

STARTERS VEGETARIAN

- **PUNJABI SAMOOSA (2pcs)** 39,00
Potato & Peas
- **VEG SPRING ROLLS** 50,00
Vegetables wrapped in pastry and deep fried
- **MIXED PAKODA PLATTER (SERVES 2)** 85,00
Assorted vegetables dipped in batter and deep fried
- **ONION AND POTATO PAKODA** 45,00
Onion rings and potato slices dipped in batter and deep fried
- **ONION BAJI** 45,00
Thinly sliced onions in lentil batter and deep fried
- **VEG HARA BARA KEEBAAB (4pcs)** 50,00
Mixed vegetable & mashed potato coated with bread crumbs and fried
- **CHEESE CORN BALLS (4pcs)** 60,00
Potato, corn and cheese balls deep fried and served with sauce
- **Aloo Tikki (4pcs)** 50,00
Mashed potato spiced & deep fried and served with sauce
- **PANEER Tikka** 79,00
Home made Indian cheese, onion, peppers and tomato marinated in tikka masala and grilled in a Tandoor oven
- **PANEER Malai Tikka** 85,00
Home made Indian cheese marinated in a cashewnut paste and grilled in a Tandoor oven, garnished with cheese
- **PANEER LASONI Tikka** 85,00
Creamy paneer marinated with garlic grilled in Tandoor oven
- **SOYA Tikka** 65,00
Soya, onion, peppers and tomato marinated in tikka masala and grilled in a Tandoor oven
- **Tandoori Gobi** 65,00
Cauliflower marinated in tandoori spices and grilled in a Tandoor oven
- **MUSHROOM Tikka** 60,00
Mushroom, onion, pepper and tomato marinated in special tikka spices and grilled in Tandoor oven
- **ASSORTED VEGETARIAN FROM THE TANDOOR FOR 4** 269,00
Assortment of Mushroom, Paneer, Gobi & Aloo
- **NAMASKAR SPECIALITY PLATTER (SERVES 4)** 269,00
Variety of Pakoda's, Veg Hara Bara, Samosa & Spring Rolls
- **Can Be Prepared For Vegans. Please inform waiter**

STARTERS NON-VEGETARIAN

PUNJABI SAMOOSA (2 pcs)	45,00
<i>Lamb mince / Chicken mince</i>	
CHICKEN SPRING ROLLS	55,00
<i>Julienne of chicken & veg wrapped in pastry and fried</i>	
CHICKEN LIVER MASALA	69,00
<i>Chicken livers cooked in chefs spicy masala serve with baby naan</i>	
CHICKEN TIKKA	75,00
<i>Boneless chicken marinated in tandoor spice and grilled in a Tandoor oven</i>	
MALAI TIKKA	79,00
<i>Boneless chicken marinated in cashew nut paste and grilled in a Tandoor oven, garnished with cheese</i>	
RESHMI KEBAB	75,00
<i>Tender pieces of boneless chicken marinated in special spices and grilled in a Tandoor oven and garnished with honey</i>	
CHICKEN BANJARA KEBAB	79,00
<i>Boneless pieces of chicken coated in a spicy marinade of yoghurt, mint, green chilli and fresh spices</i>	
CHICKEN TANGDI	75,00
<i>Chicken drumsticks marinated and grilled in Tandoor oven</i>	
CHICKEN TIKKA PLATTER FOR 4	299,00
<i>Chicken Tikka, Malai Tikka, Banjara Kebab & Reshmi Kebab</i>	
LAMB BOTI KEBAB	95,00
<i>Tender pieces of lamb marinated with special herbs and spices and grilled in a Tandoor oven</i>	
SEEKH KEBAB	85,00
<i>Spiced lamb mince rolled on a skewer and grilled in a Tandoor oven</i>	
PRAWN KOLIWADA	95,00
<i>Five prawns dipped in spicy batter and deep fried till crispy.</i>	
KING PRAWNS (TANDOORI OR PAN FRIED)	S/Q
<i>King prawns marinated in special spices and grilled in Tandoor oven or Pan fried</i>	
FISH TIKKA	95,00
<i>Kingclip marinated with tikka seafood spices grilled in a Tandoor oven</i>	
TANDOORI MIXED GRILL	168,00
<i>Assortment of non-veg starters</i>	FOR TWO
	FOR THREE
<i>Chicken tikka, Lamb Chops & Seekh Kebab grilled in a Tandoor oven</i>	
NAMASKAR MIXED NON-VEG PLATTER FOR FOUR	650,00
<i>Assortment of Tandoori King Prawns, Fish Tikka, Seekh Kebab, Lamb Chops and Chicken Tikka grilled in a Tandoor oven</i>	

