

ALL DAY DINING

Available 11am – 10:30 pm

SNACKS

Green pea & potato samosas with tamarind chutney

Crispy fried masala spiced chicken with tomato pickle

SOUP

Seasonal vegetable soup of the day

SALADS

Bhutanese hogay salad - house made datse cheese tomato, cucumber & dried chilli with tingling lime & Szechuan pepper dressing

Romaine hearts with crispy prosciutto parmesan croutons, soft cooked egg & anchovy dressing

Roast beetroot & pears with shaved endive, green beans, blue cheese & walnut dressing

SANDWICHES

Grilled seasonal vegetables open sandwich arugula, nettle cheese & basil

Tandoori chicken chapatti wrap, green chilli & tomato relish, cucumber raita

Confit tuna with Homemade spicy aioli with kalamata olives, tomato & crunchy organic leaves wrapped with flat bread and served with hand cut chips.

Uma Yak burger with Bumthang gouda, tomato relish, lettuce & pickles and potato wedges

PIZZAS

Fresh tomato basil, capers, anchovies & Mozzarella

Chorizo & prawn with roasted peppers, goats cheese & pesto

Prosciutto di Parma, caramelised onions, parmesan & Treviso leaves

RICE, NOODLES & PASTAS

Wok fried Bhutanese red rice with smoked tofu, vegetable, egg & ezay

Indian Mee Goreng with grilled prawns, chicken & potato masala

Tagliatelle of prawns, broccoli, chili & mint

Pappardelle with beef ragu alla Bolognese.

CRISPY FRIED, BRAISED & GRILLED

“Fish & Chips” beer battered Hiramasa with fat chips with tartare sauce

Aromatic chicken biryani with cashew nuts, Nan bread tomato salad

Grilled Angus Sirloin steak with sweet onion sauce, Bumthang gouda & herb butter

SIDES

Our garden mixed leaf & herb salad with mustard vinaigrette

Steamed seasonal green vegetables lemon & extra virgin olive oil

Stir fried beans & broccoli with garlic & chilli

Fried hand cut potatoes with farmer sour cream & tomato jam

DESSERT

Selection of home-made ice creams & sorbets

Chocolate tart, orange reduction & clotted cream

Walnut espresso ice cream sandwich with caramelised banana

Banana cheese cake with fresh bananas & almond praline

Assorted cheese plate, fresh & dried fruits, lavosh crackers & oatmeal cookies

COFFEE

Illy French press, Coffee

Espresso, Café late, Cappuccino, Decaffeinated coffee

TEA

Earl grey, English breakfast, Masala

HERBAL TEA

Organic Fresh mint, Chamomile, Green tea

Hot chocolate

BREAKFAST
Available 7am – 11am

Uma

PARO, BHUTAN
PART OF THE COMO GROUP

FRESH EXTRACTIONS

Sweet Lime, Paro Blend, Rose Water Lassi

FRUITS



Seasonal freshly cut fruit plate**

Seasonal fruit salad, Bumthang honey yogurt

Poached pears in a light cinnamon syrup

Dried fruit compote

YOGHURT

Natural, seasonal fruit or honey with nut clusters



**Subject to seasonal availability

Denotes healthy alternatives which are lower in fat, sugar and sodium

CEREALS

served with full cream milk

Sultana Bran, Cornflakes, Rice Bubbles, Special K, All Bran

Home made toasted granola



Shambhala muesli with “live” mango yoghurt, freshly grated apple & almond nut milk


Oatmeal porridge with wild strawberries & berry compote, candied lemon zest, brown sugar

BAKERY

served with fresh butter & house made preserves

Pastry basket- a selection of Croissants, Danish pastries & muffins

Toast – 7 Grain, walnut bread, white hi top or fruit loaf


 Shambhala muesli with “live” mango yoghurt, freshly grated apple & almond nut milk


Local buckwheat pancakes with fresh Bumthang butter, lime & maple syrup


Buttermilk pancakes with banana, fresh chamomile syrup & honeycomb icecream

Oatmeal porridge with wild strawberries & berry compote, candied lemon zest & brown sugar.

Corn fritters with roast tomato, rocket, crispy bacon & herb crème fraiche

 Egg white omelette with wilted pea tendrils & forest mushrooms

 Steamed asparagus, poached farm egg, wilted spinach, oregano vinaigrette & fresh ricotta on multigrain toast

 *Denotes healthy alternatives which are lower in fat, sugar and sodium*

Poached free-range eggs, proscuitto, confit tarragon tomatoes & spinach on English muffins with hollandaise sauce

Free-range egg omelette with your choice of fillings: Smoked salmon, smoked ham, tomato, Bumthang gouda cheese, field mushrooms, potato masala, spinach

Free range eggs cooked to your liking, potato röesti, roast tomatoes, smoked bacon & herb chicken sausage

Bhutanese breakfast: pork & red rice porridge with egg crepe, hogay salad & ezay

DINNER

Available 6.30pm to 10.30pm

APPETIZER

Cauliflower soup with garlic, chilli, roasted pine nut & truffle scented oil

Honey roast pear salad with gorgonzola cheese, fresh endive, grilled crusty bread, black olive dust

Seared prawn with potato gnocchi, blue cheese sauce, local mango reductions, endive & red radish salad

Whiskey & honey glazed smoked chicken salad with baby potatoes, black olive, pancetta & seed mustard vinaigrettes

MAIN

Moorish spiced braised vegetables with chickpeas, almonds, coriander, saffron & raisin pilaf

Slow cooked boneless Pork chop with confit celeriac, slow roast onions, artichokes & poached apples

Pan fried snow fish with warm eggplant salad,,quinoa, dried fruit, black olives & fennel salad

Grilled Australian Wagyu beef skirt steak with grilled vegetables, café de Paris , balsamic jus & onion ring

SIDES

Heirloom tomato salad with Persian feta cheese, olive, mint, parley, red onion

Sautéed green with golden garlic & roast almonds
Roast baby potatoes with garlic & herb butter

BHUTANESE SET

Hentshey laphu dhang bjobchee hoentey

Local dumpling with radish, mustard greens, local cheese & chilli dipping sauce

Churu Guondo

Riverweed & egg drop soup

Tshey tshey ngo ngo, chagop, ema dhang thengay

Sautéed greens with Sichuan pepper, garlic & chilli flakes

Jasha dhang yesey pega hentsey

Grilled chicken curry with coriander & mustard green

Nakey shamu ema datsho

Fern Tips with chilli & cheese curry

Goen Hogay

Tomato, cucumber & local cheese with lime juice, coriander & Szechuan peppers

Chum marp

Red rice

Loung tsheringma kheak chekhar shingday tshu

Clove ice-cream with Uma garden mint sorbet & seasonal fruit salad

INDIAN SET MENU

Hara bara Kabab

Spinach, potato & nut dumpling with tamarind chutney

Saag Paneer

Cottage cheese tempered with tomato, onions & creamy mustard seed sauce

Mix vegetable curry

Local mixed vegetables cooked with onions, tomatoes & spices

Kade Masala Ka Machi

Cooked white fish with tomatoes, onions & tempered with mustard seeds

Dhal Tadka

Mung dhal cooked with coriander, ginger & spices

Saffron Pulao

Basmati rice scented with saffron

Kosambri Chat

Carrot, radish, lentil & pumpkin salad with chilli & mustard seeds dressing

Kaju kulfi

Cashew nut & cardamom kulfi with peach leaf jelly and local fruit salad