

नमस्ते हानोई



NAMASTE HANOI
AUTHENTIC INDIAN CUISINE

A Slice of India in the heart of Vietnam

Business Hours: LUNCH: 11.00 - 14.30 PM
DINNER: 18.00 - 22.00 PM

(Please specify if you are ALLERGIC to anything beforehand while ordering)

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(All prices quoted excludes tax and are subject to change without notice)

ਨਮਸਕਾਰ ਹਾਨੌ

The Indian subcontinent is known for its rich and diverse cultures. Stemming from this rich culture is the splendour of the Indian Cuisine. The flavoursome dishes of India have conquered the taste buds of many people ranging from those who reside in the west coast of United States, all the way to those residing in the east coast of Australia. The aroma of Indian spices has helped familiarize the Indian way of life to many foreign cultures. It is now time for Vietnam to experience the authenticity, the essence and the flavour of such rich Indian food through the latest and most authentic edition of Indian cuisine to dawn the streets of Hanoi.

Welcome to Namaste Hanoi - A slice of India in the heart of Vietnam...

Located in the city center of Hanoi, Namaste Hanoi is eager to offer the most authentic and diverse Indian dishes for **the people of this beautiful city of one millennium**. Our elegant decor based on the rich cultural aspects of India offers a cosy yet stirring dining atmosphere for our patrons.

We are proud to offer the most wide-ranging and inclusive Indian cuisine menu to our patrons. Our extensive menu ranges from the mouth watering curries of the north to the hot and spicy soups of the south, from the rich Mughal cuisines of Hyderabad to the sweets of Gujarat. We take pride in the fact that our chefs have learnt and perfected the art of arousing the taste buds of patrons through their fine cuisine. We are pleased to offer only HALAL MEAT at Namaste Hanoi.

We strictly use the genuine Indian clay tandoor oven in order to maintain the authentic taste of our wheat breads (Naans). We also have a portable tandoor oven for outdoor catering parties and events.

The Sanskrit phrase "Atithi DevoBhav" which literally translates in English to "The guest is God" resounds and reverberates here at Namaste Hanoi. If not in the literal sense of the phrase, staying true to the traditions of Indian hospitality, we here at Namaste Hanoi believe that our guests deserve the best possible treatment from us. This aspect would be evident from the service you shall encounter from our friendly staff.

Although we strongly encourage our patrons to enjoy the dining experience at our restaurant, we are more than happy to offer the treat to your taste buds at the comfort of your own home. We offer quick delivery, free of charge within reasonable distance within the city of Hanoi. We are also delighted to offer catering services for your parties and other social events.

It is often said that the art of cuisine is a skill that can never be perfected. Well, in that case, Namaste Hanoi is very proud to inch closer to the art of perfecting the Indian cuisine. We strive to offer one of the most delightful dining experiences of your life. We hope you shall join and support us to hear louder Namaste's in the streets of Hanoi.

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DRINK

BEER

DRAUGHT BEER	50.000
HANOI (450ml)	55.000
HEINEKEN (330ml)	50.000
STRONGBOW GOLD APPLE	45.000
TIGER (330ml)	45.000
TIGER CRYSTAL (330ml)	45.000
CORONA	70.000

SOFT DRINK

COKE, DIET COKE, COKE ZERO, SPRITE, FANTA	35.000
SODA, TONIC	35.000
PERRIER	65.000
MINERAL WATER (DASANI-500ml)	25.000
MINERAL WATER (DASANI-1500ml)	45.000

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FRESH JUICE

ORANGE JUICE	60.000
ORANGE & CARROT JUICE	70.000
MANGO JUICE	60.000
PINEAPPLE JUICE	60.000
PASSION FRUIT JUICE	60.000
WATERMELON JUICE	60.000
LEMON JUICE (Salted/Sweet)	55.000
ROSE MILK	55.000
 LEMON SODA (Salted/Sweet)	55.000

LASSI ITEMS

SWEET LASSI	55.000
SALT LASSI	55.000
LEMON LASSI	60.000
PUDINA LASSI	65.000
BANANA LASSI	60.000
MANGO LASSI	65.000
MIXED FRUIT LASSI	70.000
PASSION FRUIT LASSI	60.000

