

# Namaste India

AUTHENTIC INDIAN DINING

A modern take on timeless North Indian flavors. Experience rich spices, bold aromas and traditional recipes served with a contemporary twist



# OUR STORY

Namaste India was incorporated out of our love for North Indian food and our awe of India. We have family residing in India, and our visits back home have always been enriched by the variety of food, the bonding of family, and its remarkable lifestyle. We decided to bring a part of India back to our home in Malaysia and founded Namaste India. Since its inception, Namaste India has not only garnered huge customer patronage but also overall market recognition as one of the most authentic Indian restaurant chains in Kuala Lumpur, known for its warm hospitality and exceptional dining experience.

Our success is driven by the expertise of our passionate and highly experienced team of chefs from India and our age-old recipes, ensuring that we keep the flavors of the Indian heartland intact and present them to our patrons in Malaysia with a modern flair.

*Akhil Gupta*

# NAMASTE INDIA SPECIALS





Discover the rare and regal side of Indian cuisine with our “Namaste India Specials” selection - an exclusive showcase of regional delicacies, heirloom recipes and artisanal creations handpicked by our chefs



  **CHOLEY BHATURE**  
(AMRITSARI SPECIAL)

*Fluffy, paneer-stuffed  
fried bread served with spiced  
black chickpeas*

**RM 27.90**

 Vegetarian  Non-Vegetarian  Chef's Special  Signature

*All prices are subject to 10% Service Charge & 6% Government Tax*

(Image for illustration purposes only)

# NAMASTE INDIA SPECIALS



**N1**  **ALOO POORI (DELHI STYLE)**

*Fluffy fried bread served with spiced potato curry. A Delhi breakfast staple*

**RM 22.90**

**N2**  **RAJASTHANI DAL  
BATI CHURMA (NAMASTE SPECIALITY)**

*A Rajasthani trio of baked wheat balls, spiced lentils and sweet wheat crumble*





**RM 33.90**

**N3**  **BOMBAY PAV BHAJI 🍴**

*Buttery spiced vegetable mash served with toasted pav buns and a touch of lime*

**RM 23.90**



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# FROM THE STREETS OF INDIA





India's most beloved street snacks, famously savoured in the bustling lanes of New Delhi and Mumbai. This menu category brings you the true taste of India's roadside delights



## PANI PURI (NAMASTE SPECIALITY)

*Crisp semolina shells filled with spiced potato, tamarind sauce and mint-flavored water*

**RM 18.90**

 Vegetarian  Non-Vegetarian  Chef's Special  Signature

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# FROM THE STREETS OF INDIA



F4



F1




F3




F2




# FROM THE STREETS OF INDIA

**F1**  **MUMBAI VADA PAV**  
*Spiced potato fritter in a bun, layered with chutneys and garlic masala*


**RM 12.90**

**F2**  **SAMOSA**  
*Golden pastry stuffed with spiced potatoes and peas*

**RM 12.90**

**F3**  **DAHI PURI**  
*Mini puris filled with spiced potato, yogurt, chutneys and sev*

**RM 18.90**

**F4**  **MIXED VEG PAKODA (FRITTERS)**  
*Vegetables coated in spiced gram flour batter and deep-fried*

**RM 16.90**





**F5**  **PALAK PATTA CHAAT**   
*Crispy spinach leaves topped with chutneys, yogurt and crunchy garnish*

**RM 20.90**

**F6**  **ALOO PAPDI CHAAT**  
*Crispy wafers layered with spiced potato, yogurt and chutneys*

**RM 20.90**



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# INDO-CHINESE FLAVOURS

A fusion of Indian and Chinese flavors, blending Chinese cooking techniques with Indian spices and ingredients. It features bold, tangy and spicy dishes like hakka noodles, manchurian, chili paneer and fried rice, offering a unique and flavorful culinary experience

C8



C1



C3



C6



C7



C4



C5



# INDO-CHINESE FLAVOURS



**C1**  **VEG HAKKA NOODLES**

*Stir-fried noodles with vegetables and bold Indo-Chinese flavours*

**RM 22.90**

**C7**  **GOBI MANCHURIAN** 

*Crispy cauliflower tossed in Indo-Chinese sauces*

**RM 22.90**

**C2**  **CHICKEN HAKKA NOODLES**

*Aromatic noodles tossed with chicken and vegetables in a savoury soy-based sauce*

