

MENU



LOMBA
RESTAURANT

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APPETIZER



TAWA PANEER MASALA | 590
(COTTAGE CHEESE CUBES COOKED WITH ONION | TOMATO |
BELL PEPPER | SPICES)

CHEESE BALL | 590
(CRUMB FRIED CHEESE BALL INFUSE WITH HERBS)

PANEER 65 | 590
(SPICED YOGURT BASED MARINATED COTTAGE CHEESE COOKED IN
OVEN)

PRAWN TEMPURA | 790
(GARLIC BUTTER COATED FRIED PRAWN SERVE WITH DIP)

CHICKEN NUGGET | 490
(CRUMB FRIED CHICKEN SERVE WITH DIP)

FISH FINGER | 590
(FINGER SIZE CRUMBED FRIED FISH SERVE WITH DIP)

VEG PAKORA | 290
(GOLDEN-BROWN BITES OF ASSORTED VEGETABLES DIPPED
IN A SPICED)

Note: Please be informed that there will be additional of 10% BST & 10% Service charge on your bill apart from the above-mentioned prices.

APPETIZER



MUSHROOM CHILI | 490
(TOSSED IN A SWEET AND SPICY CHILI SAUCE)

CHICKEN CHILI | 590
(TOSSED IN A SWEET AND SPICY CHILI SAUCE)

PANEER CHILI | 490
(CRISP BATTER FRIED PANEER ARE TOSSED IN A SWEET AND
SPICY CHILI SAUCE)

PEANUT MASALA | 200
(ROASTED PEANUTS TOSSED WITH A VIBRANT MIX CHAAT MASALA)

MASALA PAPAD | 200
(CRISPY| THIN PA PADS TOPPED WITH A VIBRANT MIX OF FINELY CHOPPED
ONIONS| TOMATOES| GREEN CHILIES| AND FRESH CORIANDER| ALL
TOSSED IN TANGY SPICES AND
A SPRINKLE OF CHAAT MASALA

MARGHERITA PIZZA | 540
(TOMATO SAUCE| FRESH MOZZARELLA CHEESE| BASIL| OLIVE OIL)

HAWAIIAN PIZZA | 590
(A SWEET AND SAVORY MIX| TOPPED WITH TOMATO SAUCE|
MOZZARELLA| HAM| AND PINE APPLE)

MEAT LOVERS' PIZZA | 590
(PIZZA THAT CONSIST OF SAUSAGE| BACON| HAM| BEEF)

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APPETIZER



VEGGIE BURGER | 490
(BURGER MADE WITH PATTY MADE FROM VEGETABLES)

CHICKEN BURGER | 590
(A GROUND CHICKEN PATTY | GRILLED OR FRIED | TOPPING
WITH LETTUCE | TOMATO | AND MAYO.)

CLUB SANDWICH | 540
(TRIPLE DECK SANDWICH WITH LAYERS OF GRILLED CHICKEN |
BACON | LETTUCE | TOMATO | AND MAYONNAISE.)

CHICKEN SANDWICH | 540
(A GRILLED CHICKEN BREAST SERVED IN BUN | WITH LETTUCE |
TOMATO | MAYO)

VEGGIE SANDWICH | 440
(MADE WITH LAYERS OF FRESH OR GRILLED VEGETABLES |
LETTUCE | TOMATO | CUCUMBER | BELL PEPPER | CHEESE)

SLIDERS | 440
(SMALL | BITE SIZED BURGER OFTEN SERVED AS MINI VERSION OF A
REGULAR BURGER.)

