

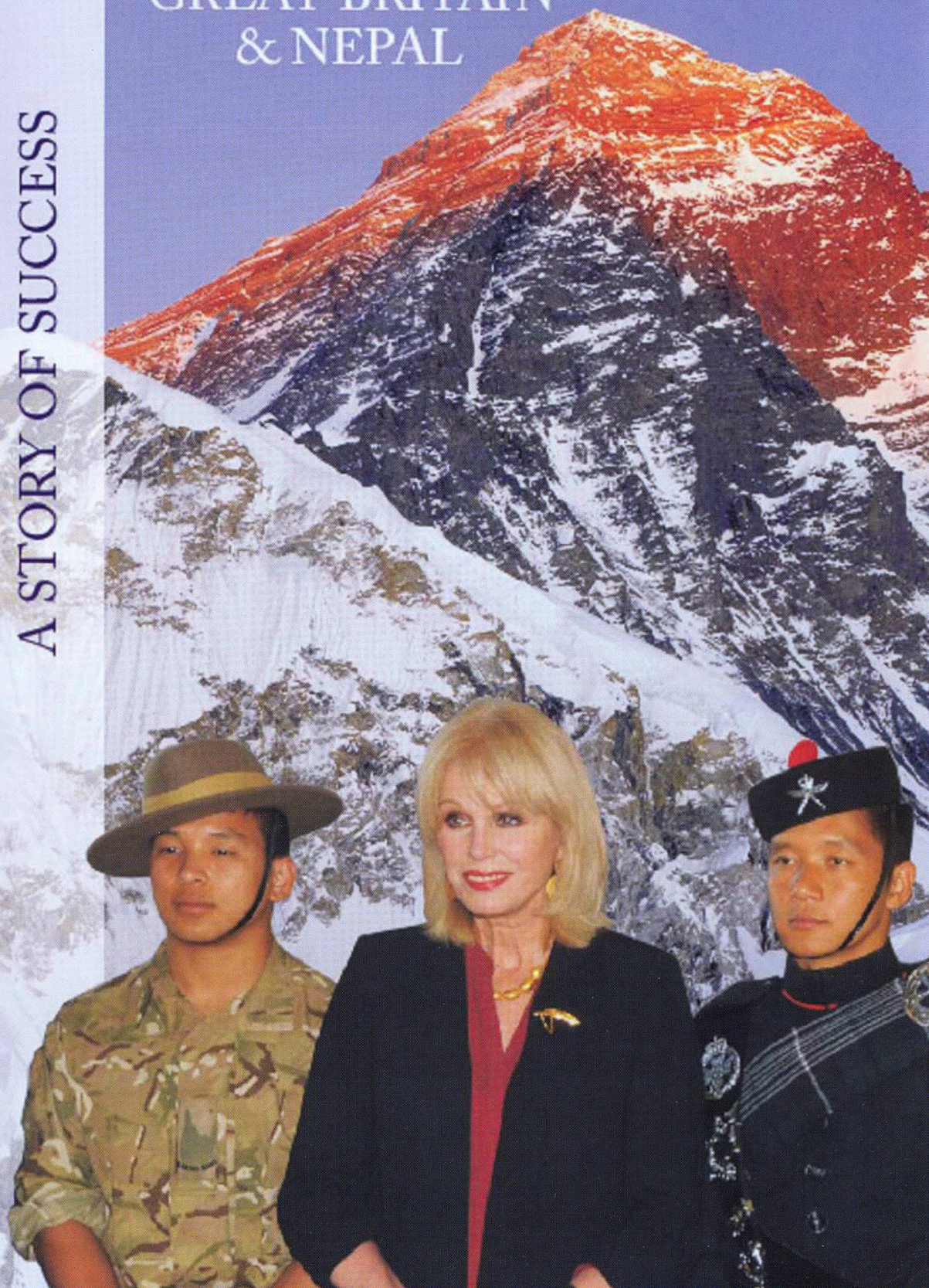
NAMASTE MAGAZINE  
SPECIAL EDITION

THE AWARD WINNING RESTAURANT GROUP

2004 - 2015  
**Everest™**

A STORY OF SUCCESS

**200<sup>TH</sup>**  
**ANNIVERSARY  
OF FRIENDSHIP**  
GREAT BRITAIN  
& NEPAL







**CELEBRATIONS!** Shreya and Ashna in traditional Nepalese dress with Joanna Lumley OBE at the unique Everest Connection Gift Shop in Ashford in 2012. One of the many happy celebratory events hosted by managing director Pashupati Bhandari, family and staff.



