

THE
CHRISTIAN

Cookery in Pakistan
has always had a regional
character with each of the four
provinces offering special dishes in
the Punjab, for example, the Mughlai
cuisine using tandoor ovens and elaborate
preparations is important. In Balochistan, cooks use sajji
method if barbecuing whole lambs and stick bread in a deep pit.

Ceremonial occasions such as weddings have inspired a number of fancy
dishes. A traditional dish at marriage feasts, for example, is chicken curry
with either pullao or biryani.

A style of cookery called Mughlai, evolved at the Mughul
court and even today remains centered in Lahore for example chicken
tandoori a dish in which chicken is cooked at low temperature in special
ovens called tandoors, and murg musallam in which whole chicken
is roasted with special spices and ingredients.

Hence from the earliest times, the imaginative and sometimes generous
use of spices, herbs seeds, flavors and seasonings have helped cooks
transform rather ordinary staple foods into an exotic cuisine.

Relish these exotic tastes at
“The Pakistani” and experience
a cuisine full of tradition
and flavor.

Shorba

SOUP

Murgh Masala Yakhni 735 (638 cal)

Clear chicken broth, flavored with fresh herbs and traditional spices

Mulligatawny 735 (300 cal) 🍲

Rich lentil soup flavored with mixed pickles
mustard seed, pepper and chilies

Maushawa Soup 735 (400 cal)

Concentrated mutton yakhni with mixed vegetables and herbs

Desi Murgh ki Yakhni 895 (216 cal)

Clear organic chicken broth with fresh herbs and traditional spices

Shuruaat

APPETIZERS

Jhinga Pakora 1475 (300 cal) 🍲 🌶️ 🥬

Prawn flavored with carom seeds and a symphony of indigenous
spices, coated with chickpeas flour and deep-fried to precision

Chicken Pakora 1025 (1593 cal) 🍲 🥬

Chicken flavored with carom seeds and a symphony of indigenous
spices, coated with chickpeas flour and deep-fried to precision

Chicken Fingers 965 (150 cal) 🥬

Slices of chicken marinated with ginger, lemon, sugar and spices
served on skewers

Paneer Pakora 965 (120 cal) 🍲 🥬 🌶️

Traditional homemade spiced soft cheese in chickpeas
flour and deep fried

Vegetable Samosa 775 (120 cal) 🍲 🥬

Pastry pockets filled with assorted seasonal vegetables and deep-fried

Allergens

🥜 Peanuts 🌰 Treenuts 🥚 Eggs 🌾 Gluten 🐟 Fish 🌶️ Mustard 🌿 Celery
🥛 Dairy 🦀 Crustaceans 🌱 Soya 🌾 Sesame 🐌 Molluscs

🥬 healthy items 🌶️ spice level 🍳 chef's special

*All prices are exclusive of government sales taxes.

"If you have allergies to any food, please inform the restaurant manager or server prior to placing the order."
The calorie count mentioned is an estimate and may vary due to different factors.

BBQ ki Soghat

FROM THE CHARCOAL GRILL

The Pakistani Platter 5575 (920 cal) 🍤 🍗 🍖 🐟 🌿

A special throng of char-grilled prawns, chicken boti, mutton chops, kabab and fish boti

👨🍳 **Bakray ki Champ 4785** (1320 cal) 🌶️ 🌶️ 🌶️ 🌿

Tender mutton chops relished with ginger, garlic, lime juice and customary spices

👨🍳 **Mutton Chaghi Kabab 2555** (350 cal) 🌶️ 🌶️ 🌿

Minced mutton marinated with fresh herbs and local spices

Zafrani Malai Boti 1875 (300 cal) 🍋 🌿 🌿

Boneless chicken cubes marinated in green chili paste, saffron and cottage cheese, char-grilled to perfection

Achari Jhinga 2995 (490 cal) 🍋 🌿 🌿

Jumbo prawns marinated with lime juice, garlic, local spices and pickled herbs

Murgh Malai Kabab 1795 (280 cal) 🍋 🌿 🌿

Succulent chunks of chicken wrapped in creamy textures of cheese, cream cheese and sour cream along with spices and a generous squeeze of lime

BBQ Boti 1795 (350 cal) 🌶️ 🌶️ 🌿

Chicken cubes marinated in aromatic special spices, flavored with lime juice and garlic, slowly cooked over charcoal

Paneer Tikka 1525 (250 cal) 🍋 🌿 🌿

Traditional homemade cheese marinated with tikka masala, placed on skewers and char-grilled

Chicken Malai Boti Tikka 1965 (350 cal) 🍋 🌿 🌿

Chicken cubes marinated in creamy texture of cheese cream and sour cream along with mild spices and lime