FRENCH FRIES | 200
(FRESH POTATO FRIED DEEPLY WITH SAUCE)

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SOUP



TOMATO DHANIA SORBA 250
(BLENDED WITH TOMATO AND CORIANDER| FRAGRANT INDIAN SPICES)

LEMON CORIANDER SOUP 230
(LEMON CORIANDER SOUP IS A REFRESHING COMBINATION OF LEMON AND CORIANDER)

VEGETABLE MENCHOW SOUP (VEG & NON VEG) 250
(FRESH VEGETABLES TOPPED WITH CRISPY NOODLE AND CHINESE SAUCE)

TOM YUM SOUP 290
(BOILING HOT| SOUR| AND SPICY CONSIST OF SHRIMP AND VEGETABLES)

CREAMY CHICKEN SOUP 350
(A SOUP MADE FROM CHICKEN|SIMMERED IN WATER| USUALLY WITH VARIOUS OTHER INGREDIENTS)

ROASTED PUMPKIN SOUP 250
(SOUP MADE OF ROASTED PUMPKIN| CREAM AND HERBS)

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SALAD



BEETROOT SALAD | 490

(SWEET AND EARTHY NOTES SALAD MADE OF BEETROOT
| OLIVE OIL AND SALTED CHEESE)

HIMALAYAN GARDEN SALAD | 540

(HIMALAYAN SALAD MADE OF LOCALLY ORIGINATED| GREEN
LEAF|VEGETABLES| MIXED FRUITS| PEANUT|OLIVE OIL)

KAACHI SALAD | 590

(IS A FRESH| CRISP| AND COLORFUL MEDLEY OF GARDEN-
FRESH GREENS AND VEGETABLES| MIX FRESH FRUITS AND DRY
NUTS| OLIVE OIL)

GREEK SALAD | 490

(GREEK SALAD FEATURES CRISP CUCUMBERS| RIPE TOMATOES|
RED ONIONS| AND CRUNCHY GREEN BELL PEPPERS| COMBINED
WITH BRINY KALAMATA OLIVES).

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MAIN COURSE

BHUTANESE CUSINE



RED RICE | 190
(LOCAL BHUTANESE RED RICE)

JANGBULI | 490
(SERVE COLD| BHUTANESE FLAT NOODLES| FINEST WHEAT FLOUR SHOWCASES THE UNIQUE BLEND OF SPICES AND INGREDIENTS FOUND IN BHUTAN| GINGER| GARLIC| CORIANDER|CHILLI POWDER|LOCAL SEASONING (ZEMTSE) | SECHZWAN PEPPER.)

KHULEY | 110
(FLAVOUR OF ORGANIC BHUTANESE WAY OF COOKING PAN CAKE OF BUCKWHEAT |SERVE WITH CHEF'S CHOICE OF SIDE DISH|LOCAL CHILI SAUCE)

JATSA GONGDO | 490
(THE CRISPY EGG DISHMAKE IN LOCAL WAY INTO THE HOT OIL|EGGS COOKED WITH A SIEVE| A CRISPY CLUSTER.)

GONGDO DATSI | 440
(THE CREAMY RICHNESS OF LOCAL CHEESE| BUTTER| CHILLI POWDER|SPRING ONION AND SALT.)

JASHA NGAZAM | 490
(CHICKEN FINE CHOPPED| GINGER GRALIC PASTE| ONION|OIL AND SALT.)

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MAIN COURSE

BHUTANESE CUSINE



BEEF PAA | 590
(SLICED LOCAL BEEF | SPRING ONION | BHUTANESE DRY
CHILLI | FRESH HERBS.)

SIKKAM PAA | 590
(DRIED LOCAL SLICED PORK | ONION | BHUTANESE RED
CHILLI | GARLIC AND FRESH HERBS)

WHOLE TROUT | 690
(LOCAL TROUT FISH MARINATED IN GARLIC BUTTER
GRILLED WITH BHUTANESE SPICE)

EMA DHATSI | 430
(BHUTANESE DRIED CHILLI | ONION | SEASONED WITH
LOCAL CHEESE)

KEWA DHATSI | 390
(LOCAL POTATO | ONION | SEASONED WITH LOCAL CHEESE)

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MAIN COURSE



STEAMED WHITE RICE | 150

MUTTON CURRY | 690

(IS A RICH AND HEARTY DISH MADE WITH TENDER PIECES OF MUTTON
SIMMERED IN A FLAVORFUL BLEND OF AROMATIC SPICES AND HERBS.)