**RM 24.90**

**C8**  **FRIED RICE**  
(VEG, CHICKEN, EGG)

*Wok-tossed rice with vegetables, chicken or egg*

**RM 23.90**

**C3**  **CHILLI PANEER**

*Crispy paneer cubes sautéed with capsicum, onions and spicy chilli sauce*

**RM 32.90**

**C4**  **CHILLI GARLIC PRAWNS** 

*Juicy prawns tossed in garlic, chilli, and soy. A spicy seafood delight*

**RM 34.90**

**C5**  **CHILLI CHICKEN**





*Crispy chicken tossed with garlic, onions and chilli*

**RM 27.90**

**C6**  **VEG MANCHURIAN**

*Vegetable balls simmered in a tangy soy-based gravy. Sweet, spicy and satisfying*

**RM 22.90**

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# TANDOORI ZAIKA (FROM THE CLAY OVEN)

Savor the essence of tradition with our “Tandoori Zaika” selection—featuring rare tandoori delights infused with regional spices and cooked to perfection in our clay oven

T2

T3

T4

T1

(Image for illustration purposes only)

# TANDOORI ZAIKA (FROM THE CLAY OVEN)

## T1 TANDOORI CHICKEN (FULL/HALF)

*Juicy chicken marinated overnight in yogurt and spices, roasted till charred and tender*

**RM 37.90/RM 59.90**

## T2 DELHI KA CHICKEN TIKKA

*Boneless chicken marinated in bold Delhi-style spices, roasted to perfection*

**RM 32.90**

## T3 MURG MALAI TIKKA





*Creamy chicken tikka marinated with cheese, cream and cashews*

**RM 32.90**

## T4 CHICKEN GILAFI KABAB

*Juicy minced chicken kabab coated with chopped capsicum, onions, and aromatic spices, grilled to perfection*

**RM 32.90**

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(Image for illustration purposes only)

# TANDOORI ZAIKA (FROM THE CLAY OVEN)

T8



T5



T6



T7



(Image for illustration purposes only)

# TANDOORI ZAIKA (FROM THE CLAY OVEN)

## T5 AMRITSARI FISH (FRY)

*Fish fillets in spiced gram flour batter,  
deep-fried till crisp outside and tender within*

**RM 34.90**

## T6 CHICKEN 65 (FRY)

*Spicy South Indian fried chicken tossed with  
curry leaves and bold flavours*

**RM 32.90**

## T7 MUTTON SHEEKH KEBAB

*Spiced minced mutton grilled on skewers till  
smoky, juicy and bold in flavour*

**RM 39.90**

## T8 GARLIC FISH TIKKA





*Fish marinated in garlic, herbs and  
spices, then grilled for a zesty flavour*

**RM 35.90**

## T9 TANDOORI KEBAB PLATTER (NON-VEG) (2-3 PAX)

*Includes mutton sheekh kebab, tandoori chicken,  
garlic fish tikka and murgh malai tikka*

**RM 52.90**

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(Image for illustration purposes only)

# TANDOORI ZAIKA (FROM THE CLAY OVEN)

(VEGETARIAN)

T12

T14

T11

T13

(Image for illustration purposes only)

# TANDOORI ZAIKA (FROM THE CLAY OVEN)

(VEGETARIAN)

**T10**  **TANDOORI KEBAB  
PLATTER VEG (2-3 PAX)**

*A selection of our signature vegetarian kebabs, grilled and perfect for sharing*

