“Indulge your DAD and walk him through a culinary journey with one of the best selected menu at Namaste Kitchen and Salaam Namaste.” Chef Patron-Sabbir Karim

Starter Platter

Gilafi Lamb Reshmi Kebab
Granny smith apple chutney, skewered kebab of mince lamb with ginger, green chillies, cheese and spices; finished with mixed peppers.

Tandoori Portobello Mushroom (V)
Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Kadhai pan seared Scallops
Served on juicy tomatoes chopped pepper

Coriander Lime Chicken Tikka
Served with spiced green apple chutney

Mains - choose any one

Goan-Style Sea Bass
Fresh sea bass in Coconut, mustard and curry leaf.

Moru Kachiathu (V)
Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.

Hyderabadi Lababdar Chicken
Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices, made popular by erstwhile nawabs of Andhra

Kadhai Haandi Gosht
Spring lamb cooked with onions, peppers, tomatoes, ginger and garlic

Sides- Accompanied with Aloo Gobi muttar, Tadka Dhal – five lentil mix, Saffron Pilaf & Bread basket

Dessert

Dessert, chefs selection of indulgence for the romantic at heart

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill