broccoli, mashed potatoes

BBQ Spareribs | 1930 sautéed corn, cherry tomatoes, potatoes and coleslaw

- Roasted Gremolata Himalayan Trout | 1680 parsley potatoes, sautéed broccoli, sauce vierge
 - Crumbed-fried Fish and Chips | 1430 tartare sauce, lemon
- Herb and Mustard Grilled Chicken | 1430 mushroom mustard jus, sautéed vegetables, mashed potatoes
 - Mac and Cheese | 1060 rich cheese sauce, oven baked, crumb top
 - Truffle Scented Mushroom Risotto | 1060 local mushrooms, cream, parmesan, truffle oil add chicken | prawn | 310 | 560







PASTA 1130 HRS TO 2230 HRS

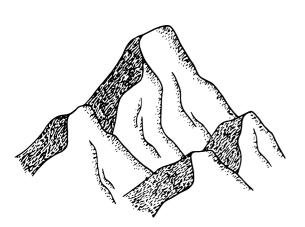
Spaghetti Butter Garlic Prawns and Cherry Tomatoes | 1680 red chili, basil leaves, parmesan shavings

Smoked Chicken Aflredo Penne l 1180 smoked chicken, parmesan, mushrooms, capers

Penne Arrabiata | 1060 tomato sauce, fresh basil, garlic, chilli flakes

Fusilli Primavera | 1060 seasonal vegetables, pesto cream, parmesan

Spaghetti Agilo e Olio Pepperoncino l 1060 extra virgin olive oil, parmesan and chili pepper







LOCAL FAVOURITES 1130 HRS TO 2230 HRS

Newari Chicken Curry | 1180 chicken, local spices

Kalo Dal Jimbu Jhaneko | 680 split black lentils, garlic, local spice tempering

Choila- Mushroom | Chicken | 680 | 810 sauteed with onions, coriander, green chilies, lemon, mustard oil and spices

● | ● | Ihol Momos - Vegetable | Chicken | Buff | 620 | 870 | 750 local dumplings served steamed in a spicy coriander flavoured broth

● ● Wai Wai Noodle Pot – Vegetable | Chicken | 620 | 750 soupy local Wai Wai noodles, choice of vegetarian or chicken

Momos- Vegetable | Chicken | Buff | 560 | 810 | 680 local dumplings served steamed with duo of dips

Sadeko- Peanut | Chicken | 560 | 680 tossed with onions, coriander, green chillies, lemon, mustard oil and spices







SIDE DISHES 1130 HRS TO 2230 HRS

Khichdi | 930 one pot dish, rice, lentils, tempering, curd, ghee

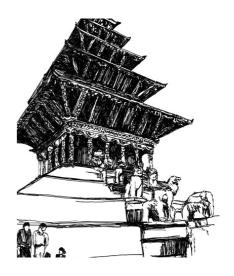
Dal Makhani | 840 black lentils simmered overnight, cream, mild spices and butter

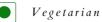
Sauteed or Steamed Local vegetables | 750

Jeera Aloo | 680 cumin, red chilli, tempered potatoes

Ghar Ki Dal | 680 yellow lentils, tempered, cumin seeds, ghee

- Steamed Basmati Rice | 560
- Masala Kulcha | 440
 potato | cottage cheese | onion | cheese
- Chili Butter Garlic | Butter Garlic Naan | 190
- Indian Breads | 160
 tandoori roti | tandoori naan | butter naan | laccha paratha | phulka | tawa paratha







DESSERT 1130 HRS TO 2230 HRS

Warm Chocolate And Vanilla For The Soul | 930 chocolate fudge pastry, vanilla ice-cream, chocolate dome, salted caramel sauce

The Mynt Sundae | 930 3 varieties of ice-creams, sauces, toppings and fruits

- Chocolate Walnut Brownie | 810 served with vanilla ice-cream
 - Baked Cheesecake | 810 served with blueberry compote
- Baked Almond Cake | 810 almond sauce served with vanilla ice-cream
- Warm Gulab Jamun | 680 fried reduced milk dumplings, sugar syrup, nuts
 - Selection of Ice-creams | 560

BEANS, CHAI, CHOCOLATE & FRUITS

Cold Coffee | 560

Milkshake - Chocolate | Oreo | Banana | Strawberry | Vanilla | 560

Affogato - espresso with a scoop of vanilla ice-cream | 560

Lassi - Sweet | Masala Mint | Blueberry | 560

Seasonal Fresh Juices | 560

Hot Chocolate | 470
Hot Lemon Ginger Honey | 470
Coffee - Espresso | Americano | Café Latte | Cappuccino | 440
Horlicks | 370
Tea - Masala | 370
Tea - Darjeeling | Assam | Green | 340
Hot Milk | 340



