

### *Khushamadeed...Welcome*

*Pakistani cuisines have always had a regional character, with each of the four provinces offering their special flavors. In Punjab the influence of Mughlai cuisine is prominent in the use of Jandoori ovens. Khyber Pakhtunkhwa, the land of hospitality has the influence of Afghani cuisine, more use of lamb meat in shape of tikka, karahi, and beef chapli kabab are famous dishes of Khyber Pakhtunkhwa, most of the food is non-spicy and cooked in animal fat. In Baluchistan with Iranian and Turkish influence, cooks use the "Sajji" method of barbecuing whole lamb (on large skewers over coal pits marinated only with salt) and bake the breads in a deep pit. Black Pomfret is a well-known delicacy of Sindh because of the Arabian Sea. The fish is cleaned and cooked with a variety of spices.*

*Ceremonial occasions such as weddings have inspired a number of delectable dishes. One of the traditional dishes at a marriage feast is Chicken Qorma with either Pullao or Biryani.*

*Mughlai style of cookery evolves at the Mughal court and remains centered in Old Lahore; Chicken Jandoori is from that origin. Nizam (Ruler) of Hyderabad (India) had an experimental kitchen and that is where Biryani was created and perfected.*

*Experience the flavors of Pakistani Cuisines encompassing the sea, the desert, the planes and the mountains with us at our*

*Dawat*





### *History of the Origin of Traditional Pakistani Cuisine*

Pakistani cuisine is often spicy and also known for its richness. It is a distinct blend of flavors from Afghanistan and Iran with strong culinary influences from the Middle East, Central and Western Asia. The flavors have travelled more than five hundred years and are now fused with indigenous South Asian Cuisine found in the Indus Valley and Punjab. The food also varies greatly from region to region within Pakistan, reflecting the country's ethnic, cultural and culinary diversity.

The cuisine in Sindh and Punjab can be very hot and spicy, and is generally identical to foods consumed in northern India. Food in Khyber Pakhtunkhwa, Baluchistan and Northern Areas is similar to cuisines found in Afghanistan, Central Asia, Iran and the Middle East, where mild aromatic spices are used. The main course is served with wheat bread (Naan) or rice. Salads generally are served with the main course rather than before. Assorted fresh fruit or desserts are consumed at the end. Meat (including Beef) plays a dominant role in Pakistani food, compared to other South Asian cuisines.

## Shuruaat

(Appetizers)

<b>Rasmasay Kebab</b> * (Ras-mas-ay; ke-bab) Minced Chicken with spiced Fresh Fruits	RS. 810
<b>Jhinga Pakora</b> * (jhi-n-ga; pa-ko-ra) Succulent Prawns Fritters, seasoned with Ground Spices.	RS. 1490
<b>Paneer Tikka</b> ** (pa-nee-r; tik-ka) Chunks of Paneer marinated in Spices and Grilled in a Tandoor.	RS. 750
<b>Onion Bhaji</b> * (Oni-on-bha-ji) Crispy Onion Tikki with lightly Spiced and Fragrant Chickpea Flour Batter.	RS. 590

(All the above items are served with Mint, Tamarind, Plum Chutney and Walnut Raïta)

## Shorba

(Soups)

<b>Yakhni</b> (yak-hi-ni) Flavored Broth infused with Traditional Spices and Sautéed Onions with a Choice of Chicken or Mutton.	RS. 670
<b>Mulligatawny</b> (mul-li-ga-taw-ny) A Traditional Lentil Soup, with Chicken and Rice, served with Lemon Wedges.	RS. 690
<b>Maharaja Shorba</b> (maha-raja; sh-or-ba) Seafood Soup with Spinach, Mushrooms and Fresh Coriander Leaves.	RS. 890
<b>Sabzi Shorba</b> (vegetable yak-hi-ni) A Broth of Mirpoix infused with Local Spices.	RS. 650