# NAMASTE!

## Great Britain & Nepal - 200th anniversary

**W**HAT a delight for the Everest Inn Restaurant Group to present this anniversary supplement to celebrate the 200 year history between our two countries.

It's important and most vital to realise just what a strong link exists between us. For two centuries the British Army has recruited only the best, and in that process of course the magnificent Gurkha warrior is a top candidate. We are most fortunate to have the Gurkha Rifles at The Shorncliffe Barracks, Folkestone, Kent, and the Brigade of Gurkhas are based in Sandhurst. The Everest Inn Group is a thriving business founded by a dedicated family team who know and understand the essence of superb hospitality and of course the finest of the finest Nepalese and Indian cuisine. Since 2004 my family and staff have strived to bring only the best to diners. Our restaurants are in Hythe, Ashford, Blackheath, Perth, Leicester and Kettering, and this Spring we arrived in New Zealand!

The Everest Inn philosophy is 'to provide quality food, exceptional service and outstanding value.'

This is a mantra staff have solidly adhered to and one which has helped make the recent tenth anniversary of the Everest Inn Group a successful one. From the very first days of opening our restaurant in Hythe in 2004 our determination and dedication to excellence has proved a tour de force in every community. But always, always we have remained true to the Anglo-Nepali alliance which dates back to 1814. That's why the Gurkha Welfare Fund is close to our hearts and is also recognised by those Everest Inn customers with knowledge of the amazing history between Great Britain and Nepal - home of Mount Everest. In May 2014, it was an honour for the Everest Inn to host a fundraising evening to secure the remaining funds needed for a bronze statue of a proud Gurkha warrior. This beautiful statue was created by the sculptor Rebecca

Hawkins. She has written about her experience of Nepal in this magazine. We also support the Rotary Clubs and Ashford Town Cricket Club. The Jimmy Mizen Foundation in south east London is also important to us, and we helped to send a group of young people and Scouts to Nepal for the trip of a lifetime. The Everest Inn Restaurant Group staff would like to extend a sincere 'thank you' to all the parliamentarians in Britain and Nepal who sent messages of support and to all those friends and customers who have sent kind greetings.

Also we are delighted to let you know The Little Sherpa Foundation benefitted from a fundraising night at our Blackheath restaurant. On April 9, 2015 the Everest Dine opened in Auckland, New Zealand.

Chadai Vetaula! (See you soon)

*Pashupati Bhandari  
Founder/Managing Director  
Everest Inn Group*

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# Everest Inn™

**W**HAT a triumph for staff at the Everest Inn at Blackheath, who scooped the top trophy for the UK's Best Nepalese Restaurant at the 2014 Asian Curry Awards.

The presentation ceremony was held at the London Hilton on Park Lane on November 16 with the deputy prime minister Nick Clegg presenting the prizes.

This is the fourth consecutive victory for the Everest Inn. Last year the staff at the Ashford branch scooped the same title at the 2013 ceremony.

Everest Inn managing director Pashupati Bhandari said: "I am so proud of all of the team. The Blackheath staff, led by my brother Yadav, have done supremely well, and I am thrilled once again our restaurant is the holder of the prestigious title, 'Best Nepalese Restaurant in the UK'.

