

DINNER MENU





SOUPS

CHICKEN & BAMBOO SHOOT 475

A light herbal broth with chicken meatballs & sliced bamboo shoots

CREAM OF BROCCOLI 375

A hearty and healthy soup, loaded with greens!

MUSHROOM NOODLE 375 🗖 🧼

Thin rice noodles cooked in a refreshing vegetarian broth with mixed mushrooms
+ Prawn 100

TOM YUM 450 • 400 • 375

The classic Thai soup infused with fresh Lakadong turmeric roots

Prawn • Pork • Veg

SYRWA PASHOR 350 🗖 🌶

A nutritious soup made with tender banana blossoms & local herbs



SALADS

RYNSAN GARDEN

375 🔞 🗖

Mixed organic greens tossed with local honey dressing

+ Garlic butter shrimp 250

+ Lemongrass chicken 200

GRILLED PORK SALAD

450



Smoky grilled pork slices with fresh herbs in a tangy sauce

WILD FERN SALAD

375 🗖 🗼



Fiddlehead ferns, seasonal greens with crushed roasted peanuts

GRILLED FISH SALAD 550

Diced grilled bhetki with mixed greens in a citrusy dressing

PASHOR KAIT KHLEH



A tangy salad made with fresh sliced banana blossoms

BAMBOO SHOOT SALAD



Steamed shredded bamboo shoot from Mizoram tossed with local herbs



PLATES TO BEGIN

PUTHARO SLIDERS 475 • 450 • 350 • 350 • 350

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

RUSTIC FRIED CHICKEN 450 ©

Crunchy and juicy chicken paired with a tangy tamarind dip

FUNKY FISH 600 O

Lightly battered and stir fried with local fermented soybeans & peppers

CRUNCHY BANANA BLOSSOM 400

Banana flower and assorted veggies, lightly battered and fried

CHICKEN & CHEESE ROLL 450

Steamed & grilled homemade sausages served with a special dip

THIN CRUST PIZZA 700 • 500 • 700 • 650 • 550

Light, crispy and smothered with cheese

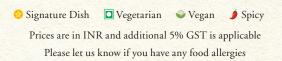
Doh Shaiñ • Mushroom • Smoked Chorizo • Pork • Chicken

RYNSAN FISH CAKE 600 ©

Banana leaf steamed fish blended with a piquant wild perilla chutney!

AVOCADO BAMBOO SHOOT TOAST 450 🖸

Smashed avocados on multigrain bread topped with Mizo bamboo shoot pickle and local Feta cheese! + Fried Farm Egg 100





DOH THAD PLATTER 475

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

SAUSAGE MIXED GRILL 900

Homemade sai krok, smoked chorizo, chicken & cheese roll

JAIUR WINGS 525 📀 🌶

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 700

Pork & rice sausages wrapped in bacon

PRAWN SHYNRAI 525 🐽

Lightly battered prawns fried with fresh turmeric!

RINDS & WAFERS 350 0

Puffy, crunchy & savoury fried Pork skin served with potato wafers & spicy house mayo

MASH & MUSHROOMS 400

Seared mixed mushrooms on creamy buttered mash potatoes + Doh Shaiñ 200



DISHES TO SHARE

RYNSAN CRISPY PORK BELLY 700

Our signature dish, made with fresh pork from Laitlyngkot Village!

BASTENGA STEW 475 • 575 📀 🌶

A spicy stew cooked with dry fermented Naga bamboo shoot

Kholar Bean • Smoked Pork

TOFU & BEANS 400

A hearty vegetable curry cooked with black sesame paste and coconut cream!

SMOKED PORK KAPPA 525 🌶 🌶

A fresh & fiery green herb curry from the Garo Hills

SPICY BASIL CRISPY PORK 750 J

Stir fried crispy pork belly with chillies, garlic and fresh basil from the garden

FISH & GREENS 700

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

THAI GREEN CURRY 600 • 550 • 500 • 400

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

HERB GRILLED CHICKEN 525

Served with a savoury khasi black pepper sauce & sauteed green

JHUR NEI ÏONG 375 🗖

A black sesame curry with potatoes and bamboo shoot



SHAMU DATSHI 450 🗖 🌶

A hearty mixed mushroom & cheese stew from the higher himalayas

TUMBU BAI 350 🗖 🧼

Banana blossoms cooked with starchy roots, local greens and herbal leaves + Smoked Pork 150