Mild



Medium



Hot



*All Prices are subject to applicable tax*

# Sindh



*Sindhi Cuisines have come a long way from the times of the Indus valley Civilization. It has had several influences in its past, and continues to do so. Pre-partition Indian subcontinent played a prominent role in the making of Sindhi cuisines as we know them today. Due to substantial influence of its Indian origins we see many similarities between Sindhi and Indian cuisines in terms of the spicy aromatic features.*

- **Hyderabadí Murgh Masala** ❁❁❁ (hy-der-aba-di moor-ugh;ma-sa-la) **RS. 990**  
Chicken Cooked with Onions, Tomatoes, Fenugreek and Pickles.
- **Maghaz Masala** ❁❁❁ (ma-gaz; ma-sa-la) **RS. 1350**  
Lamb Brain Lightly Fried in Dry Ginger, Cooked with Garlic, Onions and Tomatoes Gravy.
- **Kattí Daal** ❁❁ (kat-ti; da-al) **RS. 690**  
Lentils Infused in Amchoor (Mango Powder), Cooked with Tomatoes and Onions. .
- **Sindhi Gosht Curry** ❁❁❁ (sin-dhi-go-sh-t-cur-ry) **RS. 1490**  
Tenderized Mutton Gravy with Onions, Tomatoes, Green Chilies, Garlic, Ginger, Yogurt and Mint Leaves.
- **Sindhi Machlí Curry** ❁❁❁ (sin-dhi; ma-sh-li; cur-ry) **RS. 1590**  
Succulent Pieces of Fish in a Tangy Tomato Curry, with a Dash of Coconut and Red Chili Paste.

**Mild**



**Medium**



**Hot**



*All Prices are subject to applicable tax*

# Panjab



*Punjabi cuisine specially brings to mind images of appetizing food. It is an infusion of agriculture and farming lifestyle that has prevalent throughout Punjab for centuries and supported by locally grown staple food. In the preparation of Punjabi food, onion, ginger and garlic are used extensively to enhance the taste of the food. Hot roti and paratha (bread forms) are a part of all vegetarian / non-vegetarian delights.*

- **Tawa Tali Machli** 🌸 (ta-wa-; ma-sh-li) **RS. 1610**  
Pan Fried Fillet of Fish Marinated with Local Spices.
- **Murgh Handi** 🌸🌸 (moor-ugh; han-di) **RS. 1110**  
Boneless Chicken Cubes Cooked with Garlic, Ginger, Tomatoes, Onions, Cream and Butter.
- **Jahangiri Chanp Masala** 🌸🌸 (Jaha-ng-iri ; cha-np ma-sa-la) **RS. 1750**  
Mutton Ribs Dusted with Aromatic Spices, Cooked in Tomatoe and Onion Gravy,
- **Palak Paneer** 🌸 (pa-lack; pa-ni-r) **RS. 790**  
Shallow Fried Cottage Cheese in a Healthy Spinach Gravy, Sautéed with finely balanced Curry Spices.
- **Murgh Balti** 🌸🌸 (mu-r-gh-bal,ti) **RS. 990**  
Chicken Fried in a Garlic and Ginger Paste, slow Cooked with Tomatoes Concasse, Infused with Red Onion and Green Chili.

Mild



Medium



Hot



*All Prices are subject to applicable tax*

# Khyber Pakhtunkhwa



*Khyber Pakhtunkhwa Cuisines are strongly influenced by the rich cultural surroundings of the region. The mouth-watering flavor of cooking originates from Afghanistan, Central Asia and Middle East. The people in these regions do not prefer very spicy foods and have a more BBQ style of cooking. They heavily rely on sheep and goats for their meat requirements. The food cooked is in the animal fat which brings added flavor to the dish.*

