



PRIVATE  
DINING MENU



## SOUPS

*(Choose one)*

### CHICKEN & BAMBOO SHOOT

*A light herbal broth with chicken balls & sliced bamboo*

### CREAM OF BROCCOLI

*Hearty and healthy, loaded with greens!*

### MUSHROOM NOODLE

*A mixed veg broth with soft noodles and tofu*

### PRAWN TOM YUM\*

*Spicy and sour, infused with fresh Lakadong turmeric roots*

## SALADS

*(Choose one)*

### RYNSAN GARDEN

*Mixed organic greens with local honey dressing*

### GRILLED FISH SALAD\*




*Diced grilled bhetki with mixed greens in a citrusy dressing*

### SHREDDED POTATO BOWL

*Tossed in a spicy tamarind dressing with bruised greens*

### WILD FERN SALAD

*Fiddlehead ferns, seasonal greens, crushed roasted peanuts*

 Signature Dish  Vegetarian  Vegan  Spicy

Prices are in INR and additional 5% GST is applicable

Please let us know if you have any food allergies



## PLATES TO BEGIN

*(Choose two)*

### RUSTIC FRIED CHICKEN 🌟

*Crunchy and juicy chicken paired with a tangy tamarind dip*

### PUTHARO SLIDERS 🌟

*Khasi steamed pounded rice cakes with assorted toppings*

Smoked Pork • Prawn • Mushroom

### PORK & CHEESE ROLL

*Steamed & grilled homemade sausages with house mayo*

### FUNKY FISH\* 🌶️

*Lightly battered and fried with local fermented soybeans & peppers*

### CRUNCHY BANANA BLOSSOM 🌱

*Banana flower and assorted veggies, lightly battered and fried*

### DOH THAD PLATTER

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

### JAIUR WINGS 🌶️

*Crispy chicken tossed together with local sichuan pepper*

### POTATO CHEESE BALLS 🌱

*Crispy, creamy and comforting!*

### PRAWN SHYNRAI\*

*Stir fried prawns with fresh turmeric paste*

### BASIL PANEER 🌶️ 🌱

*Crunchy paneer, stir fried with basil and chillies*

🌟 Signature Dish    🌱 Vegetarian    🌿 Vegan    🌶️ Spicy

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**MEAT & FISH**  
*(Choose two)*

**RYNSAN CRISPY PORK BELLY** 🌟

*Our signature dish made with fresh pork from Laitlyngkot Village*

**SMOKED PORK BASTENGA STEW** 🌟🌶️

*A spicy stew cooked with dry fermented Naga bamboo shoot*

**SMOKED PORK KAPPA** 🌶️🌶️

*A fresh & fiery green herb curry from the Garo Hills*

**FISH & GREENS**

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

**THAI GREEN CURRY**

*Made with our own fresh green curry paste*

Veg • Chicken • Prawn • Fish

**HERB GRILLED CHICKEN**

*Served with a savoury khasi black pepper sauce & sauteed greens*

**PRAWN MUSTARD CURRY\*** 🌶️

*A vibrant and tangy, semi dry curry!*

**CRUMB FRIED FISH\***

*Well seasoned and lightly breaded fish cutlets served with mixed potato fries*

🌟 Signature Dish    🌱 Vegetarian    🌿 Vegan    🌶️ Spicy

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## VEGETABLE

*(Choose one)*

### **KHOLAR BEANS BASTENGA STEW** 🌟

*A spicy stew cooked with dry fermented Naga bamboo shoot*

### **THAI VEGETABLE GREEN CURRY**

*Made with our own fresh green curry paste*

### **JHUR NEI IONG**

*A black sesame curry with potatoes and bamboo shoot*

### **SHAMU DATSHI** 🌶️

*A hearty mixed mushroom & cheese stew from the higher himalayas*

### **ROASTED PUMPKIN CURRY**

*Sliced roasted pumpkin cooked in an aromatic red curry*

### **BAMBOO SHOOT BAI** 🌟

*A Mizo mixed vegetable stew with young bamboo shoot*

### **SAUTEED TOFU MIXED VEGETABLES**

*An assortment of fresh veggies cooked in a light garlic sauce*

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## RICE, NOODLES & PASTA

*(Choose one)*

### JALIEH

*Steamed white rice*

### JASTEM

*Steamed turmeric rice*

### KHAO KHAW 🌟

*Fried turmeric rice with Thai herbs*

### MUSHROOM FRIED RICE

*A light fried rice with mixed mushrooms*

## DESSERT

*(Choose one)*

### NEI ÏONG PANNA COTTA 🌟

*Topped with our special black sesame sauce*

### JA THIANG 🌟

*A sweet lemony sticky rice pudding*

### HOUSE TIRAMISU

*A creamy and rustic version, infused with local coffee powder*

### COOKIES WITH ICE-CREAM

*Our cookies are freshly baked in-house*

### CARAMEL CUSTARD

*Served with fresh seasonal fruit*

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## BY THE PLATE

### JA DOH 400

*Local rice cooked with turmeric, chicken and herbs*

### DOH SYIAR 500

*Country chicken cooked over fire with Khasi black pepper*

### DOH NEI İONG SNIANG 500

*Pork belly and roasted black sesame cooked over slow wood fire*

### DOH KHLIEH SNIANG (Pig Head Salad) 600

*A delicious and unique dish that is a part of every Khasi celebration!*

### WILD PERILLA PASTA 500 • 550 • 600 🌟

*Spaghetti cooked in a special Rynsan Nei Lieh sauce*

Veg • Smoked Pork • Prawn

### CRISPY PORK BELLY CHOW 500 🌟

*Hakka noodles with our signature pork belly*

### RYNSAN ROAST CHICKEN 1500 🌟

*Brined, smoked and slow roasted whole chicken!*

### BANANA BLOSSOM STEW 350 🌿

*Cooked with starchy roots, local greens and herbal leaves*

+Smoked Pork 200

### BACON SAI KROK 650

*Pork & rice sausages wrapped in bacon*

### PRAWN CHORIZO 700

*Garlic prawn and diced smoked chorizo grilled together with herbs*

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## CHUTNEYS & DIPS

### **TURMERIC TUNGTAP 150** 🌶️

*Fermented dry fish, turmeric roots, roasted chillies*

### **SAUM 150** 🌶️

*Fermented lard, onion roots, roasted chillies*

### **PASHOR KAIT KHLEH 300** 🌱

*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*

### **MAWTUAI PICKLE 250**

*Mizo tender bamboo shoot pickle*

### **MIZO CHILLI PASTE 200**

*Fierly chilli flakes infused with deep piquant flavours*

### **SEASONAL PICKLES Price varies**

*Fresh local pickles sourced from our favorite pickle makers*

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## PRICING AND REGULATIONS

1650₹ per head

1500₹ per head for parties above 25 guests

\*50₹ extra will be added

Minimum no. of guests: 25

Minimum order: No. of Pax

Extra persons will be charged the same fee

Venue charge applicable

Restaurant closes at 4pm for lunch and 11pm for dinner

Late night charge applicable

Patrons are requested to maintain the tranquility of the place at all times

Reservation fee is 35% of the total food bill