JALJEERA 55.000

BUTTER MILK 55.000

MILK SHAKE

VANILA 65.000

CHOCOLATE 65.000

STRAWBERRY 65.000

MINT 65.000

MANGO 65.000

BANANA 65.000

PINEAPPLE 65.000

PASSION FRUIT 65.000

COFFEE & TEA

MASALA TEA 50.000

LIPTON TEA 40.000

LIPTON TEA WITH MILK 50.000

GREEN TEA (PLAIN/LOTUS/JASMINE) 30.000

MINT TEA 40.000

MILO (HOT) 50.000

MILO (ICE) 55.000

BLACK COFFEE 40.000

MILK COFFEE 45.000

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THALI (SET MEALS) PLEASE SPECIFY IF YOU NEED SPICY

ONLY LUNCH TIME SET MENU (FOR DINE-IN & NOT DELIVERY)

- | | | |
|-----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 01 | MINI-VEGETARIAN THALI
(A mini set meal consisting of Papad, Rice, Lentil, one Vegetable curry served with a Nan or Roti or Chapathi) | 150.000 |
| 02 | MINI-MEAT THALI
(A mini set meal consisting of Papad, Rice, Lentil & one Mutton or Chicken or Fish or Prawn curry of your choice served with a Nan or Roti or Chapathi) | 185.000 |

ALL TIME SET MENU (FOR LUNCH OR DINNER) PLEASE SPECIFY IF YOU NEED SPICY

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|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 03 | NORTH INDIAN VEGETARIAN THALI
(A set meal consisting of Rice, Lentil, two Vegetable curry, Raita, Papad & a Dessert with 1 Nan or 2 Roti or 2 Chapathi) | 235.000 |
| 04 | NORTH INDIAN NON-VEGETARIAN THALI
(A set meal consisting of Rice, lentil, two curry of Mutton or Chicken or Fish or Prawn, Raita, Papad & a dessert with 1 Nan or 2 Roti or 2 Chapathi) | 285.000 |
| 05 | SOUTH INDIAN VEGETARIAN THALI
(A set meal consisting of Ponni Rice, Sambar, Rasam, Kootu, Poriyal, Yoghurt, Appalam & a dessert with 2 chapathi or 2 poori) | 235.000 |
| 06 | SOUTH INDIAN NON-VEGETARIAN THALI
(A set meal consisting of Ponni Rice, Sambar, Rasam, Yoghurt, Two curry of Mutton or Chicken or Fish or Prawn, Appalam & a dessert with 2 Chapathi or 2 Poori) | 285.000 |

INDIAN SOUP

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| 07 | RASAM ROYALE
(A thin extract of lentil & tamarind water spiced with garlic, pepper & cumin) | 70.000 |
| 08 | CREAM OF TOMATO
(A rich tomato flavoured creamy soup) | 70.000 |

09 CREAM OF MUSHROOM **70.000**
(A cream soup with Mushrooms)

10 CREAM OF CHICKEN **85.000**
(Tender pieces of chicken simmered in a creamy broth and infused with aromatic herbs and spices)

INDIAN STYLE CHINESE SOUP

11 VEGETABLES SWEET CORN **70.000**
(A flavorful bowl of comfort soup combines tender vegetables with sweet corn in a light, aromatic broth)

12 HOT & SOUR VEGETABLE SOUP **70.000**
(A spicy soup with mix vegetables in Chinese style)

13 CHICKEN SWEET CORN **85.000**
(Pieces of chicken simmered with sweet corn in a rich, flavorful broth enhanced with a blend of spices, fresh vegetables, and a hint of soy sauce)

14 HOT & SOUR CHICKEN SOUP **85.000**
(A spicy soup with Chicken, Mushrooms & vegetables in Chinese style)

VEGETARIAN STARTERS

15 APPALAM (2 Pcs per serving) **10.000**
(South Indian style crispy lentil crackers)

16 PAPADAM - Fried/Roasted **20.000**
(Crispy Lentil crackers)

17 MASALA PAPADAM - Fried/Roasted **30.000**
(Crispy lentil crackers with onion, tomato & lemon)

18 SAMOSA INDULGENCE - 2 Pcs per serving **80.000**
(A special savory with green peas & potato)

19 GOBI MANCHURIAN DRY **110.000**
(A classy Indian Chinese dish of cauliflower sauteed vegetables deep fried and flavoured with soya sauce)

