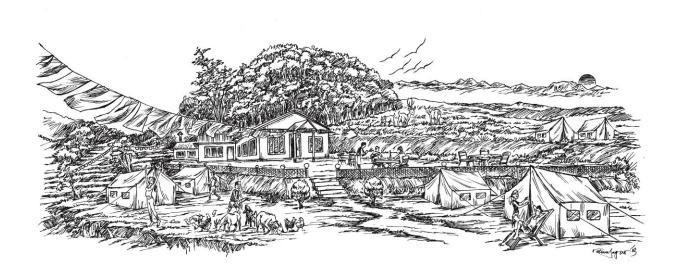


Nurturing the nature and nature lovers...

Established: 2012



Herbal Tea Menu

	(Herbs picked -up from our organic garden)	n Small Pot/ glass
•	Prakriti Resorts' farm Green Tea: (full of antioxidants)	Rs 300
•	Everest Organic Farm Tea Choice of Green, White, Gold, Black, Oolong	Rs 300
•	Magical Ayurveda Tea: (aids weight loss, cures indigestion, brightens Skin, detoxify the body and enhancing the quality of lit	Rs 300 fe)
•	Tulsi Tea (Helps facilitate metabolism of carbs and fats, further regulates the blood sugar level.	Rs 200
•	Jasmine Tea Keeps you calm, improves mental clarity and boast immune system	Rs 200
•	Tibetan butter Tea (Increases energy levels, moisturizes skin, Warms Body, aids digestion, boost heart health, improves cognitive function, Suppresses appetite, and prevents dehydration.)	Rs 300
•	Lemon grass with Stevia Tea (for digestive track spasm)	Rs 300
•	Lemon with Ginger and honey Ideal drink to alleviate constipation and promoting digestion,	Rs 300
•	Bay leafs with Stevia Tea Highly aromatic tea, rich with vitamin A, B6, C & support immune sy	Rs 300 vstem.
•	Peppermint lemon iced Tea Treats indigestion, coughs, and colds.	Rs 300
•	Peppermint Tea <u>Promotes weight loss and boost metabolism</u> ,	Rs 200
•	Bojho Tea (Rooibos) Its antioxidants can protect against cancer, heart disease and str	Rs 200 oke.
•	Cannabis Tea	Rs 200
•	Chamomile Tea Helps diarrhea, anxiety, and benefit the quality of sleep All above Prices are inclusive of 13% Vat	Rs 200

Cafe menu

Espresso based hot beverages

- Espresso (solo/Doppio)

 A short and strong drink
- Americano (short/long)
 Espresso diluted with hot water
- Caffe latte
 Espresso with steamed milk
- Cappuccino
 Espresso with frothed milk
- Caramel macchiato
 Espresso with steamed milk and caramel syrup
- Cafe mocha
 Espresso with steamed milk and chocolate syrup
- Cafe mocha madness
 Espresso with steamed milk, chocolate syrup and cream on top with Choco chips
- Cortado
 Espresso with same amount of steamed milk
- Flat white Espresso with hot milk
- Affagato
 Espresso with ice cream (chocolate, strawberry, vanilla) flavor
- Cafe macchiato
 Espresso with milk foam on top

Snacks Menu

•	Fresh garden Salad	Rs 350
•	Golden fried Trout fish in the basket	Rs 1500
•	Shrimp (Tempura , Grilled , Garlic Chilly)	Rs 950 , 950 , 950
•	Sadheko (Chicken, buff with local spices)	Rs 550, 500
•	Sadheko (Aalu , Badam , Bhatmas with local spices)	Rs 300, 400, 350
•	Sadheko Sukute (Buff , Mustang Yak , Chyangra ,)	Rs 550 , 1100 , 1200
•	Meat Balls (Chicken, Buff)	Rs 500 , 600
•	Siomai (veg , Chicken, Pork)	Rs 500, 600 ,700
•	Pork Tawa	Rs 600
•	Chicken (Lollipop , Drumstick)	Rs 450, 600
•	Chicken Chilly (without bone, with bone)	Rs 500, 550
•	Chilly Buff	Rs 500
•	Chilly (Paneer, Tofu , Mushroom)	Rs 625, 500, 500
•	Chilly Crispy Potato	Rs 450
•	Mushroom Choie-la	Rs 500
•	Mustang Aalu	Rs 450
•	French Fries	Rs 300
•	Cheese ball	Rs 600
•	Fried Cashew nuts	Rs 600
•	Slices of Cheese	Rs 400
•	Veg Pakoda (Deep Fried vegetables fritters/spices)	Rs 450
•	Prakriti Special Momo (Veg, Chicken , Buff)	Rs 450 , 550, 500

