

Khushamadeed...Welcome

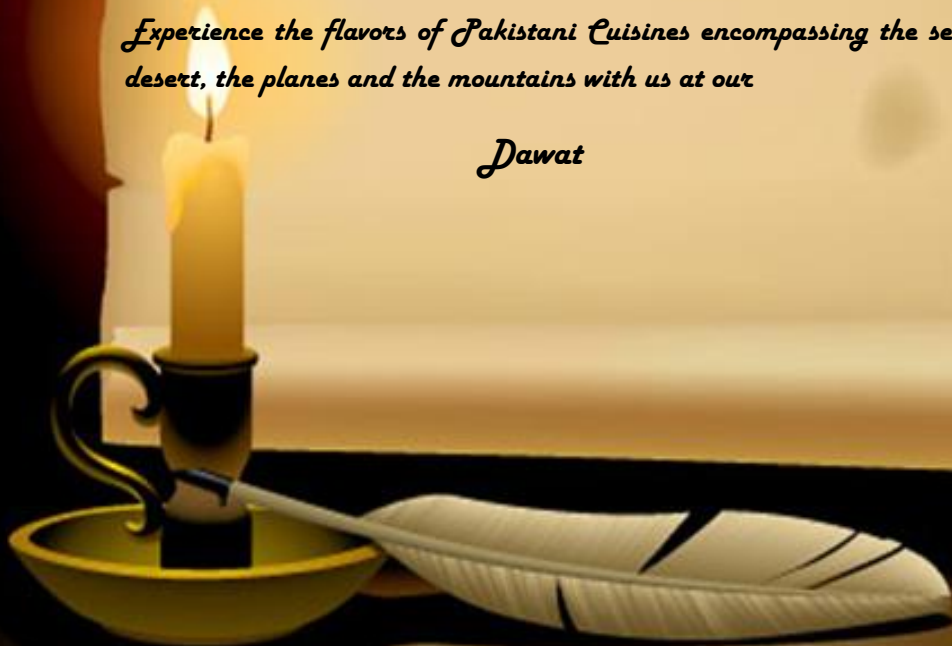
Pakistani cuisines have always had a regional character, with each of the four provinces offering their special flavors. In Punjab the influence of Mughlai cuisine is prominent in the use of Jandoori ovens. Khyber Pakhtunkhwa, the land of hospitality has the influence of Afghani cuisine, more use of 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.

Signature Dishes

Mutton be dam jaan (Mughlai)	RS. 1850
Mutton chops Dakni curry (white)	RS. 2150
Chicken Tandoori Makni	RS. 1250
Ghoha Salooni curry (king fish with bone)	RS. 1750

Signature Dishes BBQ

(2 Persons Serving)

Jumbo Tandoori Jeenga (prawn)	RS. 3250
Shinwari Trout	RS. 2650
Grill Achari lamb chops (New Zealand)	RS. 6500
Nawabi fish Tikka (Norway ion salmon)	RS. 4150
Chicken cheese Tikka	RS. 1250

Mild



Medium



Hot



All Prices are subject to applicable tax

Shuruaat

(Appetizers)

Rasmasay Kebab  (Ras-mas-ay; ke-bab)

Minced Chicken with spiced Fresh Fruits

RS. 950

Jhinga Pakora  (jhi-n-ga; pa-ko-ra)

Succulent Prawns Fritters, seasoned with Ground Spices.

RS. 2550

Paneer Tikka   (pa-nee-r; tik-ka)

Chunks of Paneer marinated in Spices and Grilled in a Tandoor.

RS. 1050

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

Shorba

(Soups)

Yakhni (yak-hi-ni)

Flavored Broth infused with Traditional Spices and Sautéed Onions with a Choice of Chicken or Mutton.

RS. 850

Mulligatawny (mul-li-ga-taw-ny)

A Traditional Lentil Soup, with Chicken and Rice, served with Lemon Wedges.

RS. 825

Maharaja Shorba (maha-raja; sh-or-ba)

Seafood Soup with Spinach, Mushrooms and Fresh Coriander Leaves.

RS. 1200

Mild



Medium



Hot



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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. 1200**
Chicken Cooked with Onions, Tomatoes, Fenugreek and Pickles.
- **Maghaz Masala** ❀❀ (ma-gaz; ma-sa-la) **RS. 1850**
Lamb Brain Lightly Fried in Dry Ginger, Cooked with Garlic, Onions and Tomatoes Gravy.
- **Kattí Daal** ❀ (kat-ti; da-al) **RS. 850**
Lentils Infused in Amchoor (Mango Powder), Cooked with Tomatoes and Onions. .
- **Sindhí Gosht Curry** ❀❀❀ (sin-dhi-go-sh-t-cur-ry) **RS. 1850**
Tenderized Mutton Gravy with Onions, Tomatoes, Green Chilies, Garlic, Ginger, Yogurt and Mint Leaves.
- **Sindhí Machlí Curry** ❀❀❀ (sin-dhi; ma-sh-li; cur-ry) **RS. 1750**
Succulent Pieces of Fish in a Tangy Tomato Curry, with a Dash of Coconut and Red Chili Paste.

Mild



Medium



Hot



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Punjab



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. 1950**
Pan Fried Fillet of Fish Marinated with Local Spices.
- **Murgh Handi** 🌸🌸 (moor-ugh; han-di) **RS. 1450**
Boneless Chicken Cubes Cooked with Garlic, Ginger, Tomatoes, Onions, Cream and Butter.
- **Jahangiri Champ Masala** 🌸🌸 (Jaha-ng-iri ; cha-np ma-sa-la) **RS. 2250**
Mutton Ribs Dusted with Aromatic Spices, Cooked in Tomatoe and Onion Gravy,
- **Palak Paneer** 🌸 (pa-lack; pa-ni-r) **RS. 1150**
Shallow Fried Cottage Cheese in a Healthy Spinach Gravy and Sautéed with finely balanced Curry Spices.
- **Murgh Balti** 🌸🌸 (mu-r-gh-bal,ti) **RS. 1450**
Chicken Fried in a Garlic and Ginger Paste, slow Cooked with Tomatoes Concasse, Infused with Red Onion and Green Chili.

Mild



Medium



Hot



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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. 1390**
Chicken infused in Garlic, Ginger and Yoghurt, Cooked in Green Chilies and Black Pepper.
- **Shinwari Karahi** (sh-in-wa-ri; ka-ra-he) **RS. 2450**
Mutton Cooked in Natural Fat with a Tomato Sauce.
- **Kebab Karahi** 🌸 🌸 (ka-ba-b; ke-rha-i) **RS. 1750**
Mutton Seekh Kebab Cooked with Tomato Sauce, Green Chili and Fresh Coriander Leaves.
- **Lamb Shinwari Tikka** 🌸 (la-mb ; shin-wa-ri ; tik-ka) **RS. 2900**
Hardwood Charcoal Lamb and with Fat.

Mild



Medium



Hot



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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. 2850**
Prawn immersed in a Spicy Tomato Concasse, Infused with local Spices and Red Chillies.
- **Balochi Namkeen Gosht** 🌸🌸 (Balochi; Nam-keen;go-sh-t) **RS. 2850**
Balochi specialty Mutton Dish, Cooked with Salt and Black Pepper.
- **Ghadani Stuffed Kofta** 🌸 (gha- da-ni ; kof -ta curry) **RS. 1650**
Minced Mutton Stuffed with Pickle, Tomatoes, Onions, Green Chillies, Ginger and Fresh Coriander.
- **Tawa Sabzi** (ta-wa;sa-b-zi) 🌸 **RS. 950**
Seasonal Vegetables Stir Fried in a Spicy Onion, Tomato Concasse Gravy.

Mild



Medium



Hot



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Kashmír (AJK)



Kashmiri cuisine is the cuisine of the Kashmir valley (region of AJK - Greater Kashmir Region). Rice is the staple food of Kashmiris and has been so since ancient times. Meat, along with rice, is the most popular food item in Kashmir. The culinary art is learnt through heredity and is rarely passed to outside blood relations.

Kashmírí roghan josh ❀

Mutton shanks, mildly flavored curry garnish with saffron fresh coriander

RS. 2050

Shab deg Kashmírí ❀❀

Mutton cubes flavored curry, turnip, saffron, fresh coriander leaves served with condiments

RS. 2050

Kashmírí rajma

Lentils cooked in butter and tomato and onion, make a tarka mango powder tamarind pulp to garnished with red chili whole, cumin, coriander and fresh curry leaves

RS. 850

Kashmírí Ghost Pulao

Traditional pulao rice with mutton and fruits chef's special recipe

RS. 1750

Mild



Medium



Hot



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Gilgit (Baltistan)



Gilgit Baltistan cuisine is as diverse as it is unique, using mostly organic food items. Due to the heights of the area, the gastronomy is very High in protein (Whole wheat, butter, lamb meat, Yak meat, nuts, apricot oil, rock salt); very healthy and as compared to other areas, the people are living very long lives.