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| 20 | CHILLI POTATO
(Crispy, golden-brown potato cubes tossed in a spicy and tangy sauce made from soy sauce, chili sauce, garlic, and ginger) | 110.000 |
| 21 | CHILLI PANEER
(Crispy cubes of paneer (Indian cottage cheese) tossed in a tangy and spicy sauce made from soy sauce, chili sauce, aromatic spices and stir-fried with vibrant vegetables) | 130.000 |
| 22 | GOBHI 65
(Cauliflower marinated in spiced batter & deep fried) | 90.000 |
| 23 | NAZAKATI PANEER
(Grated cottage cheese cooked with Onion, Mustard seeds & curry leaves, wrapped into a Roomali Roti) | 95.000 |
| 24 | HARA BHARA CUTLET - 2 Pcs per serving
(Mashed potato and spices made into patties, rolled in bread crumbs and deep fried) | 95.000 |
| 25 | BHINDI RAJASTHANI
(Crispy fried okra served with Yoghurt dip) | 90.000 |
| 26 | PANEER KOLIWADA - 8 Pcs per serving
(A delicious snack made with paneer, spices and gram flour) | 95.000 |
| 27 | MIXED BHAJIYA
(Onion & Green chilly with spices dipped in gram flour and deep fried) | 90.000 |
| 28 | ALOO BONDA - 2 Pcs per serving
(Mashed potatoes, green peas & spices dipped in batter and deep fried) | 90.000 |

NON - VEGETARIAN STARTERS

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|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 29 | CHICKEN LOLLYPOP -4 Pcs per serving
(Chicken wings marinated with ginger, garlic dipped in corn flour & deep fried) - MINIMUM SERVING TIME 20 MINUTES | 145.000 |
| 30 | CHILLI CHICKEN
(Fried chicken pieces coated in a tangy and spicy sauce made from soy sauce, chili sauce, aromatic spices and stir-fried with vibrant vegetables) | 160.000 |
| 31 | CHICKEN 65 - 8 Pcs per serving
(A typical South Indian style boneless chicken savory with garlic, spices and deep fried) | 150.000 |

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| 32 // | CHICKEN PEPPER FRY
(A South Indian style savory with small cubes of chicken pieces with peppercorns, onion, garlic & spices) | 150.000 |
| 33 // | MUTTON PEPPER FRY
(A typical South Indian dish with small cubes of mutton pieces with peppercorns, onion, garlic & spices) | 190.000 |
| 34 // | MUTTON SUKKA VARUVAL
(A South Indian style boneless mutton cooked with onion & spices in a semi-dry preparation) | 190.000 |
| 35 | FISH FRY - 6 pcs per serving
(Boneless fish cubes marinated with Indian spices, dipped in batter & deep fried) | 175.000 |
| 36 // | PRAWN PEPPER FRY
(A South Indian style savory with pieces of shrimps with peppercorns, onion, garlic & spices) | 180.000 |
| 37 // | PRAWN SUKKA VARUVAL
(A South Indian style shrimps cooked with onion & spices in a semi-dry preparation) | 180.000 |

KEBABS (VEGETARIAN)

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| 38 | VEGETABLE NAWABI SEEKH
(Mashed potato, cottage cheese, dried fruits skewered and grilled in Tandoor oven) | 130.000 |
| 39 | TANDOORI PHOOL
(Cauliflower florets marinated with Indian spices, skewered and cooked in charcoal oven) | 115.000 |
| 40 | VEGETABLE BAGEECHA
(Array of seasoned vegetables minced, blended together with spices, lime juice and grilled) | 130.000 |
| 41 // | PANEER TIKKA LUCKNAWI
(Marinated slices of home-made cottage cheese cooked in clay oven with spices) | 140.000 |
| 42 | PANEER MALAI TIKKA
(Slices of home-made cottage cheese marinated with fresh cream, garlic paste, spices grilled together with onion, capsicum & tomato) | 140.000 |
| 43 | MIXED VEGETABLE PLATTER
(Pieces of cottage cheese, potato, cauliflower, tomato, capsicum, onion marinated in Tandoori Masala and grilled to perfection) | 175.000 |

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KEBABS (CHICKEN)

