

Veg Soups

CREAM of TOMATO Soup	85.00
<i>Freshly pureed tomato tossed in cream</i>	
CREAM of MUSHROOM Soup	85.00
<i>Finely chopped mushroom tossed in cream</i>	
● VEG MANCHOW Soup	85.00
<i>A delicious blend of veggies with a tingle of ginger & garlic</i>	
● VEG HOT AND SOUR Soup	85.00
<i>A hot soup with julienne of veg with ginger, garlic in a soy, vinegar base</i>	
SWEET CORN Soup	85.00
<i>A traditional Chinese soup with sweet corn kernels</i>	
● Dal Soup	85.00
<i>Very tasty lentil soup</i>	





Non-Veg Soups

CREAM Of CHICKEN Soup	110.00
<i>Finely cut chicken pieces tossed in cream</i>	
CHICKEN MANCHOW Soup	110.00
<i>A delicious blend of chicken & veg with a tingle of ginger & garlic</i>	
CHICKEN HOT AND SOUR Soup	110.00
<i>A hot soup with chicken & veg with ginger, garlic in a soy, vinegar base</i>	
CHICKEN SWEET CORN Soup	110.00
<i>A traditional Chinese soup with chicken & sweet corn kernels</i>	
PRAWN MANCHOW Soup	125.00
<i>A delicious blend of prawn & veg with a tingle of ginger & garlic</i>	

Indo-Veg Starters

● VEG OR Gobi OR MUSHROOM MANCHURIAN	110.00
<i>Cooked with onion, ginger, garlic in spices</i>	
PANEER MANCHURIAN	125.00
<i>Paneer cooked with onion, ginger, garlic with spices</i>	
Chilly PANEER	125.00
<i>Paneer cooked with onion, tomato, green peppers with spices</i>	
● VEG OR Gobi OR MUSHROOM SCHEZWAN	130.00
<i>Cooked in Shezwan sauce</i>	
PANEER SCHEZWAN	140.00
<i>Paneer cooked with shezwan sauce</i>	

Indo-Non Veg Starter

Chilly CHICKEN	125.00
<i>Chicken cooked with onion, tomato, green peppers with spices</i>	
CHICKEN SCHEZWAN	125.00
<i>Chicken cooked with shezwan sauce</i>	
Chilly PRAWN	145.00
<i>Prawns cooked with onion, tomato, green peppers with spices</i>	
PRAWN SCHEZWAN	145.00
<i>Prawns cooked with shezwan sauce</i>	
● Can Be Prepared For Vegans. Please inform waiter	Spicy 


STARTERS

VEGETARIAN

- **PUNJABI SAMOOSA (2pcs)** 55.00
Potato & Peas
- **VEG SPRING ROLLS** 75.00
Vegetables wrapped in pastry and deep fried
- **MIXED PAKODA PLATTER (SERVES 2)** 125.00
Assorted vegetables dipped in batter and deep fried
- **ONION AND POTATO PAKODA** 80.00
Onion rings and potato slices dipped in batter and deep fried
- **ONION BAJI** 80.00
Thinly sliced onions in lentil batter and deep fried
- **TANDOORI GOBI** 99.00
Cauliflower marinated in tandoori spices and grilled in a Tandoor oven
- **TANDOORI ALOO** 85.00
Potato marinated in tandoori spices and grilled in a Tandoor oven
- MUSHROOM TIKKA** 95.00
- *Mushroom, onion, pepper and tomato marinated in special tikka spices and grilled in Tandoor oven*
- CHEESE CORN BALLS (4pcs)** 99.00
Potato, corn and cheese balls deep fried and served with sauce
- PANEER TIKKA** 125.00
Home made Indian cheese, onion, peppers and tomato marinated in tikka masala and grilled in a Tandoor oven
- PANEER MALAI TIKKA** 135.00
Home made Indian cheese marinated in a cashewnut paste and grilled in a Tandoor oven, garnished with cheese
- MALIA CHILLI MUSHROOM** 130.00
Mushrooms laced with cheese, chilli & cream grilled in Tandoor oven
- ASSORTED VEGETARIAN FROM THE TANDOOR FOR 4** 399.00
Assortment of Mushroom, Paneer, Gobi & Aloo
- **NAMASKAR SPECIALITY PLATTER (SERVES 4)** 399.00
Variety of Pakoda's, Aloo Tikki, Samosa & Spring Rolls
- **Can Be Prepared For Vegans. Please inform waiter**

