In Room Dining







"One cannot think well, love well, sleep well if one has not dined well"

Virginia woolf



COMPLETE BREAKFAST

CONTINENTAL

1050

Fresh fruit or chilled vegetable juice

Orange, Apple, Pineapple, Grapefruit, Carrot or Tomato

Seasonal Fresh Fruit Platter Cereals

Choice of Corn flakes, Coco Puffs, Cutts with hot Milk

Bakery Basket

Choice of Four Croissant, Danish pastry, muffins whole grain or white toast with Honey, marmalade, jam and butter

Fresh Coffee, Tea or Hot Chocolate

AMERICAN BREAKFAST

1200

Seasonal Fresh Fruit or Chilled Vegetable Juice

Orange, Mango, Pineapple, Grapefruit, Carrot and Tomato

Seasonal Fresh Fruit Plate Cereals

Choice of Corn flakes, Coco Puffs with hot Milk

Two Farm Fresh Eggs

Prepared to your liking: Fried, scrambled, poached or hard Boiled Choice of Turkey Ham or Chicken Sausages

Bakery Basket

Choice of Four Croissant, Danish Pastry, muffin, and the white toast with honey, marmalade, Jam and Butter

Fresh Coffee, Tea or Hot Chocolate





Healthy 1100

Fresh fruit or chilled vegetable juice

Orange, Apple, Pineapple, Grapefruit, Carrot or Tomato

Skimmed Milk or Low Fat yogurt and Seasonal Fresh

Egg White Frittata

Spinach, onions, tomato, Shiitake mushroom, fresh Basil

Brown Toast

with butter and honey

Fresh Coffee, Tea or Hot Chocolate

Pakistani Breakfast 1595

Fresh fruit or chilled vegetable juice

Orange, Apple, Pineapple, Grapefruit, Carrot or Tomato

Seasonal Fresh Fruit Plate

Two Farm Fresh Eggs Prepared to your liking

Fried, scrambled, poached or hard boiled with steamed or garlic rice and mixed pickle

Chana Masala or Aloo Bhujia

Halwa puri or Paratha

Chicken Ginger

Fresh Coffee, Tea, Hot Chocolate, Sweet or savory lassi

BREAKFAST A LA-CARTE

BREAKFAST CLASSICS

Eggs Benedict

English Muffin, poached eggs, Hollandaise sauce with Breakfast Potato and grilled tomato

Choice of:

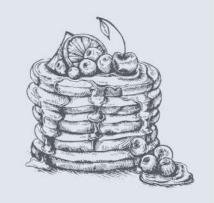
Turkey Ham	800
Smoked Salmon	1000
Spinach	600

DELI BREAKFAST

Turkey Ham and Cheese Croissant	1000
Farmer's Ham, Emmenthal Cheese	

Smoked Salmon in Focaccia 1400

Toasted focaccia, scallion cream, tomato, capers, lemon



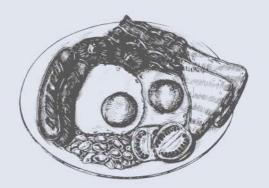


PAKISTANI BREAKFAST

Chicken Ginger	1000
Chana Masala or Aloo Bhujia	500
Halwa puri or Paratha	600
Pakistani Omelette	400
Paratha or Naan	150
Sweet or savory lassi	250
Seasonal Juice	450

BREAKFAST FAVORITES

Buttermilk Pancakes	550
butter, maple syrup	
French Toast	650
Side of chocolate sauce, butter, maple syru	p





STARTERS

Japanese Fried Prawn 2350

Panko crusted prawns and cayenne Cream

Artichoke & Spinach Dip 1800

Creamy spinach and artichoke topped with parmigiana, served with crostini and mixed greens

Dynamite Prawns 1875

Crispy shrimps tossed with Siracha Mayo

Chicken Souvlaki Tenders 1800

Succulent chicken strips marinated with sweet paprika, lemon and herbs served with pilaf

Japanese Nana Wings 1870

Crispy fried wings tossed in spicy sauce

SALADS

Lebanese Maze Board 3190

Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles

Roasted Beet Salad 2095

Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing

Cajun Shrimp Salad 1995

Red beans, sweet corns, fresh pineapple and chipotle lime dressing and homemade nachos and tomatillo salsa

Caesar Salad 1850

Mixed seasonal greens tossed with Caesar dressing, grilled chicken, herbed croutons & parmesan

Waikiki Chicken Salad 1850

Crunchy apple chunks mixed with light cream dressing, pineapples and walnuts





SOUPS

Hot & Sour Soup

800

Thai's favorite spicy & hot soup with chicken and vegetable

Chicken Cream & Mushroom Soup

850

Slow cooked chicken broth, mushrooms sauteed with fine herbs, mirepoix & cubed chicken

Savory Roasted Carrot soup

850

Wonderfully smooth and flavorful soup, slow roasted carrots, purred with herbs & finish with cream and croutons

Broccoli soup

850

A cream-based soup with a flavorful blend of cheddar cheese & tender broccol

ALL DAY | RESTORE

SANDWICHES

All sandwiches are served with French fries and Coleslaw

The Nishat Club Sandwich

1650

Grilled chicken, fried egg, tomato & Swiss cheese

Grilled Short Rib Sandwich

2000

Braised short ribs, green chilli mayo and cheddar cheese

The Cube Beef Burger

1800

Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice

Chicken Burger

1750

Fresh ground chicken, turkey, spicy mayo and cheddar cheese

Philly steak sandwich

2000

A succulent beef slices cooked with onions, smothered with Cheese sauce



2480



PIZZAS

Quatro Farmagio

The blend of cheeses – cheddar, mozzarella parmesan and fine herbs

Zesty Chicken Fajita 2400

Chicken seasoned with Fajita spice, capsicum, onion with Habanero

Mushroom & Truffle 2600

Mushroom and truffle with rocket leaves

Margarita Pizza 2050

San Marzano tomato sauce, fresh mozzarella and fresh basil

Peri Peri Chicken 2250

Peri-peri chicken, onions, tomatoes, roasted green peppers, and a drizzle of peri-peri

Chicken Tikka 2395

Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro

Classic pepperoni 2375

Tomato sauce, double pepperoni, mozzarella

PASTAS

Spaghetti with Prawns 1795

prawns with crispy garlic flakes, herbs and chilies

Khow Suey 1750

Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce, served with an array of condiments

Fettuccine Alfredo 1550

Chicken and mushroom tossed in rich, creamy parmesan cheese sauce made with real cream and butter

Spaghetti Bolognese 1750

Traditional beef ragout in tomatoes and Parmigiano

Penne Arrabiata 1600

Penne, chicken and mushroom tossed in tomato sauce

Ravioli 2050

Stuffed with wilted baby spinach, ricotta and tomato cream sauce



2550

THE NISHAT HOTEL GULBERG

MAIN COURSE

CHICKEN

Boursin Breast of Chicken

Boursin Cheese, spinach, Philadelphia cheese and Served with Sautéed Vegetables and Cremini Mushroom Sauce

Szechuan Chicken 2450

cube chicken fried with Szechuan peppers And vegetables with fried rice

Mongolian Chicken 2450

Thin Sliced chicken, Stir-Fried with Vegetables in Savory Brown Sauce, Fried Rice

Chicken Steak 2450

Grilled chicken breast served with sautéed veg & mashed potatoes

Chicken Parmigiana 2550

Breaded chicken marinara and fresh mozzarella gratin with herbed buttered spaghetti

Phrik ki kratheīym 2550

Roast Chili Garlic Chicken with siracha, bell peppers with garlic rice

Seafood Entrée

Batter Fried Fish & Chips 270

Hand-battered crispy white fish, French Fries & tartar sauce

Fish Meuniere with Sauce Vierge 2695

Red snapper with lemon butter tomatoes and served potato mash

Grilled Jambo Prawns 2750

Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce

BEEF & MUTTON

Mongolian Beef 2350

Thin Sliced Beef Filet, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice

Steak au Poivre 3050

Grilled beef tenderloin, roasted garlic potato wedges, pepper sauce and café-de-Paris butter

Grilled Lamb Chops 3250

Grilled lamb chops, with shallots, red peppercorn sauce, confit tomato, sauteed vegetables and butter enhanced potato mash

SIDE DISHES

Batter Truffle Fries	870
Onion rings	500
Baked Potatoes	400
Potato Mashed	400
Sautéed Seasonal Vegetables	500
Sautéed Creamy Cheesy Spinach	500
Steamed White Rice	500





