



NAMASKAR

INDIAN RESTAURANT

The Spirit of India. The Art of Indian Hospitality.

SINCE 2008

Since opening our doors in August 2008, Namaskar has been a celebration of Indian cuisine and hospitality.

Our inspiration comes from Mumbai - a city where centuries of tradition meet an extraordinary diversity of flavour. From the smoky aromas of the tandoor and fragrant dum biryanis to slow-simmered dals, richly spiced curries and breads baked fresh to order, our menu brings together the flavours and traditions that have shaped the Indian table.

At the heart of our kitchen are chefs from India, preparing dishes with respect for traditional techniques, carefully balanced spices and the generosity for which Indian hospitality is known.

Namaskar is a traditional Indian greeting - hands joined, head gently bowed - offered as a gesture of welcome and respect. It reflects a philosophy deeply rooted in Indian culture: to receive every guest with warmth, dignity and an open heart. That philosophy has guided our restaurant from the beginning. Whether you are joining us for an intimate dinner, gathering with family and friends, or celebrating one of life's special occasions, we invite you to experience the flavours, warmth and hospitality of India.

Welcome to Namaskar.

All food served at Namaskar is Halaal. Vegetarian and vegan options are available.

Please advise your server of any dietary requirements or allergies.

YOUR GUIDE TO THE MENU

Across our menu, the Namaskar Signature identifies dishes that embody our kitchen - preparations selected for their character, tradition and connection to the Namaskar experience.

VG* Vegan preparation available upon request

◆ **Namaskar Signature**

◇ **Chef's Recommendation**

□ **House Favourite**

Our curries are accompanied by steamed basmati rice unless otherwise stated.

All curries can be prepared mild, medium or hot.

Certain dishes and ingredients may be subject to seasonal or market availability.

SIGNATURES OF NAMASKAR

A taste of who we are.

Tandoori Chicken Tikka Platter - serves 4 **R 450**

♦ **NAMASKAR SIGNATURE**

Chicken Tikka, Malai Tikka, Kasturi Kebab and Reshmi Kebab - four distinctive tandoori preparations.

Namaskar Dal Makhani **R 160**

♦ **NAMASKAR SIGNATURE**

Slow-simmered black lentils enriched with butter, cream and warming Indian spices.

Butter Chicken **R 219**

♦ **NAMASKAR SIGNATURE**

Succulent boneless chicken simmered in a rich, creamy tomato-butter gravy.

Lamb Rogan Josh **R 245**

♦ **NAMASKAR SIGNATURE**

Tender pieces of lamb cooked with traditional spices in a classic Rogan Josh gravy.

Masala Pan-Fried Prawns **R 320**

♦ **NAMASKAR SIGNATURE**

Shell-on prawns marinated in a fragrant spice blend and pan-fried for a rich, flavourful finish. Served with your choice of chips or peas pulao.

Namaskar Tandoori Feast for Two **R 690**

♦ **NAMASKAR SIGNATURE**

A feast of tandoori favourites featuring prawns, fish tikka, lamb chops and chicken tangdi (drumsticks).

Namaskar Signature Dum Biryani **R 189/**

♦ **NAMASKAR SIGNATURE**

Vegetable, chicken or lamb biryani sealed beneath a dough crust and finished in the tandoor to capture its fragrance within.

**R 240/
R 269**

TO BEGIN

VEGETARIAN

Punjabi Aloo & Pea Samosa (2) VG* **R 65**

Crisp Punjabi-style pastries filled with delicately spiced potato and green peas.

Soya & Pea Samosa (4) VG* **R 65**

Crisp pastry parcels filled with seasoned soya and green peas.

Mixed Pakoda Platter - serves 2 VG* **R 145**

Seasonal vegetables in a delicately spiced lentil flour batter, fried until golden.

Onion Bhaji VG* **R 95**

Finely sliced onion seasoned with spices, coated in lentil batter and fried until beautifully crisp.

Spiced Chilli Bites (8) VG* **R 95**

▣ HOUSE FAVOURITE

Fresh chilli and vegetables seasoned with spices and lentil flour, fried into crisp savoury bites.

Cheese & Corn Balls (4) **R 112**

◇ CHEF'S RECOMMENDATION

Sweet corn, potato and melting cheese shaped into golden bites, accompanied by a dipping sauce.

Corn Ribs VG* **R 95**

Corn ribs roasted in the tandoor and finished with our signature Indian barbecue glaze, balancing sweet heat with a lightly smoky finish.

