

||auल namah namahyaa||

Welcome to Namah, our exclusive vegetarian restaurant, serving authentic Indian food with panache.

We serve Mughlai, Rajasthani, Chinese and special Jain main course menu. The Indian and Continental starters, Mocktails and Tandoori Delights are something to swear by. Savour the taste and carry the everlasting lingering aroma and a craving desire to return again! Our team has carefully handpicked some of the best and favourite signature dishes only to suit your taste buds.

We raise a toast and say cheers to the Namah gourmet churning pot!

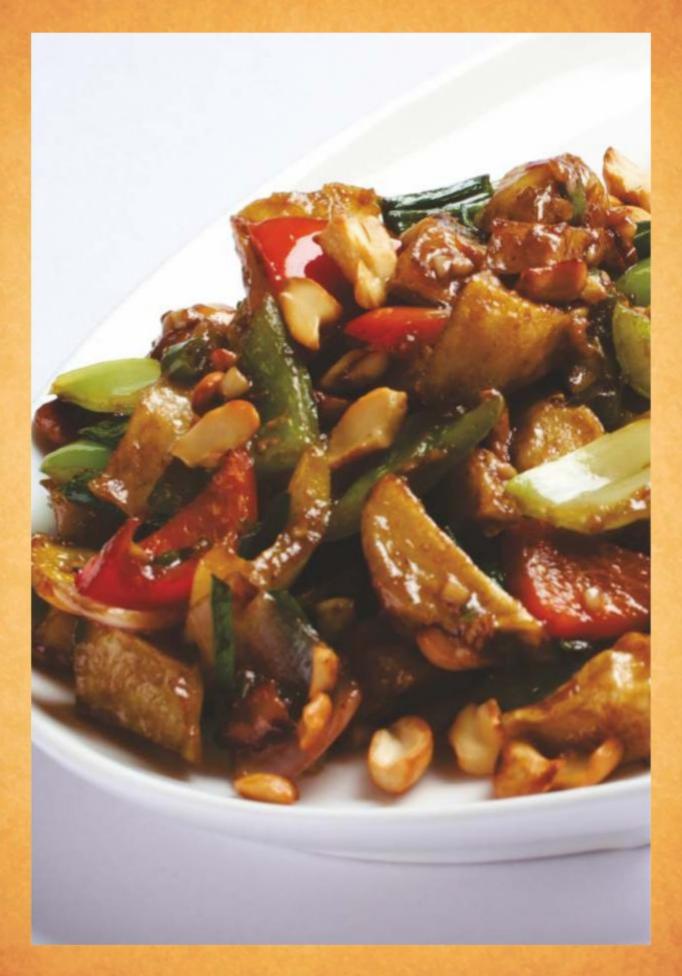






	Paneer Banjara Kebab Succulent Pieces Of Paneer Mixed With Ginger, Coriander And Masala Cooked In Tandoor	385
6	Assorted Tandoori Platter Full Tandoori Gobi, Paneer Tikka, Sheek Kebab, Bharwan Aloo, Stuffed Tandoori Mushroom	625
	Assorted Tandoori Platter Half Tandoori Gobi, Paneer Tikka, Sheek Kebab, Bharwan Aloo, Stuffed Tandoori Mushroom	385
	Harabhara Kabab	320
	Stuffed Tandoori Mushroom Mushroom Stuffed With Cashew	370
	Gobi Achari Tikka Cauliflower Florets Marinated In Yogurt & Pickled Spice Mix	330
	Schezwan Paneer Tikka Cottage Cheese Marinated With Indian Spicy & Schezwan Sauce Cooked In Charcoal Grilled.	375
9	Palak Papdi Chaat Batter Fried Spinach Tripped With Yogurt, Tamarind & Onion	320
	Rajma Tikki Satay With Spring Onion Dip Spicy Rajma, Paneer & Potato Tikki Skewered With Kasuri Methi Flavored Tomato & Onion	340
	Aloo Kurkure Crispy Fried Marinated Potatoes	330
	Aloo Corn Tikki	330
	Paneer And Green Peas Tikki Grated Paneer, Crushed Green Peas & Garam Masala Shallow Fried	360
T	Paneer Galafi Seekh Kebab Kebab With Grated Paneer, Cheese, Spices Topped With Chopped Mixed Bell Peppers & Cooked In Tandoor	370
	Paneer Tikka Paneer Marinated In Yogurt, Red Chilli, Kasuri Methi & Spices	375
T C	Rozali Tikka Vegetables In A Thin Dough, Marinated In Yogurt And Spices & Cooked In A Tandoor	375
	Paneer Malai Kebab	375
9	Nutty Paneer Tikka Cottage Cheese Marinated With Indian Spice & Lot Of Dry Fruit Yogurt Cook With Charcoal Grilled Served With Mint Chutney.	400
	Soya Chaap Soya Chaap Marinated With Indian Spice Yogurt Cook With Charcoal Grilled Served With Mint Chutney.	380
	Noorani Paneer Tikka Stuffing Cottage Cheese Marinated With Indian Spice Yogurt Cook With Charcoal Grilled Served With Mint Chutney.	400
S ^r	Dakhshini Paneer Tikka Cottage Cheese Marinated With South Indian Spice Flavour Yogurt Cook With Charcoal Grilled Served With Mint Chutney.	400
G.	Paneer Peshawari Tikka Stuffing Cottage Cheese Marinated With Indian Spice Yogurt Cook With Charcoal Grilled Served With Mint Chutney.	400
	Paneer Shole Kebab Stuffing Cattage Cheese Marinated With Indian Spice Vaguet Cook With Chargool Grilled Served With Mint Chutney	380