**RM 46.90**

**T11**  **TANDOORI STUFFED ALOO** 

*Potatoes filled with dry fruits and spices, slow-roasted in the tandoor*

**RM 26.90**

**T12**  **CLASSIC PANEER TIKKA**

*Chunks of marinated paneer grilled in the tandoor until smoky and tender*

**RM 33.90**

**T13**  **STUFFED SOYA**   
**CHAAP**





*Spiced soya rolls roasted in the tandoor. A hearty vegetarian treat*

**RM 32.90**

**T14**  **HARA BHARA KEBAB**

*Pan-seared spinach and pea patties, crisp outside and full of flavour*

**RM 21.90**

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# SOUPS & SIDES

- S1**  **ROYAL TOMATO CORIANDER SOUP (SHORBA)** **RM 18.90**  
*Tangy tomato soup with fresh coriander, warm and comforting*
- S2**  **VEG SWEET CORN SOUP** **RM 17.90**  
*Light, creamy corn soup with vegetables. A gentle, comforting bowl*
- S3**  **CHICKEN SWEET CORN SOUP** **RM 19.90**  
*A light, flavorful soup with tender chicken and sweet corn*
- S4**  **GREEN SALAD** **RM 9.90**  
*A crisp mix of carrot, tomato, onion, cucumber, lime and green chilli*
- S5**  **PLAIN CURD** **RM 10.90**  
*Smooth, house-made yogurt. Cooling and perfect alongside spicy dishes*
- S6**  **MIXED VEG RAITA** **RM 12.90**  
*Cooling yogurt blended with fresh vegetables and spices, perfect for biryani or curry*
- S7**  **ONION SALAD** **RM 10.90**  
*Thinly sliced onions tossed with lemon, salt and green chillies. Simple and zesty*
- S8**  **MASALA PAPAD** **RM 9.90**  
*Crispy papad topped with chopped onions, tomatoes and tangy chaat masala*
- S9**  **ROASTED PAPAD BASKET** **RM 8.90**  
*An assortment of crispy, roasted papads. A crunchy accompaniment to your meal*

S1

S2



Vegetarian



Non-Vegetarian



Chef's Special



Signature

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# VEGETARIAN CURRIES





A hearty and flavorful North Indian vegetarian curry, slow-cooked with a medley of fresh vegetables, aromatic spices and a rich tomato-onion base. Infused with ginger, garlic and traditional masalas, this comforting dish offers a perfect balance of warmth and spice

 **PANEER BUTTER**   
**MASALA**

*Soft paneer cubes simmered in a rich, creamy gravy of tomato, onion, butter and mild spices*

**RM 32.90**



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# VEGETARIAN CURRIES



V7

V4

V1

V5

V2

V3

V6

(Image for illustration purposes only)

# VEGETARIAN CURRIES

## V1 PANEER TIKKA MASALA

Tandoori-grilled paneer simmered in a bold, spiced gravy

**RM 32.90**

## V2 PANEER BHURJI (SCRAMBLED PANEER)

Grated paneer cooked with onions, tomatoes and spices

**RM 32.90**

## V3 OKRA DO PYAZA

Stir-fried okra with onions and spices, cooked to a crisp finish

**RM 24.90**

## V4 PALAK PANEER

Tender paneer in a smooth spinach purée, finished with fragrant garlic tempering

**RM 32.90**

## V5 KADAI PANEER

Succulent paneer cubes tossed with onions, tomatoes and bell peppers in a fragrant kadai masala

**RM 32.90**

## V6 EGGPLANT BHARTA





Smoky mashed eggplant cooked with onions, tomatoes and chillies

**RM 25.90**

## V7 MALAI KOFTA

Soft vegetable dumplings in a rich cashew-cream gravy

**RM 27.90**

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# VEGETARIAN CURRIES



V10



V9



V13



V14



V8



V11



V12



(Image for illustration purposes only)

# VEGETARIAN CURRIES

## V8 SOYA ROGAN JOSH

*A vegetarian spin on the Kashmiri classic, with soya chunks in bold rogan josh gravy*

**RM 27.90**

## V13 DAL TADKA

*Yellow lentils tempered with garlic, cumin and ghee*

**RM 20.90**

## V9 DAL MAKHANI

*Slow-cooked black lentils with cream and butter. Rich, creamy and irresistible*

**RM 24.90**

## V14 CHANA MASALA

*Chickpeas cooked in a tangy, spicy tomato-onion gravy*

**RM 22.90**

## V10 HANDI VEGETABLES

*Mixed vegetables cooked in a light tomato-onion gravy and served in a traditional handi*

**RM 27.90**

## V11 ALOO GOBI





*Potatoes and cauliflower cooked in dry masala with turmeric, cumin and ginger*

**RM 22.90**

## V12 PUNJABI KADHI PAKODA (NAMASTE SPECIALITY)

*A tangy yogurt curry with soft pakoras, slow-cooked to homestyle perfection*

**RM 24.90**

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# NON-VEGETARIAN CURRIES



R4



R5



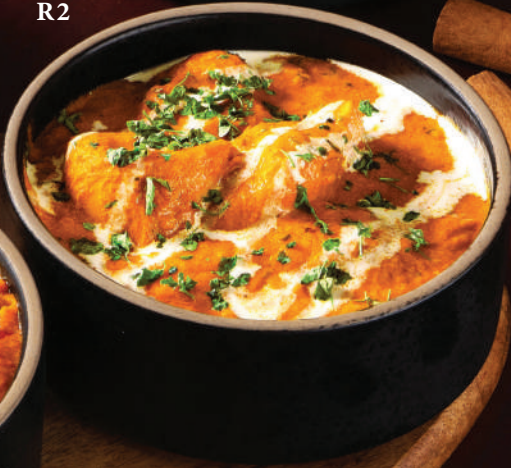
R1



R3



R2



R6



# NON-VEGETARIAN CURRIES



## R1 MUTTON KHEEMA MASALA

*Minced mutton slow-cooked with ginger, garlic, peas and a hint of garam masala*

**RM 38.90**

## R2 BUTTER CHICKEN (BONELESS/WITH BONE)

*Tandoori chicken pieces in a creamy, tomato-butter gravy*

**RM 33.90**

## R3 CHICKEN TIKKA MASALA

*Chargrilled chicken tikka simmered in a spiced tomato-onion gravy with a touch of cream*

**RM 33.90**

## R4 KADAI CHICKEN

*Tender chicken pieces slow-cooked with onions, tomatoes and bell peppers in a richly spiced kadai gravy*

**RM 33.90**

## R5 CHICKEN KHEEMA MASALA

*Minced chicken slow-cooked with masalas, peas and herbs*

**RM 36.90**

## R6 EGG MASALA

*Boiled eggs simmered in a rich tomato-onion gravy with a blend of aromatic spices*

**RM 22.90**



Vegetarian



Non-Vegetarian



Chef's Special



Signature

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# NON-VEGETARIAN CURRIES



R7



R11



R10



R8



R9



R12



# NON-VEGETARIAN CURRIES



R7  **GOAN FISH CURRY**

*Fish simmered in a tangy coconut and kokum-based curry*

**RM 33.90**

R8  **FISH CHETTINAD**   
(NAMASTE SPECIALITY)

*Spicy South Indian curry made with fish, black pepper and Chettinad spices*

**RM 33.90**

R9  **GOAN PRAWN CURRY**

*Prawns cooked in a coconut based curry with Goan spices*

**RM 37.90**

R10  **PRAWN MASALA**

*Juicy prawns in a thick, spicy onion-tomato masala. Bold and satisfying*

**RM 37.90**

R11  **RAJASTHANI LAAL MAAS** 





*Fiery mutton curry slow-cooked with red chillies and spices. Bold and full of heat*

**RM 39.90**

R12  **MUTTON ROGAN JOSH** 

*Tender mutton in aromatic Kashmiri-style gravy. Bold, rich and deeply spiced*

**RM 38.90**

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# INDIAN BREADS



BREAD BASKET



NAANS



KULCHAS







PARATHAS



# INDIAN BREADS

- 
- J1  BREAD BASKET **RM 26.90**  
*An assortment of Indian breads including laccha paratha, tandoori roti, missi roti, butter naan*
- J2  BUTTER TAWA CHAPATI **RM 5.90**  
*Griddled chapati brushed with butter*
- J3  TAWA CHAPATI **RM 4.90**  
*Whole wheat flatbread cooked on a griddle*
- J4  TANDOORI BUTTER ROTI **RM 8.90**  
*Tandoori roti finished off with butter*
- J5  TANDOORI ROTI **RM 6.90**  
*Charred whole wheat bread from the tandoor*
- J6  PLAIN/METHI/JEERA PARATHA  **RM 9.90**  
*Layered flatbread - plain, fenugreek or cumin*
- J7  TANDOORI LACHHA PARATHA **RM 8.90**  
*Crispy, layered flatbread from the tandoor*
- J8  PANEER PARATHA **RM 14.90**  
*Flatbread stuffed with paneer and spices*
- J9  ALOO/GOBI/ONION PARATHA **RM 12.90**  
*North Indian parathas with potato, cauliflower or onion*
- J10  PLAIN NAAN **RM 6.90**  
*Classic naan, ideal for gravies*
- J11  BUTTER NAAN **RM 8.90**  
*Soft naan brushed with butter*
- J12  GARLIC NAAN **RM 9.90**  
*Naan infused with garlic*
- J13  CHEESE GARLIC NAAN  **RM 14.90**  
*Garlic naan with melted cheese*
- J14  MISSI ROTI **RM 8.90**  
*Spiced gram flour and wheat flour flatbread*
- J15  ALOO KULCHA NAAN **RM 13.90**  
*Leavened bread filled with spiced potato*
- J16  PANEER KULCHA NAAN **RM 14.90**  
*Kulcha stuffed with spiced paneer*

