

















IN-ROOM DINING (11:00 AM TO 11:00 PM)

SALADS, SOUPS AND STARTERS

Buffalo Mozzarella and Herb Roasted Tomatoes 	550
With basil pesto and crisp parmesan cheese	
Mezze Platter 	550
With hummus, baba ghanoush and labneh	
Smoked Scottish Salmon, Capers, Red Onion, Horseradish Sauce 	900
Grilled Prawn, Mixed lettuce, spring onion and cilantro 	750
With duo of dressing, spicy and lemon	
Cobb Salad 	700
With chicken, tomatoes, bacon, boiled egg and ranch dressing	
Minestrone Genovese 	600
Himalayan Thenthuk 	
Vegetarian  550	
Non-Vegetarian  600	
(Traditional local delicacy)	
Tomato and Basil Soup  	600
Harey Moong ki Shammi 	700
Shallow fried green moong lentils stuffed with caraway stuffed scented cheese	
Tandoori Broccoli 	750
Broccoli marinated with mustard & flavoured with carom seeds	
Tandoori Murgh ke Chaamp 	850
Spring chicken marinated with yoghurt, chilli and dried fenugreek	
Murgh Kastoori Kebab 	850
Bengal gram coated succulent chicken tikka cooked in tandoor	
Gosht ki Seekh 	850
Grilled skewer of lamb mince marinated with mace and cardamon	

SANDWICHES AND BURGERS

Avocado Grilled Cheese Sandwich ■	550
Vegetable Burger ■ Vegetable patty, caramelised onion, chipotle mayo, melted cheddar	550
Delhi Rolls ■ Chicken tikka, chutney, onion, cheese, tomato	600
Teriyaki Grilled Chicken Burger ■ With som tam	700
Fairfield Kathmandu Tenderloin Burger ■ 100% tenderloin patty, melted cheddar, sautéed mushroom, caramelised onion & pickled veggies	700

MAIN COURSE

Fettucini with Tomato Basil Sauce ■	650
Wild Mushroom Risotto with Basil ■	750
Roast Spring Chicken Sauté Potatoes, Roast Vegetables, Thyme Jus ■	850
Pan Seared Scottish Salmon Crushed Potatoes, Wilted Spinach & White Wine Sauce ■	1100
Beer Battered Fish ■ With tartare sauce, malt vinegar & fries	750

FROM OUR ASIAN WOK

Noodles with Shitake & Button Mushrooms ■	900
Stir Fried Tofu & Broccoli in Spicy Schezwan Sauce ■	700
Thai Green Curry with Chicken ■	750
Stir Fried Spicy Prawns with Coriander & Garlic Sauce ■	850
Crispy Honey Chilly Chicken ■	750
Pan Fried Noodles with Chicken and Chinese Greens in Soy Sesame Sauce ■	750
Sichuan Pepper & Elephant Garlic Noodles With Chicken ■	750
Nasi Goreng ■	800

Fairfield By Marriott Kathmandu, Tridevi Marg, KMC – 29, Thamel, Kathmandu - 44600, Nepal.
 Phone- +977.01.421.7999












■ Vegetarian

■ Non-vegetarian

 Signature

All prices are exclusive of 10% service charge and 13% VAT. Please do inform our chef if you are allergic to any ingredients.

FROM THE INDIAN SUBCONTINENT

Paneer Lababdar 	750
Cottage cheese in a tomato, pumpkin and fenugreek gravy	
Bhindi Pyaazwali 	650
Stir fried okra with Indian spices	
Gobhi Mutter ki Bhaji 	650
Stir fried cauliflower, and green peas with cumin and ginger	
Beetroot & Ricotta Kofta 	750
Baby spinach sauce, pine nuts, mixed greens	
Dal Arhar Tadka 	750
Arhar dal tempered with hing, burnt garlic, onion & tomato	
Dal Makhni 	850
Traditional black whole urad cooked overnight on tandoor	
Mahi Tawa Masala 	750
Fried fish & tossed with onion, tomato & fenugreek scented gravy	
Murgh Methi Malai 	850
Tender morsels of chicken braised with fenugreek and clotted cream	
Murgh Tikka Makhni 	850
Chicken tikka cooked in tomato gravy flavoured with fenugreek	
Lamb Rogan Josh  	900
Lamb shanks flavoured with fennel, ginger and saffron	

RICE AND BIRYANI

Dum Subz biryani	750
Chicken biryani	850
Indian Breads	150
Naan, roti, laccha parantha, pudina paratha	

DESSERTS

Rasmalai	350
Poached cottage cheese dumplings in saffron milk	
Gulab Jamun	350
Reduced milk dumplings with pistachio and cardamom in rose syrup	
Kesar Pista Kulfi	350
Indian style ice cream with saffron, pistachio and fresh fruit	
Chocolate Brownie with Vanilla Ice-Cream	350



**IN ROOM
DINING
MENU**