Bar B Que (Includes Green salad & Lettuce)

•	Chicken	Rs 1500 per kg
•	Chicken Sausages	Rs 750 per 400 gm
•	Trout	Rs 3500 Per kg
•	Pork	Rs 1800 per kg
•	Local Chicken Egg	Rs 200 per piece
•	Paneer Vegetables	Rs 1800 per kg
•	Oyster Mushroom	Rs 750 per Kg
•	Mix Vegetable	Rs 650 per kg
•	Mutton- with bone , Bone less	Rs 4500 , 5000 / kg
•	Farm Badel -Bone less	Rs 6000 per kg

Bar Menu

Cold Beverages

•	Coke / Fanta / Sprite	Rs 150
•	Diet Coke	Rs 250
•	Ginger Ale	Rs 500
•	Red Bull (Australian)	Rs 300
•	Soda water	Rs 100
•	Mineral water	Rs 125
•	Tonic Water	Rs 300
•	Natural Spring water	
•	Fresh lime Soda	Rs 250
•	Lemonade/ Mint Lemonade	Rs 300
•	Fruity Lemonade	Rs 400
•	Homemade Iced Tea	Rs 350

Fruit Juices / drinks

•	Mango, Orange, Pineapple, Tomato (Canned)	Rs 200
•	Oranges , Water Melon (Fresh Juice)	Rs 350
•	Our Farm fresh Strawberry Juice	Rs 500
•	Our Farm fresh Strawberry Smoothie	Rs 600
•	Smoothie (Oranges , Water Melon , Apple - Fresh)	Rs 400
•	Milk Shake (Oranges , Water Melon , Banana - Fresh)	Rs 400
•	Fresh Veggie Juice (Carrot , Beetroot, Tomato)	Rs 350
•	Lassi (plain , sweet, Strawberry , Mango , Banana)	Rs 350
•	Mohi (make of buffalo milk refreshing drinks)	Rs 150
•	Ice Cream Shakes (Strawberry, vanilla, Chocolate)	Rs 600
•	Ice Cream Float	Rs 500
•	Homemade Iced Tea	Rs 350

Alcoholic Drinks local (60 ml)

 Whiskey Old Durbar (Black) 	Rs 650
Whiskey Old Durbar (Regular)	Rs 450
Whiskey Signature (green)	Rs 450
Rum Khukuri	Rs 450
Vodka Ruslan	Rs 450
 Vodka absolute 	Rs 500
Blue Ribbon Gin	Rs 450

Alcoholic drinks (Imported)

Whiskey (30 ml)

•	Glen Fiddich - Single Malt	Rs 800
•	Glen Livet - Single Malt	Rs 800
•	Whiskey (Double Black label)	Rs 800
•	Whiskey (Black label)	Rs 675
•	Whiskey (Red label)	Rs 500
•	Whiskey (Chivas Regal)	Rs 500
•	Tequila (Gold , Silver)	Rs 450 , 500
•	Vodka Smirnoff	Rs 500
•	Rum Bacardi	Rs 450
•	Beef Eater Gin	Rs 500
•	Brandy Napoleon VS	Rs 550

Liquor (30 ml)

 Baileys Iris Cream 	Rs 600
 Jagermeister 	Rs 600
 Grand Marnier 	Rs 600
 Kahlua 	Rs 500

Wine / Champaign (per bottle)