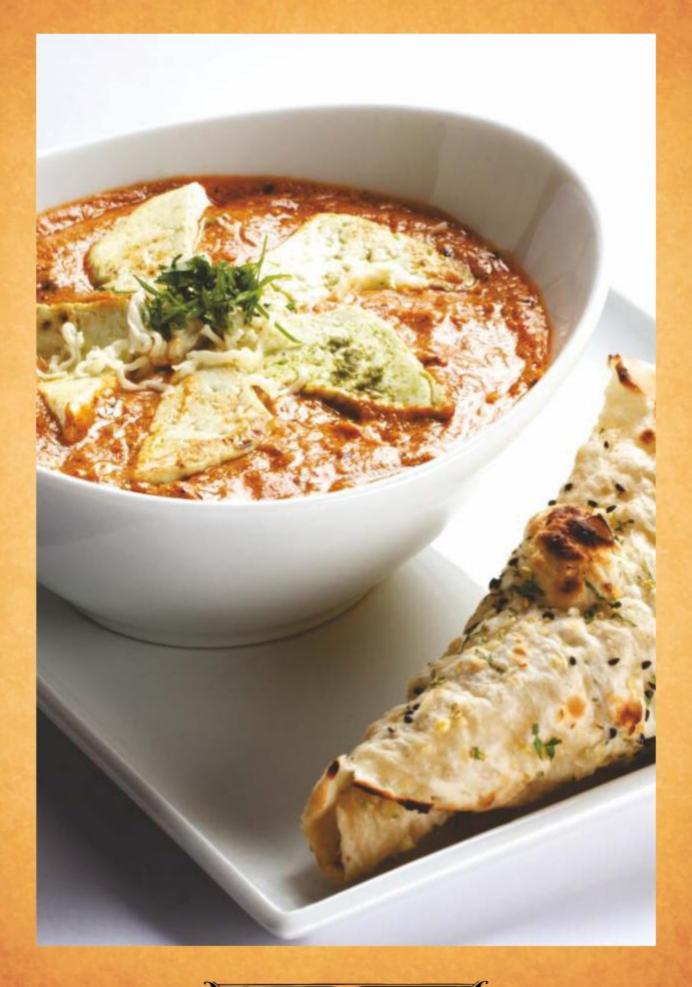








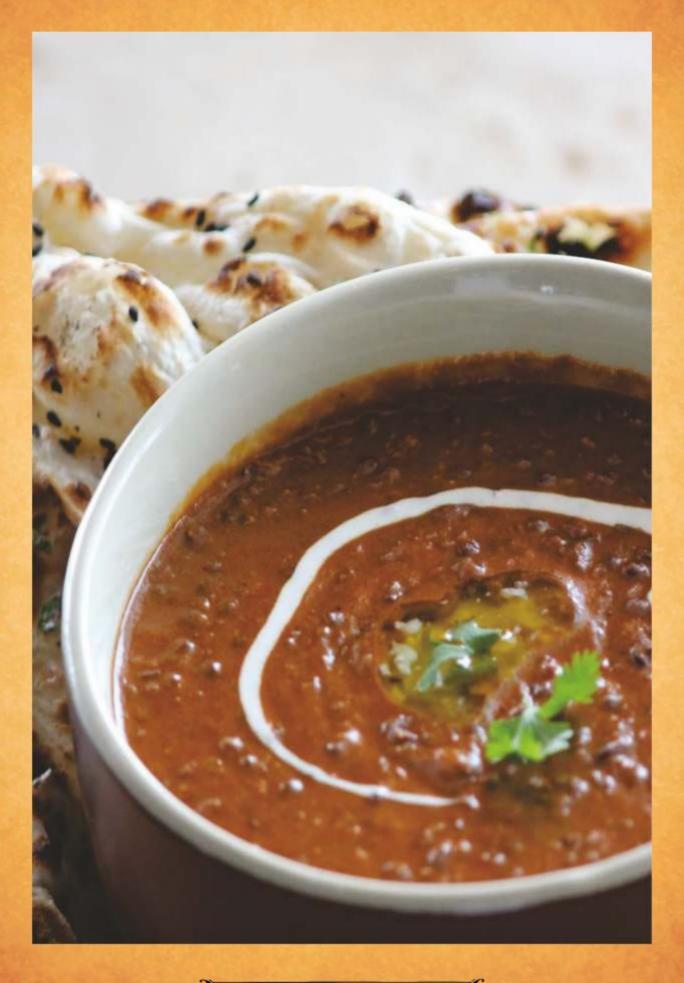






	Vegetable Lemon Coriander Soup Roasted Carrots Soup Cream Base Of Thick Soup	220 220
	Spicy Thai Red Chilly Noodles Soup Thai Flavor Soup With Glass Noodles	240
	Tomato & Basi L Soup Westren Basil Flavor Soup	220
	SALAD	
	Caesar Salad Iceberg Lettuce With A Dressing Of Mayonnaise, parmesan Cheese & Mustard Served With Garlic Croutons	250
T	Mediterranean Potato And Celery Salad Potatoes, Celery, Iceberg Lettuce, Red Capsicum And Olives Tossed In Vinaigrette Dressing	220
	Turkish Salad Mixed Bell Peppers, Cucumbers, Tomatoes, Onions And Feta Cheese Tossed In Mint, Lemon Juice & Olive Oil Dressing	270
	Pasta Salad Pasta, Black Olives, Carrot, Iceberg Lettuce Tossed In Cocktail Sauce	260
	Green Salad	180
	Tossed Salad	180
	Mexican Corn, Bell Pepper & Kidney Bean Salad	270
	INDIAN MAINCOURSE	
	Paneer Makhani Cottage Cheese Cooked In Rich Tomato Gravy	400
9	Paneer Sadabahar Cottage Cheese Stuffed With Green Chutney & Cooked In A Green Capsicum & Tomato Gravy	400
	Kadhai Subzi Ka Salon Farm Fresh Vegetable Cheese Cooked With Southern Flavour Indian Spices	370
	Lahsooni Methi Paneer Mouth Mailed Paneer Cooked With Methi, Garlic And Indian Spices	420
	Amratsari Tawa Paneer Chunk Paneer Cooked With Spicy Indian Masala Served On A Tawa	410
	Dhingri Mutter Masala	385
	Mushroom & Green Peas Cooked In Creamy Spicy Gravy	
	Makai Methi Malai Corn Niblets, Methi & Khoya Cooked In An Onion Gravy & Spices	380
	Makai Methi Malai Corn Niblets, Methi & Khoya Cooked In An Onion Gravy & Spices Vegetable Jalfrezi Mixed Vegetable Cooked With Capsicum In A Spicy Red Gravy	360
	Makai Methi Malai Corn Niblets, Methi & Khoya Cooked In An Onion Gravy & Spices Vegetable Jalfrezi	







