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A Culinary Ballet of Exquisite Delights!

# Cuisines of HAA



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DEPARTMENT OF TOURISM



# Phillu

## Authentic Highland Delight

Dive into the unique taste of phillu, a cultural masterpiece from Haa. Crafted with distinctive cheese and Himalayan birch essence, it's a rare treat found only in the highlands.



# Kapche Japa

## Revitalising your mornings

Enjoy the lasting energy breakfast of Kapche Japa, hand-kneaded wheat dough, paired perfectly with morning tea in Haa village life.



# Chugomago

## Sweet Fortune in Every Bite

Experience tradition through Chogomago, an exquisite dessert made from the soft cheese of yak milk, embodying celebration and cultural richness in Haa.



# Haa Nya

## Exquisite High-Altitude Flavor

Savour Haa Nya, a rare freshwater rainbow trout cultivated in Haa. Grown in the high altitude of Haa fisheries, it's a culinary delight cherished by locals and tourists alike.

# Hentay

## Haa's Gluten-Free Dumpling Delight

Experience Hentay, a gluten-free vegetarian dumpling from Haa's Lomba festival. Filled with turnips, cheese, and spices, it's a delightful fusion of heritage and contemporary flavours.