LEBANESE

Fattoush	1450
Classic Hummus	1450
Tangy & Sweet Hummus	1450
Beetroot Hummus	1450
Roasted Yellow	1450
Dall Dannar Hummur	

Bell Pepper Hummus

Mutable	1350
Tabbouleh	1500
Baba Ghanoush	1350
Arous Labneh	1750

Falafel Platter 1850

A beautiful falafel platter with homemade hummus and falafel, vegetables, olives, feta, tahini sauce and tamatam salata

Chicken Shawarma 1795

Pockets Marinated chicken served with fries and garlic dip

Lamb Shawarma 1975

Pockets Marinated meat cubes served with fries and tahini sauce

Manakish 1650

Platter Mini Pitta breads with Assorted Topping and dips

Moussaka 1800

Beef mince cooked with succulent tomatoes and aubergine

Labneh 1650

with Roasted Tomatoes, homemade Marinated Olives, Pitta and Pomegranate Molasses

Fattah 1450

Creamy Garlic Yoghurt, Pitta with Herby Chickpeas, Chargrilled Aubergine

Laham Mushvi 3200

A succulent lamb cubes cooked over charcoals, served with Lebanese rice, Garlic Mayo, Tahini, Tamatam Salata and Pita





Lahman Hummus Beruiti 2800

Pan Roasted Lamb chunks, Tahini & Garlic Sauce served with Hummus and Zaatar Pita Bread

Laham kaffta 3200

Lamb Kebab with Lebanese rice, Tahini, Sumac Salad and salata tmatam

Lebanese Sheeshtauk Shawarma 1850

Chicken chunks marinated with authentic spices and barbequed, wrap in homemade pita bread served with garlic mayo, Tahini and Fresh Salad

Samuk Magli with Lebanese Rice 2200

Pan Grilled red snapper, with Chargrilled vegetables and Tihini and Yoghurt sauce

Lebanese Lamb & Cheese Fatayer 2000

Cheese fatayer, Lamb Mince Fatayer and Kaffta ftayer served with salata tamatam, Tahini, Jarjeer

2550 Faham Nus-Dujaj

Served with Rice, Hummus, Grilled Potatoes, Aubergine, Tahini and Garlic Mayo

PAKISTANI

2995 Mutton Karahi

Mutton cooked with tomatoes in a delicately spiced curry

Chicken Ginger Handi 1950

Boneless chicken cooked in mildly spiced gravy

Lahori Fried Fish 2600

Succulent fish marinated in traditional Lahori spices

Mutton Chops & Qeema 2850

Tender mutton chops braised in spicy tomato sauce with mutton qeema

Mutton Biryani

Steam baked basmati rice with special spice

blend, mutton shoulder





Chicken Karahi 1800

chicken cooked with tomatoes in a delicately spiced curry

Chicken Biryani 2050

Steam baked basmati rice with special spice blend.

Seasonal Vegetable 1650

Please ask your server

Palak Gosht 2150

Mutton shoulder slow cooked with spinach, delicately spices

Daal Tarka 1700

Medley of local lentils cooked traditionally spices

BBQ Feast (Serves Two) 3900

Mutton chops, chicken boti, malai boti, beef kebeb, fish tikka

Chicken Tikka 1950

Breast or leg piece marinated in homemade spiced yoghurt and charcoal grilled

Kebab (Beef or Chicken) 2000

Spiced, juicy kebabs chargrilled to perfection

Chicken Malai Boti 1900

Marinated with green chili and cream aromatic spices and butter

BBQ Mutton Chops 3100

Mutton chops marinated in our house spices and chargrilled

ALL ABOVE WILL BE SERVED WITH NAAN, ROTI, FRESH GREEN SALAD

PAKISTANI SIDES

Whole wheat roti	100
Roghni Naan	130
Cheese Naan	650
Kalonji Naan	130
Assorted NaanBasket	275
Steamed BasmatiRice	500
Yoghurt Raita	150
Fresh Green Salad or Kachumber	225





DESSERTS

Chocolate Pudding 1150

Molten dark chocolate core served with ice cream

Bread and Butter Pudding 1150

Brioche bread, with scattered golden raisins

Chocolate Chip Skillet Cookie 1375

This chocolate chip skillet cookie is gooey, chewy and absolutely delicious! Top with flaked salt and serve with vanilla ice cream.