9	Punjabi Malai Kofta Potato & Paneer Kofta Coked In A Medium Spicy Yellow Gravy	400
	Mirch Ka Salan Long Green Chillies Cooked In A Peanut And Sesame Seed Spicy Gravy	370
	Dum Aloo Banarasi Potato Cooked In Tomato, Onion & Garam Masala	370
	Assorted Bell Peppers In Spicy Cashew Gravy Red, Green & Yellow Capsicum Cooked In Rich Cashew & Tomato Gravy Flavoured With Kasuri Methi	410
	Dahiwale Aloo Potatoes Cooked In Spicy Yogurt & Onion Gravy	365
	Paneer Tikka Masala Marinated Paneer Cooked In A Rich Tomato Gravy With Onion & Capsicum	410
	Pan Eer Tawa Masala Paneer Cooked In Ajwain And Spicy Dry Masala	410
	Veg Laziz Assorted Vegetables Cooked In A Creamy Tomato Gravy Flavoured In Kasuri Methi	380
	Mushroom Kofta Mushroom And Paneer Dumplings Cooked In Browned Onion Gravy	390
	Veg Diwani Handi Assorted Vegetables Cooked In Spinach With Spice & Cheese	360
T	Kumb Hara Dhania Mushroom Cooked In A Brown Onion And Coriander Flavoured Gravy	380
	Bhindi Do Pyaza	330
	Aloo Gobi Adraki	330
	Pindi Chole Valui Chara Caslad In Cinara Casara Massle Onion & Torretta Flavoured With Representation	330
	Kabuli Chana Cooked In Ginger, Garam Masala, Onion & Tomato Flavoured With Pomegranate Paneer Ghee Roast	410
	Mouth Mailed Paneer Cooked With Ghee, Jaggery, Curry Leave Fried Onion And Indian Spices	410
	Paneer Cheese Masala Paneer & Cheese Cooked In Rich Three Mix Gravy With Capsicum, Tomato & Onion	410
	Paneer Nizami Masala Mouth Mailed Paneer Cooked With Fried Onion, Garlic And Indian Spices	410
	DAL	
	Dal Tadka	300
	Yellow Lentil Tempered With Garlic, Cummin & Curry Leaves	
	Dal Makhani Black Lentil Cooked With Spices & Cream	365
	Dal Panchmel Mixed Lentils Tempered With Garlic & Chilli	360
	Dal Hariyali Lentil With Spinach	300
	Dal Lasooni	300
a	Dal Bhukara	390
~	Kadhi Pakoda	320







RICE

9	Zafrani Biryani Basmati Chawal Dum With Fresh Vegetable, Saffron, Yogurt, Cook With Indian Spices Served With Raita	400
	Soya Chaap Dum Biryani Basmati Chawal Dum With Soya Chop Cook With Yogurt & Indian Spices Served With Raita	400
	Hyderabadi Dum Biryani Basmati Chawal Dum With Fresh Vegetable Cook With Yogurt & Indian Spices Served With Raita	380
	Paneer Tikka Sizzler Biryani Basmati Chawal Dum With Paner Tikka Yogurt Cook With Indian Spicy Served Sizzler Platter With Raita	420
	Vegetable Lucknow Biryani Basmati Chawal Dum With Fresh Vegetable, Badam Paste, Saffron Yogurt Cook In Indian Spices Served With Raita	400
	Veg Dum Biryanni	380
	Achari Paneer Pulao	330
	Vegetable Tawa Pulao	330
	Kashmiri Pulao	350
	Jeera Fried Rice	280
	Dal Khichadi	320
	Steam Rice	250
	Curd Rice	310
	BREAD	
	Tandoori Roti (plain / Butter)	45/55
	Makai / Missi Roti	55
	Plai N Naan	65
	Butter Naan	70
	Butter & Garlic Naan	120
	Cheese Naan	140
	Onion Kulcha	70
	Luccha Paratha	70
	Stuffed Parathas (aloo / Paneer / Mixed Vegetables)	190
	Platter Of Indian Bread Two Pes Of Butter Roti, Laccha Paratha, Butter Naan, Makai Roti, Onion Kulcha	450
	RAITA & PAPAD	
	Raita (boondi / Mixed Veg / Pineapple)	170
	Plain Curd	115
	Roasted Papad	35
	Fried Papad	50
	Masala Papad	100