MALABAR FISH CURRY | 540

(CREAMY FISH CURRY WITH COCONUT MILK AND INDIAN SPICES)

CHANGEZI MURGH | 540

(RICH AND CREAMY MUGHLAI STYLE CHICKEN CURRY)

SARSON FISH CURRY | 540

(SPICY AND FLAVORFUL FISH COOKED WITH MUSTARD)

KADHAI SABZI | 490

(A HEALTHY VEGETABLE COOKED IN INDIAN GRAVY | SPICES)

THAI VEG CURRY (RED/GREEN) | 590

(THAI CUISINE MADE FROM CURRY PASTE | COCONUT MILK |
VEGETABLES)

LEMON PEPPER CHICKEN | 540

(CITRUS MARINATED GRILLED CHICKEN ON SAUTEED BELL PEPPERS
AND PICKLE ONION AND CRUMBLED SALTED LOCAL CHEESE)

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MAIN COURSE



DAL TADKA | 390

(A COMFORTING INDIAN LENTIL CURRY MADE WITH YELLOW LENTILS | SLOW-COOKED WITH TURMERIC | AND FINISHED WITH A FIERY GHEE TEMPERING OF CUMIN | GARLIC | CHILIES | AND ONIONS.)

DAL FRY | 340

(INDIAN LENTIL DISH MADE BY COOKING YELLOW LENTILS AND THEN TEMPERING THEM WITH A FLAVORFUL MIX OF SPICES SAUTEED IN GHEE OR OIL.)

DAL MAKHANI | 440

(SLOW-COOKED BLACK LENTILS AND RED KIDNEY BEANS SIMMERED WITH SPICES | TOMATOES | GINGER | GARLIC | AND FINISHED WITH BUTTER AND FRESH CREAM FOR A VELVETY TEXTURE.)

PANEER BUTTER MASALA | 540

(IS A RICH AND CREAMY NORTH INDIAN VEGETARIAN CURRY | BELOVED FOR ITS SMOOTH TEXTURE AND MILDLY SPICED | BUTTERY TOMATO GRAVY.)

MIX VEG SABJI | 320

(ALL MIX VEGETABLE BLENDED IN INDIAN SPICE)

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MAIN COURSE



MUTTOR PANEER | 440

(INDIAN CURRY FEATURING PANEER (INDIAN COTTAGE CHEESE) AND GREEN PEAS COOKED IN A FLAVORFUL TOMATO-BASED GRAVY.)

BINDHI MASALA | 440

(IS A FLAVORFUL AND AROMATIC INDIAN DISH FEATURING TENDER OKRA COOKED WITH A BLEND OF SPICES AND ONIONS.)

EGG CURRY | 490

(IS A HEARTY AND FLAVORFUL INDIAN DISH MADE WITH BOILED EGGS SIMMERED IN A RICHLY SPICED| AROMATIC GRAVY.)

VEG BIRYANI | 590

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND VEGETABLE |SIMMERED IN DUM SEALED HANDI|
SERVE CURD AND PICKLE ON SIDE)

CHICKEN BIRYANI | 690

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND VEGETABLES /CHICKEN/MUTTON| SIMMERED IN DUM SEALED HANDI)

MUTTON BIRYANI | 890

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND MUTTON|SIMMERED IN DUM SEALED HANDI |SERVE WITH CURD AND PICKLE ON SIDE)

Note: Please be informed that there will be additional of 10% BST & 10% Service charge on your bill apart from the above-mentioned prices.