•	Imported (White/Red)	Rs 3500
•	Domestic (White/ Red)	Rs 1500
•	Sparkling wine / Champagne	Rs 6000
•	Calvet	Rs 3500

Beer Cambb

•	Gorkha	Rs 625
•	Nepal Ice Beer	Rs 625
•	Barhasinghe	Rs 750
•	Tuburg	Rs 750
•	Carlsberg	Rs 850

Beer (500 ml)

•	Nepal Ice	Rs 450
•	Gorkha	Rs 450
•	Tuberg	Rs 500

Cocktails

•	Hot Rum Punch	Rs 500
•	Screw driver (Vodka with orange juice)	Rs 600
•	White Russian (Vodka with Kalhua and cream)	Rs 850
•	Daiquiri (White rum , dark rum and sugar)	Rs 850
•	Mojito (White Rum, lemon , Fresh mint, Sugar and Soda	Rs 850
•	Virgin Mojito (Mint Lime wedge, Lime Juice and Soda)	Rs 450
•	Virgin Pinnacle Pina Colada (Pineapple Juice , Coconut Cream)	Rs 450
•	Whiskey Sour (Whiskey, lemon juice and Sugar)	Rs 550
•	Tom Collins (Gin, lemon juice, and Sugar)	Rs 550
•	Bloody Merry	Rs 650
•	Blue Margarita (Tequila, blue Curacao, lemon juice, Ice	Rs 900
•	Strawberry Margarita (Tequila, triple shake)	Rs 900
•	Fruit Punch (Non alcoholic mixed fruit juice)	Rs 400

Local Spirits

•	Tongba (small, Large) (Millet based alcohol served in wooden jar)	Rs 350 , Rs 500
•	Kodo ko Raksi (per glass) (Millet based traditional method distilled alcohol)	Rs 300
•	Strawberry ko Rakshi (per glass) (Strawberry based traditional distilled alcohol)	Rs 350
•	Jhhoi Khutte (per glass) (Millet based traditional method distilled alcohol)	Rs 350

Espresso based cold beverages

•	Iced cappuccino	Rs 500	
	Espresso with cold milk, ice, sugar syrup and milk foam on top		
•	Iced Latte (Espresso with cold milk, ice and sugar syrup)	Rs 500	
•	Iced Americano(Espresso with cold water and ice)	Rs 400	
•	Iced Mocha (Espresso with chocolate syrup, cold milk, and ice)	Rs 500	
•	Iced Mocha madness	Rs 500	
(Espresso with chocolate syrup, cold milk, ice and cream on top with Choco chips.)			

Corkage Charges per bottle

•	Wine (Domestic , Imported)	Rs 1000 , 1500
•	Whiskey / Vodka / Gin (Domestic , Imported)	Rs 2000, 3000

Set Continental Breakfast

Rs 1200

- Fresh Fruit Juice
- Bakery Bread with homemade Jam, butter or honey
- Corn flakes / muesli with curd / hot milk
- Two egg omelets with grilled tomatoes, sausages or ham, hash potatoes
- Fresh farm beans with Tomato sauce
- Slices of cheese
- Fresh fruit salad with cream
- Fresh Fruit Juice

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea

Set Indian Breakfast

Rs 1200

- Aalu Paratha or Puri Bhaji or Vegetable Cutlets
- Sabji curry
- Vegetable cheese Omelet with Mushroom , tomato and Potato
- Fresh Fruit Juice
- Fresh Fruits
- Yak Cheese
- Curd with honey & Chia Seeds

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic herbal
- Milk Tea

Above price includes 13% Vat

Nepalese Cuisine (Buffet / Fixed / Set 3 course Meal Menu)

Nepal's Pride Rs 1700

- Sada Bhuja (Boiled Rice Basmati)
- Mash , Jumli, Musuro ko Dal (Herbed flavored lentils gravy)
- Masu (Meat curry of local chicken or local goat or trout Fish)
- Alu Bhuteko (Fried Potatoes with Herbs)
- Tarkari Sabji (Mixed seasonal Vegetable curry)
- Saag (Steamed spinach lightly fried)
- Timbur Gundruk with Bhatmas
- 5 types of Achar