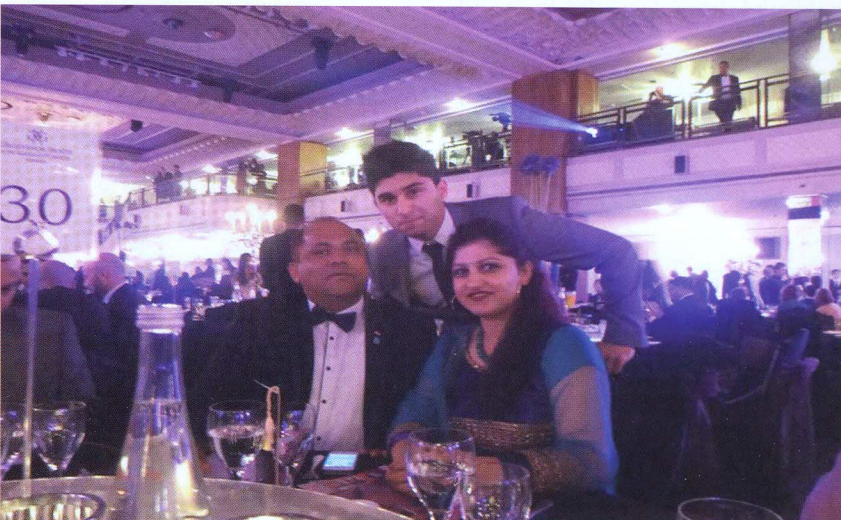
"The award is a great boost to team morale. "Of course we also thank all of our customers and friends for their valuable support! We do our very best to ensure they come back to dine with us again and again. Quality counts every time."



*Looking sensational at The Asian Curry Awards - From left Jeeb Pandey, Shankar and Radha Bhandari, Rashmi Bhandari in red sari, Yadav Bhandari, Raj Kharel, Bhagwati Kharel and Bishal Sapkota.*



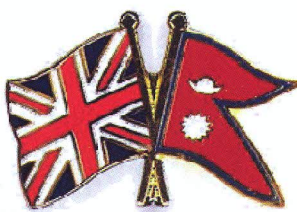
*Victory! Everest Inn staff including executive chef Shanker Pandey thrilled to take the top title for the fourth consecutive year.*



*Glory! In 2013 managing director Pashupati presenting two candlesticks at a raffle at the Asian Curry Awards. He is pictured here with wife Laxmi and son Rabin.*



# AWARDS DIARY



*Asian Curry Awards 2014  
Best Nepalese Restaurant  
Award for Everest Inn  
Restaurant Group*

*British Curry Awards 2014  
Top 100 finalist Everest Inn  
Restaurant Group.*

**B** EING chosen as a finalist in the top 100 at The 2014 British Curry Awards proved a momentous occasion for Everest Inn staff! Their philosophy to provide 'great Nepalese hospitality with quality food, exceptional service and outstanding value' never fails to impress the judges.

The 2014 event was held at the Battersea Evolution arena in London and the Home Secretary Theresa May was guest of honour.

She said: "It's not hard to see why the Prime Minister and others have called this event the 'Curry Oscars'. The British curry industry is one of Britain's greatest success stories. Through hard work and innovation, you've built a vibrant industry which generates wealth, promotes growth and employs tens of thousands of people."

Everest Inn Group managing director Pashupati Bhandari said his team were thrilled to be invited to such a significant event.

"Taking part in the British Curry Awards means we are a tour de force in the restaurant industry. We compete with the best because we believe we offer the very, very best to our diners - always!"

Among the Everest Inn staff attending the British Curry Awards were Pashupati and wife Laxmi, Yadav and Rashmi Bhandari, Raj and Bhagwati Kharel, executive chef Shanker Pandey, Manisha Poudel, Jeeb Pandey, Tanka Uprety, and Bishal Sapkota.



*Everest Inn Restaurant Group - NBAUK Best Nepalese  
Restaurant Award - three years in a row.*



*The team from the Everest Inn holding their certificate  
at the British Curry Awards on December 1, 2014.*



judges and of course our customers who enjoy our food and hospitality."

Kent Invicta Chamber of Commerce members are regular diners at the Everest Inn. The Ashford branch which can seat up to 150 people hosts meetings and business parties throughout the year."

*'Through hard work and innovation, you've built a vibrant industry which generates wealth, promotes growth and provides employment,' - Rt Hon Theresa May speaking at the British Curry Awards in 2014.*

**T** HERE was even more success in 2014 when the judges of the Kent Invicta Chamber of Commerce Business Awards voted Everest Inn winner of the prestigious 'Excellence in Customer Service' award.

At a presentation ceremony in Canterbury, the Everest Inn team including Jeeb Pandey, Pashupati Bhandari, Bishal Sapkota, Yadav Bhandari and Raj Kharel, met other finalists from the business scene across the county.

Everest Inn Group managing director Pashupati Bhandari said: "We were delighted to be awarded a trophy in this category. All of our staff work extremely hard to ensure our customer service is tip top. We say a big thank you to all the