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# RICE



- B1**  **JEERA RICE** **RM 10.90**  
*Fragrant basmati rice tempered with cumin seeds*
- B2**  **KASHMIRI PULAO**  **RM 17.90**  
*Aromatic basmati rice delicately cooked with dry fruits and nuts for a subtly sweet flavor*
- B3**  **STEAMED RICE** **RM 9.90**  
*Plain steamed basmati rice. Fluffy and perfect for soaking up curries*



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Will be served in!

**25 mins -  
30 mins**

# BIRYANI SIZZLERS

**BZ1**  **CHICKEN BIRYANI SIZZLER** 

*Aromatic chicken biryani served sizzling hot for a smoky, spiced experience*

**RM 42.90**

**BZ2**  **MUTTON BIRYANI SIZZLER**

*Slow-cooked mutton biryani infused with spices, served on a sizzling platter*

**RM 49.90**

**BZ3**  **PRAWN BIRYANI SIZZLER**

*Juicy prawns layered in fragrant biryani rice, served sizzling*





**RM 47.90**

**BZ4**  **VEG BIRYANI SIZZLER**

*A medley of vegetables and long-grain rice, slow-cooked with saffron. Served sizzling*

**RM 40.90**



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# DUM BIRYANI

B4 🍗 **DUM CHICKEN BIRYANI** RM 33.90

*Layered biryani with marinated chicken and aromatic basmati rice*

B5 🍗 **DUM MUTTON BIRYANI** RM 38.90





*Tender mutton and spiced rice cooked under dum*

B6 🍤 **DUM PRAWN BIRYANI** RM 37.90

*Prawns and rice, layered with coastal spices*

B7 🌱 **DUM VEG BIRYANI** RM 29.90

*Flavourful rice layered with marinated vegetables and spices*

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# FOR YOUR SWEET TOOTH



**ST1** 🍷 **KESAR JALEBI WITH RABRI**  
(NAMASTE SPECIALITY)

*Golden jalebis with thick, saffron laced rabri*

**RM 18.90**



**ST2** 🌱 **SAFFRON RASMALAI**

*Cottage cheese dumplings in saffron milk*

**RM 15.90**



**ST3** 🌱 **GULAB JAMUN**

*Fried milk dumplings in warm cardamom syrup*

**RM 12.90**



**ST4** 🌱 **CARROT HALWA**

*Carrots slow-cooked with milk, ghee and nuts*

**RM 16.90**



🌱 Vegetarian 🍷 Non-Vegetarian 🍳 Chef's Special 🍷 Signature

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# FOR YOUR SWEET TOOTH

## ST5 MANGO KULFI

*Frozen mango dessert made with thickened milk*

**RM 16.90**

## ST6 PLAIN KULFI

*Traditional frozen dessert made from thickened milk*

**RM 16.90**

## ST7 KESAR KULFI





*Kulfi delicately flavoured with saffron*

**RM 16.90**

## ST8 ROSE KULFI

*Kulfi perfumed with floral rose essence*

**RM 16.90**

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*Namaste India*  
AUTHENTIC INDIAN DINING

# DRINKS MENU

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# HOT COFFEE & TEA



- |   |                 |
|---|-----------------|
| <b>S1 BLACK TEA</b><br><i>Black tea with a bold, rich<br/>flavor and smooth finish</i>  | <b>RM 12.00</b> |
| <b>S2 MILK TEA</b><br><small>(PLAIN, MASALA, GINGER, CARDAMOM)</small><br><i>Indian tea brewed with milk.<br/>Available in plain, masala, ginger,<br/>or cardamom</i> | <b>RM 13.00</b> |
| <b>S3 GINGER HONEY LEMON</b><br><i>A soothing blend of fresh ginger,<br/>honey and lemon</i>  | <b>RM 13.00</b> |
| <b>S4 BLACK COFFEE</b><br><i>Bold and aromatic Indian<br/>black coffee, served hot</i>  | <b>RM 13.00</b> |
| <b>S5 BRU INDIAN COFFEE</b><br><i>Authentic Indian coffee<br/>with frothy milk</i>  | <b>RM 14.90</b> |