STARTERS

NON-VEGETARIAN

PUNJABI SAMOOSA (2 pcs)		75.00
<i>Lamb mince / Chicken mince</i>		
CHICKEN SPRING ROLLS		85.00
<i>Julienne of chicken & veg wrapped in pastry and fried</i>		
CHICKEN LIVER MASALA		90.00
<i>Chicken livers cooked in chefs spicy masala served with baby naan</i>		
CHICKEN TIKKA		99.00
<i>Boneless chicken marinated in tandoor spice and grilled in a Tandoor oven</i>		
MALAI TIKKA		109.00
<i>Boneless chicken marinated in cashew nut paste and grilled in a Tandoor oven, garnished with cheese</i>		
RESHMI KEBAB		109.00
<i>Tender pieces of boneless chicken marinated in special spices and grilled in a Tandoor oven and garnished with honey</i>		
CHICKEN BANJARA KEBAB		109.00
<i>Boneless pieces of chicken coated in a spicy marinade of yoghurt, mint, green chilli and spices</i>		
CHICKEN TANGDI		109.00
<i>Chicken drumsticks marinated and grilled in Tandoor oven</i>		
CHICKEN TIKKA PLATTER FOR 4		399.00
<i>Chicken Tikka, Malai Tikka, Banjara Kebab & Reshmi Kebab</i>		
CHICKEN SEEKH KEBAB		115.00
<i>Spiced chicken mince rolled on a skewer and grilled in Tandoor oven garnished with cheese.</i>		
LAMB SEEKH KEBAB		130.00
<i>Spiced lamb mince rolled on a skewer and grilled in a Tandoor oven</i>		
PRAWN KOLIWADA		135.00
<i>Prawns dipped in spicy batter and deep fried till crispy.</i>		
KING PRAWNS		S/Q
<i>King prawns marinated in special spices and pan fried</i>		
FISH TIKKA		140.00
<i>Kingklip marinated with tikka seafood spices grilled in a Tandoor oven</i>		
TANDOORI MIXED GRILL	FOR TWO	250.00
<i>Assortment of non-veg starters</i>	FOR THREE	375.00
<i>Chicken tikka, Lamb Chops & Seekh Kebab grilled in a Tandoor oven</i>		
NAMASKAR MIXED NON-VEG PLATTER FOR FOUR		850.00
<i>Assortment of King Prawns, Fish Tikka, Seekh Kebab, Lamb Chops and Chicken Tikka grilled in a Tandoor oven</i>		

Spicy



VEGETABLE SELECTION

PANEER MAKHANI 170.00

Fresh home made cheese cooked in a rich tomato and butter gravy

PANEER TIKKA MASALA 170.00

Fresh home made cheese cooked with special tikka spices

PALAK PANEER 170.00

Fresh home made cheese cooked with pureed spinach

MATTAR PANEER 170.00

Fresh home made cheese cooked with peas in onion and tomato gravy

PANEER KORMA (PREPARED mild) 185.00

Fresh home made cheese cooked in cashew nut gravy

PANEER SAI KORMA 185.00

Fresh home made cheese cooked in tomato & cashewnut gravy

PANEER KALI MIRCH  170.00

Paneer cooked with black pepper and yoghurt in a spicy gravy

PANEER KADHAI 170.00

Paneer cooked with onion, green peppers in a special kadhai gravy

PANEER KHALAPURI  170.00

Fresh home made cheese cooked in a hot spicy gravy

SHAAM SAVERA 185.00

Spinach koftas stuffed with paneer, cooked in tomato and butter gravy

DUM ALOO PUNJABI (RECOMMENDED MEDIUM TO HOT)  170.00

Potato stuffed with mixed veg & paneer deep fried and cooked in a rich gravy

VEG NARGI'S KOFTA 175.00

Veg stuffed dumplings cooked in a creamy tomato onion gravy

MALIA KOFTA (PREPARED mild) 190.00

Fresh home made cheese balls cooked in a rich creamy gravy

DIWANI HANDI 175.00

Mixed veg, paneer & spinach prepared in a cashewnut gravy

NAVRATAN KORMA (PREPARED mild) 175.00

Mixed vegetable cooked with dried fruit in a cashew nut gravy

VEG MAKHANI 160.00

Mixed veg cooked in a rich tomato and butter gravy, garnished with cream

NAMASKAR DAL MAKHANI 145.00


Assorted lentils cooked with special spices in butter & garnished with cream

 **DAL TARKA** 125.00

Yellow lentils cooked in traditional spices

 **DAL PALAK** 130.00

Spinach cooked with yellow lentils in traditional spices.