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic herbal Tea
- Milk Tea

Above price includes 13% Vat

Himalayan Pride - Dhiedo set

Rs 1700

- Dhido (Watermill grinded Buck wheat , Corn or Millet)
- Sisno Ko Tihun (Farm Nettle grass stew soup)
- Masu (Meat curry of local chicken or local goat or trout Fish)
- Alu Bhuteko (Fried Potatoes with Herbs)
- Tarkari Sabji (Mixed seasonal Vegetable curry)
- Saag (Steamed spinach lightly fried)
- Timbur Gundruk with Bhatmas
- 5 types of Achar

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic herbal Tea
- Milk Tea

Above price includes 13% Vat

Himalayan Trout Fish

Rs 2000

- Fried Himalayan Trout Fish (200 gm)
- Chiura , Pop corn and Soya beans
- Alu Tama and Gundruk Bhatmas (dried green vegetable with herbs)
- Alu Shadekho (Boiled potato with local spices)
- Alu Bhuteko (Fried Potatoes with Herbs)
- Tarkari Sabji (Mixed seasonal Vegetable curry)
- Saag (Steamed spinach lightly fried)
- Timbur Gundruk with Bhatmas
- 5 types of Achar

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic Herbal
- Milk Tea

Chinese Cuisine

Rs 1700

(Buffet / Fixed / Set 3 course Meal Menu)

Soup

- Hot and Sour Soup with garlic Bread butter

Salad (Sichuan hot sauce- vinegar chilly- Kikkoman Sauce)

- Smashed cucumber Salad
- Whole Corn Salad

Main Course

- -Vegetable Fried Rice
- -Egg Hakka Noodles
- -Spicy chicken or Black pepper Chicken
- Sweet and Sour Pork
- -Mushroom Bok Choy
- -Tofu Chilly
- -Vegetable Spring Rolls
- -Stir fried vegetables
- -Vegetable Manchurian

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic Herbal Tea
- Tibetan Tea

(Buffet / Fixed / Set 3 course Meal Menu)

Soup

• Chicken Tom Yam Soup with garlic Bread

Salad

- Spicy Cucumber
- Spicy Green Papaya Salad

Main Food

- Pad Thai Noodles
- Fried Rice (Khao Pad)
- Thai Green Curry Chicken
- Pork meat ball with Thai Sweet and spicy
- Thai Basis vegetable and Tofu
- Paneer Satay with Vegetables
- Thai Red Curry Vegetables
- Mushroom Bok Choy
- Thai Corn Fritters

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Herbal Tea

(Buffet / Fixed / Set 3 course Meal Menu)

Soup with Garlic bread

Mong Dal Soup

Salad

- Jullian salad
- 5 types of spicy pickles (dried veg , Soya , Tomato , Peanuts , Beans sprouts)

Main Dishes

- Veg Biryani
- Fulka Roti
- Chicken butter Masala
- Goan fish curry
- Paneer Kofta
- Alu Gobi & Sabji
- Methi Palak stir fry
- Alu Bhujia fry

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic Herbal
- Milk Tea

(Buffet / Fixed / Set 3 course Meal Menu)

Soup with garlic bread, bread Sticks

• Minestrone, Cream, Clear soup

Appetizers

- Prakriti Resorts' Chef Salad
- Chicken or Tuna Fish Salad

Main Course

- Grilled Chicken or lamb / brown sauce
- Trout Fish fry
- Butter vegetables
- French fries
- Baked Beans with egg
- Cream Spinach
- Spaghetti Napolitano

Dessert

- Fresh Fruit Salad with curd, honey and Chia Seeds
- Bakery cake

Tea/ Coffee

- Espresso based Organic bean Coffee
- Organic Green Tea
- Organic Black Tea
- Organic herbal Tea

Bakes, Cakes and Mediterranean choices Rs 1700

Starter (any One)

