

NORLING  
RESTAURANT

*Menu*



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## BEVERAGES

### HOT

<b>TIBETAN HERBAL TEA</b>	<b>Rs. 50/100</b>
<b>TIBETAN BUTTER TEA</b>	<b>Rs. 120</b>
<b>GREEN TEA</b> Darjeeling, Assam, or Kangra valley green tea served with milk or lemon.	<b>Rs. 70/170</b>
<b>MASALA CHAI</b>	<b>Rs. 80</b>
<b>CAPPUCCINO</b>	<b>Rs. 150</b>
<b>ESPRESSO</b>	<b>Rs. 100</b>
<b>AMERICANO</b>	<b>Rs. 130</b>
<b>CAFE LATTE</b>	<b>Rs. 150</b>
<b>LEMON GINGER HONEY TEA</b>	<b>Rs. 100</b>
<b>HOT CHOCOLATE</b>	<b>Rs. 110</b>
<b>FRESH LEMON GRASS TEA</b>	<b>Rs. 65/165</b>
<b>MILK</b> Also available cold.	<b>Rs. 80/90</b>

### COLD

<b>BANANA/MANGO/PLAIN LASSI</b>	<b>Rs.120/130 /80</b>
<b>FRESH LEMON SODA</b>	<b>Rs.70</b>
<b>SOFT DRINKS</b> Mirinda/7-Up/Pepsi/Drew/Slice	<b>Rs. 40</b>
<b>COLD COFFEE</b> (also served with ice cream)	<b>Rs. 150/200</b>
<b>ICED TEA (PEACH/LEMON)</b>	<b>Rs. 100</b>
<b>FRESH FRUIT JUICE (SEASONAL)</b>	<b>Rs. 220</b>
<b>FRESH LEMON MINT COCKTAIL</b>	<b>Rs. 100</b>

### ASK FOR OUR SEASONAL SMOOTHIE COLLECTION

Made with fresh fruit, free of syrups and added sugar.





# BREAKFAST

## CONTINENTAL BREAKFAST

Bread basket with butter and jam with Coffee or Tea

Rs. 290

## ENGLISH BREAKFAST

Two eggs, grilled tomato, bread basket with 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 WITH HONEY

Rs. 200

## TSAMPA PORRIDGE WITH BANANA

Rs. 230

## PLAIN YOGURT

Rs. 90

## FRESH FRUIT SALAD (SEASONAL)

Rs. 175

## MASALA OMELETTE

Rs. 100

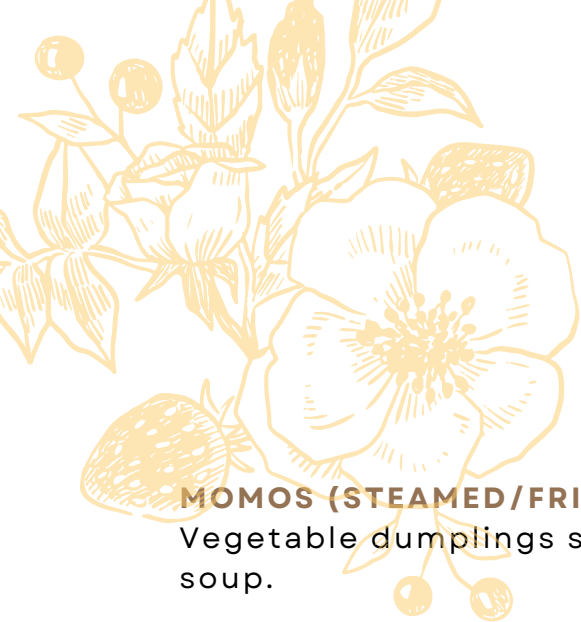
## PLAIN OMELETTE

Rs. 90

## FRENCH TOAST (2 SLICES)

Rs. 130





## MAIN COURSE

### TIBETAN CUISINE

#### MOMOS (STEAMED/FRIED)

Vegetable dumplings served with sauce, salad, and soup.