Spicy 

VEGETABLE SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

PANEER MAKHANI	135,00
<i>Fresh home made cheese cooked in a rich tomato and butter gravy</i>	
PANEER Tikka MASALA	125,00
<i>Fresh home made cheese cooked with special tikka spices</i>	
PALAK PANEER	125,00
<i>Fresh home made cheese cooked with pureed spinach</i>	
MATTAR PANEER	125,00
<i>Fresh home made cheese cooked with peas in onion and tomato gravy</i>	
PANEER KORMA (PREPARED mild)	135,00
<i>Fresh home made cheese cooked in cashew nut gravy</i>	
PANEER Sai KORMA	135,00
<i>Fresh home made cheese cooked in a tomato & cashewnut gravy</i>	
PANEER Kali Mirch	130,00
<i>Paneer cooked with black pepper and yoghurt in a spicy gravy</i>	
PANEER KadhAI	125,00
<i>Paneer cooked with onion, green peppers in a special kadhAI gravy</i>	
PANEER Kholapuri	125,00
<i>Fresh home made cheese cooked in a hot spicy gravy</i>	
SHAAM SAVERA	135,00
<i>Spinach koftas stuffed with paneer, cooked in tomato makhani gravy</i>	
DUM Aloo Punjabi (RECOMMENDED MEDIUM TO HOT)	120,00
<i>Potato stuffed with mixed veg & paneer deep fried and cooked in a rich gravy</i>	
SOYA PRAWN CURRY	110,00
<i>Tangy & spicy soya prawn curry</i>	
DAHI Kadhi Pakodi	110,00
<i>Yoghurt and gram flour based gravy with spiced gram flour balls</i>	
● CHANNA Pindi	99,00
<i>Delicious chick peas cooked in an exotic blend of North Indian spices</i>	
● BUTTER BEAN & POTATO CURRY	89,00
<i>Butter beans & potato cooked in traditional spices</i>	
● RAJMA BEAN	95,00
<i>Red beans cooked Punjabi style.</i>	
NAMASKAR DAL MAKHANI	115,00
<i>Assorted lentils cooked with special spices in butter & garnished with cream</i>	
● DAL TARKA	89,00
<i>Yellow lentils cooked in traditional spices</i>	
● DAL PALAK	95,00
<i>Spinach cooked with yellow lentils in traditional spices.</i>	
● DAL Khichdi	89,00
<i>Basmati rice cooked with Dal (lentils) and spices</i>	