- **White Murgh Karahi** 🌸 (mur-gh; ka-ra-hi) **RS. 1090**  
Chicken infused in Garlic, Ginger and Yoghurt, Cooked in Green Chilies and Black Pepper.
- **Shinwari Karahi** (sh-in-wa-ri; ka-ra-he) **RS. 1490**  
Mutton Cooked in Natural Fat with a Tomato Sauce.
- **Spin Rosh** (Sp-in; ro-sh) **RS. 1450**  
Peshawari Specialty Mutton Cooked in Natural Fats with Potatoes, Carrots, Cardamoms and Cloves.
- **Kebab Karahi** 🌸 🌸 (ka-ba-b; ke-rha-i) **RS. 1350**  
Mutton Seekh Kebab Cooked with Tomato Sauce, Green Chili and Fresh Coriander Leaves.
- **Lamb Shinwari Tikka** 🌸 (la-mb ; shin-wa-ri ; tik-ka) **RS. 1590**  
Hardwood Charcoal Lamb and with Fat.

Mild



Medium



Hot



*All Prices are subject to sales tax*

# Balochistan



*Baluchistan Cuisine has a great influence of the surrounding regions like with Iranian, Afghanistan and Turkish, cooks use the “Sajji” method of barbecuing whole lamb (on large skewers over coal pits marinated only with salt) and bake the breads in a deep pit. The food contains hardly any hot spices salt and traditional herbs are used to flavor the food. The use of animal fat is common. The famous Afghani Nans or Qandhari Nan is used as a whole wheat bread.*

- **Balochi Tawa Jeenga** 🌸🌸 (ba-lu-chi; jee-n-ga) **RS. 2690**  
Prawn immersed in a Spicy Tomato Concasse, Infused with local Spices and Red Chilies.
- **Balochi Namkeen Gosht** 🌸🌸 (Balochi; Nam-keen;go-sh-t) **RS. 1490**  
Balochi specialty Mutton Dish, Cooked with Salt and Black Pepper.
- **Ghadani Stuffed Kofta** 🌸 (gha- da-ni ; kof -ta curry) **RS. 1290**  
Minced Mutton Stuffed with Pickle, Tomatoes, Onions, Green Chilies, Ginger and Fresh Coriander.
- **Tawa Sabzi** (ta-wa;sa-b-zi) 🌸 **RS. 610**  
Seasonal Vegetables Stir Fried in a Spicy Onion, Tomato Concasse Gravy.

**Mild**



**Medium**



**Hot**



*All Prices are subject to sales tax*

# Mughalai



*Mughlai Cuisine is a style of cooking developed in South Asia by the imperial kitchen of the Muslim Mughal Empire. This cuisine is the emulsion of Central Asia (where the Mughal rulers originally came from) and North India (Hyderabad, Uttar Pradesh and Delhi) and Pakistan (Kashmir, Punjab). The Mughlai cuisines vary from extremely mild to spicy and are often associated with a distinctive aroma and taste of ground and whole spices.*

- **Murgh Tikka Masala** ❀ ❀ (murgh;tik-ka;ma-sa-la) **RS. 1110**  
Chicken Tikka Grilled to Perfection in our Chef's Secret Recipe.
- **Tawa Murgh Malai** ❀ (ta-wa : moor-gh ; ma-lai) **RS. 750**  
Chargrilled Chicken Braised in a Chunky Tomatoes and Onions Salsa.
- **Shahjahaní Goshat Lazizi** ❀ (Sha-h-Jaha-ni : go-sh-at ; laz-izi) **RS. 1810**  
Mutton Chunks in a Flavored Curry Glazed with Aromatic Persian Saffron and Fresh Coriander Leaves.
- **Shikarpuri Murgh Masala** ❀ (shik-ar-puri; moor-gh; ma-sa-la ) **RS. 750**  
Chicken Cubes Cooked a Mughlai Gravy (apple khoya desi ghee) to perfection.
- **Mutton Noor Mehal** ❀ (shik-ar-puri; moor-gh; ma-sa-la) **RS. 1410**  
Mutton Cooked with Yoghurt and an Infused Sesame Seed Cream.

