

*"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