*(Image for illustration purposes only)*

# COLD COFFEE & TEA

- |   |                 |
|---|-----------------|
| <b>S6 ICED LEMON TEA</b>  | <b>RM 15.00</b> |
| <i>Refreshing black tea infused with zesty lemon, served chilled over ice</i>               |                 |
| <b>S7 ICED COFFEE</b>   | <b>RM 15.00</b> |
| <i>Chilled creamy coffee blended with milk and sweetener</i>                                |                 |
| <b>S8 ICED COFFEE WITH ICE CREAM</b>  | <b>RM 18.00</b> |
| <i>Chilled creamy coffee blended with milk and topped with a scoop of vanilla ice cream</i> |                 |

# SOFT DRINKS

- |  |                 |
|--|-----------------|
| <b>P1 SPRITZER MINERAL WATER</b>         | <b>RM 3.00</b>  |
| <b>P2 AQUA PANNA (500ML)</b>             | <b>RM 15.00</b> |
| <b>P3 SAN PELLEGRINO SPARKLING WATER</b> | <b>RM 16.00</b> |
| <b>P4 SPRITE</b>                         | <b>RM 8.00</b>  |
| <b>P5 GINGER ALE</b>                     | <b>RM 8.00</b>  |
| <b>P6 SODA</b>                           | <b>RM 8.00</b>  |
| <b>P7 TONIC</b>                          | <b>RM 8.00</b>  |
| <b>P8 COKE</b>                           | <b>RM 8.00</b>  |
| <b>P9 COKE ZERO</b>                      | <b>RM 8.00</b>  |



(Image for illustration purposes only)

# LASSI

- |   |                 |
|---|-----------------|
| <b>L1 LASSI (PLAIN, SWEET, SALTED)</b><br><i>Traditional Indian yogurt based drink served chilled. Smooth, creamy and refreshing</i>                    | <b>RM 14.00</b> |
| <b>L2 BUTTER MILK (CHHACH)</b><br><i>A cooling yogurt drink infused with roasted cumin, salt and fresh coriander. A perfect digestive and refresher</i> | <b>RM 16.00</b> |
| <b>L3 MANGO</b><br><i>Refreshing yogurt drink with rich mango flavour, served chilled</i>   | <b>RM 16.00</b> |
| <b>L4 COCONUT</b><br><i>Refreshing yogurt drink with creamy coconut flavour, served chilled</i>   | <b>RM 16.00</b> |
| <b>L5 ROSE CARDAMON</b><br><i>Refreshing yogurt drink with rose and cardamom flavours, served chilled</i>   | <b>RM 16.00</b> |



(Image for illustration purposes only)

# FRESH JUICES



- |  |                 |
|--|-----------------|
| <b>F1 FRESH WATERMELON JUICE</b><br><i>Freshly blended from pure watermelon, naturally sweet and refreshing</i>                  | <b>RM 15.00</b> |
| <b>F2 FRESH ORANGE JUICE</b><br><i>Made from pure oranges, naturally sweet and full of vitamin C</i>                             | <b>RM 15.00</b> |
| <b>F3 MIX FRUIT JUICE</b><br><i>A refreshing blend of watermelon, apple, and orange for a naturally sweet and balanced taste</i> | <b>RM 15.00</b> |

# MILKSHAKES



- |   |                 |
|---|-----------------|
| <b>V1 OREO CHOCOLATE MILKSHAKE</b><br><i>A rich and creamy chocolate milkshake blended with Oreo cookies, topped with chocolate ice cream</i> | <b>RM 18.00</b> |
| <b>V2 VANILLA MILKSHAKE</b><br><i>Smooth, creamy vanilla ice cream blended to perfection</i>  | <b>RM 18.00</b> |
| <b>V3 CHOCOLATE MILKSHAKE</b><br><i>Rich, creamy chocolate blended into a smooth, icy treat</i>   | <b>RM 18.00</b> |
| <b>V4 MANGO MILKSHAKE</b><br><i>Lusciously smooth mango blend with a sweet, tropical twist</i>  | <b>RM 18.00</b> |



(Image for illustration purposes only)

