

Pakistani Menu

Non-Vegetarian Canapes / Starters

Fish

Lahori Masala Fish (F)

Succulent pieces of white fish marinated with traditional masala served with zesty fresh lemon juice and chillies, this is baked dish

Poultry

Chicken Chapli Kebab (E)

Thin kebab made from chicken mince, which has been marinated with special herbs and spices then cooked off on a large traditional tawa

Chicken Tikka (D)

Boneless pieces of chicken breast marinated in traditional spices and yoghurt then cooked off in a clay tandoor

Tandoori Chicken (on the bone) (D)

Prepared with sour curd combined with aromatic herbs and spices then cooked off in clay tandoor

Meat

Lamb Seekh Kebab

Lamb marinated with special herbs and spices then cooked off in a tandoor

Shami Kebab Tikki (G) (E)

Small round patties, made of mutton mince meat and lentils, which are lightly fried with beaten eggs

Meat Samosa (G)

Spiced lamb mince with freshly diced onions, garlic and ginger, wrapped in crispy hand-made pastry

Chapli Kebab (E)

Thin minced lamb marinated with special herbs and spices then cooked off on a large traditional Lahori tawa

Pakistani Menu

Vegetarian Canapes / Starters

Aloo Papri Chaat (G) (D)

Chopped onions, chick peas and potatoes seasoned with chaat masala and tamarind combined with fresh creamy yogurt finished off with crispy pastry

Vegetable Samosa (G)

Spiced potatoes with petit pois wrapped in crispy handmade pastry

Spring Rolls (G)

Spiced potatoes with assorted vegetables wrapped in a crispy pastry

Vegetarian Main Courses

Chana Masala

Chick peas cooked in a tomato sauce with a hint of tamarind

Aloo Burji (M)

Diced potatoes cooked in a tangy spicy sauce with mustard seeds

Saag Aloo

Baby potatoes cooked with spinach in an authentic curry sauce

Tarka Dal

Lentils cooked in an aromatic sauce garnished with finely chopped green chilies and ginger

Vegetarian Rice Dishes

Vegetable Biryani

Basmati rice layered with vegetables that is cooked in a curry sauce

Vegetable Pilau

Basmati rice cooked with assorted vegetables

Zaffrani Pilau

Boiled basmati rice flavored with a hint of saffron

Chana Chawal

Chickpeas cooked with basmati rice

Pakistani Menu

Non-Vegetarian Main

Poultry

Chicken Qorma (D)

Succulent pieces of chicken cooked in authentic herbs and spices

White Murgh Qorma (D) (N)

Mild and creamy chicken dish made with a fragrant white sauce

Haandi Chicken (D) (N)

Chicken marinated with whole spices and onion and cooked with cashew and yogurt topped off with chillies

Karahi Murgh (D)

Succulent pieces of chicken cooked in a thick aromatic sauce with mixed peppers and chillies

Chicken Haleem

Haleem is made of wheat, barley, meat, lentils and spices which is then slow cooked for several hours.
Served with traditional condiments of onions, chillies, lemon and coriander

Meat

Lamb Qorma (D)

Succulent pieces of lamb cooked in authentic herbs and spices

Haandi Gosht (D) (N)

Mutton marinated with whole spices and onion and cooked with cashew and yogurt topped off with chillies

Karahi Lamb (D)

Succulent pieces of lamb cooked in a thick aromatic sauce with chunks of assorted peppers and chillies

Nihrai

A very traditional dish, slow-cooked meat stew made from lamb shanks and bone marrow

Lamb Haleem

Haleem is made of wheat, barley, meat, lentils and spices which is then slow cooked for several hours.
Served with traditional condiments of onions, chillies, lemon and coriander

Paya

Paya, traditional dish made using lamb trotters, is a slow cooked on low heat for hours, the base is created from herbs, spices, meat and bones, served with a garnish of fresh diced ginger and coriander

Pakistani Menu

Poultry Rice Dishes

Chicken Biryani (D)

Basmati rice layered with spiced chicken, that is flavoured with saffron, mint, cardamom

Chicken Pilau (D)

Traditional Pakistani pilau made with chicken on the bone

Meat Rice Dishes

Lamb Biryani (D)

Basmati rice layered with spiced lamb, that is flavoured with saffron, mint, cardamom

Meat Pilau (D)

Traditional Pakistani pilau made with lamb on the bone

Accompaniments

Aloo Bhukara Chutney

Sweet plum sauce

Tamarind Chutney

Tamarind sweet sauce

Mint Chutney (D)

Yoghurt blended with fresh mint and coriander sauce

Tandoori Naans (D) (N)

Leavened bread cooked in a clay oven

Puri (G)

Unleavened bread deep fried

Bhautras (G) (D)

Leavened bread deep fried

Raita (D)

Creamy yogurt with cumin and finely grated cucumbers

Pakistani Menu

Desserts

Kheer (D) (N)

Rice cooked in condensed milk and sugar

Zaarda (D) (N)

Basmati rice cooked with butter ghee and sugar
with a hint of traditional orange colour

Sooji Ka Halwa (D) (N)

Semolina cooked with milk, sugar and butter ghee

Mutanjan (D) (N)

Basmati rice cooked in butter ghee and sugar
with a hint of assorted colours

Gajar Ka Halwa (D) (N)

Finely grated carrots cooked in butter ghee and sugar

Shahi Tukra (D) (N)

A rich royal mughlai dessert of fried sugar syrup coated bread
topped with creamy sweet milk and garnished with dry fruits

Firni (D) (N)

Ground rice cooked in milk and sugar chill down
and garnished with pistachio and almonds

Dud Ki Sayveyah (vermicelli in milk) (D) (N)

Sweet roasted Vermicelli cooked in milk, nuts and sugar,
Cool and served with pistachio and almonds

Rasmalai (D) (N)

Cottage cheese dumpling combined with sweetened milk

Gulab Jamun (D) (N)

Small dumplings are deep-fried in ghee (clarified butter)
at a low golden brown color. The fried balls are then
soaked in a light sugary syrup.

Kulfi (D) (N)

Assorted flavours of Malai, Pistachio and Mango ice cream

Jalebis (G) (D) (N)

Deep fried batter in a pretzel shape and then soaked in syrup,
can be served both cold or hot

Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)