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|-----------|------------------------------------------------------------------------------------------------------------------------------|----------------|
| 44 | TANDOORI CHICKEN (HALF) | 175.000 |
| 45 | TANDOORI CHICKEN (FULL) | 320.000 |
| 46 | CHICKEN TIKKA
(Boneless chicken pieces baked in Tandoor oven after marinating in spices and yoghurt) | 160.000 |
| 47 | RESHMI MURGH
(Chicken fillets marinated in chickpeas powder, cream, Lime Juice & spices, grilled in charcoal oven) | 160.000 |
| 48 | CHICKEN AFGHANI TIKKA
(Boneless chicken pieces seasoned with fresh cream & spices cooked in Tandoor oven) | 160.000 |
| 49 | CHICKEN TIKKA ACHARI
(Chicken fillets marinated with Pickle Masala spices and grilled in clay oven) | 160.000 |

KEBABS (MUTTON)

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| 50 | MUTTON NIZAMI SEEKH
(Minced mutton marinated with Nutmeg chutney sauce, spices & grilled in clay oven) | 190.000 |
| 51 | MUTTON BOTI KEBAB
(Boneless cubes of mutton marinated with selected spices & grilled in clay oven) | 190.000 |
| 52 | MUTTON ACHARI BOTI
(Boneless pieces of mutton marinated with pickle masala & cooked in oven) | 190.000 |

KEBABS (FISH - MACKEREL and PRAWN)

- 53 FISH LASOONI TIKKA** **170.000**
 (Cubes of boneless fish marinated with garlic paste & other exotic spices, grilled in clay oven)
- 54 FISH GULFAM** **170.000**
(Cubes of boneless fish marinated with cashew paste, cardamom, fresh cream, spices and grilled in charcoal oven)
- 55 FISH AJWAIN TIKKA** **170.000**
 (Boneless pieces of fish marinated with ajwain, spices and cooked in Tandoor oven)
- 56 TANDOORI PRAWN** **180.000**
(Marinated fresh prawns cooked in charcoal heated clay oven)
- 57 PRAWN MALAI TIKKA** **180.000**
(Fresh pieces of prawns seasoned with cashew paste, fresh cream and aroma of spices grilled in Tandoor oven)
- 58 PRAWN BADSHAI TIKKA** **180.000**
 (Marinated fresh prawns with chopped ginger, garlic, green chilli, cinnamon powder, ajwain & grilled to perfection)

VEGETARIAN DELIGHTS (NORTH INDIAN)

- 59 DAL TADKA** **105.000**
(Yellow split lentil curry)
- 60 DAL DHABA** **110.000**
 (Delightful blend of lentils slow-cooked to perfection for a rich and creamy texture. Infused with aromatic spices and tempered with garlic and onions)
- 61 DAL PALAK** **110.000**
(Cream lentils cooked with chopped spinach)
- 62 DAL MAKHANI** **115.000**
(Creamed black lentils, kidney beans cooked together over slim fire & garnished with fresh cream)
- 63 DAL BAHAR** **110.000**
(Mixed vegetables cooked with lentils, curry leaves, mustard seeds & cumin seeds)

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64 /	RAJMA MASALA (Red Kidney beans curry cooked in Punjabi style)	120.000
65 //	CHANA MASALA (A thick onion spicy gravy with chickpeas)	120.000
66	BOMBAY ALOO - Dry (Potatoes cubes cooked with exotic spices)	105.000
67	ALOO JEERA - Dry (Potatoes cooked with cumin in dry form)	100.000
68	ALOO GOBI MATTAR (Potatoes cooked with greenpeas & cauliflower)	105.000
69	CHUTNEY ALOO (Potatoes stuffed with spices cooked in mint flavoured spinach sauce)	115.000
70	BABYCORN MUSHROOM MASALA (Mushroom pieces cooked with spices & babycorn in a thick gravy)	115.000
71 	HARI MAKAI (Corn seeds cooked to perfection in a sumptuous gravy)	110.000
72	BHINDI MASALA (Fried okra with exotic spices in a gravy)	115.000
73 //	BHINDI DO PIAZA (Fried okra cooked with onion in a spicy gravy)	115.000
74 	BAINGAN BHARTA (Pre-roasted aubergines, chopped & cooked with spices)	115.000
75	BEGARE BAINGAN (Cubes of eggplant fried, cooked with spices & yoghurt in a mild gravy)	115.000