Burus Berikutz (Appetizer)

RS. 725

Chapatti stuffed with homemade cheese, fresh coriander and butter
Served with mint chutney

Dowdo Soup

RS. 850

Mutton cubes cooked in a rich flavorful broth with homemade noodles and fresh coriander

Hoi Lo Garma

RS. 1450

Homemade flatbread cooked with spinach, mustard seeds, nut paste and spices

Lamb harissa

RS. 1650

Crushed whole-wheat and lamb meat slow-cooked overnight with butter
Seasoned with rock salt

Mild



Medium



Hot



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Mughlai



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

- **Murgh Tikka Masala** ❀ ❀ (murgh;tik-ka;ma-sa-la) **RS. 1390**
Chicken Tikka Grilled to Perfection in our Chef's Secret Recipe.
- **Tawa Murgh Malai** ❀ (ta-wa : moor-gh ; ma-lai) **RS.1450**
Chargrilled Chicken Braised in a Chunky Tomatoes and Onions Salsa.
- **Shahjahani Goshat Lazizi** ❀ (Sha-h-Jaha-ni : go-sh-at ; laz-izi) **RS. 2350**
Mutton Chunks in a Flavored Curry Glazed with Aromatic Persian Saffron and Fresh Coriander Leaves.
- **Mutton Noor Mehal** ❀ (shik-ar-puri; moor-gh; ma-sa-la) **RS. 2450**
Mutton Cooked with Yoghurt and an Infused Sesame Seed Cream.

Mild



Medium



Hot



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Angaron Ki Soughat

BBQ



Most etymologists believe that “Barbeque” derives from the word “Barbacoa” 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. 1950**
Seared Boneless Chicken with a Garlic Marinade. Topped with Green Chilies and Cheddar Cheese.
- **Reshmi Seekh Kebab** 🌸 (re-sh-mee ke-bab) **RS. 1650**
Minced Chicken Marinated in Cream Cheese, Cashew Nuts, Onions and Traditional Spices.
- **Sheesh Kastori Kebab** 🌸 (she-esh qas-toor-e ke-bab) **RS. 1850**
Minced Mutton marinated with traditional Spices, Poppy Seeds and Fenugreek.
- **Tandoori Batair** 🌸 (tan-doori-but-air) **RS. 2050**
Quail Marinated in a Traditional Spices and Yoghurt.
- **Special Lamb Champs** 🌸 **Local Rs. 2750 Imported Rs. 6550**
Chargrilled Lamb Ribs Marinated in a Fusion Blend of Ground Spices and Pomegranate, Served with Chilies and Tomato Chutney.

Mild



Medium



Hot



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Qaus-e-Qaza ke Chawal

(Rice)

Murgh Biryani ❀	(Chicken)	RS. 1550
Panjgiri Pullao	(Dates)	RS. 1750
Chilman Biryani ❀	(Mutton)	RS. 1850
Nouvaratan Biryani ❀	(Vegetables)	RS. 1090
Hyderabadi Biryani	(Nuts)	RS. 1450
Sindhi Murgh Biryani ❀		RS. 1490
Aromatic Rice with Chicken Infused spices from the Region of Sindh.		
Sindhi Gosht Biryani ❀		RS. 1950
Aromatic Rice with Mutton, infused spices from the Region of Sindh.		
Sada Chawal		RS. 650
Steamed Rice with a Dollop of Butter.		

Naan Roti aur Paratha

(Bread)

Rumali Roti (Phulka)	(Basket)	Paper thin bread	RS.440
Sada Nan	(Basket)	Tandoori bread	RS.220
Lahsun Nan	(Basket)	Tandoori bread with garlic	RS.440
Kalongi Nan	(Basket)	Tandoori bread with seeds	RS.440
Cheese Nan	(Basket)	Tandoori bread with cheese	RS.440
Tandoori Paratha	(Basket)	Tandoor Buttered bread	RS.390
Paratha Lachhey Dar	(Basket)	Buttered bread from the skillet	RS.440
Aloo Paratha	(Basket)	Buttered bread stuffed with potatoes	RS.440
Taftaan		Buttered bread stuffed with sugar	RS.440
Basanti		Buttered bread stuffed gram flour	RS.300
Mahraja		Buttered bread stuffed spinach cumin seed	RS.300
Meetha Paratha		Sweet bread stuffed with sugar	RS.275

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



Medium



Hot



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Paimaina-e-Sheerien

(Desserts)

Shai tukra

RS. 610

Bread pudding with Pakistani sweet add saffron and nuts

Gulab Jamon

RS. 590

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

Ras Malai

RS. 650

Tender pieces of curdled Sweet Milk with Pistachio and Rose Essences

Labe Shireen

RS. 610

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

Kulfa Faluda

RS. 610

Summertime Treat, made with infused Cardamom Milk.

Seasonal Halwa

RS. 590

Carrot/Pumpkin/Walnuts (Availability depends on Season)

Rasgulla

RS. 550

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

Seasonal Fruit Platter

RS. 800

Assorted Fruit (Availability depends on Season)

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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 ~ 375

Iced Tea ~ 375

Coffee ~. 400

Cold Coffee ~ 510

All Prices are subject to applicable tax