everest inn | free-flowing brunch

celebrate your Saturdays 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 or premium nepali larger

please note: management reserves the right to refuse service

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available saturday's 12 - 4:30 £35 per person

£55 per person with larger, red, white or rose wine 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

lolli

garlic, chilli & lime chicken wing

lucknow tundey kebab

minced lamb, green chutney

calamari

breaded calamari, nepali spices, sweet chilli

व्यंजन | byan-jan

select one per person

tandoor chicken & avocado salad

tandoori spiced chicken, mixed salad, avocado, 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

मिठाइ। 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.