

everest inn | free-flowing brunch

celebrate your saturdays & sundays by indulging in our nepali bottomless brunch
minimum 2 people

available from 12:00 pm to 4:30 pm, with a 90-minute reservation window

experience an array of refined and street-style nepali and indian cuisine

delight in a curated selection of 8 exquisite sharing plates, individually crafted main courses, followed by a sumptuous dessert platter to share

complement your meal with an elegant selection of free-flowing wines, prosecco or premium nepali lager

please note: management reserves the right to refuse service

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available saturday's & sunday's 12 - 4:30

£35 per person

£55 per person with lager, red, white, rose wines or Prosecco throughout your meal

खाजा | khaja

tapas designed to share

mokai (v)

sweetcorn salsa

pani puri (ve)

crispy balls, potato, chickpeas, tamarind

choi-la (ve)

soy chunks, garlic, ginger, lime, fenugreek

chilli paneer (v)

cottage cheese, peppers, nepali spices

momo

chicken & veg steam dumplings

loli

garlic, chilli & lime chicken wing

lucknow tunday kebab

minced lamb, green chutney

calamari

breaded calamari, nepali spices,
sweet chilli

व्यंजन | byan-jan

select one per person

tandoor chicken salad

tandoori spiced chicken, mixed salad, herbs & spices

masala-honey glazed salmon

masala honey, tandoori fillet of salmon, spiced tumeric tartar

sabzi korma (v)

brocolini, mushroom, creamy coconut curry

tikka masala

chicken tikka, butter, ground cashew nut, creamy tomato curry

lakeside fish

crispy white fish chunks, pan-friend street style

brinjal aloo simi (ve)

baby aubergine, green beans, potatoes & nepali spices

chicken jal-fry

chicken tikka, onions, mixed pepper, chilli & nepali spices

मिठाई | mi-thai

everest desert platter

*if you have any food allergies, please inform us when placing your order
a 10% discretionary service charge will be added to your bill.*