

BREAKFAST

Available 6.30am – 10.30am

FRESH EXTRACTIONS & BLENDS

Fresh citrus juice
Mixed fruit juice
Lassi

FRUITS

Fresh seasonal fruit plate
Exotic fruit salad
Poached fruits in safflower tea & cinnamon

YOGHURT

Natural, Seasonal fruit or Bircher style

CEREALS

House made natural fruit & nut muesli
House made Granola

Served with our farmers fresh milk

CURED MEATS & CHEESES

Selection of cured meats, Bumthang gouda & house made soft cheese with tomato & cracked pepper

BAKERY

A basket of fresh baked breads, muffins & sweet pastries

Served with fresh butter & house-made preserves

Prices subject to 10% service charge and 10% sales tax

Oatmeal porridge plain or with cinnamon spiced apples & dried fruit compote

Ricotta hotcakes with banana, almonds, chocolate & salted caramel sauce

Organic whole egg or egg white omelette with forest mushrooms, rocket & Bhuntang gouda cheese

Country style baked beans, pork & fennel sausage with sautéed spinach

Uma Punakha breakfast; Two free range eggs any style with bacon, sausage, roast tomatoes & cottage fried potatoes

Prices subject to 10% service charge and 10% sales tax

ALL DAY DINING
Available 11am – 10.30pm

SOUP & SALADS

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Soup of the day	600
Assiette of seasonal garden vegetables	725
Our style Hogay salad with feta cheese, Szechwan pepper & Bhutanese dried chilli	725
Mixed leaf, crisp bacon & soft boiled egg salad with croutons & creamy mustard vinaigrette	725

HOUSE CHARCUTERIE

Selection of cured meats & pork terrine with farm house cheeses, pickles, preserves & crusty bread	900
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SANDWICHES & BURGERS

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Open face 7 grain sandwich with grilled marinated vegetables, ricotta cheese & herb pesto	750
Parmesan crumbed herb scented chicken with slow roast tomatoes, cabbage & apple slaw	800
Beef burger with pickled beetroot, Bumthang gouda, caramelized onion jam & grain mustard	1000

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HAND ROLLED	NU		NU
Buckwheat noodles with sautéed seasonal greens, cherry tomatoes & garden herb pesto with crispy fried bread	750	Angus beef Sirloin steak with blue cheese butter & crispy fried onion rings	1525
Wok fried red rice with chicken & vegetables, farm fresh egg & red chilli ezey	800	SIDES	
Handmade spaghetti with pork & pancetta meat balls in rich tomato & oregano sauce	800	Mixed leaf & fine herb salad with mustard vinaigrette	250
MAIN AFFAIR		Seasonal greens, sautéed with garlic & Bhutanese dried chilli	350
Warm roast vegetable salad, almonds, wild herbs & orange blossom dressing	750	Hand cut potato wedges with tomato relish & aioli	350
Bhutanese chicken curry with mustard greens & coriander, red rice & green chilli ezay	800		

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ALL DAY DINING
Available 11am – 10.30pm

DESSERT	NU
Selection of home made ice creams & sorbets	485
Dark chocolate & pumpkin mud cake with clotted cream	485
Brown butter & treacle tart with ginger beer poached pears	485
Selection of local & far away cheeses with fruits & crackers	725

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DINNER

Available 6.30pm to 10.30pm

SOUP DE JOUR

Valley & forest vegetable potage with herb pistou

TO START

Warm roast beetroot & pear salad, green beans & blue cheese

Braised oxtail in rich broth, gremolata & ricotta gnudi

TO FOLLOW

Roast pork loin with provincial herbs, tomatoes & garlic puree

Beef fillet, crisp onion rings & Bearnaise sauce

ACCOMPANIMENTS

Sauteed spinach & golden garlic

Silky truffle potato puree

SOMETHING SWEET

Apple & cinnamon & raisin pie with orange cream & cinnamon ice cream

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