 **DAL KHICHDI** 130.00

Basmati rice cooked with Dal (lentils) and spices

Curries served with Basmati Rice

 **Can Be Prepared For Vegans. Please inform waiter**

VEGETABLE SELECTION

- **CHANNA MASALA** 140.00
Delicious chick peas cooked in an exotic blend of spices
- **BUTTER BEAN & POTATO CURRY** 125.00
Butter beans & potato cooked in traditional spices
- **RAJMA BEAN** 125.00
Red beans cooked in spices
- **SOYA PRAWN CURRY** 165.00
Tangy & spicy soya prawn curry
- **DHINGRI ROGAN JOSH** 160.00
Mushrooms cooked in aromatic spices, a classic dish
- **VEG CURRY HOME STYLE** 150.00
Veg cooked with potato & paneer in gravy
- **VEG Jalfrezi** 150.00
Julienne's of vegetable cooked in thick gravy with special spices
- **VEG Kadhai** 150.00
Mixed veg cooked in special Kadhai masala
- **VEG Jaipuri** 160.00
Vegetables cooked in a spicy thick tomato, onion & cashewnut gravy
- **Sabzi Chakori** 135.00
Potato / Cauliflower / Peas & Green Peppers cooked in traditional spices
- **Aloo ACHAARI MASALA** 140.00 
Potato cooked with achaari spices
- **Aloo JEERA** **OR** ● **Aloo SAAG** 135.00
Potato cooked with whole cumin \ | Potato and Spinach cooked together
- **Aloo MATTAR** **OR** ● **PALAK MATTAR** 135.00
Potato & peas or Spinach and peas cooked in traditional spices
- **Gobi MATTAR** **OR** ● **MUSHROOM MATTAR** 140.00
Cauliflower & peas or Mushroom & Peas cooked in traditional spices
- **BAINGAN BHARTA** 160.00
Brinjal baked in a tandoor oven and sauteed ||
- **BAINGAN Aloo** 140.00
Brinjal & potato cooked in traditional spices
- **BAINGAN Aloo MATTAR** 140.00
Brinjal, potato & peas cooked in traditional spices
- **BAINGAN Aloo DHINGRI MATTAR** 150.00
Brinjal, potato, mushroom & peas cooked in traditional spices
- **Aloo Bindi** (Subject to Availability) 160.00
Potato & okra cooked in traditional spices
- **Bindi MASALA** (Subject to Availability) 165.00
Okra cooked punjabi style

Curries served with Basmati Rice

- **Can Be Prepared For Vegans. Please inform waiter** **Spicy** 

SEAFOOD SELECTION

MADRAS FISH CURRY	220.00
<i>Tangy & spicy fish curry</i>	
FISH TIKKA MASALA	225.00
<i>Tandoori fish cooked in a rich gravy</i>	
PRAWN CURRY	240.00
<i>Tangy & spicy prawn curry</i>	
PRAWN CURRY HOME-STYLE	240.00
<i>Prawns cooked home-style</i>	
PRAWN VINDALOO	 240.00
<i>Prawns cooked in a hot Goan style curry</i>	
PRAWN LASONI CURRY (RECOMMENDED MEDIUM TO HOT)	 245.00
<i>Prawns cooked in with garlic in a rich gravy</i>	
PRAWN MASALA (DRY STYLE)	265.00
<i>Prawns cooked with masala spices.</i>	
PRAWN KORMA (PREPARED MILD)	265.00
<i>Prawns cooked in a mild classic cashew nut gravy</i>	
PRAWN SAI KORMA	265.00
<i>Prawns cooked in tomato and cashew nut gravy</i>	
KING PRAWNS - PAN FRIED	S/Q
<i>King prawns marinated in our special spices and pan fried. (In the shell)</i>	
<i>Served with Chips or Veggies</i>	
NAMASKAR PRAWN SPECIALITY	330.00
<i>Prawns de-shelled and marinated with Namaskar's secret spices and cooked to perfection in a rich gravy</i>	
PRAWN & FISH CURRY	240.00
<i>Prawns & Fish marinated in seafood spices and cooked in a rich gravy</i>	
CRAB CURRY	S/Q
<i>Crab cooked in special sea food spices in a rich tasty gravy</i>	
CRAB CLAWS COOKED IN SPECIAL SEA FOOD SPICES IN A RICH TASTY GRAVY	S/Q
<i>Crab claws cooked in special sea food spices in a rich tasty gravy</i>	
SEAFOOD TRIO	S/Q
<i>Kingclip Fish, Crab Claws and Prawns cooked together in the chefs special seafood spices in a rich and tasty gravy</i>	