Rs. 250

#### MIXED VEGETABLE STIR FRY

Rs. 170

#### VEGETARIAN SHABRI

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

Rs. 280

#### EGGPLANT DISH

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

Rs. 270

#### TOFU BOKCHOY

Stir fried Tofu with bok-choy

Rs. 230

#### SHOGO-PHING

Glass noodles with potato and black mushrooms and spinach.

Rs. 230

#### VEG FRIED RICE

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

Rs. 180

#### GYALTHUK

Traditional egg noodle in broth with tofu and mushrooms.

Rs. 260

#### THENTHUK

Pulled noodle in broth.

Rs. 260

#### TOFU & VEGETABLE MOKTHUK

Dumplings in broth.

Rs. 270

#### TIBETAN PASTA

Fried noodles with tofu, mushrooms, and spinach.

Rs. 290

#### VEGETABLE CHOWMEIN

Homemade egg noodles with fresh vegetable, tofu, and mushroom.

Rs. 200

#### SPICY TOFU WITH BLACK MUSHROOM

Rs. 300

#### COTTAGE AND SPINACH CHEESE MOMO

Served with sauce, salad, and soup.

Rs. 240





## FUSION CUISINE

### PLAIN MIXED VEGETABLES (LIGHTLY FRIED)

Rs. 170

### VEG THAI CURRY WITH BASMATI

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

Carbonara sauce and cheese/tomato and basil.

Rs. 300

### 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

## INDIAN CUISINE

### YELLOW DAAL

Rs. 150

### DAL MAKHANI

Black lentil delicately simmered overnight, finished with cream and butter.

Rs. 170

### MATAR PANEER

Rs. 250

### PALAK PANEER

Rs. 220





## LIGHT DISHES

<b>GRILLED CHEESE TOMATO SANDWICH</b>	<b>Rs. 380</b>
<b>VEGETABLE CLUB SANDWICH</b>	<b>Rs. 550</b>
<b>CRISPY POTATOES</b> Thin crispy roasted potato with honey/tomato sauce and chilly.	<b>Rs. 220</b>
<b>HUMMUS WITH PITA BREAD</b> Homemade hummus served with side salad with bread.	<b>Rs. 180</b>

## SIDE ORDERS

<b>BASMATI RICE</b>	<b>Rs. 100</b>
<b>PITA BREAD/ROTI</b>	<b>Rs. 180</b>
<b>MIXED VEG PAKORA</b>	<b>Rs. 170</b>
<b>PANEER PAKORA</b>	<b>Rs. 380</b>
<b>DICED POTATO WITH ROSEMARY</b>	<b>Rs. 190</b>
<b>BASIL CHILLI FRIED POTATOES</b>	<b>Rs. 190</b>

## SOUP

<b>TOMATO BASIL SOUP</b>	<b>Rs. 190</b>
<b>CREAM OF PUMPKIN SOUP</b>	<b>Rs. 250</b>
<b>CREAM OF MUSHROOM SOUP</b>	<b>Rs. 250</b>
<b>CREAM OF SPINACH SOUP</b>	<b>Rs. 190</b>





## SALAD

<b>GREEN SALAD</b>	<b>Rs. 150</b>
<b>SPINACH, CHEESE, AND FRUIT SALAD</b>	<b>Rs. 480</b>
<b>FRESH SEASONAL FRUIT SALAD</b>	<b>Rs. 200</b>
<b>RAINBOW SALAD</b> Tomato/grated carrot/beetroot/baby corn/lettuce cashews nuts with balsamic dressing	<b>Rs. 520</b>

## DESSERT

<b>ICE CREAM</b>	<b>Rs. 110</b>
<b>ICE CREAM WITH CHOCOLATE CAKE</b>	<b>Rs. 220</b>
<b>AFFOGATO</b>	<b>Rs. 150</b>

*ASK FOR OUR ARTISANAL CAKES AND COOKIES*

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