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| 76 | VEGETABLE SHAAM SAVERA
(Spinach and paneer made into kofta and cooked in a tomato gravy) | 115.000 |
| 77 // | VEGETABLE CHILLI MILLI
(Mixed vegetables cooked in a spicy gravy) | 115.000 |
| 78 | SABZI DIWANI HANDI
(A medley of lightly roasted mix vegetables simmered in creamy spinach puree & spiced with garam masala) | 105.000 |
| 79 | PALAK PANEER
(A spinach gravy with home-made cottage cheese) | 140.000 |
| 80 | PANEER BUTTER MASALA
(Cubes of home-made cottage cheese in a rich tomato sauce) | 140.000 |
| 81 | PANEER SAHI KORMA
(A rich gravy with cashew nut sauce & home-made cottage cheese) | 140.000 |
| 82 // | PANEER TIKKA MASALA
(Cubes of cottage cheese grilled in Tandoor oven & tossed into a tomato based gravy) | 140.000 |
| 83 // | KADAI PANEER
(A spicy thick gravy of cottage cheese, capscicum & onion cooked together) | 140.000 |
| 84 / | PANEER BAGH-E-BAHAR
(Chopped vegetables, green peas & paneer cooked in a spicy onion sauce) | 140.000 |
| 85 | MALAI KOFTA
(Grated cottage cheese, mashed potatoes made into dumplings and tossed into a rich creamy sauce) | 140.000 |
| 86 /// | TAWA VEGETABLE
(Mixed vegetables cooked with assortment of selected spices & served sizzling) | 135.000 |

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NON-VEGETARIAN - NORTH INDIAN (CHICKEN)

- 87 BUTTER CHICKEN** **160.000**
(Grilled Boneless chicken slices tossed into a rich butter based tomato gravy)
- 88 CHICKEN SAHI KORMA** **160.000**
(Cubes of boneless chicken pieces tossed in a rich cashew based sauce & fresh cream)
- 89 CHICKEN TIKKA MASALA** **160.000**
(Marinated and grilled chicken pieces tossed into a tomato gravy)
- 90 CHICKEN MASHUKA** **165.000**
(Grilled boneless chicken cubes tossed into a rich combination of tomato & creamy sauce)
- 91 CHICKEN JALFRAIZE** **165.000**
 (Boneless chicken cubes cooked with capsicum, onion in a spicy thick gravy)
- 92 CHICKEN BALTI** **165.000**
(A spicy chicken kadhai dish served in traditional Indian Balti)
- 93 CHICKEN KOHLAPURI** **165.000**
(Cubes of boneless chicken cooked in a spicy gravy with whole secret of spices)
- 94 CHICKEN TAWA MASALA** **165.000**
(Boneless chicken cubes cooked with assortment of selected spices and served sizzling)

NON-VEGETARIAN - SOUTH INDIAN (CHICKEN)

- 95 CHICKEN CHETTINAD** **165.000**
(South Indian style preparation of boneless chicken cubes cooked in spicy gravy with chettinad masala)
- 96 KOZHI VARUTHA CURRY** **165.000**
(Boneless chicken cubes cooked in a thin gravy with select South Indian spices)

NON-VEGETARIAN - NORTH INDIAN (MUTTON)

- 97** **MUTTON SAHI KORMA** **195.000**
(Mutton pieces in a rich cashew nut based gravy)
- 98** **MUTTON DHABA** **195.000**
(Mutton cooked with onion, tomato in a thck gravy)
- 99** **MUTTON KADHA MASALA** **195.000**
(A special preparation of boneless mutton pieces in a gravy with whole secret of spices)
- 100** **MUTTON ROGANJOSH** **195.000**
(A typical kashmiri style boneless mutton curry with spices like fennel seeds, dry ginger in a spicy gravy)
- 101** **MUTTON TAWA MASALA** **200.000**
(Boneless mutton cubes cooked with assortment of selected spices & served sizzling)

NON-VEGETARIAN - SOUTH INDIAN (MUTTON)

- 102** **MUTTON CHETTINAD** **195.000**
(South Indian style preparation of boneless mutton cubes cooked in spicy gravy with chettinad masala)
- 103** **MUTTON KUZHAMBU** **195.000**
(A thin gravy consisting of mutton cubes cooked in South Indian style with spices)



NON-VEGETARIAN - NORTH INDIAN (FISH-MACKEREL)

- 104** **FISH AMRITSARI** **180.000**
(Boneless fish cubes cooked in a typical Punjabi style gravy with tomato puri & mustard seeds)
- 105** **FISH KADHA MASALA** **180.000**
(Boneless fish pieces in a specially prepared gravy with whole secret of spices)




