

Local Shorbas Enjoy with home made bread, seasoned butter, spiced aloo Choice of Tomato, Vegetable, mushroom, chicken	200/250
<u>Asian Soups</u> Served with home baked bread, soup sticks & seasoned butter Choice of Hot'n sour, Manchow, Talumein ,sweet corn, lemon coriander	200/250
<u>Tibetan Thukpa</u> Always with Momos, chilly paste , cheese dip.	300/350
<u>Tom Yum Boran</u> tastes best with saucy thai green beans & peanut sauce	300/350



DELECTABLE ASIAN STARTERS

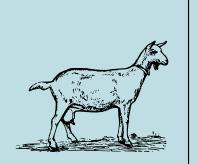
DIMSUMS Classic Szechuan Pan Fried (hot garlic/ szechuan/ thai)	200/250 250/300 300/350
Non Vegetarian starters Spicy Chicken on skewers Transparent spring rolls Teriyaki Chicken Crispy Honey Chicken Chicken Satay Hot chicken wings Chicken wings with barbecue sauce	450 400 400 400 400 350 375 400

Sweet 'n sour Chicken	400
Chilli Chicken	400
Chicken Manchurian	375
Chicken Yakitori	400
Fish skewers	550
Chilly Fish	600
Prawns Tempura	750
Chilly Prawn	700
Golden fried prawns	750



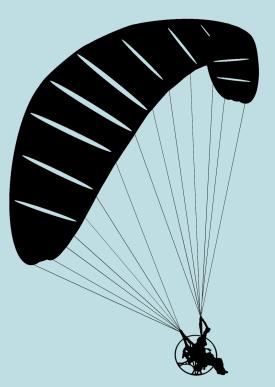


DELECTABLE ASIAN STARTERS



While you stay in Palampur

Indulge in LOCAL activities!





Hiking

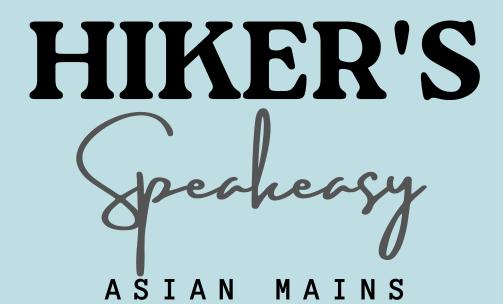
Paragliding !





Angling

Cycling



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Szechuan Dan Dan Noodles (signature sweet, tangy, peppery sauce, with a garnish of scallions and roasted peanuts)

350/400

350/400

400/450

Korean Rabokki (Noodles and tteokbokki)

Malaysian Char Kway Teow

(Rice noodles with vegetables or chicken seasoned with soya and topped with fried beans)

Thai Pad Thai
(Rice noodles cooked in a
spicy thai style and
garnisehd with lemon)350/400Chowmein
(Chinese styled noodles
with vegetables or chicken
topping)300/350Hakka Noodles
(Indo-chinese styled thin
noodles , vegetables or
chicken topping)300/350



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AŠIAN MAINS

<u>Rice</u>

Yangzhou Fried Rice (wok tossed rice with carrots, mushrooms & peas topped with vegetables/chicken)

xoi ga
(Vietnamese sticky rice
with vegetables/chicken)

Plov (White rice in zirvak – a base of fried onions, tomatoes, vegetable/chicken)

Com Tam (Rice recipe from ho chi minh city served with deep fried fish patty)



Madfoon

(Arabian styled chicken over a bed of herbed rice)

Khao Phat (Thai stir fried jasmine rice with vegetables or chicken)

400/450

550

550

300/350

300/350



ASIAN MAINS

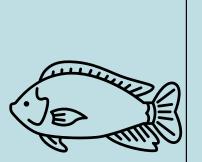
<u>Vegetarian Main Course</u> Creamy stir fried vegetables (<i>in Szechuan/hot</i>	375
(In bleendan, not garlic/sweet n sour sauce)	
Vegan Tofu stir fried with vegetables (Szechuan/hot	400
garlic/sweet n sour sauce)	
Sweet and spicy raosted cauliflower curry	375
Spicy black bean tofu and egg plant	450
Asian Orange cauliflower	350

