Menu choices for 4th WSC evening meal at Namaste Kathmandu

Vegetarian menu (£16 per head)	Omnivorous menu (£20 per head)
1 st Course (choose one option)	
 Veg samosa Two pastry pyramids filled with mixed vegetables and spices. Paneer pakoras Home-made cottage cheese cubes in a gram-flour batter, lightly fried Steamed momo Steam-cooked dumplings filled with minced vegetables flavoured with coriander leaves. Fried momo As above, but fried. 	 Kukhura Ko Sekwa (Nepalese Satay) Boneless chicken marinated in Himalayan herbs and barbacued. Haku Choila Nepalese-style lamb cubes, oven cooked. Fish Tikka Marinated pieces of red snapper roasted in the tandoor clay oven
2 nd Co	ourse
(choose o	
 Palak Paneer Homemade cottage cheese in a fresh, creamy spinach sauce. Jhaneko Daal Daal flavoured with a special herb called Jimbu (<i>Allium Hypsistum</i>) Aloo Bodi Tama Traditional Nepalese curry made from potato, black eyed beans, sour bamboo shoots and fried onions. 	 Chicken Tikka Masala Barbecued boneless chicken cooked in a secret blend of spices. Kukhura Ko Masu Marinated chicken flavoured with Timur and shallow fried Lamb Rogan Josh Rich, medium-spiced dish with fried onions and tomatoes. Lamb Korma Cashew-nut based, mild, creamy curry. Chicken Korma As above with chicken. Lamb Jalfrazi Medium-spiced curry with juliennes of green pepper, diced onions and green chillies. Chicken Jalfrazi As above with chicken. Jhinga Hara Pyaza Masala Tiger prawns marinated with crushed pepper corns, stir-fried spring onions and sweet pepper.
Dessert (choose one option)	
20. Vanil 21. Coco	late ice cream la ice cream nut surprise lab Jamun

You will be asked for your choice of dishes at the restaurant. The restaurant will also aim to cater for other dietary requests – please let us know as soon as possible (and definitely before 14th April) if you require a special meal (email patrick.honeybone@ed.ac.uk).