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| 106  | FISH JHOL
(Boneless fish cubes cooked in Bengali style with cumin, coriander & mustard seeds) | 180.000 |
| 107  | FISH KOHLAPURI
(Cubes of boneless fish cooked in a spicy gravy with whole secret of spices) | 180.000 |

NON-VEGETARIAN - SOUTH INDIAN (FISH-MACKEREL)

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|----------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------|----------------|
| 108  | FISH CHETTINAD
(South Indian style preparation of boneless fish cubes cooked in spicy gravy with chettinad masala) | 175.000 |
| 109  | KERALA FISH CURRY
(A thin gravy consisting of fish cubes cooked in South Indian style with | 175.000 |

NON-VEGETARIAN - NORTH INDIAN (PRAWN)

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|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 110  | PRAWN NOORANI
(Fresh prawn cooked to perfection with yogurt, tomato puree, garlic, ginger and unique blend of custom Indian spices) | 180.000 |
| 111 | PRAWN BUTTER MASALA
(Fresh prawn cooked in a rich tomato gravy with butter) | 180.000 |
| 112 | PRAWN SAHI KORMA
(Fresh prawn pieces cooked in a rich cashew nut based gravy) | 180.000 |
| 113  | PRAWN JALFRAIZE
(Fresh pieces of prawn cooked together with capsicum & onion in a spicy gravy) | 180.000 |
| 114  | PRAWN TAWA MASALA
(Fresh prawns cooked with assortment of selected spices and served sizzling) | 190.000 |

NON-VEGETARIAN - SOUTH INDIAN (PRAWN)

- 115 // PRAWN CHETTINAD** **180.000**
(South Indian style preparation of fresh prawn pieces cooked in spicy gravy with chettinad masala)
- 116 // PRAWN CURRY** **180.000**
(A thin gravy consisting of fresh prawn pieces cooked in South Indian style with spices)

SOUTH INDIAN ITEMS - VEGETARIAN

- 117 IDLY - 2 Pcs per serving** **85.000**
(An oil free steamed savoury made of rice & lentil batter)
- 118 MEDU VADA - 2 Pcs per serving** **90.000**
(A doughnut shaped lentil savory with peppercorns & deep fried - served with chutney & sambar)
- 119 MASALA VADA - 2 Pcs per serving** **90.000**
(Crispy lentil savory made of combination of lentils, onion and spices deep fried - served with chutney & sambar)
- 120 SAMBAR VADA - 2 Pcs per serving** **95.000**
(Medu vada immersed into thick lentil soup with vegetables)
- 121 RASA VADA - 2 Pcs per serving** **95.000**
(Medu vada immersed into lentil/tamarind soup)
- 122 DAHI VADA - 2 Pcs per serving** **95.000**
(Medu vada immersed into Yoghurt & spices)
- 123 IDLY VADA COMBO** **120.000**
2 Pcs of Idly served with 1 pc of Medu or Masala Vada (Please specify your choice)
- 124 GHEE IDLY SAMBAR** **120.000**
(Small whole idly soaked into sumptuous sambar & Ghee)
- 125 IDLY PODIMAS** **140.000**
(Crumbled idly pieces cooked together with vegetable & spices)

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126	PLAIN DOSA – Soft or Crispy: Please specify (Pancake made out of fermented rice and lentil batter)	85.000
127	PODI DOSA (Dosa with lentil/chilli powder spread)	95.000
128	ONION DOSA (Dosa with onion filling)	100.000
129	MASALA DOSA (Dosa filled with potato/onion cooked with spices)	115.000
130	CHEESE DOSA (Dosa filled with fresh cheese)	140.000
131	PANEER MASALA DOSA (Dosa filled with shredded pieces of homemade cottage cheese, potato & onion sabzi)	145.000
132	PAPER ROAST (Crispy wafer thin dosa)	140.000
133	GHEE ROAST MASALA (Crispy wafer thin dosa spread with clarified butter with potato masala filling)	160.000
134	PAPER MASALA DOSA (Crispy Dosa with potato/onion cooked with spices)	165.000
135	MYSORE MASALA DOSA (Dosa spread with tomato, onion chutney and filled with potato & onion)	140.000
136	RAVA DOSA – Soft or Crispy: Please specify (Crispy, thin crepe made from a delightful blend of semolina (rava), rice flour, and spices)	95.000
137	ONION RAVA MASALA DOSA (Crispy, thin crepe made from a flavorful blend of semolina (rava) and infused with chopped onions and potato masala)	130.000
138	RAVA MASALA DOSA (Crispy, thin crepe made from a flavorful blend of semolina (rava) and filled with a spiced potato mixture)	110.000