Namaskar Vegetarian Sharing Platter - serves 4 VG* **R 465**

A curated selection of appetisers, featuring crisp pakodas, samosas and our house-favourite spicy chilli bites—perfect for sharing.

TO BEGIN

NON-VEGETARIAN

Punjabi Chicken Samosas (2) R 80

Crisp Punjabi-style pastries filled with aromatic spiced chicken mince.

Lamb Samoosas (4) R 80

Golden pastry parcels filled with delicately spiced lamb mince.

Masala Chicken Livers R 99

◆ CHEF'S RECOMMENDATION

Chicken livers sautéed in our chef's special masala, accompanied by a warm baby naan.

Tandoori Chicken Wings R 115

Chicken wings marinated with aromatic tandoori spices and chargrilled in the tandoor until tender and lightly smoky.

Classic Chicken Tikka R 115

Boneless chicken marinated in tandoori spices and chargrilled in the tandoor.

Reshmi Chicken Kebab R 125

Tender chicken in a delicate, mildly spiced marinade, chargrilled in the tandoor and finished with a touch of honey.

Tandoori Chicken Tikka Platter - serves 4 R 460

◆ NAMASKAR SIGNATURE

Chicken Tikka, Malai Tikka, Kasturi Kebab and Reshmi Kebab - four distinctive tandoori preparations.

Lamb Seekh Kebab R 145

□ HOUSE FAVOURITE

Seasoned lamb mince hand-shaped around a skewer and chargrilled in the tandoor.

Tandoori Mixed Grill - serves 2 R 280

Chicken tikka, lamb chops and seekh kebab, freshly chargrilled in the tandoor.

SOUPS & INDO-CHINESE

SOUPS

Vegetable Manchow VG* **R 95**

A fragrant vegetable broth layered with ginger, garlic and warming spices.

Dal Shorba VG* **R 95**

◆ CHEF'S RECOMMENDATION

Slow-simmered lentils infused with aromatic Indian spices; comforting, delicate and full of flavour.

Chicken Manchow **R 125**

Chicken and vegetables simmered in a fragrant ginger and garlic broth with warming spices.

Chicken Hot & Sour **R 125**

Chicken and vegetables in a vibrant ginger and garlic broth with chilli, soy and vinegar.

INDO-CHINESE FAVOURITES

Gobi Manchurian VG* **R 125**

□ HOUSE FAVOURITE

Cauliflower tossed with onion, ginger and garlic in a classic Manchurian sauce.

Chilli Paneer **R 145**

Paneer tossed with onion, tomato and green peppers in a fragrant Indo-Chinese chilli sauce.

Chilli Chicken **R 150**

Tender chicken tossed with onion, tomato and green peppers in a fragrant Indo-Chinese chilli sauce.

Chilli Prawns **R 169**

◆ CHEF'S RECOMMENDATION

Succulent prawns tossed with onion, tomato and green peppers in a fragrant Indo-Chinese chilli sauce.

FROM THE TANDOOR

Served with your choice of chips or peas pulao. Prepared to order; please allow approximately 40 minutes.

Tandoori Chicken

R 225

▣ **HOUSE FAVOURITE**

R 175 (half)

Chicken marinated with fragrant tandoori spices and chargrilled in the clay tandoor.

Tandoori Lamb Chops

R 289

◆ **CHEF'S RECOMMENDATION**

Lamb rib chops marinated in a spice blend and chargrilled over intense tandoor heat.

Tandoori Kingklip

R 275

Kingklip marinated in tandoori spices and gently chargrilled in the clay tandoor.

Tandoori Chicken & Lamb Chop Duo

R 299

A pairing of half-portion Tandoori Chicken and half-portion Tandoori Lamb Chops.

Namaskar Tandoori Feast for Two

R 690

◆ **NAMASKAR SIGNATURE**

A feast of tandoori favourites featuring prawns, fish tikka, lamb chops and chicken tangdi (drumsticks).

PANEER, VEGETABLES & LENTILS

Our curries are accompanied by steamed basmati rice unless otherwise stated. All curries can be prepared mild, medium or hot.

PANEER

Tandoori Paneer Tikka (Dry) **R 189**

◇ **CHEF'S RECOMMENDATION**

House-made paneer, onion, peppers and tomato marinated with aromatic tikka spices, chargrilled in the tandoor and presented sizzling with peas pulao.

Paneer Makhani **R 189**

□ **HOUSE FAVOURITE**

House-made paneer enveloped in a silky tomato and butter gravy.

Paneer Tikka Masala **R 189**

Chargrilled paneer finished in a tikka masala gravy.

Palak Paneer **R 189**

House-made paneer folded through gently spiced pureed spinach.

Matar Paneer **R 189**

House-made paneer and green peas simmered in a fragrant onion and tomato gravy.

Shahi Paneer **R 199**

House-made paneer in a luxurious tomato and cashew-nut gravy.

Kadhai Paneer **R 189**

Paneer, onion and green peppers tossed in a classic kadhai masala.

PANEER, VEGETABLES & LENTILS

Our curries are accompanied by steamed basmati rice unless otherwise stated. All curries can be prepared mild, medium or hot.

VEGETABLES & LENTILS

Diwani Handi **R 195**

◇ **CHEF'S RECOMMENDATION**

A medley of vegetables, paneer and spinach in a delicately spiced cashew-nut gravy.

Namaskar Dal Makhani **R 160**

◆ **NAMASKAR SIGNATURE**

Slow-simmered black lentils enriched with butter, cream and warming Indian spices.

Dal Tadka / Dal Fry **VG*** **R 139**

Yellow lentils tempered with traditional spices and aromatics.

Chana Masala **VG*** **R 155**

□ **HOUSE FAVOURITE**

Chickpeas simmered in a fragrant onion and tomato masala with warming spices.

Butter Bean & Potato Curry **VG*** **R 140**

Butter beans and potato gently simmered with traditional spices.

Home-Style Vegetable Curry **VG*** **R 165**

Mixed vegetables and potato simmered in a comforting home-style gravy.

Aloo Jeera **VG*** **R 140**

Potatoes tossed with toasted whole cumin and aromatic spices.

Baingan Aloo Dhingri Matar **VG*** **R 169**

Brinjal, potato, mushrooms and green peas cooked together with a blend of spices.

CHICKEN

Our curries are accompanied by steamed basmati rice unless otherwise stated. All curries can be prepared mild, medium or hot.

Butter Chicken **R 219**

♦ **NAMASKAR SIGNATURE**

Succulent boneless chicken simmered in a rich, creamy tomato-butter gravy.

Chicken Tikka Masala **R 219**

□ **HOUSE FAVOURITE**

Chargrilled chicken tikka finished in a velvety tomato gravy layered with spices.

Chicken Vindaloo **R 219**

Boneless chicken and potato simmered in a hot, aromatic vindaloo gravy.

Chicken Korma (mild) **R 230**

Tender chicken in a delicate cashew-nut cream gravy.

Shahi Chicken **R 230**

Boneless chicken simmered in a luxurious tomato and cashew-nut gravy.

Home-Style Chicken Curry **R 219**

Boneless chicken and potato slow-cooked in a comforting home-style curry.

Chicken Handi **R 219**

◇ **CHEF'S RECOMMENDATION**

Chicken on the bone cooked slowly with potato and aromatic Indian spices in a handi-style gravy.

Chicken & Prawn Curry **R 255**

Boneless chicken and succulent prawns simmered together in our chef's special house masala.

LAMB

Our curries are accompanied by steamed basmati rice unless otherwise stated. All curries can be prepared mild, medium or hot.

Lamb Rogan Josh

R 245

♦ **NAMASKAR SIGNATURE**

Tender pieces of lamb cooked with traditional spices in a classic Rogan Josh gravy.

Lamb Vindaloo

R 245

Tender lamb and potato simmered in a hot, aromatic vindaloo gravy.

Kolhapuri Lamb

R 245

Tender lamb in a bold, aromatic and characteristically fiery Kolhapuri-style masala.

Shahi Lamb

R 255

Tender lamb simmered in a luxurious tomato and cashew-nut gravy.

Lamb Sali Boti

R 245

◇ **CHEF'S RECOMMENDATION**

Tender lamb slowly simmered in a rich, aromatic gravy and crowned with crisp potato straws.

Home-Style Lamb Curry

R 245

Boneless lamb and potato gently simmered in a comforting home-style curry.

Lamb Handi

R 245

□ **HOUSE FAVOURITE**

Lamb on the bone slow-cooked with potato in a fragrant handi-style masala.

FROM THE COAST

Our curries are accompanied by steamed basmati rice unless otherwise stated. All curries can be prepared mild, medium or hot.

Traditional Fish Curry **R 255**

Kingklip gently simmered in a tomato-based curry with traditional spices.

Fish Tikka Masala **R 255**

▣ **HOUSE FAVOURITE**

Chargrilled fish tikka finished in a rich tomato gravy layered with aromatic spices.

Traditional Prawn Curry **R 275**

Succulent prawns simmered in a fragrant tomato based curry.

Lasooni Prawn Curry **R 275**

◆ **CHEF'S RECOMMENDATION**

Succulent prawns simmered in a rich, creamy garlic curry sauce.
Recommended medium to hot.

Shahi Prawns **R 289**

Succulent prawns simmered in a luxurious tomato and cashew-nut gravy.

Home-Style Prawn Curry **R 275**

Prawns gently simmered in a fragrant, comforting home-style curry.

Masala Pan-Fried Prawns **R 320**

◆ **NAMASKAR SIGNATURE**

Shell-on prawns marinated in a fragrant spice blend and pan-fried for a rich, flavourful finish. Served with your choice of chips or peas pulao.

BIRYANI

Salad, raita, dal and condiments are not included with our biryanis and may be ordered separately from the Accompaniments section. Available mild, medium or hot.

CLASSIC BIRYANI

Vegetable Biryani VG* **R 169**

Fragrant basmati rice layered with vegetables, potato and aromatic biryani spices.

Chicken Biryani **R 220**

Fragrant basmati rice layered with boneless chicken, potato and aromatic biryani spices.

Lamb Biryani **R 249**

Fragrant basmati rice layered with tender lamb, potato and aromatic biryani spices.

NAMASKAR SIGNATURE DUM BIRYANI

Fragrant basmati rice layered with aromatic biryani spices, sealed beneath a dough crust and finished in the tandoor to capture its aromas within.

Vegetable Dum Biryani VG* **R 189**

♦ NAMASKAR SIGNATURE

Vegetables and potato layered through fragrant basmati rice.

Chicken Dum Biryani **R 240**

♦ NAMASKAR SIGNATURE

Boneless chicken and potato layered through fragrant basmati rice.

Lamb Dum Biryani **R 269**

♦ NAMASKAR SIGNATURE

Tender lamb and potato layered through fragrant basmati rice.

RICE & ACCOMPANIMENTS

RICE

Steamed Basmati Rice VG* R 28

Jeera Rice VG* R 42

Basmati rice tempered with cumin seeds.

Curd Rice R 79

Basmati rice with yoghurt, finished with a fragrant tempering.

Mixed Vegetable Fried Rice VG* R 115

Basmati rice with mushrooms and mixed vegetables.

Chicken Fried Rice R 135

ACCOMPANIMENTS

Garden Salad VG* R 89

Sambal Salad VG* R 62

Diced cucumber, onion and tomato.

Kachumber Salad VG* R 62

Carrot, onion and tomato with chilli and a tangy dressing.

Onion & Fresh Lemon VG* R 22

Raita R 69

Plain Yoghurt R 55

Sautéed Seasonal Vegetables VG* R 89

Potato Chips VG* R 50

Biryani Gravy VG* R 115

Recommended with biryani.

Indian Pickles VG* R 22

Lemon, mango or mixed vegetable.

Roasted Papad VG* R 12

Fresh Chilli / Butter R 12

House Chutneys R 18

Mint or chilli.

INDIAN BREADS

Handmade to order and freshly baked. All naan breads are eggless.

CLASSIC & FLAVOURED NAANS

Plain Naan	R 28
Butter Naan	R 30
Lacha Butter Naan	R 45
Garlic Naan	R 36
Roghni Sesame Naan	R 30
Sesame-seed naan.	
Chilli Naan	R 38
Chilli-Garlic Naan	R 43

CHEESE NAANS

Cheese Naan	R 55
Cheese & Chilli / Cheese & Garlic Naan	R 60
Cheese, Garlic & Chilli Naan	R 65

TRADITIONAL STUFFED NAANS

Kashmiri Naan	R 65
Filled with cheese and cherries.	
Peshawari Naan	R 55
Filled with mixed nuts and coconut, available in white or brown flour.	
<i>VG Brown flour preparation available vegan upon request</i>	

ROTIS

Roomali Roti	R 32
Delicately thin, hand-stretched roti, available in white or brown flour.	
<i>VG Brown flour preparation available vegan upon request</i>	
Tandoori Roti <i>VG*</i>	R 28
Brown-flour Indian bread.	
Tandoori Butter Roti	R 30

PARATHAS

Namaskar Lachha Paratha	R 45
Rich, flaky and beautifully layered.	
Tandoori Paratha <i>VG*</i>	R 45
Traditional brown-flour paratha with delicate, flaky layers.	

STUFFED PARATHAS

Aloo Paratha	R 55
Filled with aromatic spiced potato, available in white or brown flour.	
<i>VG Brown flour preparation available vegan upon request</i>	

A SWEET FINALE

All desserts including the gelato and ice-cream desserts are eggless.

Gulab Jamun **R 80**

Golden milk dumplings steeped in fragrant sugar syrup and served warm.

Vermicelli Pudding **R 80**

Fine vermicelli gently simmered in milk into a delicate, creamy pudding.

Traditional Kulfi **R 90**

◆ CHEF'S RECOMMENDATION

A velvety traditional Indian ice cream with mixed nuts.

Gajar Halwa **R 80**

Traditional carrot pudding slowly cooked with milk and ghee.

Phirni (Kheer) **R 80**

A creamy rice pudding infused with cardamom, raisins and mixed nuts.

Vanilla Ice Cream & Chocolate Sauce **R 55**

GELATO & ICE-CREAM DESSERTS

Blueberry Cheesecake Gelato **R 75**

Gelato and cheesecake layered with a vibrant blueberry topping.

Belgian Chocolate & Almond Gelato **R 75**

Belgian chocolate and almond gelato finished with toasted almonds.

Chocolate & Mint Gelato **R 75**

Chocolate gelato layered with refreshing mint gelato and dark chocolate chips.

Granadilla Frozen Yoghurt **R 75**

Granadilla frozen yoghurt crowned with granadilla pulp and a chocolate-coated finish.

Vanilla Tartufo **R 75**

Vanilla ice cream encased in rich chocolate and finished with caramel.

AFTER-DINNER DRINKS

SINGLE DOUBLE

Irish Coffee - Whiskey or Kahlua **R 85** **R 135**

Dom Pedro - Whiskey, Kahlua or Amarula **R 85** **R 135**

INDIAN REFRESHMENTS & COCKTAILS

INDIAN REFRESHMENTS

Sweet Lassi / Salted Lassi R 72

Traditional yoghurt refreshment.

Mango Lassi R 85

Creamy yoghurt and mango - especially refreshing alongside spiced dishes.

Masala Chaas R 80

Cooling, savoury spiced buttermilk.

Bombay Crush R 95

A rich, indulgent house-style Indian refreshment.

Sweet or Salted Lime Soda R 65

Fresh lime, soda and a touch of seasoning, served sweet or salted for a bright, refreshing drink.

NON-ALCOHOLIC COCKTAILS

Orange Blossom R 82

Vanilla ice cream, orange juice, orange squash and Fanta Orange.

Sunrise R 82

Orange juice, grenadine and ginger ale.

Apple Cranberry Cooler R 82

Cranberry juice and Appletiser over crushed ice.

COCKTAILS

Margarita R 90

Tequila, Triple Sec and lime.

Strawberry Margarita R 90

Tequila and Triple Sec.

Mango Breeze R 90

Vodka, cranberry juice and orange juice.

Tequila Sunrise R 90

Tequila, orange juice and grenadine.

Ginger Square R 90

Brandy, ginger liqueur and ginger ale.

Long Island Iced Tea R 125

Vodka, Bacardi, gin, lime and cola.

