

Wine Recommendations

WHITE WINE

175ml Bottle

FAMILLIA BARRIOBER 1964 BLANCO 750ML BTL

4.70* 20.00

CHARDONNAY ADESSO 750ML BTL

4.70* 20.00

RED WINE

LES CHARTRONS BORDEAUX, ROGUE, FRANCE

4.70* 20.00

RAIMAT CLAMOR TEMPRANILLO 750ML

4.70* 20.00

Cocktails

3.50*

MANGO LASSI

Bacardi Dark, yoghurt, milk, mango purée, sugar, ground cardamom

KACHUMBER CRUSH

Bombay Sapphire Gin, cucumber, coriander, lime juice, sugar syrup, fresh chilli

NEPAL SPRITZER

Jack Daniels, coriander, apricot jam, lemon juice, Perrier

GINGER SAKETINI

Absolut Vodka, Sake, fresh grated ginger, sugar syrup

MINT CHUTNEY MOJITO

Bacardi Rum, mint chutney, mango and fresh lime, soda water

THE ROAD TO MANDALAY

Clarkes Old Grog Rum, turmeric, pineapple, lime juice, sugar syrup, Perrier, dusted with paprika

Asian Beers

Regionalised bottled beers to complement your meal experience

TIGER - Singapore

3.90*

SINGHA - Thailand

3.90*

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package

Welcome to



Kora La

“KORA LA” IS THE NAME OF A MOUNTAIN PASS IN THE HIMALAYAS ON THE BORDERS OF TIBET AND NEPAL, BETWEEN EVEREST AND K2. THIS AREA IS DESCRIBED AS THE “ABODE OF THE SNOWS” AND IN TIBETAN, THE WORD “KORA” IS USED TO DESCRIBE A PILGRIMAGE TO A SACRED SITE.

WE’VE TAKEN OUR INSPIRATION FROM THIS STUNNING REGION TO CREATE A MENU THAT COMBINES BOTH CHINESE AND INDIAN DISHES. WORKING WITH WORLD-FAMOUS, PAN ASIAN CHEF IAN PENGELLEY WE’VE ADDED FLAVOURS OF THAI, VIETNAMESE AND JAPANESE FOOD TO OUR POPULAR KORA LA MENU WHICH ARE INSPIRED BY HIS OWN TRAVELS.



PENGELLEY OPENED HOUSE OF HO IN FITZROVIA, LONDON AS CHEF DIRECTOR, FOLLOWING HIS EXECUTIVE HEAD CHEF ROLES AT CHAI WU IN HARRODS NOZOMI IN KNIGHTSBRIDGE AND EIGHT YEARS AT THE FAMOUS GILGAMESH RESTAURANT IN CAMDEN.

BON APPÉTIT!

CHEF IAN PENGELLEY AND THE KORA LA TEAM

Kora La Cocktail

3.50*
K2 COOLER

Sake, blue Curaçao, fresh mint and
a splash of soda water

Appetisers

PORK GYOZA ✂
Yuzu sauce

VEGETABLE SAMOSA (V, VE)
Fruit chutney

SCALLOP AND CRAB SHUI MAI DUMPLING ✂
Warm black vinegar dressing

SMOKED CHICKEN TEMPURA ✂
Red bean mayonnaise

CRISPY DUCK AND WATERMELON SALAD (GO) ✂
Cashew nuts, sweet fish sauce, Asian herbs

JAPANESE GREEN SALAD (V, VE, GF) ✂
Avocado, onion, cucumber and tomato caviar,
black pepper and onion dressing

Main Courses

BRAISED FILLET OF CHILEAN SEA BASS (GF) ✂
Wrapped in bamboo leaves, with Bok choy and plum glaze

ANGUS SHAKING BEEF ✂
Fried garlic and rice powder

Speciality Curries

Choose to have your **chicken, beef, lamb, prawns or vegetables**
Prepared in the following ways, just tell us how ***HOT*** you like it!

KASHIMIRI;
Rich saffron and aromatic herbs

CEYLON;
Coconut gravy, tomatoes and spices

MAKAHANI;
Creamy tomato, spices and butter

BHUNA GOSHT;
Whole spices, onion, ginger and garlic

Accompaniments

NAAN BREAD

FRAGRANT STEAMED RICE (V, VE, GF)

KORA LA FRIED RICE (GF) ✂

ONION BHAJI (V)

YELLOW DAL (V, VE, GF)

STEAMED ASIAN VEGETABLES EN PAPILOTE (V, VE, GF) ✂
Vegetarian oyster sauce

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan
(VO) Vegan option available ✂ Chef Ian's signature dish

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared item. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions