

NAMASKAR MENU

Starters
A La Carte
Desserts



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 Starters

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, Samoosa & 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



A La Carte Vegetarian

PANEER MAKHANI	170.00
<i>Fresh home made cheese cooked in a rich tomato and butter gravy</i>	
PANEER Tikka MASALA	170.00
<i>Fresh home made cheese cooked with special tikka spices</i>	
PALAK PANEER	170.00
<i>Fresh home made cheese cooked with pureed spinach</i>	
MATTAR PANEER	170.00
<i>Fresh home made cheese cooked with peas in onion and tomato gravy</i>	
PANEER KORMA (PREPARED mild)	185.00
<i>Fresh home made cheese cooked in cashew nut gravy</i>	
PANEER Sai KORMA	185.00
<i>Fresh home made cheese cooked in tomato & cashewnut gravy</i>	
PANEER Kali MIRCH	 170.00
<i>Paneer cooked with black pepper and yoghurt in a spicy gravy</i>	
PANEER KADHAI	170.00
<i>Paneer cooked with onion, green peppers in a special kadhai gravy</i>	
PANEER Kholapuri	 170.00
<i>Fresh home made cheese cooked in a hot spicy gravy</i>	
SHAAM SAVERA	185.00
<i>Spinach koftas stuffed with paneer, cooked in tomato and butter gravy</i>	
DUM Aloo Punjabi (RECOMMENDED MEDIUM TO HOT)	 170.00
<i>Potato stuffed with mixed veg & paneer deep fried and cooked in a rich gravy</i>	
VEG NARQI'S KOFTA	175.00
<i>Veg stuffed dumplings cooked in a creamy tomato onion gravy</i>	
MALIA KOFTA (PREPARED mild)	190.00
<i>Fresh home made cheese balls cooked in a rich creamy gravy</i>	
DIWANI HANDI	175.00
<i>Mixed veg, paneer & spinach prepared in a cashewnut gravy</i>	
NAVRATAN KORMA (PREPARED mild)	175.00
<i>Mixed vegetable cooked with dried fruit in a cashew nut gravy</i>	
VEG MAKHANI	160.00
<i>Mixed veg cooked in a rich tomato and butter gravy, garnished with cream</i>	
NAMASKAR DAL MAKHANI	145.00
<i>Assorted lentils cooked with special spices in butter & garnished with cream</i>	
 DAL TARKA	125.00
<i>Yellow lentils cooked in traditional spices</i>	
 DAL PALAK	130.00
<i>Spinach cooked with yellow lentils in traditional spices.</i>	
 DAL KHICHDI	130.00
<i>Basmati rice cooked with Dal (lentils) and spices</i>	
Curries served with Basmati Rice	
 Can Be Prepared For Vegans. Please inform waiter	

A La Carte Vegetarian

- **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** 

A La Carte Seafood

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>Kingklip 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 


A La Carte Tandoori

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 

A La Carte Chicken

BUTTER CHICKEN 200.00

*Tender pieces of boneless chicken cooked in rich tomato and butter
gravy garnished with cream*

TANDOORI BUTTER CHICKEN 210.00

*Half Tandoori chicken on the bone grilled in the tandoor oven and cooked in
rich tomato and butter gravy garnished with cream*

CHICKEN TIKKA MASALA 200.00

Boneless pieces of chicken grilled in tandoor oven and cooked in a spicy gravy

CHICKEN VINDALOO  200.00

Boneless chicken cooked with potato in hot spicy gravy.

CHICKEN KORMA (PREPARED Mild) 210.00

Boneless pieces of chicken cooked in a mild creamy cashew nut gravy

CHICKEN SAI KORMA 210.00

Boneless pieces of chicken cooked in tomato and cashew nut gravy

CHICKEN JALFREZI 200.00

*Boneless chicken cooked with juliennes of green pepper, onion and
tomato in special spices.*

CHICKEN KADHAI 200.00

*Boneless pieces of chicken cooked in tomato & onion gravy with green
peppers in rich spices*

CHICKEN LAJABAB 200.00

Juliennes of chicken & onion cooked in thick gravy

CHICKEN Kholapuri  200.00

A bold & spicy chicken dish with lots of flavour

CHICKEN SAAGWALA 200.00

Chicken cooked with spinach in a rich gravy with special spices

CHICKEN Kali Mirch  200.00

Chicken cooked with black pepper & yoghurt in a spicy sauce

CHICKEN CURRY HOME-STYLE 200.00

Boneless pieces of chicken cooked home-style

CHICKEN TANGDI MASALA 210.00

*Chicken drumsticks grilled to perfection in tandoor oven and tossed
in the chefs special masala gravy*

CHICKEN NAMASKAR SPECIAL 235.00

*Boneless pieces of chicken fried and tossed in chicken mince in
Namaskar's special secret spices and masala*

CHICKEN & PRAWN CURRY 235.00

Boneless pieces of chicken & prawns cooked in our chefs special spices

Curries served with Basmati Rice

 **Spicy**

A La Carte Lamb

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>	

Naans

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

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- ALL FOOD SERVED IS HALAAL.
 - Strictly NO food or drinks from outside are 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 5 tables and more.
 - 15% service fee will be added to 15 tables 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.