Spicy cashew broccoli stir fry	400
Vegetable Thai curry (<i>Gaeng Kiew Whan – Green</i> <i>Gaeng Phed , Red</i>)	375
Hibachi Vegetables (Mixed veggies cooked in japanese sauce)	375



ASIAN MAINS

	<u>Non vegetarian Main</u> <u>Course</u>	
	Crispy sesame chicken in hot sticky sauce	450
	Kung Pao Chicken	450
J	Sweet n sour Chicken Balls	450
	Orange Chicken	450
	Chili Chicken	450
	Moo Goo Gai Pan (Spicy chicken with mushrooms and vegetables)	500
		425



Dragon Chicken (Chicken tossed with red chillies and toasted cashews)

Hoi Sin Chicken

Ajoarriero

(Spanish fish in curry
made with tomatoes, garlic,
onions, red and green
peppers, hot peppers, and
potatoes)

500

425

700

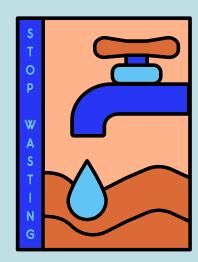


ASIAN MAINS

West Lake Vinegar Fish (sweet and sour fish in black vinegar and brown sugar gravy with sesame seeds 650













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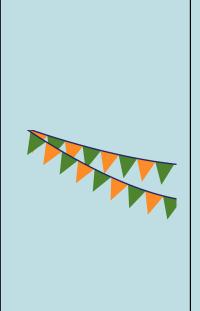
APETIZING LOCAL STARTERS

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 INO LOOAL DIAK	
Tikka	550
Reshmi Tikka	
Murgh Malai Tikka	500
Kasundhi Murgh Tikka	550
Murgh Kali Mirch Tikka	525
Tandoori Chicken	450/650
Mutton Boti Kebab	550
Amritsari Fish Tikka	600
Tandoori Trout	800
Paneer Tikka	400
Hariyali Paneer Tikka	425
Kebab	
Chicken Seekh Kebab	400
Chicken tangri kebab	450
Mutton Seekh Kebab	450
Sides	
Masala Papad	
Roasted Papad	200
Chana Chaat	100
Peanut Masala	250
	250

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LOCAL MAINS





Vegetarian Main Course	
Kadhai Subz Stir Fry	350
Paneer Kasturi	400
Paneer Tikka Masala	400
Palak Paneer	450
Dal Makhani	275
Dal Tadka	250
Aloo Gobhi Adraki	350
Mushroom Do Piaza	375
Jeera Aloo	250
Non Vegetarian Mains	
Butter Chicken	600
Chicken Tikka Butter	550
Masala	
Kadhai Chicken	450
Local Laal Maas	600
Rogan Josh	600



Accompaniments Green Salad Raita (Veg,potato,pineapple, boondi,jeera,cucumber) Papad (Roasted)

200 225 50

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LOCAL MAINS

	Local Breads Tandoori Roti Naan Garlic Naan Lachha Parantha Missi Roti Local Rice	35 50 60 80 90
	Steamed Rice	250
	Jeera Rice	275
	Vegetable Biryani	325
	Chicken Biryani	375
	Mutton Biryani	425

Polite notice:

1. Rights of admission are reserved with the management of the Hotel.

- 2. Gst is charged extra as applicable.
- 3. We do not provide food and beverage in the rooms .
- 4. Outside food is strictly prohibited in the rooms , cafe and restaurant area. Please do not bring food from outside.
- 5. We are not pet friendly.
- 6. Please take care of belongings . The Hotel staff is not responsible for any loss or damage to guest property.
- 7. Personal speakers and playing music on phones is prohbited in the restaurant.
- 8. Kindly refer to meal timings in the restaurant.
- 9. In case of special food requests , kindly contact our food and beverage manager in the restaurant.
- 10. It takes time to prepare fresh food , kindly be patient.
- 11. We are at your service, you are requested to be polite to the hotel staff.