The MENU

EMBERS

House SMOKED SELECTION

Our signature in-house smoked specialties, carefully cured and smoked using traditional techniques.

	PKR + Tax
House Smoked Salmon cal. 280 Delicately smoked over beechwood and served with lemon crème fraîche, capers, red onions and fresh herbs.	6000
House Smoked Beef Pastrami cal. 320 Cured, seasoned and slow-smoked in-house, accompanied by wholegrain mustard, pickles and homemade condiments.	2000
House Smoked Duck Fillet cal. 290 Carefully cured and smoked, served with seasonal chutney, baby leaves and aged balsamic reduction.	4200
Mixed House Smoked Platter cal. 850 Salmon, pastrami and duck fillet, served with homemade condiments, pickles, herb butter and charcoal grilled baguette.	5300

Signature STARTERS

	PKR + Tax
Smoked Beef Croquettes cal. 420 Chipotle mayonnaise, pickled onions	1800
Charcoal Grilled Bone Marrow 250g cal. 650 Toasted sourdough, parsley salad	1800
Flame Roasted Tomato Soup cal. 180 Basil oil, goat cheese, grilled focaccia.	1400
Caesar Salad cal. 520 Baby romaine, parmesan, grilled chicken fillet, smoked beef bacon crumble	2200
Grilled Halloumi & Watermelon cal. 380 Mint, lime, pomegranate molasses	2600
Beef Tartare on Ice 100g cal. 170 Classic condiments, grilled baguette	3000

Peanuts Vegan Molluscs Mustard Dairy Nuts Sesame Gluten Fish Egg Shellfish Soy Celery Sulphite Vegetarian Lactose Free

EMBERS

From the JOSPER GRILL

PKR + Tax

Prime Tenderloin 250gr cal. 550 — 7000
The most tender cut of beef, taken from the loin and appreciated for its fine grain and delicate texture. Lean, elegant and refined, it offers a softer flavour profile and is best enjoyed with a precise cooking temperature and a rich sauce.

Prime Striploin 300gr cal. 890 — 6400
A premium cut from the short loin, known for its firm texture, elegant fat cover and clean beef flavour. Less fatty than ribeye but full of character, it is ideal for guests who enjoy a balanced steak with a generous bite and a refined grilled aroma.

Prime Ribeye 350gr cal. 930 — 7000
Cut from the rib section, ribeye is prized for its natural marbling, tenderness and intense flavour. The intramuscular fat melts during grilling, giving the steak exceptional juiciness, a buttery mouthfeel and a deep smoky crust.

Prime Smoked Brisket 550gr cal. 700 — 6400
A traditional barbecue cut from the breast of the beef, known for its bold flavour and dense texture. Slow smoked at low temperature for several hours, allowing the meat to become tender while developing a pronounced smoke ring and authentic barbecue character.

Prime T-Bone 800gr (to share) cal. 1450 — 12500
A classic bone-in steak cut from the short loin, offering two experiences in one: the delicate tenderness of the tenderloin on one side and the deeper, more pronounced flavour of the striploin on the other. Grilled on the bone for extra juiciness and a rich, roasted finish.

Prime Short Ribs 1kg (to share) cal. 2700 — 13500
Taken from the lower rib section, short ribs are naturally rich, meaty and full of connective tissue. Slowly cooked to break down the fibres, then finished on charcoal, they become meltingly tender with a deep, smoky and caramelized glaze.

Prime Tomahawk 1kg (to share) cal. 2400 — 17000
An impressive long-bone ribeye, French-trimmed for a dramatic presentation. Highly marbled and generous, it delivers the same richness as a ribeye with the added flavour and theatre of cooking on the bone. A signature cut designed for sharing.