Curries served with Basmati Rice

Can Be Prepared For Vegans. Please inform waiter

VEGETABLE SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

- **VEG Jalfrezi** 110,00
Julienne's of vegetable cooked in thick gravy with special Royal spices
- **VEG Kadhai** 110,00
Mixed veg cooked in special Kadhai masala
- **VEG NARQI'S KOFTA** 120,00
Veg stuffed dumplings cooked in a creamy tomato onion gravy
- **VEG LAHORI** 120,00
Veg cooked with tomato, onion, garlic in a rich gravy and topped with cheese
- **VEG MAKHANI** 120,00
Mixed veg cooked in a rich tomato and butter gravy, garnished with cream
- **VEG JAIPURI (RECOMMENDED MEDIUM TO HOT)** 120,00 
Vegetables cooked in a spicy thick tomato, onion & cashewnut gravy
- **VEG CURRY HOME-STYLE** 109,00
Veg cooked with potato & paneer in gravy
- **DIWANI HANDI** 125,00
Mixed veg, paneer & spinach prepared in a cashewnut gravy
- **NAVRATAN KORMA (PREPARED mild)** 125,00
Mixed vegetable cooked with dried fruit in a cashew nut gravy
- **Aloo ACHAARI MASALA** 99,00 
Potato cooked with achaari spices
- **Aloo JEERA** 89,00
Potato cooked with whole cumin.
- **Aloo SAAG** 95,00
Potato & spinach cooked in a North Indian style
- **Aloo MATTAR OR PALAK MATTAR** 95,00
Potato & peas or Spinach and peas cooked in traditional spices
- **Gobi MATTAR OR MUSHROOM MATTAR** 99,00
Cauliflower & peas or mushroom & peas cooked in traditional spices
- **BAINGAN BHARTA** 125,00
Brinjal baked in a tandoor oven and sauteed punjab style
- **BAINGAN Aloo** 99,00
Brinjal & potato cooked in traditional North Indian style
- **BAINGAN Aloo MATTAR** 105,00
Brinjal, potato & peas cooked in traditional spices
- **BAINGAN Aloo DHINGRI MATTAR** 109,00
Brinjal, potato, mushroom & peas cooked in traditional spices
- **Aloo Bindi** (SUBJECT TO AVAILABILITY) 109,00
Potato & okra cooked in traditional spices
- **Bindi MASALA** (SUBJECT TO AVAILABILITY) 120,00
Okra cooked punjabi style

Curries served with Basmati Rice

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

SEAFOOD SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

Fish Curry	175,00
<i>Tangy & spicy fish curry</i>	
Fish MASALA	175,00
<i>Fish marinated in special fish masala spices cooked in a rich gravy</i>	
PAN Fried Fish (Fish of the day) Ask waiter for details	169,00
<i>Served with Chips</i>	
PRAWN CURRY	189,00
<i>Tangy & spicy prawn curry</i>	
KADHAI PRAWN	189,00
<i>Prawns cooked in tomato & onion gravy with green peppers in a rich gravy</i>	
PRAWN Kholapuri	189,00
<i>Prawns that are tantalizing in a hot and spicy red sauce.</i>	
PRAWN KORMA (PREPARED mild)	199,00
<i>Prawns cooked in a mild classic cashew nut gravy</i>	
PRAWN Sai KORMA	199,00
<i>Prawns cooked with tomato & cashewnut gravy</i>	
PRAWN Vindaloo	189,00
<i>Prawns cooked in a hot curry</i>	
PRAWN LASONI CURRY (RECOMMENDED MEDIUM TO HOT)	195,00
<i>Prawns cooked in with garlic in a rich gravy</i>	
PRAWN MASALA (DRY STYLE)	 199,00
<i>Prawns cooked to perfection in masala spices</i>	
PRAWN & Fish Curry	189,00
<i>Prawns & Fish marinated in seafood spices and cooked in a rich gravy</i>	
NAMASKAR PRAWN Speciality	269,00
<i>Prawns de-shelled and marinated with Namaskar's secret spices and cooked to perfection in a rich gravy</i>	
KING PRAWNS - PAN FRIED	SQ
<i>King prawns marinated in our special spices and pan fried. (In the shell)</i>	
<i>Served with Chips</i>	
CRAB CURRY	SQ
<i>Crab cooked in special sea food spices in a rich tasty gravy</i>	
CRAB CLAWS CURRY (subject to availability)	SQ
<i>Crab claws cooked in special sea food spices in a rich tasty gravy</i>	
SEAFOOD TRIO (subject to availability)	SQ
<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

