

# menu



## NORLING RESTAURANT



[www.norbulingka.org](http://www.norbulingka.org)  
@ NorbulingkaInstitute



## BEVERAGES

### HOT

TIBETAN HERBAL TEA	Rs. 75
TIBETAN BUTTER TEA	Rs. 120
MASALA CHAI (Indian milk tea)	Rs. 80
CAPPUCCINO	Rs. 150
ESPRESSO	Rs. 110
AMERICANO	Rs. 130
LEMON GINGER HONEY	Rs. 110
HOT CHOCOLATE	Rs. 120
FRESH LEMON GRASS TEA	Rs. 65/165

### COLD

PLAIN LASSI/MANGO/BANANA	Rs. 100/140/120
FRESH LEMON SODA	Rs. 110
COLD COFFEE (also served with ice cream)	Rs. 150/200
SOFT DRINKS Mirinda/7-Up/Pepsi/Drew/Slice	Rs. 50
ICED TEA (Peach / lemon)	Rs. 110
FRESH FRUIT JUICE (SEASONAL)	Rs. 250
FRESH LEMON MINT MOCKTAIL	Rs. 150

ASK FOR OUR SEASONAL SMOOTHIE COLLECTION  
Made with fresh fruit, free of syrups and added sugar.





## BREAKFAST

### CONTINENTAL BREAKFAST

Bread basket, butter and jam with Coffee or Tea Rs. 290

### ENGLISH BREAKFAST

Two eggs, grilled tomato, bread basket, butter and jam served with juice/coffee/tea Rs. 400

### INDIAN BREAKFAST

Two parathas served with yogurt, vegetable pickle, and tea. Rs. 300

### TOAST WITH BUTTER AND JAM

Rs. 110

### PANCAKE BREAKFAST

Two pancakes with butter and yogurt served with Tea/Coffee. Rs. 300

### CORNFLAKES WITH HOT/COLD MILK

Rs. 150

### MUESLI WITH CURD

Rs. 250

### OATMEAL WITH SLICED BANANA AND HONEY

Rs. 200

### TSAMPA PORRIDGE

Rs. 230

### PLAIN YOGURT

Rs. 90

### FRESH FRUIT SALAD (SEASONAL)

Rs. 200

### MASALA OMELETTE

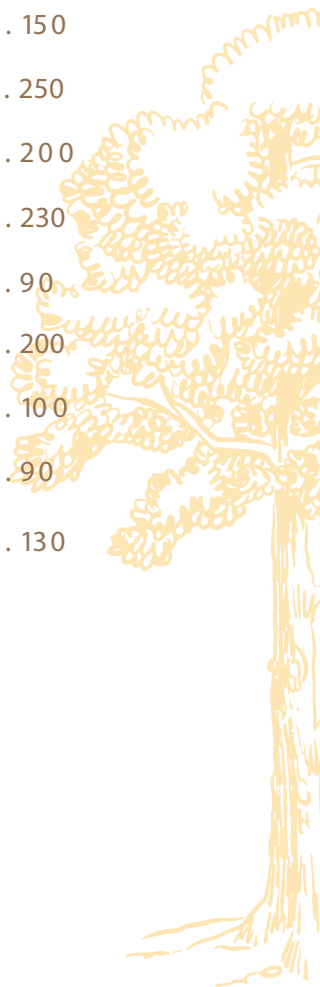
Rs. 100

### PLAIN OMELETTE

Rs. 90

### FRENCH TOAST (2 SLICES)

Rs. 130





## MAIN COURSE

### TIBETAN CUISINE

#### MOMOS (STEAMED/FRIED)

Vegetable dumplings served with sauce, salad, and soup.

Rs. 320

#### COTTAGE AND SPINACH CHEESE MOMO

Served with sauce, salad, and soup.

Rs. 350

#### THENTHUK

Pulled noodle in broth.

Rs. 260

#### GYALTHUK

Traditional egg noodle in broth with tofu and mushrooms.

Rs. 250

#### TOFU & VEGETABLE MOKTHUK

Dumplings in broth.

Rs. 280

#### TIBETAN PASTA

Fried noodles with tofu, mushrooms, and spinach.

Rs. 290

#### VEGETABLE CHOWMEIN

Homemade egg noodles with fresh vegetable, tofu and mushroom.

Rs. 200

#### SHOGO-PHING

Glass noodles with potato and black mushrooms and spinach.

Rs. 300

#### VEGETARIAN SHABRI

Fresh fried veggies balls, served with ginger garlic sauce on basmati rice.