Mild



Medium



Hot



*All Prices are subject to sales tax*



# Angaron Kí Soughat

## BBQ



*Most etymologists believe that barbeque derives from the word barbecue found in the language of the Taino people of the Caribbean and the Timucua of Florida and entered European languages in the form barbecue. The word translates as sacred fire pit. The word describes a grill for cooking meat consisting of a wooden platform resting on sticks.*

- **Hazari Kebab** \* (ha-zar-e ke-bab) **RS. 1090**  
Seared Boneless Chicken with a Garlic Marinade. Topped with Green Chilies and Cheddar Cheese.
- **Reshmí Seekh Kebab** \* (re-sh-mee ke-bab) **RS. 1110**  
Minced Chicken Marinated in Cream Cheese, Cashew Nuts, Onions and Traditional Spices.
- **Sheesh Kastori Kebab** \* (she-esh qas-toor-e ke-bab) **RS. 1110**  
Minced Mutton marinated with traditional Spices, Poppy Seeds and Fenugreek.
- **Tandoori Batair** \* (tan-doori-but-air) **RS. 1310**  
Quail Marinated in a Traditional Spices and Yoghurt.
- **Special Lamb Champs** \* **RS. 3450**  
Chargrilled Lamb Ribs Marinated in a Fusion Blend of Ground Spices and Pomegranate, Served with Chilies and Tomato Chutney.
- **Saloni Tikka Boti** \* (sal-oone tik-ka bo-tea) **RS. 1450**  
Pomfret Fish Doused in an Authentic Tandoori Spices.

Mild



Medium



Hot



*All Prices are subject to sales tax*

## Signature BBQ

(2 Persons Serving)

- **Maharaja Roghan Josh**  (maha-ra-ja roghan-josh) **RS. 1650**  
Mutton Shanks, mildly Flavored Natural Jus, served with Chilman Biryani.
- **Tandoori Lamb Ribs**  (tan-doori-lamb-ribs) **RS. 3490**  
Charcoal Lamb Ribs , Served with a Tamarind Sauce.
- **Akbari Raan**  (ak-bar-ee r-aan) **RS. 3990**  
Charred Grilled Leg of Lamb Marinated with Traditional Spices.
- **Meat Platter**  **RS. 3050**  
Tantalizing Kebabs, Beef Boti, Lamb Chops and Chicken Boti served with Peshawari Pulao.
- **Seafood Platter**  **RS. 3690**  
Fish Tikka, Prawns and Lobster, served with Saffron Rice and Plum Sauce.
- **Surf & Turf Platter**  **RS. 3190**  
Kebabs, Fish Tikkas, Lamb Chops and Chicken Boti, served with Chilman Biryani.

## Signature Dishes

- **Jahangeeri Maghaz Masala**   (jh-geeri mag-haz mas-ala) **RS. 1190**  
Lamb Brain, Fricasseed in a Tomato and Mughlai Gravy.
- **Achari Murgh Curry**   (ac-hari-mur-gah curry) **RS. 950**  
Chicken Cooked in a Tomato and Pickle Curry.
- **Mutton Dilbahar Pullao**  (mutton- dey-il-ba-haar pul-ow) **RS. 910**  
Tenderized Mutton, with Flavored Rice, served with Nuts and.
- **Tandoori Jal Pari**  (tan-doori jal-pari) **RS. 4050**  
Lobster Marinated in Traditional Spices Baked in a Tandoor.

Mild



Medium



Hot



*All Prices are subject to sales tax*

## Qaus-e-Qaza ke Chawal

### (Rice)

Murgh Biryani ❀	(Chicken)	RS. 1050
Panjgiri Pullao	(Dates)	RS. 1190
Chilman Biryani ❀	(Mutton)	RS. 1290
Nouvaratan Biryani ❀	(Vegetables)	RS. 890
Hyderabadi Biryani	(Nuts)	RS. 1250
Sindhi Murgh Biryani ❀		RS. 1350
Aromatic Rice with Chicken Infused spices from the Region of Sindh.		
Sindhi Gosht Biryani ❀		RS. 1350
Aromatic Rice with Mutton, infused spices from the Region of Sindh.		
Peshawari Gosht Pullao		RS. 1350
Traditional Peshawari Rice cooked with Mutton.		
Sada Chawal		RS. 510
Steamed Rice with a Dollop of Butter.		