TANDOORI SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

TANDOORI CHICKEN	149,00
<i>Chicken marinated in yoghurt and Tandoori spices grilled to perfection in a Tandoor oven</i>	(Half Portion) 109,00
BHATTI KA MURGH	159,00
<i>Chicken marinated in spices, grilled in tandoor oven and tossed in special sauce</i>	
TANDOORI CHICKEN & FISH COMBO	169,00
<i>Half portion Tandoori Chicken & Half Portion Tandoori Kingklip</i>	
TANDOORI CHICKEN & LAMB CHOPS COMBO	169,00
<i>Half portion Tandoori Chicken & Half Portion Lamb Chops</i>	
TANDOORI CHICKEN & PRAWNS COMBO	275,00
<i>Half portion Tandoori Chicken & Half Portion Tandoori King Prawns</i>	
TANDOORI FISH & PRAWNS COMBO	285,00
<i>Half portion Tandoori Fish & Half Portion Tandoori King Prawns</i>	
LAMB CHOPS & PRAWN COMBO	289,00
<i>Half portion Lamb Chops & Half Portion Tandoori King Prawns</i>	
LAMB CHOPS & FISH COMBO	179,00
<i>Half portion Lamb Chops & Half Portion Tandoori Fish</i>	
TANDOORI LAMB CHOPS	179,00
<i>Spicy Lamb Rib Chops grilled in Tandoor oven</i>	
TANDOORI FISH	169,00
<i>Kingklip marinated in tandoori spices and grilled in Tandoor oven</i>	
TANDOORI KING PRAWNS	SQ
<i>King Prawns marinated in spices and grilled in Tandoor oven</i>	
TANDOORI PLATTER FOR TWO	650,00
<i>Tandoori Chicken, Lamb Chops, Tandoori Fish & Tandoori King Prawns</i>	

Tandoori dishes served with chips

SIDE DISHES

● GARDEN SALAD	60,00
● KACHUMBER SALAD (Tangy salad with grated carrot, onion, tomato with chilli)	45,00
● SAMBLE SALAD (Traditional Indian salad with diced cucumber, onion & tomato)	45,00
● ONION SLICES WITH LEMON	18,00
RIATA	35,00
PLAIN YOGHURT	30,00
● SAUTEED VEGETABLE	50,00
● POTATO CHIPS	35,00
● GRAVY (RECOMMENDED WITH BIRYANI)	60,00
PAPAD	8,00
● PICKLES (Mixed Veg / MANGO)	20,00
CHUTNEY - MINT OR CHILLI	15,00
SCHEZWAN SAUCE	25,00
CHOPPED CHILLI	10,00
BUTTER	10,00

Can Be Prepared For Vegans. Please inform waiter Spicy



CHICKEN SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

BUTTER CHICKEN	145,00
<i>Tender pieces of boneless chicken cooked in rich tomato and butter gravy garnished with cream</i>	
CHICKEN TIKKA MASALA	145,00
<i>Boneless pieces of chicken cooked in a spicy sauce</i>	
CHICKEN VINDALOO	145,00
<i>Boneless chicken cooked with potato in hot spicy gravy.</i>	
CHICKEN JALFREZI	145,00
<i>Boneless chicken cooked with juliennes of green pepper, onion and tomato in special spices.</i>	
CHICKEN KORMA (PREPARED MILD)	155,00
<i>Boneless pieces of chicken cooked in a mild creamy cashew nut gravy</i>	
CHICKEN SAI KORMA	155,00
<i>Boneless pieces of chicken cooked in tomato and cashew nut gravy</i>	
CHICKEN KADHAI	145,00
<i>Boneless pieces of chicken cooked in tomato & onion gravy with green peppers in rich spices</i>	
CHICKEN HANDI	145,00
<i>Tender pieces of chicken cooked with tomato, onion & green peppers with special Handi spices in rich gravy</i>	
CHICKEN KHOLAPURI	145,00
<i>A bold & spicy chicken dish with lots of flavour</i>	
CHICKEN SAAQWALA	145,00
<i>Chicken cooked with spinach in a rich gravy with special spices</i>	
CHICKEN KALI MIRCH	150,00
<i>Chicken cooked with black pepper & yoghurt in a spicy sauce</i>	
CHICKEN AACHARI MASALA	145,00
<i>Chicken cooked in a rich onion & tomato gravy with aachari spices</i>	
CHICKEN CURRY HOME-STYLE	145,00
<i>Boneless pieces of chicken cooked home-style</i>	
CHICKEN TANGDI MASALA	159,00
<i>Chicken drumsticks grilled to perfection in tandoor oven and tossed in the chefs special masala gravy</i>	
CHICKEN TAWA	169,00
<i>Boneless pieces of chicken cooked with onion & green pepper on a Tawa in the chefs special masala gravy</i>	
CHICKEN NAMASKAR SPECIAL	169,00
<i>Boneless pieces of chicken fried and tossed in chicken mince in Namaskar's special secret spices and masala</i>	
CHICKEN & PRAWN CURRY	169,00
<i>Boneless pieces of chicken & prawns cooked in our chefs special spices</i>	