Curries served with Basmati Rice


Spicy 

TANDOORI SELECTION

TANDOORI CHICKEN	190.00
<i>Chicken marinated in yoghurt and Tandoori spices</i>	(Half Portion) 140.00
<i>grilled to perfection in a Tandoor oven</i>	
BHATTI KA MURGH	200.00
<i>Chicken grilled in tandoor oven and tossed in special sauce</i>	(Half Portion) 155.00
CHICKEN & FISH COMBO	260.00
<i>Half portion Tandoori Chicken & Half Portion Tandoori Kingklip</i>	
CHICKEN & LAMB CHOPS COMBO	265.00
<i>Half portion Tandoori Chicken & Half Portion Lamb Chops</i>	
CHICKEN & PRAWNS COMBO	290.00
<i>Half portion Tandoori Chicken & Half Portion King Prawns</i>	
FISH & PRAWNS COMBO	280.00
<i>Half portion Tandoori Fish & Half Portion King Prawns</i>	
LAMB CHOPS & PRAWN COMBO	285.00
<i>Half portion Lamb Chops & Half Portion King Prawns</i>	
LAMB CHOPS & FISH COMBO	280.00
<i>Half portion Lamb Chops & Half Portion Tandoori Fish</i>	
TANDOORI LAMB CHOPS	265.00
<i>Spicy Lamb Rib Chops grilled in Tandoor oven</i>	
TANDOORI FISH	240.00
<i>Kingklip marinated in tandoori spices and grilled in Tandoor oven</i>	

Tandoori dishes served with chips or veggies
Please note all Tandoori dishes are freshly prepared. Please allow 40 minutes.

SIDE DISHES

● GARDEN SALAD	80.00
● KACHUMBER SALAD (Tangy salad with grated carrot, onion, tomato with chilli)	55.00
● SAMBAL SALAD (Traditional Indian salad with diced cucumber, onion & tomato)	55.00
● ONION SLICES WITH LEMON	20.00
RIATA	60.00
PLAIN YOGHURT	50.00
● SAUTEED VEGETABLE	70.00
● POTATO CHIPS	50.00
● GRAVY (RECOMMENDED WITH BIRYANI)	90.00
● PAPAD	10.00
● PICKLES	20.00
● CHUTNEY - MINT OR CHILLI	15.00
● SCHEZWAN SAUCE	25.00
CHOPPED CHILLI OR BUTTER	10.00
● Can Be Prepared For Vegans. Please inform waiter	Spicy 

CHICKEN SELECTION

BUTTER CHICKEN	200.00
<i>Tender pieces of boneless chicken cooked in rich tomato and butter gravy garnished with cream</i>	
TANDOORI BUTTER CHICKEN	210.00
<i>Half Tandoori chicken on the bone grilled in the tandoor oven and cooked in rich tomato and butter gravy garnished with cream</i>	
CHICKEN TIKKA MASALA	200.00
<i>Boneless pieces of chicken grilled in tandoor oven and cooked in a spicy gravy</i>	
CHICKEN VINDALOO	 200.00
<i>Boneless chicken cooked with potato in hot spicy gravy.</i>	
CHICKEN KORMA (PREPARED Mild)	210.00
<i>Boneless pieces of chicken cooked in a mild creamy cashew nut gravy</i>	
CHICKEN SAI KORMA	210.00
<i>Boneless pieces of chicken cooked in tomato and cashew nut gravy</i>	
CHICKEN JALFREZI	200.00
<i>Boneless chicken cooked with juliennes of green pepper, onion and tomato in special spices.</i>	
CHICKEN KADHAI	200.00
<i>Boneless pieces of chicken cooked in tomato & onion gravy with green peppers in rich spices</i>	
CHICKEN LAJABAB	200.00
<i>Juliennes of chicken & onion cooked in thick gravy</i>	
CHICKEN KHOLAPURI	 200.00
<i>A bold & spicy chicken dish with lots of flavour</i>	
CHICKEN SAAQWALA	200.00
<i>Chicken cooked with spinach in a rich gravy with special spices</i>	
CHICKEN KALI MIRCH	 200.00
<i>Chicken cooked with black pepper & yoghurt in a spicy sauce</i>	
CHICKEN CURRY HOME-STYLE	200.00
<i>Boneless pieces of chicken cooked home-style</i>	
CHICKEN TANGDI MASALA	210.00
<i>Chicken drumsticks grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>	
CHICKEN NAMASKAR SPECIAL	235.00
<i>Boneless pieces of chicken fried and tossed in chicken mince in Namaskar's special secret spices and masala</i>	
CHICKEN & PRAWN CURRY	235.00
<i>Boneless pieces of chicken & prawns cooked in our chefs special spices</i>	