- Cheesy Garlic Bread
- Chips & Salsa
- Chicken Liver Pate
- Prakritis' special Nachos
- Focaccia Bread

Salad (any Two)

- Prakritis' Caesar Salad
- Greek Salad
- Boconccini & Tomato Salad
- Healthy Green & Quinoa Salad
- Pasta Salad

Pasta (any Two)

- Spaghetti Napolitano, Bolognaise, Carbonara
- Spaghetti Veg. Au gratin
- Lasagna
- Margherita

Pizza (any One)

- Mushroom Pizza
- Chicken Pizza
- Salami Pizza
- Double Cheese Pizza
- Chili Garlic Pizza
- Mix Pizza

Cakes

- New Year Cheese cake
- Chocolate Brownie
- Black Forest Pastry
- White Forest Pastry
- Chicken Puffed Pastry

Ala-Carte Menu

Nepalese Choices

Appetizers		
Fresh greens from our garden	Rs 350	
 Himalayan Yak Cheese platter with crackers & Cashews 	Rs 600	
Soup		
 Sisnu Ko Jhol with bread & butter (Himalayan Fresh Nettle grass Soup) 	Rs 425	
 Thukpa - Noodle Soup with bread & butter (Vegetable / Chicken / Mix) 	Rs 400, 450, 550	
Main Course		
Seasonal Mix vegetable Curry	Rs 300	
 Mix Saag from the garden (Stir fried green leafy veg.) 	Rs 250	
 Paneer curry (Cottage cheese) 	R≤ 550	
 Herbal Daal (Musuro, Black or Jumli) 	Rs 300	
Egg curry	Rs 450	
Chicken Curry	Rs 500	
 Fresh Water Trout Fish Curry 	Rs 825	
 Local Goat Curry 	Rs 725	
 Achar (Gundruk, bhatmas or Mula, Kerau alu) 	Rs 200	
 Dhido (Watermill grinded Buck wheat, corn or Millet) 	Rs 300	
 Chiura (traditional Newari Beaten rice) 	Rs 200	
Plain rice (Basmati , Marsi)	Rs 200 , 300	
Whole meat Curry		
Local Chicken Curry	Rs 5000	
Kadaknath Chicken Curry	Rs 5000	
Farm Kalij Curry	Rs 7000	

Continental Choices

Appetizers

•	Prakriti Resort Chefs' Special Salad	Rs 700
•	Prakriti Resorts' Caesar Salad	Rs 650
•	Tuna Fish Salad	Rs 550
•	Chicken Salad	Rs 450

Soup with garlic bread

•	Cream of Mushroom , Asparagus , Chicken	Rs 400, 400, 450
•	Vegetable (Soup Kale, Broccoli , Pumpkin)	Rs 400 , 400, 400
•	Tomato Soup , Minestrone Soup	Rs 400 , 450
•	Fennel Potato Soup	Rs 400

Main Dish (Served with butter rice or mashed potato, butter veg, potato chips and Salad)

•	Golden Fried Trout Fish	Rs 1500
•	Grilled (Chicken , Trout Fish)	Rs 900, 1500
•	Sizzler (Chicken , Trout Fish , local goat meat)	Rs 1100, 1500, 1500
•	Chicken A-la Kiev	Rs 1500
•	Chicken Stroganoff (Chicken)	Rs 900
•	Grilled Chicken with mushroom sauce	Rs 1000
•	Chicken Shaslik	Rs 900
•	Pepper Steak	Rs 1700
•	Tenderloin Steak	Rs 1700
•	Pork Chop with Mustard Sauce	Rs 1300
•	Wrap (Veg, Chicken , Beef)	Rs 700 , 800 ,900
•	Spaghetti (Napolitano, Bolognese, Carbonara)	Rs 700, 850, 900
•	Vegetable Au gratin	Rs 600
•	Burger (Veg , Chicken , Tenderloin , Shrimp)	Rs 400, 450, 500, 600
•	Sandwich (Veg , cheese , Chicken)	Rs 350, 400, 450