MAIN COURSE



CHICKEN BIRYANI | 690

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND
VEGETABLES /CHICKEN/MUTTON| SIMMERED IN DUM SEALED
HANDI)

MUTTON BIRYANI | 890

(FRAGRANT WITH INDIAN SPICED PREPARATION BASMATI RICE AND
MUTTON|SIMMERED IN DUM SEALED HANDI |SERVE WITH CURD AND
PICKLE ON SIDE)

THALI VEG | 590

(PLATTER OF ALOO GOBBY/PALAK PANNER/ DAL TADKA/ JEERA
RICE/ROTI/ DHAHE/ GULAB JAMEN)

THALI BEEF/CHICKEN | 690

(PLATTER OF ALOO GOBBY/BEEF CURRY/ DAL TADKA/ JEERA
RICE/ROTI/ DHAHE/ GULAB JAMEN

THALI MUTTON | 790

(PLATTER OF ALOO GOBBY/MUTTON CURRY/ DAL TADKA/ JEERA
RICE/ROTI/ DHAHE/ GULAB JAMEN

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MAIN COURSE



CHAPATI | 70
(WHEAT WITH PLAIN/GHEE)

ALOO PARATHA | 290
(STUFFED FLATBREAD MADE WITH WHOLE WHEAT FLOUR AND SPICED MASHED POTATO)

CHOLE BHATURE | 390
(A COMBINATION OF SPICY CHICKPEA CURRY AND DEEP FRIED, FLUFFY BREAD.)

POHA | 390
(FLATTENED RICE COOKED WITH ONIONS, MUSTARD SEEDS, TURMERIC, GREEN CHILI AND PEANUTS.)

IDLI | 300
(STEAMED RICE AND URAD DAL CAKES, SOFT AND FLUFFY, SERVE WITH CHUTNEY)

UTTAPAM | 390
(THICK PANCAKE MADE FROM DOSA BATTER, TOPPED WITH ONIONS, TOMATOES, AND GREEN CHILI)

UPMA | 390
(A THICK, SAVOURY PORRIDGE MADE FROM SEMOLINA COOKED WITH VEGETABLES, MUSTARD SEEDS, AND CURRY LEAVES)

MEDU VADA | 440
(DEEP FRIED LENTIL DOUGHNUTS WITH CRISPY EXTERIOR AND SOFT INSIDE)

FRIED RICE VEG | 320
(FRIED RICE WITH FRESH VEGETABLES TOPPED WITH SOY SAUCE)

FRIED RICE EGG/CHICKEN | 390
(FRIED RICE WITH FRESH VEGETABLES TOPPED WITH SOY SAUCE)

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MAIN COURSE



VEG JALFREZI | 440

(VIBRANT AND MILDLY SPICY INDIAN STIR-FRY DISH MADE WITH A COLORFUL MIX OF VEGETABLES COOKED IN A TANGY TOMATO-BASED SAUCE.)

ALOO GOBI MASALA | 440

(NORTH INDIAN CURRY MADE WITH TENDER POTATOES (ALOO) AND CAULIFLOWER (GOBI) SIMMERED IN A SPICED TOMATO-ONION GRAVY.)

THREE TREASURE | 440

(DISH MADE WITH A DELIGHTFUL COMBINATION OF THREE KEY VEGETABLES OR INGREDIENTS| TYPICALLY POTATOES|EGGPLANT (BRINJAL)| AND CAPSICUM (BELL PEPPER).

CANTONESE | 440

(IS KNOWN FOR ITS LIGHT| FRESH| AND NATURAL FLAVORS| EMPHASIZING THE QUALITY AND FRESHNESS OF INGREDIENTS RATHER THAN HEAVY SPICES OR SAUCES.)

SAUTEE MIX VEGIES | 440

(A QUICK| HEALTHY| AND FLAVORFUL WAY TO ENJOY A MIX OF FRESH VEGGIES COOKED OVER HIGH HEAT WITH A TOUCH OF OIL AND SEASONINGS.)