Curries served with Basmati Rice



LAMB SELECTION

LAMB ROGAN JOSH		220.00
<i>Tender pieces of lamb cooked in aromatic spices, a classic dish</i>		
LAMB VINDALOO		220.00
<i>Lamb cooked with potato in a hot & spicy curry</i>		
LAMB Kholapuri		220.00
<i>A bold & spicy lamb dish with lots of flavour</i>		
LAMB KADHAI		220.00
<i>Tender pieces of lamb cooked in tomato & onion gravy with green peppers</i>		
BHUNA GOSHT		230.00
<i>Tender pieces of lamb cooked in a thick gravy</i>		
LAMB KORMA (PREPARED mild)		230.00
<i>Tender pieces of lamb cooked in a mild creamy cashew nut gravy</i>		
LAMB Sai KORMA		230.00
<i>Tender pieces of lamb cooked in creamy tomato and cashew nut gravy</i>		
LAMB SAAGWALA		220.00
<i>Lamb cooked with spinach in a rich gravy with special spices</i>		
LAMB Sali Boti		220.00
<i>Boneless pieces of lamb cooked in a rich gravy with aromatic spices and garnished with grated fried potatoes</i>		
LAMB Kali Mirch		220.00
<i>Lamb cooked with black pepper & yoghurt in a spicy sauce</i>		
LAMB LAHORI		220.00
<i>Tender pieces of lamb cooked with chopped tomato, onion, garlic in a rich gravy and topped with cheese</i>		
Dal Gosht		220.00
<i>Tender pieces of lamb cooked in lentils. Very Tasty</i>		
LAMB CURRY HOME-STYLE		220.00
<i>Boneless pieces of lamb cooked home-style</i>		
KHEEMA MATTAR		220.00
<i>Lamb mince & peas cooked with exotic spices</i>		
NAMASKAR TAWA LAMB		295.00
<i>Lamb marinated in Namaskar secret spices and cooked in a rich gravy</i>		
LAMB Chops MASALA		295.00
<i>Succulent lamb rib chops grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>		

Curries served with Basmati Rice



RICE DISHES

BASMATI RICE	25.00
<i>Steamed long grain aromatic white rice</i>	
JEERA RICE	40.00
<i>Basmati rice cooked with cumin seeds</i>	
● VEG PULAO (Rice with mixed veg)	55.00
CURD RICE (Rice with yoghurt, topped with tarka)	70.00
● MUSHROOM FRIED RICE	85.00
● VEG FRIED RICE	85.00
MIXED VEG FRIED RICE (Mushroom, Paneer and Mixed Veg)	110.00
CHICKEN FRIED RICE	120.00
MIXED FRIED RICE (Mixed Veg, Chicken & Prawns)	140.00
● VEG BIRYANI	150.00
<i>Basmati rice cooked with vegetables, potato and biryani spices</i>	
CHICKEN BIRYANI	200.00
<i>Basmati rice cooked with boneless chicken, potato and biryani spices</i>	
LAMB BIRYANI	220.00
<i>Basmati rice cooked with tender lamb cubes, potato and biryani spices</i>	
FISH BIRYANI	230.00
<i>Basmati rice cooked with fish and biryani spices</i>	
PRAWN BIRYANI	240.00
<i>Basmati rice cooked with prawns and biryani spices</i>	
NAMASKAR SPECIAL VEGETABLE DUM BIRYANI	170.00
<i>Veg biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
<i>Veg biryani cooked and wrapped in brown flour dough and baked in Tandoor oven</i>	
NAMASKAR SPECIAL CHICKEN DUM BIRYANI	220.00
<i>Chicken biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
NAMASKAR SPECIAL LAMB DUM BIRYANI	240.00
<i>Lamb biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
NAMASKAR SPECIAL FISH DUM BIRYANI	250.00
<i>Fish biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
NAMASKAR SPECIAL PRAWN DUM BIRYANI	260.00
<i>Prawn biryani cooked and wrapped in dough and baked in Tandoor oven</i>	
● Can Be Prepared For Vegans. Please inform waiter	
<i>All rice dishes prepared with Basmati Rice</i>	

