

PAKISTANI SAMPLE MENU

STARTERS

Murgh Malai Tikka

Chicken breast marinated with ginger, green chilli, cheese and finely chopped coriander.

Noorani Kebab

Minced lamb mixed with ginger, garlic, green chillies, onion and stuffed with minced chicken, cooked in a clay oven.

Vegetable Samosa

Deep fried hand rolled pastry stuffed with potato, peas, fresh coriander, Indian herbs and spices.

MAINS

Achari Gosht

Lamb marinated with pickle cooked to hot and sharp taste with onion, fennel, mustard seeds and chillies.

Murgh Desi Handi

Chicken marinated with ginger, garlic and yoghurt coked with onion and tomato paste.

Saag Aloo

Baby potatoes cooked with fresh spinach with ginger garlic and Indian herbs.

Gosht Dum Biryani

Boneless lamb with basmati rice, browned onion, herbs, rose water, ground spices and saffron, sealed with pastry lid.

Tandoori Naan

Naan dough cooked to perfection in the clay oven.

Green Salad

Mixed lettuce, onion, cucumber and tomatoes.

Raita

Chopped onion, cucumber, tomatoes mixed with natural yoghurt, slightly seasoned and garnished with coriander.

DESSERTS

Gajar ka Halva

Carrot fudge with melon seeds and raisins, garnished with pistachios.

Shahi Kheer

Basmati rice simmered in cardamom flavored milk topped with rose flavored sago, garnished with nuts and raisins.

