

# Namaste Ala Carte Menu

18.30 TO 22.00

## APPETIZER NON-VEGETARIAN



### Tandoori Oven Roasted Chicken – 15.00

Indian spice marinated chicken, with yogurt, cream cheese and served with green salad, lime and mint chutney

– Full Chicken – 45.00  
– Half Chicken – 25.00



### Malai Tangdi Kabab – 20.00

Indian spice marinated chicken drumstick, with yogurt, cream cheese, saffron, served with green salad, lime and mint chutney



### Chicken Reshmi Kabab – 25.00

Charcoal smoked chicken mince skewers mix with fresh ginger, garlic, chili, coriander, marinated with cashew nut, cream, Indian spice, served with green salad, lime and mint chutney



### Namaste Murgh Tikka – 29.00

Charcoal smoked chicken thigh marinated with yogurt, cream, cheese, nuts, and Indian spice served with green salad, lime and mint chutney



### Tandoori Lamb Chops – 45.00

Shallow fry mutton mince, mix with Chana dhal, ghee, onion, coriander, ginger, cheese, and Indian spice served with green salad, lime and mint chutney



### Husseini Seekh Kababs Mughlai Style– 39.00

Charcoal smoked mutton mince skewers, mix with fresh ginger, garlic, chili, coriander, cheese, nuts, ghee, and Indian spice served with green salad, lime and mint chutney

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

Alcohol

Beef

Dairy

Egg

Shellfish

Fish

Gelatin

Gluten

Gluten Free

Soy

Hot & Spicy

Lamb

Meat

Nuts

Vegan

Pork

Poultry

Seafood

Sesame

Vegetarian



### Namaste Jhinga – 37.00

Stir fried prawns, made with tomato cashew nut gravy, with fresh vegetable and chef's special ground spice and garnish with fresh coriander and fresh cream serve hot



### Tandoori Whole Fish – 25.00

Charcoal roasted fresh whole reef fish marinated with Yogurt, cheese, cream, nuts, and Indian Spice served with green salad, lime and mint chutney



### Grilled Mahi-mahi With Mojo – 28.00

Charcoal smoked fresh reef fish marinated with yogurt, cream, cheese, nuts, and Indian spice served with green salad, lime and mint chutney



### Tawa Fry Fish – 21.00

Pan fried spicy fish coating in semolina & gram flour, Indian spice



### Achari Fish Tikka – 25.00

Green salad, lime charcoal smoked fresh reef fish marinated with mix pickle, yogurt, cream, cheese, nuts, and Indian spice served with and mint chutney



### Dhuan Achari Lobster – 110.00

Tandoori smoked Maldivian sea lobster, marinated with paunch poran masala, yogurt, cheese, and Indian spice served with green salad, lime and mint chutney



### Namaste Non-Vege Platter – 45.00

Tandoori lamb chops, Namaste murgha tikka, hariyali murgha tikka, grilled mahi-mahi with mojo, Namaste jheenga served with green salad, lime and mint chutney

## APPETIZER NON-VEGETARIAN



### Vegetable Samosa – 15.00

Crispy fried triangular cone stuffed with potato and peas



### Pahadi Paneer Tikka – 29.00

Charcoal smoked cottage cheese mix with aromatic green herb spice



### Tandoori Paneer Tikka – 24.00

Charcoal smoked cottage cheese mix with aromatic green herb spice



### Tandoori Potato – 25.00

Charcoal smoked potato marinated with yoghurt, cheese, nuts and Indian spice served with green salad, lime and mint chutney

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## NAMASTE VEGE PLATTER



### Namaste Vege Platter – 24.00

Paneer malai kalimirchi, achari mushroom tikka crispy hare matter kabab, tandoori potato, spice served with green salad, lime and mint chutney

## VEG SOUP



### Tamatar Ka Shorba – 18.00

Thin Indian tomato soup made with herbs, Indian Spice served with, lime, and coriander



### Dal Shorba – 15.00

Delicious shorba flavored with onion, garlic and some Indian spices, lentil broth cumin garam masala fresh coriander. Served with lime and coriander

## NON-VEG SOUP



### Paya Shorba – 24.00

The Paya Shorba is a delicious soup made with the lamb trotters and Indian spice served with lime and coriander



### Murgh Mulligatawny Soup – 15.00

Delicious soup made from lentil and Indian spice blended vegetables, rice, coconut milk served with lime and coriander