Curries served with Basmati Rice

LAMB SELECTION

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

LAMB ROGAN JOSH	160,00
<i>Tender pieces of lamb cooked in aromatic spices, a classic dish</i>	
LAMB VINDALOO	160,00
<i>Lamb cooked with potato in a hot Goan style curry</i>	
LAMB KHOLAPURI	160,00
<i>A bold & spicy lamb dish with lots of flavour</i>	
LAMB KADHAI	160,00
<i>Tender pieces of lamb cooked in tomato & onion gravy with green peppers</i>	
BHUNA GOSHT	160,00
<i>Tender pieces of lamb cooked in a thick gravy</i>	
LAMB KORMA (PREPARED mild)	170,00
<i>Tender pieces of lamb cooked in a mild creamy cashew nut gravy</i>	
LAMB SAI KORMA	170,00
<i>Tender pieces of lamb cooked in creamy tomato and cashew nut gravy</i>	
LAMB SAAQWALA	160,00
<i>Lamb cooked with spinach in a rich gravy with special spices</i>	
LAMB SALI BOTI	160,00
<i>Boneless pieces of lamb cooked in a rich gravy with aromatic spices and garnished with grated fried potatoes</i>	
LAMB KALI MIRCH	165,00
<i>Lamb cooked with black pepper & yoghurt in a spicy sauce</i>	
LAMB LAHORI	165,00
<i>Tender pieces of lamb cooked with chopped tomato, onion, garlic in a rich gravy and topped with cheese</i>	
DAL GOSHT	160,00
<i>Tender pieces of lamb cooked in lentils. Very Tasty</i>	
LAMB CURRY HOME-STYLE	160,00
<i>Boneless pieces of lamb cooked home-style</i>	
KHEEMA MATTAR	160,00
<i>Lamb mince & peas cooked with exotic spices (Dry style)</i>	
NAMASKAR TAWA LAMB	199,00
<i>Lamb marinated in Namaskar secret spices and cooked in a rich gravy</i>	
LAMB CHOPS MASALA	195,00
<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

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

- | | |
|--|--------|
| ● BASMATI RICE | 20,00 |
| <i>Steamed long grain aromatic white rice</i> | |
| ● JEERA RICE | 30,00 |
| <i>Basmati rice cooked with cumin seeds</i> | |
| CURD RICE | 40,00 |
| <i>Basmati rice mixed with yoghurt and topped with tarka</i> | |
| ● VEG PULAO | 40,00 |
| <i>Basmati rice cooked with mix vegetable</i> | |
| ● TAWA PULAO (Spicy VEG RICE) | 45,00 |
| <i>Tasty pulao rice prepared on a tawa with vegetables in a hot rich spice</i> | |
| ● SAVOURY RICE | 45,00 |
| <i>Basmati rice cooked with ghee and vegetables</i> | |
| ● KASHMIRI PULAO | 50,00 |
| <i>Basmati rice cooked with vegetable and dried fruit</i> | |
| ● VEG BIRYANI | 109,00 |
| <i>Basmati rice cooked with vegetables and biryani spices</i> | |
| CHICKEN BIRYANI | 145,00 |
| <i>Basmati rice cooked with boneless chicken, potato and biryani spices</i> | |
| LAMB BIRYANI | 160,00 |
| <i>Basmati rice cooked with tender lamb cubes, potato and biryani spices</i> | |
| FISH BIRYANI | 175,00 |
| <i>Basmati rice cooked with fish and biryani spices</i> | |
| PRAWN BIRYANI | 189,00 |
| <i>Basmati rice cooked with prawns and biryani spices</i> | |
| ● NAMASKAR SPECIAL VEGETABLE DUM BIRYANI | 125,00 |
| <i>Veg biryani cooked and wrapped in dough and baked in Tandoor oven</i> | |
| NAMASKAR SPECIAL CHICKEN DUM BIRYANI | 165,00 |
| <i>Chicken biryani cooked and wrapped in dough and baked in Tandoor oven</i> | |
| NAMASKAR SPECIAL LAMB DUM BIRYANI | 180,00 |
| <i>Lamb biryani cooked and wrapped in dough and baked in Tandoor oven</i> | |
| NAMASKAR SPECIAL FISH DUM BIRYANI | 189,00 |
| <i>Fish biryani cooked and wrapped in dough and baked in Tandoor oven</i> | |
| NAMASKAR SPECIAL PRAWN DUM BIRYANI | 199,00 |
| <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> | |