139	VEGETABLE UTTAPPAM (Pizza like preparation of Dosa with vegetable)	115.000
140	ONION UTTAPPAM (Uttappam with onion filling)	120.000
141	TOMATO ONION UTTAPPAM (Uttappam with tomato/onion filling)	125.000
142	CHEESE TOMATO ONION UTTAPPAM (Uttappam with Cheese,tomato,onion filling)	140.000
143	UPPUMA (Semolina pudding with selected vegetables)	120.000
144	PONGAL (A South Indian dish made of rice, lentils & spices)	120.000
145	PONGAL VADA COMBO (Pongal served with one piece of Medu Vada)	165.000

ONE PLATE INDULGENCES

146	CHOLE BATURA (2 Pieces of Batura (Indian Bread) served with chickpeas masala)	165.000
147	POORI BHAJI - 2 Pcs per serving (Poori with potato sabzi)	125.000
148	PANEER WRAP (A soft Roomali Roti filled with spices paneer and fresh vegetable for a wholesome and delicious meal)	145.000
149	PARATHA & KORMA (Typical South Indian bread served with Korma gravy)	165.000
150	VEGETABLE KOTHU PARATHA (Shredded pieces of tawa paratha pounded with vegetables & spices)	165.000
151	CHICKEN KOTHU PARATHA (Shredded pieces of tawa paratha pounded with chicken & spices)	180.000

(All prices quoted excludes tax and are subject to change without notice)

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| 152 | MUTTON KOTHU PARATHA
(Shredded pieces of tawa paratha pounded with mutton & spices) | 210.000 |
| 153 | CHICKEN KATHI ROLL
(Pieces of boneless chicken mixed with assorted vegetables, chutney and wrapped into a roomali roti) | 160.000 |

BREADS

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| 154 | PLAIN NAN | 45.000 |
| 155 | BUTTER NAN | 50.000 |
| 156 | GARLIC NAN | 55.000 |
| 157 | CHEESE NAN | 65.000 |
| 158 | GARLIC CHEESE NAN | 70.000 |
| 159 | KASHMIRI NAN
(Nan bread with cashew nut & dry fruits, cottage cheese) | 70.000 |
| 160 | MASALA KULCHA
(Potatoes & spices stuffed into a nan bread) | 60.000 |
| 161 | PANEER KULCHA
(Cottage cheese stuffed into a nan bread) | 65.000 |
| 162 | ONION KULCHA | 55.000 |
| 163 | LAACHA PARATHA
(Tandoori Paratha) | 50.000 |
| 164 | PUDINA PARATHA
(Paratha with mint leaves) | 50.000 |
| 165 | PANEER PARATHA
(Cottage cheese stuffed into a paratha) | 65.000 |
| 166 | ALOO PARATHA
(Potatoes with spices stuffed into a paratha) | 55.000 |
| 167 | GOBI PARATHA
(Cauliflower with spices stuffed into a paratha) | 55.000 |

168	TAWA PARATHA (Typical South Indian bread)	50.000
169	TANDOORI ROTI - Soft or Crispy: Please specify	40.000
170	BUTTER TANDOORI ROTI	45.000
171	TAWA ROTI (Chapathi)	35.000
172	BUTTER TAWA ROTI (Butter Chapathi)	40.000
173	ROOMALI ROTI	55.000
174	MISSI ROTI	50.000
175	POORI (Per piece)	35.000
176	BATURA (Per piece)	55.000

RICE DISHES (NORTH INDIAN)

177	STEAMED RICE (Indian Basmati Rice)	60.000
178	SAFFRANI PULAO (Saffron flavoured Basmati rice)	65.000
179	JEERA PULAO (Basmati Rice cooked with cumin seeds)	70.000
180	MOTI PULAO (Basmati Rice with fresh cream, capsicum & cottage cheese)	85.000
181	VEGETABLE PULAO (Basmati Rice with selected cooked vegetables)	90.000
182	PLAIN BIRYANI RICE (Basmati rice cooked with Indian spices)	105.000
183	VEGETABLE BIRYANI (Spiced vegetables cooked with Basmati Rice)	135.000