## VEGETABLE MIX & MATCH



### Kadai Sabzi – 18.00

Hand-picked vegetables, spinach, cumin seed, Indian spice



### Palak Paneer – 28.00

Fresh spinach pest cook with paneer mild spicy



### Shahi Dal Nawabi – 22.00

48 hours stewed "black urad" Chana, lentil, home churned butter



### Aloo Gobi Adraki – 20.00

Fresh potatoes and cauliflower tossed with tomato, onion, cashew nut gravy in some aromatic Indian spices



### Kadai Paneer – 28.00

Indian Cottage Cheese and bell peppers onions are cooked in freshly ground spicy masala



### Paneer Tikka Masala – 29.00

Marinated paneer tikka masala grilled paneer tikka and vegetable is added to a creamy spice gravy and home ground spice

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## VEGETABLE MIX & MATCH



### Veg Diwani Handi – 25.00

Mix vegetables are sautéed to perfection in flavors and dipped in a creamy blend of cashew nuts tomato gravy and home ground spice



### Malai Kofta – 28.00

Malai kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with onions and tomato gravy and home ground spice



### Paneer Lababdar – 26.00

Paneer (Indian cottage cheese) in a creamy, mildly tangy and faintly sweet gravy, onion, tomatoes, cashews and home ground spice

## NON-VEG MAIN DISHES



### Hariyali Prawns Curry – 35.00

Fresh shrimp cooked with blend fresh coriander, mint garlic, green chilies chef's special ground spice and garnish with fresh coriander and serve hot



### Makhani Jinga – 30.00

Prawns cooked with special tomato cashew nut gravy, kasseri methi powder along with chef's special ground spice and garnish with fresh coriander and fresh cream serve hot



### Goan Fish Curry – 29.00

Reef fish cooked in special goan spice, coconut gravy



### Awadhi Kali Mirch Murgh – 24.00

Dum cooked chicken, cashew nut, chef's special ground spice



### Kadai Murgh – 30.00

Chicken cooked with fresh onions, peppers, tomatoes, and cashew nut tomato gravy and chef's special ground spice and garnish with fresh coriander and serve hot



### Methi Malai Murgh – 34.00

Mix chicken with dried fenugreek leaves, yogurt, onion cashew nut gravy, cream and chef's special ground spice and garnish with fresh coriander and cream serve hot



### Murgh Makhnwala – 27.00

Tandoor roasted chicken, special tomato, cashew nut, yogurt, honey, onion gravy and chef's special ground spice and garnish with fresh coriander and serve hot

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## NON-VEG MAIN DISHES



### Mutton Do Pyaza – 45.00

Mutton do pyaza is a delicious mughlai dish of hyderabad cuisine made with fresh onion, tomato gravy cashew nut and chef's special ground spice and garnish with fresh coriander and cream serve hot



### Mutton Rogan Josh – 33.00

Kashmiri rogan josh is made with onion tomato gravy kashmiri chili and chef's special ground spice delicious flavorful lamb curry garnish with fresh coriander and cream serve hot



### Zaffirini Lamb Korma – 36.00

Zaffirini lamb korma is a type of lamb Indian curry. Made with onion cashew nut gravy, yoghurt, ghee, saffron fresh cream and chef's special ground spice and garnish with fresh coriander and cream serve hot



### Lucknowi Mutton Biryani – 28.00

Mutton, basmati rice, cooked with Indian spice kewra herbs finished in a sealed handi served with salan vegetable raita and garnish with fresh coriander, ghee, ginger, fried onion and serve hot



### Namaste Murgh Dum Biryani – 29.00

Chicken, basmati rice, cooked with Indian spice kewra herbs finished in a sealed handi served with salan vegetable raita and garnish with fresh coriander, ghee, ginger, fried onion and serve hot



### Subz Biryani – 21.00

Vegetables, basmati rice, saffron, Indian spice, kewra, finished in a sealed handi served with salan vegetable raita and garnish with fresh coriander, ghee, ginger, fried onion and serve hot



### Green Peas Pulao – 18.00

Green peas, rice cooked with Indian spice herbs finished in a sealed handi served with vegetable raita and garnish with fresh coriander, ghee, ginger, fried onion and serve hot