ROTI - NAAN

NAAN		18,00
<i>White flour handmade bread freshly baked</i>		
BUTTER NAAN		20,00
<i>White flour handmade bread freshly baked with butter</i>		
SESAME NAAN		22,00
<i>White flour handmade bread freshly baked with sesame seeds</i>		
GARLIC NAAN		25,00
<i>White flour handmade bread freshly baked with garlic</i>		
CHILLI GARLIC NAAN		30,00
<i>White flour handmade bread freshly baked with chilli & garlic</i>		
CHILLI NAAN		25,00
<i>White flour handmade bread freshly baked with chilli</i>		
CHEESE NAAN		35,00
<i>White flour handmade bread freshly baked with cheese</i>		
CHEESE & GARLIC NAAN		38,00
<i>White flour handmade bread freshly baked with cheese & garlic</i>		
CHEESE & CHILLI NAAN		38,00
<i>White flour handmade bread freshly baked with cheese & chilli</i>		
KASHMIRI NAAN		40,00
<i>White flour handmade bread stuffed with cheese and cherries</i>		
PESHAWARI NAAN	BROWN PESHAWARI NAAN	 40,00
<i>A sweet naan with mixed nuts and coconut</i>		
KHEEMA NAAN		55,00
<i>White flour handmade bread stuffed with lamb mince</i>		
 TANDOORI ROTI		19,00
<i>Brown flour Indian bread freshly baked</i>		
ROMALI ROTI		25,00
<i>Handmade roti artistically made thin as a handkerchief with white flour</i>		
 BROWN ROMALI ROTI		25,00
<i>Handmade roti artistically made thin as a handkerchief with brown flour</i>		
TANDOORI PARATHA		28,00
<i>Brown flour Indian bread rich and flaky</i>		
NAMASKAR SPECIAL LACHA PARATHA		28,00
<i>White flour bread that is rich and flaky</i>		
FUDEENA PARATHA		32,00
<i>White flour Indian bread prepared with mint and baked</i>		
ALOO PARATHA	 BROWN ALOO PARATHA	38,00
<i>Indian bread stuffed with spiced mashed potato and baked</i>		
PANEER KULCHA OR VEG KULCHA OR ONION KULCHA		45,00
<i>White flour bread stuffed with grated home made Indian cheese or Veg or Onion sprinkled with sesame seeds and baked in Tandoor Oven</i>		
BHATURA		48,00
<i>A thick leavened fluffy deep fried bread</i>		
BREAD BASKET	<i>Assortment of 4 breads Chefs Choice</i>	99,00

All Roti's and Naan are freshly prepared

INDO CHINESE MENU

Indian Chinese cuisine referred to as: INDO-CHINESE cuisine is the fusion of Chinese food crossed with Indian taste. It is said to have been developed by a small Chinese community that has lived in (India)

Calcutta for over a century.

Indo-Chinese food includes Chilly (hot and batter-fried), Manchurian (sweet & sour brown sauce) and Schezwan (spicy red sauce)

Indo-Chinese meal includes Chicken, Lamb, Prawns, Fish, Vegetable and a variants of Schezwan Noodles referred to as Chow Mein and Fried Rice. Our **Indo Chinese** cuisine is a harmonious integration of food with colour, taste, aroma and redolence.