Oriental Choices

Soup with garlic bread

•	Hot and Sour (Chicken or veg)	Rs 450, 400
•	Tom Yum Soup (Veg, chicken , shrimp)	Rs 500 , 550 , 600
•	Veg. Clear Soup	Rs 300
•	Sweet corn Soup	Rs 400
•	Miso soup (Veg., Chicken, Mix)	Rs 400 ,450,500

Main Dishes

•	Chowmein (Veggies,, Egg, Chicken , Mix)	Rs 400, 450, 500, 550
•	Fried Rice (Veggies,, Egg, Chicken , Mix)	Rs 400, 450, 500, 550
•	Stir Peanut Sauce Noodles (Veg. chicken . shrimp	Mix) Rs 500 . 550 . 600 . 650

Meat Items

•	Thai Red Curry (Veg , Chicken , Shrimp)	Rs 400, 500, 600
•	Sweet & Sour (Veg , Chicken, fish)	Rs 400, 500, 550
•	Garlic Chicken or fish	Rs 500 , 600
•	Satay (Chicken ,Pork)	Rs 600 , 650
•	Thai Chicken with Salsa , red bell pepper sauce	Rs 600
•	Crispy Spicy Chicken	Rs 500
•	Chicken Black Pepper	Rs 500
•	Tofu Chicken	Rs 600
•	Whole Trout fish in hot and sour sauce	Rs 1500
•	Spring Rolls (Veggies , chicken)	Rs 400 , 500

Veggies

•	Stir fried Veggies	Rs 400
•	Mushroom Bok Choy	Rs 400
•	Vegetable Manchurian	Rs 400
•	Mapo Tofu	Rs 400
•	Tofu stir fry	Rs 400
•	Sticky Rice	Rs 200

Indian Choices

Soup •	with Garlic bread Mong Dal Soup	Rs 400
Salac	i	
•	Fresh Greens Salad	Rs 350
Main	Dishes	
•	Chicken butter Masala	Rs 600
•	Chicken Tikka Masala	Rs 650
•	Chicken Tika Kabab	Rs 650
•	Mutton Seekh Kabab	Rs 1200
•	Goan fish curry (Trout)	Rs 1500
•	Tandoori Chicken	Rs 700
Veggi	ies	
•	Paneer Kofta	Rs 625
•	Paneer butter Masala	Rs 625
•	Paneer Cutlet	Rs 550
•	Kadhi Pakoda	Rs 400
•	Pakoda (Paneer , Veg)	Rs 500 ,300
•	Alu Gobi	Rs 350
•	Alu jira	Rs 350
Roti .	/ Rice	
•	Plain Roti (Fulka)	Rs 100/ piece
	Plain rice (Basmati or Marsi)	Rs 200 , 300
•	Jeera Rice	Rs 300
•	Pulao	Rs 400

Rs 700,800,1000

Rs 150 / 200 /200 per piece

Rs 150 /200/ 300 per piece

• Biryani (Veg , Chicken, Mutton)

• Paratha (Plain, Alu, Paneer)

• Tandoori Naan (plain ,Butter Butter garlic)

Desserts

•	Fresh fruit Salad with Cream/curd	Rs 400
•	Cheese Cake	Rs 400
•	Brownie / Ice Cream	Rs 400
•	Cream Caramel /cream	Rs 400
•	Strawberry Pie/cream	Rs 400
•	Crunchy Bread Cake	Rs 200
•	Crepe Suzette	Rs 400
•	Gulab Jamun	Rs 200
•	Rasgulla	Rs 200
•	Ice Cream	Rs 400