EMBERS

Selection of CHICKEN, LAMB & SEAFOOD

	PKR + Tax
Half Roasted Chicken cal. 950 Marinated with herbs, garlic and olive oil, then roasted over charcoal to keep the meat juicy while creating a crisp, golden skin.	2800
Lamb Chops Rosemary Smoke cal. 980 Tender lamb chops grilled over open fire and finished with rosemary smoke, bringing a balance of natural sweetness, char and aromatic herbs.	11500
Grilled Prawns cal. 360 Large prawns grilled quickly over high heat with garlic butter and citrus, preserving their sweetness, firm texture and delicate ocean flavour.	5600
Smoked Sausage Platter cal. 850 A generous selection of smoked sausages from veal, chicken and lamb. Grilled until crisp outside and juicy inside, served in the spirit of rustic fire dining.	5000

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EMBERS

Choice of SAUCES & SIDES

SAUCES

	PKR + Tax
Green Peppercorn Sauce cal. 120	750
Chimichurri cal. 90	700
Café de Paris Butter cal. 180	200
Smoked BBQ Glaze cal. 80	400
Béarnaise Sauce cal. 210	520
Truffle Cream Sauce cal. 190	600

SIDES

Truffle & Parmesan Fries cal. 520	1100
Smoky Potato Purée cal. 290	400
Roasted Baby Potatoes cal. 260	280
Charred Broccolini cal. 90	400
Grilled Corn cal. 220	250
Fire Roasted Seasonal Vegetables cal. 140	350
Mac & Cheese Gratin cal. 620	1200
Creamed Spinach cal. 240	360

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EMBERS

Selection of CHEESES

PKR + Tax

Carefully Aged Cheeses Selection cal. 600 — 4500
Presented tableside, celebrating authentic terroirs with elegance and generosity

Condiments: *Dried fruits, chutneys, honey, and house-made preserves*
Artisan breads and crackers: Expertly carved and presented for a tailored tasting experience

Assortment of DESSERTS

PKR + Tax

Burnt Cheesecake cal. 520	1500
Chocolate & Pecan Skillet Cookie cal. 780	1600
Crème Brûlée Vanilla Bean cal. 420	1100
Sticky Date Cake & Toffee Sauce cal. 650	800

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Signature MOCKTAILS

	PKR + Tax
Mint Margarita	1050
Lychee Spell	1050
Sparkling Citrus Pomegranate	950
Ember Spritzer	1050
Island Zinger	900
Pink Lady	1500
Herbal Tea Bliss	870

EMBERS

STILL & SPARKLING WATER

	PKR + Tax
Still Water S I L	450 I 570
Sparkling Water Local S I L	700 I 870
Sparkling Water Imported S I L	2200 I 3200

SOFT DRINKS & JUICES

Soft Drinks	600
Fresh Lime 7up	650
Fresh Lime Soda	1000
Soda Water	1000
Tonic Water	1300
Ginger Ale	1800
Seasonal Fresh Juice	

HOT BEVERAGES

Green Tea	700
Mint I Lemon I Jasmine Tea	800
Earl Grey I English Breakfast Tea	950
Espresso	900
Cappuccino	1350
Latte	1350
Americano	1000

The BURGER CORNER

EMBER BEEF BURGER

cal. 1050

Homemade beef patty, aged cheddar, caramelized onions, crisp lettuce, tomato, smoked burger sauce, house pickles, toasted brioche bun
With a subtle local seekh spice touch and smoked chili sauce

Served with French fries and coleslaw

PKR 2000 + Tax

SPICED FARM CHICKEN BURGER

cal. 920

Locally spiced marinated chicken breast, melted cheese, lettuce, cucumber, tomato, coriander-lemon mayonnaise, toasted brioche bun
Finished with a mild tikka marinade and mint yogurt chutney

Served with French fries and coleslaw

PKR 1600 + Tax

SIGNATURE LAMB BURGER

cal. 1080

Homemade lamb patty, crispy onions, rocket leaves, tomato, herb yogurt, lightly spiced tamarind chutney, toasted brioche bun. Enhanced with roasted cumin, coriander, black pepper, and a touch of garam masala.

Served with French fries and coleslaw

PKR 2500 + Tax

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