CHINESE

MAIN COURSE

Vegetable Manchurian Vegetable Dumplings In A Mildly Spiced Soya Garlic Sauce Cooked With Celery, Chillies, Ginger & Green Onions	400
Hot Cashew Potato	365
Cottage Cheese In Sauces Of Your Choice Hot Garlic / Manchurian / Schezwan	365
Mixed Vegetable Hongkong Style Tossed In Dry Red Chilli, Chilly Soya Sauce & Cashew Nut	365
Stir Fried Vegetable In Schezwan Sauce Vegetables Cooked In A Spice Celery Flavoured Sauce	365
Sweet & Sour Vegetabled Mixed Vegetables & Pineaple Cooked In A Sweet & Sour Sauce	365
American Chopsuey Vegetable Cooked In A Sweet Sour Sauce Topped With Fried Noodles & Tofu	400
Corn Dumplings In A Spicy Coriander Sauce Crispy Fried Corn Dumplings Tossed With Onion & Red Pepper In A Coriander Sauce	370
Thai Red Curry	410
Thai Green Curry	410
RICE & NOODLES	
Vegetable Fried Rice	365
Schezwan Fried Rice	365
Hongkong Fried Rice	370
Triple Fried Rice	450
Mushroom Fried Rice	365
Burnt Garlic & Basil Fried Rice	365
Hakka Noodles In Your Choice Of Style Schezwan / Manchow / Stir Fried Vegetable	385
Khowsucy Rice Noodles Tossed With Coconut Based Vegetable Curry Topped With Roasted Peanuts, Spring Onions, Fried Garlic & Fried Onion	420
Pan Fried Noodles With Exotic Vegetable In A Hot Sauce	400
Malaysian Rice Noodles Tossed With Vegetables In A Sweet & Hot Sauce	400







CONTINENTAL

PASTA

	Penne / Fuseli / Spaghetti With Choice Of Following Sauces	
	Arrabiatta Tomato, Chilly Flakes, Garlic & Black Olive	410
9	Garlic Cream Walnut & Spinach	410
	Cream Sauce & Roasted Vegetable	410
9	Primavera Mixed Bell Peppers, Olive, Zucchini, Cream, Onions.	410
	Spicy Pesto, Paneer And Potato	410
	SIZZLER	
	Mexican Paneer Sizzler	450
	Paneer Paprika Sizzler	450
67	Oriental Sizzler	450
	MAIN COURSE	
9	Vegetable Shepherd's Pie Mushroom, Vegetable & Red Wine Stew Topped With Mashed Potato	410
	Vegetable Lasagne Oven Baked - Layers Of Vegetables & Pasta With Tomato & Cheese Sauce	430
	Mexican Cannelloni Kendni Beans, Bell Pepper, Green Capsicum Rolled In Soft Tortilla And Grilled, Toped With Cheese Baked & Served	430
T	Curried Cottage Cheese Steaks Spicy Pan Fried Paneer & Lemon Grass Steaks Served With Sweet & Sour Vegetables & Coriander Rice	430







DESSERTS

Sizzling Brownie With Vanilla Ice-cream	240
Hot Gulab Jamun	90
Date Pancakes Served With Vanilla Ice-cream	220
Fresh Fruit Salad	220
Honey Glazed Noodles With Vanilla Ice-cream	220
Moongdal Halwa	140
Gajar Halwa (Seasonal)	150
Gulab Jamun With Vanilla Ice-cream	165
Sando vanian 17 km 1 km na ree eream	100
COLD DEVIED A CEC	
COLD BEVERAGES	
Fresh Sweet Lime Juice	160
Fresh Orange Juice (Seasonal)	160
Fresh Water Melon Juice	160
Cold Coffee With Ice-cream	250
Ice Tea	160
Lassi (Sweet / Salted)	165
Butter Milk (Masala / Plain) Milkshakes	120
Vanilla / Chocolate / Strawberry / Banana / Mango With Ice-cream	190
Green Tea	85
Mineral Water	25
Fresh Lime Soda (Sweet / Salted)	110
Soft Drinks (Glass / Bottle)	55 / 100
HOT BEVERAGES	
TIOT BEVERAGES	
Tea	85
Masala Tea	85
Coffee	90
Hot Chocolate	110

60

Hot Milk







ICE CREAM

Vanilla	140
Mango	150
Chocolate	150
Kesar Pista	175
Cassata	175
Strawberry	140
Butterscotch	175
Malai Kulfi	150
Mooca Almond	175
Chocolate Chip	175



OUR SERVICES

RESTAURANTS

Be it Indian, Chinese or Continental, Our restaurants gives you lunch and dinners to remember. Come, enjoy the journey of our taste buds.

BANQUETS

Whether it's a wedding, reception, birthday party, conference or any other get together. Our lavish and stylish banquets accommodating 50 to 1000 pax promises to make your occasion truly memorable.

ROOMS

Ambience group of hotels promises a comfortable and convenient stay to all it's guests. State of the art design, tasteful interiors and pleasent ambience are evident throughout the hotel.