Rs. 400

#### MIXED VEGETABLE STIR FRY

Rs. 250

#### TOFU BOKCHOY

Stir fried Tofu with bok-choy

Rs. 250

#### SPICY TOFU WITH BLACK MUSHROOM

Rs. 300

#### EGGPLANT DISH

Served with hot ginger garlic sauce with Cheddar cheese on top.

Rs. 300

#### VEG FRIED RICE

Stir fried rice with vegetables, tofu, egg with fresh veggie soup at side.

Rs. 220







## FUSION CUISINE

MIXED VEGETABLES (LIGHT FRIED)	Rs.220
VEG THAI CURRY WITH BASMATI RICE Delicious Thai curry made from curry paste, coconut milk, fresh vegetables, and topped with thin ginger.	Rs. 300
SPINACH AND MUSHROOMS Stir fried spinach and mushrooms in white sauce.	Rs. 270
SPAGHETTI Red sauce and cheese/tomato and basil.	Rs. 400
RAVIOLI Italian dumpling typically stuffed with mushroom, spinach, and cheese.	Rs. 300
CRAZZYLONELY AND FRIES Stuffed pastry with vegetables and cheese	Rs. 350
SON-IN-LAW EGG WITH RICE Stir fried rice with vegetables and half boiled egg on top.	Rs. 300
PANEER WITH PURI	Rs. 300
GRILLED CHEESE TOMATO SANDWICH	Rs. 420
VEGETABLE CLUB SANDWICH	Rs. 550
HUMMUS WITH PITABREAD Homemade hummus served with side salad with bread	Rs. 220





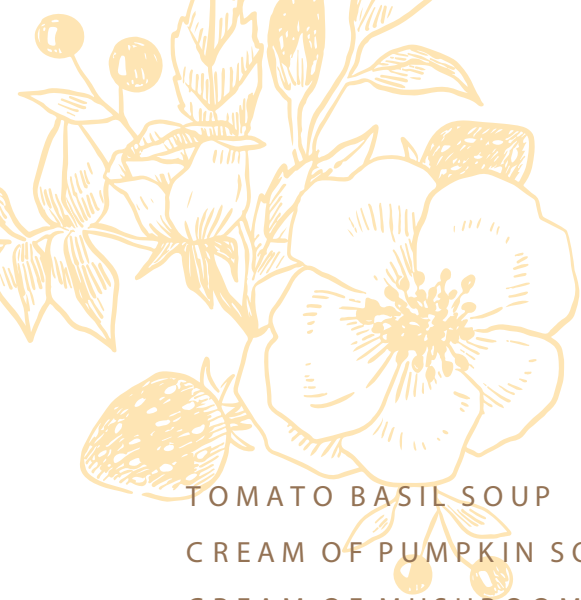
## INDIAN CUISINE

YELLOW DAAL	Rs. 200
DAL MAKHANI Black lentil delicately simmered overnight, finished with cream and butter.	Rs. 230
MATAR PANEER	Rs. 250
PALAK PANEER	Rs. 250

## SIDE ORDERS

BASMATI RICE	Rs. 100
PITA BREAD	Rs. 60
ROTI	Rs. 30
MIXED VEGGIES PAKORA	Rs. 170
PANEER PAKORA	Rs. 300
DICED POTATO WITH ROSEMARY	Rs. 220
BASIL CHILLI FRIED POTATOES	Rs. 220
CRISPY POTATOES Thin crispy roasted potato with honey/tomato sauce and chilly.	Rs. 220





## SOUP

TOMATO BASIL SOUP	Rs. 190
CREAM OF PUMPKIN SOUP	Rs. 250
CREAM OF MUSHROOM SOUP	Rs. 250
CREAM OF SPINACH SOUP	Rs. 190

## SALAD

	STARTER	ENTREE
RAINBOW SALAD Tomato/grated carrot/beetroot/baby corn/lettuce cashews nuts with balsamic dressing	Rs. 430	Rs. 520
GREEN SALAD With walnuts parmesan, tomato and broccoli with choice of dressing(Lemon or balsamic)	Rs. 220	Rs. 390
COUSCOUS SALAD	Rs. 220	Rs. 390
QUINOA SALAD WITH LEMON DRESSING	Rs. 220	Rs. 390

## DESSERT

ICE CREAM	Rs. 110
ICE CREAM WITH CHOCOLATE CAKE	Rs. 270
AFFOGATO (Espresso with ice cream)	Rs. 250

"Check out our selection of artisanal desserts on display"

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