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| 184 | EGG BIRYANI
(2 pieces of boiled egg cooked with Basmati rice & spices) | 155.000 |
| 185 | CHICKEN BIRYANI
(Spiced chicken cooked with Basmati rice & spices) | 185.000 |
| 186 | MUTTON BIRYANI
(Spiced mutton cooked with Basmati rice & spices) | 210.000 |
| 187 | PRAWN BIRYANI
(Spiced prawn pieces cooked with Basmati rice & spices) | 195.000 |
| 188 | AFGHANI CHICKEN PULAO
(Basmati Rice cooked together with Chicken pieces & spices) | 185.000 |
| 189 | AFGHANI MUTTON PULAO
(Basmati Rice cooked together with Mutton pieces & spices) | 200.000 |

INDIAN- STYLE CHINESE

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| 190 | VEGETABLE STIR FRIED RICE
(Stir-fried rice with a medley of colorful vegetables and enhanced with soy sauce and green chilli sauce) | 105.000 |
| 191 | VEGETABLE HAKKA NOODLES
(Stir-fried noodles tossed with a colorful assortment of fresh vegetables, seasoned with soy sauce, garlic and a hint of chili, creating a delightful blend of flavors that excite the palate) | 130.000 |
| 192 | CHICKEN HAKKA NOODLES
(Tender pieces of marinated chicken stir-fried with noodles and a vibrant mix of vegetables, infused with soy sauce, garlic, and a touch of chilli) | 165.000 |

RICE DISHES (SOUTH INDIAN)

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| 193 | LEMON RICE
(Basmati rice cooked with lime juice & lentils) | 95.000 |
| 194 | TOMATO RICE
(Basmati rice cooked with tomato & lentils) | 95.000 |

195	COCONUT RICE (Basmati rice cooked with coconut, lentils & spices)	95.000
196	TAMARIND RICE (Basmati rice cooked with tamarind powder, lentils & spices)	95.000
197	SAMBAR RICE (Ponni rice cooked with thick lentil soup & vegetables)	100.000
198	RASAM RICE (Ponni rice cooked with thin tamarind lentil soup)	100.000
199	THAYIR SADAM (CURD RICE) (Ponni rice cooked with home made yoghurt & spices)	95.000
200	EGG FRIED RICE (Basmati rice cooked with pieces of egg & spices)	120.000
201	CHICKEN FRIED RICE (Basmati rice cooked with boneless pieces of chicken & spices)	180.000
202	MUTTON FRIED RICE (Basmati rice cooked with boneless pieces of mutton & spices)	210.000

SALAD ITEMS

203	MIXED VEGETABLE SALAD (Small cut red cabbage, cucumber, tomato, capsicum, carrot, & onion)	70.000
204	KABULI SALAD (Soaked chickpeas, onion, cucumber, garam masala, cumin seed & mustard oil)	75.000
205	HARA SALAD (Sliced pieces of Onion, Cucumber, Tomato & Carrot)	60.000
206	RUSSIAN SALAD (Potato, Peas, carrot, cucumber, boiled egg, fresh cream & black pepper)	75.000

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RAITA

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| 207 | MIXED VEGETABLE RAITA
(A combination of selected vegetables, yoghurt & spices) | 60.000 |
| 208 | BUNDI RAITA
(A combination of Indian spices with yoghurt) | 60.000 |
| 209 | PLAIN YOGHURT
(Fresh home-made curd) | 50.000 |

DESSERT

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| 210 | GULAB JAMUN - 2 Pcs per serving
(Khoya balls immersed into a saffron, cardamom flavoured sugar syrup) | 80.000 |
| 211 | RICE KHEER
(A traditional South Indian pudding with sugar, cardamom and edible camphor) | 80.000 |
| 212 | KULFI
(Indian Ice cream with Kesar (Saffron) flavoured) | 90.000 |
| 213 | RAS MALAI
Soft cottage cheese balls dunked in thickened full-fat milk with exotic flavors like cardamom and saffron | 75.000 |
| 214 | ICE CREAM
(1 Scoop of fresh New Zealand Ice cream Vanilla or Chocolate or Boysenberry flavour) | 75.000 |