Rock Shandy / Steelworks R 80

BEVERAGES

SOFT DRINKS & WATER

Sodas - 300ml R 35

Iced Tea - Lemon / Peach R 48

Juices R 48

Please ask your server for available flavours

Still / Sparkling Water 500 ml R 28

Appletiser / Grapetiser R 50

Sodas 200ml R 30

Red Bull R 50

Still / Sparkling Water 1.5 l R 60

CORDIALS

Cordial & Soda 200ml R 45

Grenadine R 18

Passion Fruit / Lime / Kola Tonic R 18

Single Shot R 10

SHAKES

Milkshake R 65

Strawberry, Chocolate, Lime,
Bubbligum, Vanilla, Milo or Coffee

HOT BEVERAGES

Tea R 38

Five Roses or Rooibos or Green Tea

Masala Tea R 45

Hot Chocolate R 50

Milo R 50

Hot Water & Lemon R 15

Hot Water, Lemon & Honey R 25

Filter Coffee R 35

Espresso R 32

Double Espresso R 36

Cappuccino Foam R 38

Decaf R 40

Cappuccino Cream R 40

Decaf R 42

BEERS / DRAFTS / CIDER

Amstel / Black Label R 48

Castle Lager / Castle Lite R 48

Heineken R 52

Stella Artois R 52

Kingfisher (Subject to availability) R 68

Savanna Dry R 52

Windhoek Draught 440ml R 52

Guinness Draught 440ml R 55

Heineken 0.0% R 48

Non-alcoholic

SHOOTERS

Top Deck R 52

Frangelico & Cape Velvet

Springbokkie R 52

Cape Velvet & Peppermint Liqueur

Midnight Forest R 52

Chocolate Liqueur, Peppermint

Liqueur & Amarula

Women's Revenge R 52

Cape Velvet & Lemon Juice

Velvet Kiss R 52

Kahlua, Cape Velvet & Cream

Brave Bull R 52

Kahlua & Tequila

ALCOHOL WILL NOT BE SERVED TO ANYONE UNDER THE AGE OF 18 YRS

SPIRITS & LIQUEURS

WHISKY

J & B / Bells	R 36	JW Black / Chivas 12yr	R 58
JW Red / Famous Grouse	R 40	JW Double Black / Chivas 15 yr	R 79
Jack Daniels / Bushmills Original	R 42	JW Gold	R 99
Monkey Shoulder / Bushmills Black	R 68	JW Green	R 134
Singleton	R 68	JW Blue	R 315
Jameson	R 50	Chivas 18yr	R 142
Jameson Select Reserve	R 72	Glenfiddich 12yr / Glenlivet 12 yr	R 89
Glenmorangie Original 10yr	R 85	Glenfiddich 15yr	R 145
Glenmorangie Quinta Ruban	R 89	Glenfiddich 18yr / JW 18yr	R 205
Glenmorangie Lesanta	R 102	Glenlivet 15 yr	R 155
Glenmorangie Nectar D'Or	R 124	Glenlivet 18yr	R 215

BRANDY & COGNAC

Klipdrift Export / K WV 3yr	R 30	K WV 20yr	R 215
Klipdrift Premium / Richellieu / K WV 5yr	R 34	Courvoisier VS	R 76
K WV 10yr / 1920 Brandy	R 54	Hennessy VS	R 79
Richellieu 10yr	R 52	Rémy Martin VSOP	R 135
K WV 15yr	R 115	Rémy Martin XO	R 310

GIN, VODKA & RUM

Gordon's Gin	R 30	Bacardi Rum	R 35
Tanqueray Gin	R 42	Red Heart	R 35
Bombay Sapphire	R 45	Captain Morgan Spiced Gold	R 35
Smirnoff Vodka	R 28	Captain Morgan Black	R 35
SKYY Vodka Original	R 40	Stroh Rum 60%	R 69
Cruz Vodka Black	R 40	SOUTHERN COMFORT / MALIBU	R 35
Grey Goose	R 74	MARTINI ROSATO / BIANCO (VERMOUTH)	R 35

LIQUEURS

Amarula Cream	R 40	Frangelico	R 48
Cape Velvet Original	R 40	Peppermint	R 40
Oude Meester Ginger	R 40	Jagermeister	R 40
Kahlua	R 42		

PORT & SHERRY - 50 ml

Sedgwick's Old Brown Sherry	R 25
Allesverloren Port	R 45

TEQUILA & GRAPPA

Olmecca Silver / Gold / Black	R 42
Antonella Grappa	R 95



GUEST INFORMATION

No outside food or beverages are permitted.

Please advise your server of any dietary requirements or allergies. Some dishes contain nuts.

Vegetarian and vegan meals are prepared separately where possible; please clearly advise your server when ordering vegan dishes.

All food served is Halaal.

All meals are freshly prepared. Please allow approximately 35-45 minutes for preparation; tandoori dishes may require approximately 40 minutes.

A plate charge of R40 per person applies when sharing.

Corkage: R125 per 750 ml bottle of wine. No BYO malt or spirits. Corkage is not permitted for group bookings above 12 guests.

In terms of our Liquor Licence, liquor purchased on these premises must be consumed on the premises and may not be removed or taken away, including unfinished bottles. Alcohol will not be served to anyone under 18.

Liquor will not be served to intoxicated persons.

Smoking and vaping are not permitted anywhere on the premises.

We do not offer separate or split bills.

All prices include 15% VAT.

A 10% service charge applies to tables of 5 or more; a 15% service charge applies to tables of 10 or more. The restaurant reserves the right to add a service charge where applicable.

The restaurant does not accept liability for loss of or damage to guests' belongings, however caused.

Parents and guardians are kindly requested to supervise children throughout their visit.

Right of admission reserved.

Thank you for your patronage. We hope you have a pleasant and memorable experience at Namaskar.