### Kashmiri Pulao – 20.00

Rice is cooked in milk and is loaded with dry fruits, sugar and saffron



### Basmati Rice – 08.00

Plain basmati rice

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## ROTIYAN / BREADS



### Naan

- Cheese - 06.00
- Plain - 03.00
- Butter - 03.00
- Garlic - 04.00
- Chili - 03.00



### Laccha Paratha - 03.00

Layered whole wheat bread



### Aloo Kulcha - 04.00



### Paneer Kulcha - 04.00

## DESSERT



### Falooda Kulfi - 10.00

Pistachio-almond local ice dessert served with flavored corn flour stemming hopppers



### Rasmalai - 10.00

Cottage cheese dumpling cooked in sweetened milk



### Gajar Ka Halwa - 10.00

Fresh carrot, condensed milk, sugar, ghee, this delicious dessert in delicately scented with cardamom and garnished with nuts



### KalakanD - 15.00

Indian sweet made by reducing milk and sugar, pistachio



### Jamun Khaas - 06.00

Milk cake dumplings, sweet cardamom syrup



### Tropical Fruit Plate - 15.00

Mango, papaya, pineapple, strawberry and red grapes

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# Plant

Plant-Based Bliss' is Sun Siyam's promise to elevate and enhance the beauty of vegetarian and vegan dining for the guest.

Meet Cherie Tu. The Sydney born-and-bred cookbook author, recipe developer, and internet sensation has garnered a community of over 1 million followers across Youtube, TikTok, and Instagram—all drawn to her plant-based recipes ranging from a three-ingredient matcha mousse to King oyster mushroom 'scallops' to her 'Salads that Don't Suck' series.

Among her followers is the Sun Siyam culinary team, with whom she is tweaking, testing, and tasting dishes — all plant-based—that will ultimately make up 30% of the resorts' menus and buffets. Desserts included. During her trip to the Maldives, which she claims "looks even better in person", she discovered *dhiyaa hakaru*, traditional Maldivian sweetener made from coconut sap.

While Cherie has been plant-based for 10 years and believes in incorporating more plant foods into one's diet, she isn't a fan of labels and rules. The plant-based dishes at Sun Siyam can be enjoyed by anyone and everyone. "Even if someone doesn't want to go full vegan, just swapping out a couple of their usual animal-based dishes for my plant-based ones is a positive change."

Growing up in an Asian household meant lots of delicious and deeply flavourful food—namely Chinese and Vietnamese cuisine. And while she draws inspiration from her mother's cooking, ultimately, she's creating for her community. Their feedback and input is everything. "I love to create content that they enjoy and benefit from."

When asked about her dream dinner party guests, she's earnest: "Is it corny to say my dream guests would simply be my closest friends and family? Feeding people who I love and care about brings me the most joy."

■ Find her on Instagram at [@thrivingonplants](#)

# Based



# Bliss

# Plant Based Bliss



## APPETIZER



### Crispy Hare Matar Kabab – 15.00

Pan fried patties mix with green peas & potato, nuts with green salad, lime & green chutney



### Onion Bhajis – 18.00

Deep fry onions, mix coated chickpea flour batter and Indian spice with green salad, lime and green chutney

## SOUP



### Tamatar Ka Shorba – 18.00

Indian tomato soup made with herbs and Indian Spice, lime, and coriander



### Dal Shorba – 15.00

Aromatic flavoured onion, garlic Indian spice lentil broth, coconut cream, cumin– garam masala, lime and coriander

## MAIN COURSE



### Mix Vegetable Handi – 14.00

Mix vegetable cook in tomato, cashew nut, onion, herbs and Indian spice with Basmati rice or laccha paratha .



### Jeera Aloo – 14.00

Potatoes cooked in cumin, onion, chili, coriander, aromatic spice with Basmati rice or laccha paratha


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## MAIN COURSE

Dal Tadka – 10.<sup>00</sup>

Yellow lentil tempered with onion, tomato, garlic, and dry red chili in Indian spices with Basmati rice or laccha paratha

## DESSERT



Almond Carrot Halwa – 11.<sup>00</sup>



Tropical Fruit Plate – 15.<sup>00</sup>

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Shellfish



Fish



Gelatin



Gluten



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Soy



Hot & Spicy



Lamb



Meat



Nuts



Vegan



Pork



Poultry



Seafood



Sesame



Vegetarian