ROASTED PUMPKIN CURRY 400 □ •

Sliced roasted pumpkin cooked in an aromatic red curry

GREEN BAI 350 🗖 🧼

Our tribute to the classic Mizo style mixed vegetable stew

BAMBOO SHOOT BAI 425

A Mizo mixed vegetable stew with young bamboo shoot

SUPER THIGH CHICKEN 700 00

Roasted chicken thighs & sweet potatoes served with a special Khasi tamarind sauce

SAUTEED MIXED VEGETABLES 400 🗖 🧼

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

VEGGIE HEAVEN 700

A colourful & sumptuous platter of grilled vegetables served with a local herb chicmichurri sauce!



RICE, NOODLES and PASTA

JALIEH 225

Steamed white rice

JASTEM 275

Steamed turmeric rice

KHAO KHAW 425 🌕

Fried turmeric rice with ai herbs

JA DOH 400

Local rice cooked with turmeric, chicken and herbs

MUSHROOM FRIED RICE 400

A light fried rice with mixed mushrooms

NEI ÏONG FRIED RICE 400

Fried rice cooked with black sesame sauce and seasonal wild herbs

WILD PERILLA PASTA 500 • 575 • 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



ONLY ON WEEKENDS Friday to Sunday

RYNSAN SHILLONG PLATTER 950

Doh Khlieh Cheese, Rynsan Fish Cake, Spicy Mayo Pork Rinds, Crispy Country Chicken Salad, Local Breads & Dips

KA PDUNG BUH BAM TYNRAI 1000

An assortment of Khasi delicacies! {Doh Khlieh, Doh Syiar Khleh, Doh Nei Ïong, Putharo, Pu Maloi, Tungrymbai Dawki}

DOH SNIANG NEI ÏONG 500

A Khasi celebratory dish staring Pork Belly and Black Sesame paste!

DOH KHLIEH 375

The classic Pig Head Salad served with Jyllang Sohsaw chutney

DOH SYIAR KHLEH 350

Shredded country chicken mixed with boiled farm eggs & wild herbs, served with Tungtap Ja ut

DOH SYIAR 535

Country chicken cooked over fire with Khasi black pepper

BURMESE SMOKED PORK CURRY 650

The famous Gaeng Hang Lay cooked with fresh smoked pork from Laitkyrhong and local spices

GRILLED BASTENGA RIBS 800 J

Twice cooked pork ribs served with a fresh tomato bamboo shoot sauce

RYNSAN ROAST CHICKEN 800 • 1500 📀

Brined overnight with fresh herbs and spices. Served with roasted veggies and a special sauce Half • Whole



CHUTNEYS & DIPS

TURMERIC TUNGTAP 150 🌶 🌶

Local dry fish chutney with turmeric roots & roasted chillies

SAUM 150)

Fermented lard chutney with onion roots & smashed roasted chillies

SMOKED PORK CHUTNEY 400 📀

Laitkyrhong smoked pork with roasted tomatoes and wild herbs

FERMENTED SOYA BEAN 200 🗖 🌶 🌶

A super spicy chutney made with roasted tomatoes & mashed potatoes

JAIUR TUNGTAP 250 🌶 🌶

Local dry fish chutney with fresh red peppers & local sichuan pepper

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





DESSERT

NEI ÏONG PANNA COTTA 275 📀

Topped with our special black sesame sauce

JA THIANG 300 📀

A sweet lemony sticky rice pudding

LAITKYNSEW HONEY CAKE 250

Made with organic honey from Laitkynsew village

HOUSE TIRAMISU 300

A creamy and rustic version, infused with local coffee powder

COOKIES WITH ICE-CREAM 250

Our cookies are freshly baked in-house

CARAMEL CUSTARD 275

Served with fresh seasonal fruit



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

HERBAL BREWS 300

Subtle blends of indigenous plants sourced from Dweller Teas, Manipur Sumac Berry • Rosella • Lemongrass Ginger



JUICE & SODA

POWER GREENS 275

Packed with fruits & vegetables

GOLDEN ROOTS 275

Turmeric roots & pineapple

ORANGE BOOSTER 275

Immunity booster with carrot & ginger

KOMBUCHA 250

Fermented sparkling tea brewed in Assam

NATURAL SODA 250

Flavoured soda brewed in Mizoram

FRESH COCONUT WATER 200

Sourced from the tropical regions of Garo Hills