# MOCKTAILS



- |   |                 |
|---|-----------------|
| <b>M1 MASALA SHIKANJI</b><br><i>A refreshing Indian lemonade infused with spices, mint, and a splash of soda</i>  | <b>RM 14.00</b> |
| <b>M2 MINT LIME</b><br><i>A vibrant blend of blue curacao syrup, lime and mint, topped with soda or sprite</i>  | <b>RM 14.00</b> |
| <b>M3 MINT BLUE LAGOON</b><br><i>Mint leaves, lime, blue lagoon syrup and sprite</i>  | <b>RM 16.00</b> |
| <b>M4 FRESH LEMON SODA (SWEET &amp; SALTED)</b><br><i>A classic Indian refresher with sparkling soda and fresh lemon, served sweet or salted</i>                      | <b>RM 14.00</b> |
| <b>M5 JALJEERA</b><br><i>A traditional Indian cooler made with cumin, mint and lemon, known for its tangy flavor and digestive benefits</i>                           | <b>RM 14.00</b> |
| <b>M6 VIRGIN MOJITO</b><br><i>A refreshing non-alcoholic classic made with fresh mint leaves, zesty lime juice and a gentle fizz of soda water, lightly sweetened</i> | <b>RM 16.00</b> |



# CLASSIC COCKTAILS

**MARGARITA** **RM 32**

*A classic blend of premium tequila, triple sec and fresh lime juice, finished with salted rim*

**CLASSIC MARTINI** **RM 33**

*A refreshing, well-balanced vermouth based cocktail served in martini style*

**MOJITO** **RM 36**

*Rum-based cocktail with minty freshness and citrus zest, invigorating and ideal for any occasion*

**COSMOPOLITAN** **RM 36**

*A zesty mix of vodka, lime, triple sec and cranberry*

**DAIQUIRI** **RM 38**

*White rum, lime and a sweet touch of jaggery or sugar syrup*

**PINA COLADA** **RM 40**

*White and coconut rum blended with creamy pineapple juice*

**LONG ISLAND ICED TEA** **RM 44**

*A bold and boozy mix of vodka, gin, rum, tequila and triple sec, lime juice and coke*

**OLD FASHIONED** **RM 42**

*Bourbon stirred with sugar and bitters*

**MANHATTAN** **RM 45**

*Canadian or bourbon whiskey with sweet vermouth and bitters, finished off with a cherry*



*All prices are subject to 10% Service Charge & 8% SST  
(Image for illustration purposes only)*

# SIGNATURE COCKTAILS

## COSMIC CONNECTION

RM 45

*White rum and Indian fruits (pineapple, orange, passion fruit). A nostalgic trip to the Indian countryside*

## GIN MANGO LASSI

RM 38

*Smooth gin, ripe mango and classic Indian lassi*

## SHIKANJI MARGARITA

RM 38

*Indian-style lemonade (shikanji) with tequila and a spicy rim*

## LYCHEE MARTINI

RM 38

*A Namaste speciality, lychee-flavoured martini cocktail*



All prices are subject to 10% Service Charge & 8% SST  
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# LIQUOR MENU

WHISKEY	Bottle (RM)	30ml (RM)
JW BLACK LABEL	400	25
JOHN JAMESON	410	26
JACK DANIEL'S	420	28
JIM BEAM	420	28
GLENLIVET 12 YRS	580	30
MACALLAN 12 YRS	690	35
MACALLAN 15 YRS	1,200	-

RUM	Bottle (RM)	30ml (RM)
CAPTAIN MORGAN	350	22
BACARDI CARTA BLANC	380	25

BRANDY	Bottle (RM)	30ml (RM)
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HENNESSY VSOP	600	30
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VODKA	Bottle (RM)	30ml (RM)
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SMIRNOFF	380	22
ABSOLUT BLUE	420	25
GREY GOOSE	520	30



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## LIQUOR MENU

GIN	Bottle (RM)	30ml (RM)
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BOMBAY SAPPHIRE	420	28
HENDRICK'S	480	30
ROKU	500	32

### HOUSE POURING WINE

	Bottle (RM)	Glass (RM)
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WHITE WINE	149.90	32.90
RED WINE	149.90	32.90

TEQUILA	Bottle (RM)	30ml (RM)
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JOSE CUERVO GOLD	380	22
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BEER DRAUGHT	1 Glass (RM)	5 Glasses (RM)
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HEINEKEN	26	120
TIGER	24	110

BEER BOTTLE	Bottle (RM)	5 Bottles (RM)
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HEINEKEN	25	110
TIGER	23	100



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