GRILLED CHICKEN| 630

CHICKEN GRILLED WITH FRESH HERBS WITH SIGNATURE SAUSE

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MAIN COURSE



SPAGHETTI MARINARA | 590

(SPAGHETTI WITH A TOMATO-BASED SAUCE WITH GARLIC| ONIONS
|AND HERBS)

FETTUCCINE ALFREDO | 590

(A RICH AND CREAMY SAUCE MADE WITH BUTTER| CREAM AND
PARMESAN CHEESE)

PENNE ARRABBIATA | 590

(SPICY TOMATO SAUCE WITH GARLIC AND RED CHILI PEPPER)

CHOWMEIN | 390

(INDO-CHINESE STIR-FRIED NOODLE DISH KNOWN FOR ITS BOLD
FLAVORS|VIBRANT VEGETABLES|AND SATISFYING TEXTURE.)

STIR FRY NOODLES | 440

(A FLAVORFUL AND QUICK-COOKED DISH COMBINING NOODLES
WITH VIBRANT VEGETABLES AND SAVORY SAUCES| ALL TOSSED
TOGETHER OVER HIGH HEAT FOR A PERFECT BLEND OF TASTE AND
TEXTURE.)

ROASTED BEEF/PORK | 690

(ROASTED SLOWLY WITH FRESH HERBS)

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MAIN COURSE



THAI VEG CURRY(RED/GREEN) | 590
(THAI CUISINE MADE FROM CURRY PASTE| COCONUT MILK|
VEGETABLES)

LEMON PEPPER CHICKEN | 540
(CITRUS MARINATED GRILLED CHICKEN ON SAUTEED BELL
PEPPERS AND PICKLE ONION AND CRUMBLED SALTED LOCAL
CHEESE)

MOMO VEG | 150
(FRESH CHOPPED VEGETABLE WITH LIGHT SALT)

MOMO BEEF| 200
FINELY CHOPPED MEAT AND ONION WITH CHILLY SAUCE

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DESSERT



GAJAR KA HALWA | 250
(SWEET SLOW COOKED CARROT INFUSED WITH SUGAR AND
INDIAN SPICES)

RASGULLA | 220
(SWEET SPONGY COTTAGE CHEESE IN SUGAR SYRUP)

GULAB JAMUN | 220
(FRIED DOUGH BALL THAT ARE SOAKED IN SWEET| SUGAR
SYRUP)

VANILLA ICE CREAM | 300
(HEAVY CREAM| MILK|SUGAR|SALT|VANILLA
ESSENCE|CONDENSE MILK AND EGG)

SEASONAL FRUIT PLATTER | 250
(MIXTURE OF CUT SEASONAL FRUITS)

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DESSERT



THAI FRUIT COCKTAIL | 280
(MIXTURE OF SMALL DICED PIECES OF SEASONAL FRUITS)

ASIAN BANANA FLAMBEE | 290
(SWEET SUGAR-COATED BANANA FLAMBE)

SWEET CHANGKAY | 250
(FRIED FERMENTED RICE| BUTTER|AND SUGAR)
CHOCOLATE MOUSSE | 300
(CREAMY| CHOCOLATE FLAVOR AND MELTING ON THE
PALATE)

SEWAI KHEER | 250
(GHEE| VERMICELLI| MILK |SUGAR| CARDAMOM| BAY
LEAF| MIX NUTS)

RED VELVET CAKE | 300
(CAKE FLOUR| CORN FLOUR| COCOA POWDER | BAKING
SODA| BAKING POWDER| BUTTER| SUGAR| EGG| WHITE
VINEGAR| FOOD COLOR AND MILK)

CHEESE CAKE | 440
(CREAM CHEESE| EGG| SUGAR| CAKE FLOUR| AND HEAVY
CREAM)

CHOCOLATE BROWNIE | 300
(BUTTER| DARK CHOCOLATE| ALL-PURPOSE FLOUR|
COCOA POWDER| EGG| BROWN SUGAR| AND WALNUT)

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