

Appetizers

1. Khaar Smoke

House-smoked chicken or pork, finished with cold-pressed mustard oil and coriander chimichurri with jicama and pineapple salad.

Chicken \$20 Pork \$22 Paneer \$19



2. Naga Fire Lobster/Shrimp

Smoked Naga chili butter-tossed lobster or shrimp, with charred citrus.

Price : \$35 lobster \$22 Shrimp



3.

Mango Mirage

Crispy pani puris paired with vibrant raw mango water, spiced potato, herbs, and citrus.



Price : \$13

4.

Khaar Special Pie Chaat

A savory tart served atop a creamy yellow pea curry, finished with purple potato fritters, tamarind gastrique, pickled onions, and fresh micro green herbs.



Price : \$19

5. Bamboo Blaze wings

House-fried chicken wings tossed in a robust fermented bamboo shoot seasoning, finished with fresh herbs and lime.

Price : \$18

6. Naga Hill Smoked Chilli Chicken

Chicken glazed with smoked Naga chili, balanced with red bellpeppers, herbs, and citrus.

Price : \$18



7. The Khaar Croquette ★ (Best Signature Dish)

Description:

Golden croquettes of traditional Assamese alkali rice, filled with flaky fish, fermented mustard, fresh herbs, and aromatic spices, served with house accompaniments.

\$18

Soups (all soups are available in vegetarian broth)

Small bowl (8 oz) : \$13 Big Bowl (12 Oz): \$18

1. Heritage Congee

Comforting rice congee gently simmered in a delicate Asian broth with seasonal vegetables and your choice of poached chicken.



2. Eastern Coconut

Fragrant coconut broth infused with lemongrass, galangal, makrut lime leaves, fresh herbs, bamboo shoots, wild mushrooms, and seasonal vegetables. Served with your choice of rice noodles, glass noodles, or lo mein.

3. Himalayan Thukpa

Traditional Tibetan noodle soup with handcrafted momo, seasonal vegetables, fragrant broth, fresh herbs, and your choice of chicken or soya chunk.

Salad

Orchard Burrata

1. Creamy burrata with pomelo, charred pineapple, peppery arugula, citrus vinaigrette, toasted seeds, and extra virgin olive oil.

Price \$21

2. Smoked Orchard

Baby spinach, seasonal berries, farm egg, candied pecans, toasted almonds, honey mustard vinaigrette, and your choice of applewood-smoked pork or smoked chicken or tofu

Price \$28

Mains

1. Branzino Tenga

Pan-seared branzino in a delicate Assamese sour broth, layered with vibrant citrus, mustard, poppyseed and tomato, finished with fresh herbs, and served with banana leaf-wrapped sticky rice or heirloom black rice and steamed bok choy with chilli garlic toppings.

Price \$39

2. Claypot Goat Chops

Slow-braised goat chops in a fragrant earthenware curry, layered with roasted spices and fresh herbs, served with handcrafted Indian bread or aromatic sweet pulao and thinly sliced eggplant and zucchini fritters.

Price \$35

3. Golden Coconut Curry

Jumbo shrimp or market fish, silky coconut malai curry, fragrant whole spices, fresh herbs, and steamed aromatic rice.

Price \$29 (shrimp) \$35 (Fish)

4. Black Sesame Heritage

Chicken or pork slow-cooked in a velvety roasted black sesame curry, infused with aromatic spices and fresh herbs inspired by the cuisines of Northeast India.

Price \$27 (Chicken) \$29 (Pork)

5. Naga smoke chilli Cauliflower Steak

Roasted cauliflower steak glazed with smoked Naga chili, nestled on creamy millet khichdi and finished with house-made sweet and sour mango pickle, corn, toasted nuts and seeds, and seasonal micro herbs.

Price \$25

6. Heritage Pork

Traditional Northeast Indian-style pork curry with fermented bamboo shoots, aromatic herbs, and roasted spices.

7. Chef's Special Golden Blossom ★

Delicate squash blossoms filled with fresh paneer and herbs, lightly crisped and served with smoked tomato chutney, coriander-mustard pesto, and seasonal micro herbs.

Price \$32

8. Street Style Stir fried Noodle

Wok-tossed noodles with crisp seasonal vegetables, aromatic sauces, and your choice of egg, chicken, shrimp, or market vegetables, finished over high heat for authentic street-style flavor.

Price \$21

9. Garlic Wok Rice

Fragrant jasmine rice wok-fired with crispy burnt garlic, seasonal vegetables, scallions, and the smoky essence of **wok hei**.

Price \$21

Dessert

1. Earthen Sweet

Velvety sweet yogurt slow-cultured in an earthen pot, topped with toasted nuts and fragrant saffron.

Price \$7

2. **Mango Indulgence**

Chilled mango sago with ripe mango, golden fried vanilla ice cream, and a bright mixed berry compote.

Price \$13

3. **Silken Doi Cheesecake**

No Baked black sesame cheesecake layered with traditional sweet yogurt, honey crumble, and fresh seasonal berries.

Price \$13

4. **Chai Creme Brule' with passionfruit \$13**

5. **Chocolate Eclipse**

Warm molten chocolate cake with a rich flowing center, paired with bright orange compote, vanilla bean ice cream, and fresh berries.

6. \$14

Chocolate sphere filled with

Sides

1. **Tandoori Roti (Flat Bread) \$3**

Freshly baked whole wheat flatbread from the tandoor, offering a rustic flavor and signature smoky aroma.

2. **Black Sticky Rice \$5**

Heirloom black glutinous rice, gently steamed for a naturally nutty flavor and chewy texture.

3. White Sticky Rice \$5

Premium steamed white sticky rice, prized for its delicate aroma, soft texture, and gentle chew

4. Steamed White/Brown Rice \$5

Fragrant premium white/brown rice, steamed to a light and delicate finish.

5. Jeera Rice \$5

Steamed aged basmati rice delicately scented with toasted cumin and finished with ghee and fresh coriander.

6. Fruit Bowl \$7

A vibrant selection of seasonal fruits, artfully presented with fresh mint and a hint of citrus.

7. Homemade crispy potatoes \$9

Golden house-made potatoes, twice-cooked until perfectly crisp and finished with sea salt, fresh herbs, and roasted garlic.

8. Yellow Daal \$12

Slow-simmered yellow lentils tempered with cumin, garlic, tomatoes, and aromatic Indian spices.

9. Garden Harvest \$12

A vibrant selection of seasonal vegetables, lightly steamed or wok-tossed with garlic, ginger, and fresh herbs. Choose your preferred preparation: steamed or stir-fried.

In- progress

Tea & Coffee Menu

Description

Grown in the fertile Brahmaputra Valley, Assam Tea is celebrated for its full-bodied flavor.

Rich, smooth, and naturally malty with a deep golden hue. A true taste of Northeast India's tea heritage.

1. Traditional Assam ginger and cardamom Masala Tea \$4
The tea is sourced from Bhergaon tea estates of
2. White Tea \$4
3. Golden Tip Tea \$4
4. Lemongrass and roselle golden tip tea with honey \$6
5. Green Tea \$4
6. Ginger Black Tea \$4
7. House Brewed Coffee Americano

Soft Drink

1. Mango Lassi
2. Plain Lassi
3. Soft Drink Coke ,

