

Soups 湯類

- Creamy mushroom Soup** 蘑菇忌廉湯 \$38
Cream of mushroom soup
- Tomato soup** 番茄湯 \$38
Mildly spiced tomato soup
- Gundruk soup** 尼泊爾酸辣湯 \$38
Nepalese spicy & sour soup

Appetizers 頭盤

- Masala papad** 香辣薄脆 \$28
Crisp lental wafer topped with tomato ,onion and Indian spices
- Dahi Paapdi Chaat** \$40
Crispy fried pastry mixed with potato, onion, tamarind chutney and Youghrt
- Vegetable samosas (4pcs)** 雜菜咖喱角 \$45
Deep fried cone pastries stuffed with vegetables
- Vegetable MoMo** \$55
Nepalese Style Vegetable Dumpling served with special tomato sauce
- Chicken Momo** 尼泊爾蒸餃子 \$55
Nepalese style chicken dumplings served with special tomato Sauce
- Prawn pokoras** □□□ \$70
(Deep fried prawns fritter)
- Choyola Chicken Or Lamb** \$70
Barbecued chicken Or Lamb seasoned with traditional spices and mustard oil.

Salads 沙律

Cucumber raita **\$38**

*A cool mixture of grated cucumber, churned
yoghurt & roasted cumin*

Garden salad □ 菜沙律 **\$50**

Fresh vegetables served with house dressing

Chicken & avocado salad 牛油果雞肉沙律 **\$80**

Fresh vegetables, grilled chicken, & avocado with house dressing

Himalayan lamb salad 羊肉沙律 **\$80**

Fresh vegetables & grilled lamb mixed with Nepalese dressing

Namaste House Salad **\$70**

Fresh Greens, fresh Vegetable, Avocado, Egg

Tandoorie Specialities 印度燒烤

Tandoorie chicken 烤雞腿 **\$80**

chicken marinated with yogurt, special combination of spices

Vegetable Seekh Kabab **\$80**

*Tofu pieces marinated with yogurt, Indian spices & cooked with
vegetables in tandoor*

Paneer tikka 串燒印式芝士配蔬菜 **\$85**

*Cottage cheese pieces marinated with yogurt, Indian spices & cooked with
vegetables in tandoor*

Chicken tikka 串燒五香雞件 **\$85**

Boneless chicken marinated with yoghurt, Indian spices

Seekh kabab 串燒羊肉卷 **\$85**

Minced lamb, seasoned with freshly ground spices

Tandoorie lamb Chop 薑蒜燒羊扒 **\$130**
Lamb Chop Marinated with ginger, garlic, indian spices

Tandoorie king prawn 串燒大虎蝦 **\$198**
King prawn Marinated overnight with indian spices

Fish tikka 串燒魚件 **\$88**
Chargrilled boneless fish

Lamb seakua 尼泊爾烤羊肉 **\$88**
Boneless lamb marinated in special Nepalese herbs & Spices

Namaste mix platter 拼盤(雞肉, 羊肉, 魚, 大蝦) **\$175**
Assorted grill platter of chicken tikka, lamb seakua, fish tikka & king prawn

Wok Specialties ()

Nasi Goring 印尼炒飯 **\$68**
Indonesian style fried rice with chicken, shrimp & vegetable topped with egg

Mie Goring 印尼炒麵 **\$68**
Indonesian style noodles with chicken, shrimp & vegetables

Chicken chowmin 尼泊爾炒麵 **\$65**
Chicken & vegetable noodles in Nepalese style

Garlic Prawns 蒜蓉炒蝦 **\$85**
Chef special stir-fry prawns

Chilli Chicken 尼泊爾香辣雞 **\$70**
Stir fried chicken cooked in Nepalese style

Stir fried vegetable 蒜蓉炒青菜 **\$60**
Stir fried seasonal vegetables with garlic

Garlic Broccoli 蒜蓉西蘭花 **\$55**
Broccoli sautéed with garlic

Garlic & chilly crab 蒜蓉辣蟹 **\$210**
Fresh crab cooked with garlic & chilly sauce

Vegetarian specialties (蔬菜類)