We at Namaskar Restaurant now bring you the fusion of two of the world best cuisines to South Africa. (NI HAO - NAMASKAR.)


Indo-Veg Soups

PLEASE NOTE NO 1 BY 2 - R10.00 SHARING CHARGE.

CREAM OF TOMATO SOUP	65,00
Whole tomato pureed and mixed with special spices	
CREAM OF MUSHROOM SOUP	65,00
Whole tomato pureed and mixed with special spices	
● VEG MANCHOW SOUP	65,00
A delicious blend of veggies with a tingle of ginger & garlic	
● VEG HOT AND SOUR SOUP	65,00
A hot soup with julienne of veg with ginger, garlic in a soy, vinegar base	
● SWEET CORN SOUP	65,00
A traditional Chinese soup with sweet corn kernels	
● DAL SOUP	60,00
Very tasty lentil soup	

Indo-Non-Veg Soups

PLEASE NOTE NO 1 BY 2 - R10.00 SHARING CHARGE.

CREAM OF CHICKEN SOUP	79,00
Finely cut chicken pieces tossed in cream	
CHICKEN MANCHOW SOUP	75,00
A delicious blend of chicken & veg with a tingle of ginger & garlic	
CHICKEN HOT AND SOUR SOUP	75,00
A hot soup with chicken & veg with ginger, garlic in a soy, vinegar base	
CHICKEN SWEET CORN SOUP	79,00
A traditional Chinese soup with chicken & sweet corn kernels	
PRAWN MANCHOW SOUP	85,00
A delicious blend of prawn & veg with a tingle of ginger & garlic	
● Can Be Prepared For Vegans. Please inform waiter	
Spicy	





Indo-Veg Starters

STARTERS PREPARED DRY

- **VEG OR Gobi OR MUSHROOM MANCHURIAN** 70,00
Cooked with onion, ginger, garlic in spices
- PANEER MANCHURIAN** 80,00
Paneer cooked with onion, ginger, garlic with spices
- **Chilly Soya**  75,00
Soya cooked with onion, tomato, green peppers with spices
- Chilly PANEER**  80,00
Paneer cooked with onion, tomato, green peppers with spices
- **VEG OR Gobi OR MUSHROOM SCHEZWAN**  85,00
Cooked with onion, ginger, garlic in Shezwan sauce
- PANEER SCHEZWAN**  89,00
Paneer cooked with shezwan sauce





Indo-Non Veg Starter

STARTERS PREPARED DRY

- Chilly Chicken**  80,00
Chicken cooked with onion, tomato, green peppers with spices
- Chicken SCHEZWAN**  85,00
Chicken cooked with shezwan sauce
- Chilly PRAWN**  99,00
Prawns cooked with onion, tomato, green peppers with spices
- PRAWN SCHEZWAN**  105,00
Prawns cooked with shezwan sauce

Indo-Vegetarian Main Course

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

- **VEG OR Gobi OR MUSHROOM MANCHURIAN** 99,00
Cooked with onion, ginger, garlic in gravy
- **VEG OR Gobi OR MUSHROOM SCHEZWAN**  109,00
Veg balls cooked with peppers & onion with shezwan sauce in gravy
- PANEER MANCHURIAN**  109,00
Paneer cooked with onion, ginger, garlic in gravy
- PANEER SCHEZWAN**  115,00
Paneer cooked with peppers & onion with shezwan sauce in gravy
- Chilly PANEER**  109,00
Paneer cooked with onion, tomato, green peppers in gravy topped with veg and gravy

Indo Chinese dishes are NOT served with Rice

Can Be Prepared For Vegans. Please inform waiter. Spicy



Indo-Non-Veg Main Course

A R35.00 PLATE CHARGE WILL BE LEVIED FOR SHARING

Chilly Chicken		109,00
Chicken cooked with onion, tomato, green peppers in gravy		
CHICKEN MANCHURIAN		109,00
Chicken cooked with onion, ginger, garlic in gravy		
SWEET & SOUR CHICKEN		109,00
Deep fried chicken cubes marinated in tangy sweet & sour sauce in gravy		
CHICKEN SCHEZWAN		115,00
Chicken cooked with peppers & onion with schezwan sauce in gravy		
Chilly Lamb		135,00
Lamb cooked with onion, tomato, green peppers in gravy		
LAMB MANCHURIAN		135,00
Lamb cooked with onion, ginger, garlic in gravy		
LAMB SCHEZWAN		135,00
Lamb cooked with peppers & onion with schezwan sauce in gravy		
Chilly Prawns		140,00
Prawns cooked with onion, tomato, green peppers in gravy		
SWEET & SOUR PRAWNS		140,00
Deep fried prawns marinated in tangy sweet & sour sauce in gravy		

Indo Chinese dishes are NOT served with Rice

Indo-Noodle & Rice Delicacies

 PLAIN CHOWMEIN		45,00
 VEG CHOWMEIN		50,00
MIXED VEG CHOWMEIN		60,00
Noodles fried with mushroom, paneer and juliennes of mixed veg		
MIXED VEG SCHEZWAN CHOWMEIN		70,00
Noodles fried with mushroom, paneer and juliennes of mixed veg in schezwan sauce		
CHICKEN CHOWMEIN		75,00
CHICKEN SCHEZWAN CHOWMEIN		85,00
PRAWN CHOWMEIN		89,00
MIXED CHOWMEIN		99,00
Noodles fried with chicken, prawns and juliennes of mixed veg		
VEG FRIED RICE		50,00
VEG SCHEZWAN FRIED RICE		55,00
MUSHROOM FRIED RICE		50,00
MIX VEG FRIED RICE (Mushroom, Paneer and Mixed Veg)		68,00
CHICKEN FRIED RICE		80,00
PRAWN FRIED RICE		89,00
MIXED FRIED RICE		99,00
Rice fried with chicken, prawns and mixed veg		

Can Be Prepared For Vegans. Please inform waiter Spicy



Desserts

GULAB JAMUN (SERVED WARM)	60,00
<i>Fried dumplings made with milk & flour soaked in sugar syrup</i>	
RAS MALIA	65,00
<i>Milk dumplings soaked in sweet saffron milk syrup</i>	
SWEET VERMICELLI (SERVED WARM)	55,00
<i>Vermicelli cooked in milk into a sweet pudding</i>	
KULFI (INDIAN ICE CREAM)	69,00
<i>Homemade Indian ice cream with mixed grated nuts</i>	
GAJJAR HALWA (CARROT PUDDING) (SERVED WARM)	70,00
<i>Fresh grated carrots sauteed in ghee and cooked in milk</i>	
PHIRNI (KHEER) TRADITIONAL INDIAN PUDDING SERVED WARM	55,00
<i>Rice pudding flavoured with cardamom, raisins & mixed nuts</i>	
SHRIKHAND	70,00
<i>A classic Indian custard like dessert with cardamom, saffron & nuts</i>	
BOMBAY CRUSH	68,00
<i>Indian milk shake flavoured with cardamom syrup</i>	
● APPLE HALWA (VEGAN)	50,00
ICE CREAM	39,00
ICE CREAM & CHOCOLATE SAUCE	45,00
ICE CREAM & GULAB JAMUN	50,00
DEEP FRIED ICE CREAM	69,00

Hot Beverages

TEA	25,00
ROOIBOS TEA	25,00
GREEN TEA	25,00
MASALA TEA	30,00
FILTER COFFEE	25,00
AMERICANO	25,00
CAPPUCCINO FOAM	28,00
CAPPUCCINO CREAM	30,00
CAFÉ LATTE / LATTE MACCHIATO	35,00
ESPRESSO SINGLE	20,00
ESPRESSO DOUBLE	24,00
Milo	35,00
HOT CHOCOLATE	35,00

ALL FOOD SERVED IS HALAAL

Strictly NO food or drinks from outside permitted

A plate charge of R35.00 per person will be levied for sharing

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 R100.00 per 750ml bottle of wine

All dishes freshly prepared, please allow 30 to 45 min for preparation

Prices are inclusive of 14% VAT

We accept all Major Credit Cards