Breakfast Menu

• Espresso based Hot Beverages from Freshly crushed Organic Bean Coffee

	- 100			
- Americano	Rs 400			
- Cappuccino	Rs 500			
- Latte	Rs 500			
– Mocha	Rs 500			
- Irish Cappuccino	Rs 500			
- Irish Americano	Rs 500			
- Espresso	Rs 245			
- Cold coffee	Rs 300			
 Prakriti Resorts' Organic Green Tea (small / large pot) 	Rs 250, 350			
 Everest Organic Tea (Green ,Oolong , White, Black & Gold) 	Rs 250, 350			
 Herbal Tea (Ayurvedic , Tulsi , Jasmine) 	Rs 300, 200, 200			
 Hot lemon , ginger with Honey 	Rs 250			
Hot Chocolate	Rs 350			
 Cup of coffee (Nescafe -black, milk) 	Rs 200, 250			
Cup of Milk Tea	Rs 200			
 From our Bakery Toasts (Two slices) with butter, homemade jam, honey French Toast with Honey 	Rs 225 Rs 450			
 Croissant with butter (per piece) 	Rs 150			
 Muffins with butter (per piece) 	Rs 150			
 Pancakes with honey 	Rs 450			
 Porridge / Corn flakes with Milk 	Rs 325			
 Muesli with curd& fruits 	Rs 450			
From nearby Farm				
 Boiled eggs (Two pcs) 	Rs 250			
 Fried or Scrambled Egg with Sausages ,Veggies, potato 	Rs 350			
 Cheese or Masala Omelet with Sausages ,Veggies, potato 	Rs 400			
 Prakritis' garden Beans with tomato & Rosemary sauce 	Rs 350			
Chicken Sausages (two pc)	Rs 350			
Hash Brown Potato	Rs 250			
Yak Cheese	Rs 400			
 Bacon 	Rs 500			
• Ham	Rs 400			

Fruit, veggies Juices / drinks

•	Mango, Orange, Pineapple, Tomato (Canned)	Rs 200
•	Oranges , Water Melon (Fresh Juice)	Rs 350
•	Our Farm fresh Strawberry Juice	Rs 500
•	Our Farm fresh Strawberry Smoothie	Rs 600
•	Smoothie (Oranges , Water Melon , Apple - Fresh)	Rs 400
•	Milk Shake (Oranges , Water Melon , Banana - Fresh)	Rs 400
•	Lassi (plain , sweet, Strawberry , Mango , Banana)	Rs 350
•	Mohi (made of buffalo milk refreshing drinks)	Rs 150
•	Fresh Veggie Juice (Carrot , Beetroot, Tomato)	Rs 350
•	Ice Cream Shakes (Strawberry, vanilla, Chocolate)	Rs 600
•	Ice Cream Float	Rs 500
•	Homemade Iced Tea	Rs 250

Prakriti Resort and Organic farm

Our Eco Friendly theme & Sustainable Tourism approach

Selling of accommodation, food and service does not merely limits the actual product of Prakriti Resort & Organic farm. Of course, we offer the finest of the above mentioned, but we do so with more than just our own profit in mind. We take great care to sell our tourism product ensuring that it creates as less impact on the environment as possible and also that it creates something for the community around us.

We are privileged in that our resort is surrounded by so much amazing natural beauty, rich culture and authentic Gurung rural villages. Therefore we strive to ensure that when we sell a "tourism product" we are taking steps to safe guard our environment and generate revenue and livelihoods for those living around us.

Furthermore, we want to connect & synergies our guest with their health by adding the importance of organic food values for which we are aiming to achieve self-sufficiency through integrated and sustainable farming practices that combine the cultivation of organic vegetables and other farm produce alongside the development of tourism and recreational activities.

Prakriti Resort and Organic farm has been managed and operated as a joint effort of **Nepal Environment and Tourism Initiative Foundation (NETIF)**, tourism professional and a selected team of farmers & villagers.

NETIF is a non profit organisation working in the field of environment and Tourism. It envisions "a better environment for better tourism ". We all can imagine what a better environment for tourism look like – a destination without pollution and waste, where nature and wildlife are protected and where friendship, peace prevail among the hosts and guest, or a destination where each tourist have a memorable holidays, local communities will have enough food, shelter, dignity and tourism entrepreneurs will have enough business and security.

On the behalf of everyone at Prakriti Resort and Organic farm, we thank you for your time and hope you will enjoy your stay with us.



Prakriti Resort and Organic farm Team