NAAN

NAAN ✓ <i>White flour handmade bread freshly baked</i>	25.00
BUTTER NAAN ✓ <i>White flour handmade bread freshly baked with butter</i>	28.00
SESAME NAAN <i>White flour handmade bread freshly baked with sesame seeds</i>	28.00
GARLIC NAAN ✓ <i>White flour handmade bread freshly baked with garlic</i>	33.00
CHILLI GARLIC NAAN  <i>White flour handmade bread freshly baked with chilli & garlic</i>	39.00
CHILLI NAAN ✓ <i>White flour handmade bread freshly baked with chilli</i> 	35.00
CHEESE NAAN ✓ <i>White flour handmade bread freshly baked with cheese</i>	50.00
CHEESE & GARLIC NAAN <i>White flour handmade bread freshly baked with cheese & garlic</i>	55.00
CHEESE & CHILLI NAAN  <i>White flour handmade bread freshly baked with cheese & chilli</i>	55.00
KASHMIRI NAAN <i>White flour handmade bread stuffed with cheese and cherries</i>	60.00
PESHAWARI NAAN (Sweet naan with mixed nuts and coconut)	50.00
● BROWN PESHAWARI NAAN (Sweet naan with mixed nuts and coconut)	50.00
ROMALI ROTI <i>Handmade roti artistically made thin as a handkerchief with white flour</i>	30.00
● BROWN ROMALI ROTI <i>Handmade roti artistically made thin as a handkerchief with brown flour</i>	30.00
● TANDOORI ROTI ✓ <i>Brown flour Indian bread freshly baked</i>	25.00
NAMASKAR SPECIAL LACHA PARATHA <i>White flour bread that is rich and flaky</i>	40.00
CHUR CHUR PARATHA <i>White flour bread that is flaky and stuffed with crumbled paneer & mashed potato</i>	60.00
● TANDOORI PARATHA ✓ <i>Brown flour Indian bread rich and flaky</i>	40.00
ALOO PARATHA <i>White flour Indian bread stuffed with spiced mashed potato and baked</i>	50.00
● BROWN ALOO PARATHA <i>Brown flour Indian bread stuffed with spiced mashed potato and baked</i>	50.00
PANEER KULCHA OR VEG KULCHA OR ONION KULCHA <i>White flour bread stuffed with grated home made Indian cheese</i>	70.00
VEG KULCHA OR ONION KULCHA <i>Veg or Onion sprinkled with sesame seeds and baked in Tandoor Oven</i>	65.00
BHATURA ✓ <i>A thick leavened fluffy deep fried bread</i>	60.00

All Naan are freshly prepared

Can Be Prepared For Vegans. Please inform waiter **Spicy** 

Desserts

GULAB JAMUN (SERVED WARM)	80.00
<i>Fried dumplings made with milk & flour soaked in sugar syrup</i>	
RAS MALIA	80.00
<i>Milk dumplings soaked in sweet saffron milk syrup</i>	
SWEET VERMICELLI (SERVED WARM)	75.00
<i>Vermicelli cooked in milk into a sweet pudding</i>	
GAJJAR HALWA (CARROT PUDDING) (SERVED WARM)	80.00
<i>Fresh grated carrots sauteed in ghee and cooked in milk</i>	
PHIRNI (KHEER) TRADITIONAL INDIAN PUDDING SERVED WARM	75.00
<i>Rice pudding flavoured with cardamom, raisins & mixed nuts</i>	
SHRIKHAND	90.00
<i>A classic Indian custard like dessert with cardamom, saffron & nuts</i>	

Hot Beverages

TEA	30.00
ROOIBOS TEA	30.00
GREEN TEA	30.00
MASALA TEA	38.00
FILTER COFFEE	30.00
AMERICANO	30.00
CAPPUCCINO FOAM	35.00
CAPPUCCINO CREAM	38.00
CAFÉ LATTE / LATTE MACCHIATO	45.00
ESPRESSO SINGLE	28.00
ESPRESSO DOUBLE	32.00
Milo	50.00
HOT CHOCOLATE	50.00

ALL FOOD SERVED IS HALAAL

Strictly NO food or drinks from outside permitted

A plate charge of R40.00 per person will be levied for sharing

We reserve the right to add a 10% service charge to the bill

10% service fee will be added to tables 5 and more

15% service fee will be added to tables 15 and more

Corkage charged at R150.00 per 750ml bottle of wine

All dishes freshly prepared,

Please allow 30 to 45 min for preparation

Prices are inclusive of 15% VAT