Lemon Pavlova 1375

A dessert made of meringue with cream, top with Lemon sauce and almonds

Tarte Tatin 1850

Puff pastry base, granny smith apples and caramelized apples served with Ice cream

Warm Chocolate Brownie 1375

Vanilla Ice cream, chocolate sauce

Omali 1275

Lebanese dessert 'Omali', a combination of puff pastry and (rabri) sweetened condensed milk with nuts and baked

Sticky Toffee Pudding 1150

A rich Pudding full of dates, smothered in a butterscotch Sauce and served Ice cream

Gulab Jamun 950

Ice Cream 475 per scoop

two scoops with choice of

Vanilla Chocolate Strawberry Mango Pistachio tutti Frutti





OVERNIGHT | INDULGE

APPETIZERS

Japanese Nana Wings 1750

Crispy fried wings tossed in spicy sauce

Artichoke & Spinach Dip 1800

Creamy spinach and artichoke topped with parmigiana, served with crostini and mixed greens

SANDWICHES

The Nishat Club Sandwich 1700

Grilled chicken, fried egg, tomato & Swiss cheese

The Cube Beef Burger 1850

Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice

Chicken Burger 1750

Fresh ground chicken, turkey, spicy mayo and cheddar cheese

PASTA

Penne Arrabiata 1650

Penne, chicken and mushroom tossed in tomato sauce

Fettuccine Alfredo 1650

Chicken and mushroom tossed in rich,

creamy parmesan cheese sauce made with real cream and butter

Spaghetti Bolognese 1850

Traditional beef ragout in tomatoes and Parmigiano

PIZZA

Zesty Chicken Fajita 2400

Chicken seasoned with Fajita spice, capsicum, onion with Habanero

Margarita Pizza 2050

San Marzano tomato sauce, fresh mozzarella and fresh basil

Peri Peri Chicken 2450

Peri-peri chicken, onions, tomatoes, roasted green peppers, and a drizzle of peri-peri

Chicken Tikka 2450

Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro







PAKISTANI

Mutton Karahi 2995
Mutton cooked with tomatoes in a delicately spiced curry

Chicken Ginger Handi 1900

Boneless chicken cooked in mildly spiced gravy

Lahori Fried Fish 2600

Succulent fish marinated in tradional Lahori

Mutton Biryani 2000

Steam baked basmati rice with special spice blend, mutton shoulder

DESSERTS

Omali 1275

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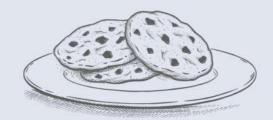
Gulab Jamon 950

Chocolate Chip Skillet Cookie 1375

This chocolate chip skillet cookie is gooey, chewy and delicious Top with flaked salt and serve with vanilla ice cream.

Lemon Pavlova 1375

A dessert made of meringue with cream, top with Lemon sauce and almonds





BEVERAGE MENU

BEVERAGE MENU		GULBER
Drinks		
Doctor away Apple, cucumber, lemon and mint	670	
Miracle miracle Beet root, carrot, orange, lemon &celery ribs	750	
Mocktails & Shakes Planter Punch Pineapple with Lemonade & sprite	670	
Mint Margherita Fresh mint blended with brown sugar & 7-up	600	
Bellini Classic Peach puree, soda sparkling	600	
Iced Caramello Caramel shake with vanilla ice cream & espresso shots	650	
Karak and Dates Date and coffee milkshake	650	The second secon
On the Rocks		
Iced Coffee with Cinnamon	670	
Iced Café Mocha	650	
Tea Mint Punch Tea mint, lemon juice, orange juice	670	
Moroccan Ice Tea Moroccan mint tea, lime, fresh mint, ginger	650	
Coffee		
Italian Cappuccino Espresso Café	650 650	
Expresso con Panna	650	
Coffee Caramel Macchiato Café de olla	650 550	100.00
Espresso, whole clove, cinnamon & chocolate	330	(CASO)_
Tea		
Chai Latte	520	0
Moroccan Mint Tea	520	90
Green Tea	380	

Mineral water (small)

Mineral water(large)

Red bull

Soft drink

800

300

150

190

