

DINNER MENU



SOUPS

CHICKEN & BAMBOO SHOOT 450

A light herbal broth with chicken balls & sliced bamboo

CREAM OF BROCCOLI 350 •

Hearty and healthy, loaded with greens!

MUSHROOM NOODLE 400 🖢

A mixed veg broth with soft noodles and tofu

PRAWN TOM YUM 450

Spicy and sour, infused with fresh Lakadong turmeric roots

SALADS

RYNSAN GARDEN 350 O

Mixed organic greens with local honey dressing +Garlic butter shrimp 300 +Lemongrass chicken 250

THAI GRILLED PORK SALAD 450))

Smoky grilled pork slices with fresh herbs in a tangy sauce

GRILLED FISH SALAD 475

Diced grilled bhetki with mixed greens in a citrusy dressing

SHREDDED POTATO BOWL 300)

Tossed in a spicy tamarind dressing with bruised greens

WILD FERN SALAD 350

Fiddlehead ferns, seasonal greens, crushed roasted peanuts



PLATES TO BEGIN

RUSTIC FRIED CHICKEN 425 ©

Crunchy and juicy chicken paired with a tangy tamarind dip

PUTHARO SLIDERS 450 • 450 • 350 😊

Khasi steamed pounded rice cakes with assorted toppings Smoked Pork • Prawn • Mushroom

PORK & CHEESE ROLL 425

Steamed & grilled homemade sausages with house mayo

FUNKY FISH 500))

Lightly battered and fried with local fermented soybeans & peppers

CRUNCHY BANANA BLOSSOM 350 •

Banana flower and assorted veggies, lightly battered and fried

DOH THAD PLATTER 450

Fried smoked pork, local herb potato mash & dry fish chutney

RYNSAN SAUSAGE PLATTER 900

Sai krok, smoked chorizo, chicken & cheese roll

JAIUR WINGS 500

Crispy chicken tossed together with local sichuan pepper



PRAWN CHORIZO 700

Garlic prawn and diced smoked chorizo grilled together with herbs

POTATO CHEESE BALLS 400 •

Crispy, creamy and comforting!

BACON SAI KROK 650

Pork & rice sausages wrapped in bacon

PRAWN SHYNRAI 500

Stir fried prawns with fresh turmeric paste

BASIL PANEER 400 •)

Crunchy paneer, stir fried with basil and chillies

THIN CRUST PIZZA 450 • 700 • 500 • 600

Light, crispy and smothered with cheese

Mushroom • Smoked Chorizo • Chicken • Pork

PORK RINDS 300

Homemade crispy pork crackling skin

MASH & MUSHROOMS 400

Creamy buttered mash potatoes & seared mushrooms

COLD NOODLES 350 •

Refreshing noodles in a creamy peanut sauce



DISHES TO SHARE

RYNSAN CRISPY PORK BELLY 700 📀

Our signature dish made with fresh pork from Laitlyngkot Village

BASTENGA STEW 450 • 500 🌖

A spicy stew cooked with dry fermented Naga bamboo shoot Kholar Beans • Smoked Pork

SMOKED PORK KAPPA 500))

A fresh & fiery green herb curry from the Garo Hills

FISH & GREENS 700

Grilled bhetki in a lemon butter sauce, served with sauteed greens

THAI GREEN CURRY 450 • 500 • 600 • 650

Made with our own fresh green curry paste Veg • Chicken • Prawn • Fish

HERB GRILLED CHICKEN 500

Served with a savoury khasi black pepper sauce & sauteed greens



PRAWN MUSTARD CURRY 600)

A vibrant and tangy, semi dry curry!

JHUR NEI IONG 350 •

A black sesame curry with potatoes and bamboo shoot

SHAMU DATSHI 450 •)

A hearty mixed mushroom & cheese stew from the higher himalayas

ROASTED PUMPKIN CURRY 400 •

Sliced roasted pumpkin cooked in an aromatic red curry

BAMBOO SHOOT BAI 400 •

A Mizo mixed vegetable stew with young bamboo shoot +Saum & chillies 100

SAUTEED MIXED VEGETABLES 400

An assortment of fresh veggies cooked in a light garlic sauce +Crispy tofu 150



ONLY ON WEEKENDS

DOH SYIAR 500

Country chicken cooked over fire with Khasi black pepper

RYNSAN ROAST CHICKEN 800 • 1500 📀

Brined, smoked and slow roasted! Half • Whole

BANANA BLOSSOM STEW 350 **b**



Cooked with starchy roots, local greens and herbal leaves +Smoked Pork 200

BURMESE PORK BELLY CURRY 600

A rich curry that blends the flavours of India & South East Asia

RYNSAN FISH CAKE 600 0

Herb steamed fish on a chilled sweet lemony coconut sauce



RICE, NOODLES & PASTA

JALIEH 200

Steamed white rice

JASTEM 250

Steamed turmeric rice

KHAO KHAW 400 O

Fried turmeric rice with Thai herbs

JA DOH 400

Local rice cooked with turmeric, chicken and herbs

MUSHROOM FRIED RICE 350

A light fried rice with mixed mushrooms

WILD PERILLA PASTA 500 • 550 • 600 📀

Spaghetti cooked in a Nei Lieh sauce Veg • Smoked Pork • Prawn

CRISPY PORK BELLY CHOW 500 0

Hakka noodles with our signature pork belly



DESSERT

NEI ÏONG PANNA COTTA 250 📀

Topped with our special black sesame sauce

JA THIANG 300 0

A sweet lemony sticky rice pudding

LAITKYNSEW HONEY CAKE 250

Made with organic honey from Laitkynsew village

HOUSE TIRAMISU 275

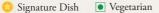
A creamy and rustic version, infused with local coffee powder

COOKIES WITH ICE-CREAM 250

Our cookies are freshly baked in-house

CARAMEL CUSTARD 250

Served with fresh seasonal fruit









CHUTNEYS & DIPS

TURMERIC TUNGTAP 150))

Fermented dry fish, turmeric roots, roasted chillies

SAUM 150))

Fermented lard, onion roots, roasted chillies

SMOKED PORK CHUTNEY 400 😊

Laitkyrhong smoked pork, roasted tomatoes and chillies

PASHOR KAIT KHLEH 300 w

A tangy salad made with fresh banana flowers

FERMENTED SOYA BEANS 200 🖢



Chutney recipes are based on the type of beans available

LOCAL PICKLES

SOHMYNKEN ASHAR 50 per piece

Khasi large red chili pickle

SOHMYNKEN KHNAI 200

Khasi Birds eye chilli pickle

MAWTUAI PICKLE 250

Mizo tender bamboo shoot pickle

MIZO CHILLI PASTE 200

Fiery chilli flakes infused with deep piquant flavours

SEASONAL PICKLES Price varies

Fresh local pickles sourced from our favorite pickle makers



TEA & COFFEE

LA KYRSIEW TEA 250

A pot of Meghalaya's finest organic tea Red • Green

ASSAM TEA POT 250

Served with milk

FRENCH PRESS COFFEE 300

Brewed with roasted organic beans from the Khasi Hills

COLD COFFEE 270

Served with vanilla ice-cream

JUICE & SODA

POWER GREENS 250

Packed with fruits & vegetables

GOLDEN ROOTS 250

Turmeric roots & pineapple

ORANGE BOOSTER 250

Immunity booster with carrot & ginger

KOMBUCHA 250

Fermented sparkling tea brewed in Assam

NATURAL SODA 250

Flavoured soda brewed in Mizoram