## Naan Roti aur Paratha

### (Bread)

Rumali Roti (Phulka) (Basket)	<b>Paper thin bread</b>	RS.390
Sada Nan (Basket)	<b>Tandoori bread</b>	RS.200
Lahsun Nan (Basket)	<b>Tandoori bread with garlic</b>	RS.390
Kalangi Nan (Basket)	<b>Tandoori bread with seeds</b>	RS.390
Cheese Nan (Basket)	<b>Tandoori bread with cheese</b>	RS.390
Tandoori Paratha (Basket)	<b>Tandoor Buttered bread</b>	RS.390
Paratha Lachhey Dar (Basket)	<b>Buttered bread from the skillet</b>	RS.390
Aloo Paratha (Basket)	<b>Buttered bread stuffed with potatoes</b>	RS.390
Taftaan	<b>Buttered bread stuffed with sugar</b>	RS.390
Basanti	<b>Buttered bread stuffed gram flour</b>	RS.200
Maharaja	<b>Buttered bread stuffed spinach cumin seed</b>	RS.200
Meetha Paratha	<b>Sweet bread stuffed with sugar</b>	RS.200

Bread Basket	(Basket) (Choice of five from above)	RS.460
--------------	--------------------------------------	--------

Mild



Medium



Hot



All Prices are subject to sales tax

## Paimaina-e-Sheerien

(Desserts)

### Assorted Pakistani Sweet

RS .760

Burfee/Cham Cham/Multani Halwa/Fig Halwa

### Gulab Jamon

RS.490

Kneaded Sweet Dough balls, fried in a thick Rose and Saffron Syrup

### Ras Malai

RS.550

Tender pieces of curdled Sweet Milk with Pistachio and Rose Essences

### Labe Shireen

RS .510

Fruit Flavored Custard mixed with Jelly, Nuts, Cream, and Fresh Fruits

### Kulfa Faluda

RS.510

Summertime Treat, made with infused Cardamom Milk.

### Seasonal Halwa

RS .490

Carrot/Pumpkin/Walnuts (Availability depends on Season)

### Rasgulla

RS .450

Curdled Sweet milk with pistachio, diluted in a Rose water syrup.

### . Seasonal Fruit Platter

RS .650

Assorted Fruit (Availability depends on Season)

*All Prices are subject to sales tax*

# Beverages Menu

## Juices, Soft Drinks & Mineral Water

### Desi Mashrubat

Aalubukhare ka Sharbat ~370

Meethi Lassi ~ 390

Namkeen Lassi ~ 390

Shakarcola ~ 410

Shikajabeen ~370

### Mocktails

#### **Serena Lemonade ~ Rs. 510**

A truly reFreshing drink of Fresh Lime and Grenadine,  
Topped with 7up

#### **Mint Lemonade ~ Rs. 470**

A thirst quencher delight with 7-up and Fresh Mint

#### **Pina-Colada ~ Rs. 570**

Pineapple Juice mixed with Coconut Cream and a hint of Lime,  
Topped with a Pineapple Slice

#### **Pineapple Sunshine ~ Rs. 550**

Orange & pineapple Juice with a hint of Lime, topped with 7up

#### **November Sea Breeze ~ Rs. 530**

A reFreshing combination of Cranberry & Apple

#### **Citronelle Rs. 510**

Sparkling bubbly blend of Apple & Mint

### Tea/ Coffee Selection

Tea Selection ~ 350

Iced Tea ~ 370

Coffee ~.400

Cold Coffee ~ 510

*All Prices are subject to applicable tax*