Balochi Chicken Tikka 2025 (280 cal) 🌿

Chicken pieces marinated in spices grilled over charcoal

Mutton Bukhara Boti Tikka 3895 (320 cal) 🌿

Mutton pieces marinated in spices grilled over charcoal

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Samandari Khazana

SEAFOOD

Jhinga Masala 2495 (320 cal) 🍤🌿

Gulf prawns cooked with onion and coconut curry sauce

Tawa Fry Machli 2150 (240 cal) 🐟🌿

Red snapper fillet marinated in garlic and lemon juice savored with cumin seeds and cooked on slightly concave disc-shaped griddle

Charcoal Grilled Masala Lobster 7995 (400 cal) 🍤🌿

Spice rubbed lobster served with tamarind sauce and mint sauce

Murgh ki Soghat

POULTRY SELECTION

👩🍳 **Tawa Harra Pyaz Qeema 1765** (320 cal) 🌿🐔

Minced chicken cooked with spring onions, fresh herbs, mixed spices and flavored with butter

Chicken Makhni 2095 (450 cal) 🍲🌿

Boneless chicken spiced with local herbs and light tomato gravy finished on cream

Chicken Karahi 1935 (350 cal) 🌶️🐔🌿

An iconic Pakistani dish of chicken cooked with bones in traditional spices, tomato gravy seasoned with green chilies and black pepper

Murgh Balti 1935 (366 cal) 🍲🌿

Boneless chicken spiced with black cumin seeds, onion, tomatoes and light local spices

👩🍳 **Murgh Kali Mirch Masala 1935** (260 cal) 🌿

Boneless pieces of chicken cooked with traditional spices and black pepper

Peshawari Chicken Karahi 1935 (224 cal) 🌿

Special recipe of namak mandi cooked traditionally by our chef

Desi Murgh Masala Gravy 3295 (366 cal) 🌿🍲

Organic chicken cooked on the bone with skinned tomatoes and our special desi masala by our chef

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Gosht ki Soghat

MUTTON SELECTION

Peshawari Mutton Karahi 2995 (266 cal) 🌶️🌶️🌿🍷

Northwestern, time-honored mutton speciality, cooked with onions, tomatoes, ginger and garlic

Brain Masala 2615 (310 cal) 🌿🍷🍷

Mutton brain simmered with fresh herbs, cooked with Pakistani spices and embellished with ginger

👨🍳 **Mutton Handi 2725** (390 cal) 🌿🍷🍷

Mutton cubes with bones flavored with local spices and finished on dum

Mutton Qeema 2995 (300 cal) 🌿🍷🍷

Minced mutton cooked with local spices, onion, fresh herbs, tomato and green chilies

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Sabzi aur Daal ka Khazana

VEGETABLES & LENTILS

 **Panj Ratani Dal 1075** (206 cal)  

Five lentils simmered with herbs on a slow fire, altered with onions, garlic and a splash of butter ghee

Paneer Makhani Masala 1595 (456 cal)  

Cubes of cottage cheese simmered in makhni gravy and finished with fresh cream

Palak Paneer 1450 (249 cal)  

Fresh spinach with homemade cottage cheese

 **Dal Makhni 1135** (351 cal)  

Black lentil cooked over a slow fire and temperate with onion, ginger and garlic

Fried Dal Mash 1165 (275 cal)  

Chef's special recipe of white lentil cooked over low flames with onion, garlic and splash of butter

Chawalo ki Soghat

PAKISTANI BASMATI

Dum Gosht Biryani 1935 (642 cal)  

Basmati rice cooked with gravy prepared with herbs, spices and mutton stock served in a sealed clay pot

Murgh Mughlai Biryani 1735 (220 cal)  

A regal dish for king, this special recipe combines spices typical in mughlai cooking

Punjabi Mutton Pulao 2445 (345 cal)  

Basmati rice pilaf with traditional spices topped with brown onion

Brown Rice 795 (250 cal) 

Stock flavored steamed basmati rice

Plain Rice 795 (405 cal) 

Steamed basmati rice

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Roti

BREAD SELECTION

Naan 145 (250 cal) 🌾

Leavened tandoor oven flatbread made of refined flour

Roti 95 (180 cal) 🌾

Unleavened flatbread made of whole wheat flour and baked in the tandoor oven

👨🍳 **Lachaydar Paratha 525** (220 cal) 🌾🥚🥑🥬

Multi-layered bread baked in the tandoor oven and glossed with butter

Garlic Naan 425 (200 cal) 🌾🥚🥑🥬

Oval-shaped leavened tandoor oven bread baked with garlic

Paneer Kulcha 645 (300 cal) 🌾🥚🥑🥬

A typical Punjabi leavened tandoor oven flatbread made of maida flour

👨🍳 **Chicken Tikka Paratha 1135** (350 cal) 🌾🥚🥑🥬

Multi-layered unleavened bread stuffed with chicken tikka pieces, prepared in the tandoor oven

