ALL DAY DINING Available 11am - 10.30pm

SOUP & SALADS	NU	SANDWICHES & BURGERS	NU
Soup of the day	600	Open face 7 grain sandwich with grilled marinated vegetables, ricotta cheese & herb pesto	750
Assiette of seasonal garden vegetables	725	vegetables, flootta officese a fierb posto	
Our style Hogay salad with feta cheese, Szechwan pepper & Bhutanese dried chilli	725	Parmesan crumbed herb scented chicken with slow roast tomatoes, cabbage & apple slaw	800
Mixed leaf, crisp bacon & soft boiled egg salad with croutons & creamy mustard vinaigrette	725	Beef burger with pickled beetroot, Bumthang gouda, caramelized onion jam & grain mustard	1000
HOUSE CHARCUTERIE			
Selection of cured meats & pork terrine with farm house cheeses, pickles, preserves & crusty bread	900		

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

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

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

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