Chana masala □□□□□豆	\$65
<i>Chickpeas cooked with tomato, onion & Indian Spices</i>	
Malai kofta	\$75
<i>Vegetable Croquette Stuff with cottage cheese & Assorted nuts cooked with rich creamy sauce</i>	
Aloo gobi 香料薯仔燴椰菜花	\$65
<i>Cauliflower & potato cooked with Indian spices</i>	
Palak paneer 菠菜芝士咖哩	\$70
<i>Sautéed spinach with cottage cheese & curry sauce</i>	
Aloo dum 尼泊爾□料炒薯仔	\$58
<i>Potatoes cooked in Nepalese style</i>	
Navratan korma □菜□□□□	\$68
<i>Mix vegetables, fruits & nuts cooked in creamy sauce</i>	
Panner tikka masala	\$75
<i>Grilled Cottage Cheese Cooked with bell peppers and spices</i>	
Bhindi masala □□□□□□茄	\$65
<i>Fresh okra cooked with onion and spices</i>	
Mushroom Aloo	\$65
<i>Fresh Mushroom and potatoes cooked in Nepalese Style.</i>	
Baingan Masala	\$68
<i>Rosted eggplant cooked with garlic, Onion & tomato</i>	
Dal makhani 香滑黑扁豆蓉	\$60
<i>Black lentils, kidney beans cooked with ginger garlic & cream</i>	
Dal tadka 香滑黃豆蓉	\$60
<i>Yellow Lentils cooked with cumin seeds and spices</i>	

Curries (惹味咖喱)

- Chicken methi** 椰葉咖喱雞 **\$70**
Chicken curry cooked with fenugreek leaves
- Lamb rogan josh** 咖喱肉 **\$80**
World famous lamb dish from Kashmiri region
- Gurkha Chicken Or Lamb Curry** **\$78/88**
Dish cooked with exotic spices, garlic, ginger, tomatoes, onions, green pepper, spring onions and green chilies.
- Chicken makhani** 蕃茄牛油雞 **\$80**
BBQ chicken cooked in tomato gravy with butter
- Chicken tika masala** 瑪沙拉香燒雞柳 **\$85**
Roasted chicken cooked with bell pepper & spices
- Lamb chop masala** 瑪沙拉肉 **\$130**
BBQ lamb chop cooked with masala sauce
- Lamb bhoona** 肉 **\$88**
Mildly spiced lamb chunks cooked with spices
- Chicken or lamb korma** (雞/羊肉) **\$78/\$88**
Your choice of meat cooked with nuts & fruits in rich creamy sauce
- Chicken or Lamb Madras** (雞/羊肉) **\$78/\$88**
Your choice of meat cooked in coconut paste & south Indian spices
- Chicken Or lamb Vindaloo** **\$78/\$88**
- Chicken or lamb Saagwala** (雞/羊肉) **\$88/\$88**
Your choice of meat cooked with pureed spinach

Seafood Selection(□□□)

Fish masala	魚肉瑪沙拉	\$75
<i>Fish cooked with bell pepper, onion & tomato in mild spices sauce</i>		
Fish Madras	□□□哩魚	\$75
<i>Fish cooked in coconut paste & south Indian spices</i>		
Squid masala	魷魚瑪沙拉	\$85
<i>Squid cooked with bell papper, onion & tomato in mild sauce)</i>		
Prawn curry	瑪沙拉燴蝦	\$85
<i>Prawns cooked in mild curry sauce</i>		
Prawn madras	椰□咖哩蝦	\$88
<i>Prawns cooked in coconut paste & south Indian spices</i>		
Mixed seafood curry	雜錦海鮮咖哩	\$98
<i>Mixed seafood curry (same as the name??)</i>		
Crab masala	鮮蟹瑪沙拉	\$160
<i>Fresh crab cooked with bell pepper, onions & tomato in masala sauce</i>		

Naan breads 印度烤餅

Plain naan	□烤餅	\$18
Garlic naan	蒜茸烤餅	\$22
Onion kulcha	□□烤餅	\$22
Cheese naan	芝士烤餅	\$28
Butter naan	牛油烤餅	\$25
Tandoorie Roti	烤麥餅	\$18
Masala Kulcha		\$28
Laccha Paratha		\$28
Naan bread basket	雜錦烤餅籃 (□□, 牛油及芝士味)	\$60
(Garlic, butter & cheese Naan)		

Rice specialities (□□□米)

<u>Pulau rice</u> 印度黃飯	\$30
<i>Basmati rice cooked with Indian spices</i>	
<u>Vegetable biryani</u> 雜菜炒飯	\$65
<i>Fried basmati rice with vegetable</i>	
<u>Namaste Fried Rice</u>	\$68
<i>Basmati rice, seafood & Vegetable</i>	
<u>Chicken biryani</u> 雞肉炒飯	\$75
<i>Fried basmati rice with chicken</i>	
<u>Lamb biryani</u> 羊肉炒飯	\$85
<i>Fried basmati rice with lamb</i>	
<u>Prawn biryani</u> 蝦炒飯	\$88
<i>Fried basmati rice with prawns</i>	

Desserts 甜品

Milk malai 印度芝士伴凍奶	\$40
<i>Disk shape cheese soaked in thicken milk</i>	