Qeema Paratha 1135 (300 cal) 🌾🥚🥑🥬

Multi-layered unleavened bread stuffed with lightly spiced minced lamb, prepared in the tandoor oven

Aloo Paratha 595 (220 cal) 🌾🥚🥑🥬

Multi-layered unleavened bread stuffed with spicy boiled mashed potatoes, prepared in the tandoor oven

Roghnai Naan 395 (270 cal) 🌾🥚🥑🥬

Leavened combed bread topped with sesame seed and brushed with butter

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Soghat-e-Shireen

DESERT

Dessert trolley (per serving) 1165 🌾🥥🍌🍫
Hot Gulaab Jaamun 675 (300 cal) 🍌🍫
Kulfi 715 (206 cal) 🍌🍫
Mix Nuts Paratha 1475 (35 cal) 🌾🥥🍌🍫
Mövenpick Ice cream (Ask your server to assist) 🍌🍫

BEVERAGES

Soft Drinks 395 (129 cal)
Fresh Seasonal Juice 695 (146 cal)
Fresh lime 7-up or Soda 415 (102 cal)
Bottle Water (My Water) 275
Sparkling Water 995
Non-alcoholic Beer 715 (122 cal)
Iced Tea 495 (105 cal)
Lassi Sweet or Salted 495 (176 cal) 🍌🍫
Milk Shake 615 (252 cal) 🍌🍫
Red Bull 795 (113 cal)

Coffee Selection

Filtered Coffee 475 (5 cal)
Decaffinated Coffee 515 (2 cal)
Single espresso 515 (2 cal)
Double espresso 615 (4 cal)
Cappuccino 575 (74 cal) 🍌🍫
Café Latte 575 (150 cal) 🍌🍫

Tea Selection

Mixed Tea 475 (34 cal) 🍌🍫
Green Tea, Earl grey, Camomile, English Breakfast 475 (2.3 cal)

Other Selection

Turkish Coffee 875 (39 cal)
Hot Chocolate 495 (140 cal) 🍌🍫

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Healthy

• M E N U •

Poached Eggs 1765 (349 cal) 🥚🐟🥬

Multiseed Bread, smoked salmon, crushed black pepper, green chopped Parsley, black olive, hollandaise sauce

Falafel 895 (540 cal) 🌱

White chickpea, green dill Leaves, green coriander, green chili, cumin seed, white onion, green parsley (served with dip sauce)

Tomato Soup 965 (150 cal) 🍅🥬🌱

Fresh tomato, celery, white onion, carrots, garlic, and basil Leaves, tomato paste, extra virgin olive oil (bread croutons)

Caesar Salad Gluten Free & Vegan 945 (133 cal) 🥬

Iceberg lettuces with tahini paste

Penne Pasta Gluten Free 1595 (520 cal) 🍝🥚🌱🌱

Penne pasta gluten free, Parmesan cheese tomato Sauce, Bolognese sauce

Seared Salmon 6495 (263 cal) 🐟🥬

Skin on fillet of salmon, balsamic vinegar, coriander leaves extra virgin olive oil, mustard Dijon, rocket leaves

Vegan Pizza Margarita 2845 (272 cal) 🍕

Pizza dough, tomato Sauce. vegan mozzarella cheese

Honey Glazed Red Snapper 2845 (170 cal) 🐟🌱

Red snapper fillet, honey, basil leaves, green parsley, extra virgin olive oil, tomato cherry

Paprika Chicken 1595 (438 cal) 🌱

Fresh chicken breast, smoked paprika powder, cayenne pepper, fresh lemon juice, fresh red & yellow cherry tomato, extra virgin olive oil

Prawn Skewer Basil Chimichuri 4225 (540 cal) 🍤🌱🌱

Fresh king prawn, lemon juice, basil leaves, green parsley, extra virgin olive oil, garlic red vinegar

Vegan Panna Cotta 2045 (392 cal)

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🥬 Healthy Items

Power

Bites

Caterpillar sandwich - 1165 (283 cal)     

Chicken breast, brown bread, low Fat mayonnaise,
cucumber and cherry tomato

Birds nest spaghetti - 1475 (158 cal)   

spaghetti and meat balls in homemade tomato sauce

Hercules Mini Chicken/Beef Burger - 1625 (321 cal)    

With crispy Fries

Pluto's Mini Hot Dog - 1145 (290 cal)  

With crispy Fries

Allergens

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 Healthy Items