

CUBE

LIVE. LOVE. EAT.

SOUP

HOT & SOUR SOUP	750
Thai's favorite spicy & hot soup – with chicken and vegetable	
CHICKEN CREAM & MUSHROOM SOUP	850
Slow cooked chicken broth, mushrooms sautéed with fine herbs, Mirepoix & cubed chicken	
SAVORY ROASTED CARROT SOUP	850
wonderfully smooth and flavorful soup, slow roasted carrots, purred with herbs and finish with cream and croutons	
BROCCOLI SOUP	850
A cream-based soup with a flavorful blend of cheddar cheese, tender broccoli	

STARTERS

MAC & CHEESE	1595
Macaroni pasta cooked in rich and creamy cheddar cheese sauce, au gratin served with garlic bread and mixed greens	
JAPANESE FRIED PRAWN	2350
Panko crusted prawns and cayenne Cream	
ARTICHOKE & SPINACH DIP	1650
Creamy spinach and artichoke topped with parmigiana, served with crostini and mixed greens	
JAPANESE NANA WINGS	1595
Crispy fried wings tossed in spicy sauce	
DYNAMITE PRAWNS	1875
Crispy shrimps tossed with Siracha Mayo	
CHICKEN SOUVLAKI TENDERS	1650
Succulent chicken strips marinated with sweet paprika, lemon and herbs served with pilaf rice and Tzatziki	
FRIED MOZZARELLA STICKS	1595
Golden fried cheese sticks served with remoulade	
GARLIC CHILLI PRAWNS	1675
Pan roasted prawns with garlic, crushed red chili flakes, extra virgin olive oil and parsley	
TERIYAKI GLAZED PRAWNS SKEWERS	1695
Prawns glazed with rich sauce served with garlic rice	

PIZZA'S

QUATRO FARMAGIO	2280
The blend of cheeses – cheddar, mozzarella parmesan and fine herbs	
ZESTY CHICKEN FAJITA	2200
Chicken seasoned with Fajita spice, capsicum, onion with Habanero	
MUSHROOM & TRUFFLE	2500
Mushroom and truffle with rocket leaves	
MARGARITA PIZZA	1850
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	2250
Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro	
CLASSIC PEPPERONI	2000
Tomato sauce, double pepperoni, mozzarella	

SIDES DISHES

BATTER TRUFFLE FRIES	795
ONION RINGS	450
BAKED POTATOES	350
POTATO MASHED	350
SAUTÉED SEASONAL VEGETABLES	450
SAUTÉED CREAMY CHEESY SPINACH	450
STEAMED WHITE RICE	400

SALADS

LEBANESE MAZE BOARD	2890
Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles	
ROASTED BEET SALAD	1895
Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing	
CAJUN SHRIMP SALAD	1795
with Red Beans, Sweet Corns, Fresh Pineapple and Chipotle Lime Dressing and Homemade Nachos and Tomatillo Salsa	
WATERMELON AND FETA SALAD (SEASONAL)	1695
with Arugula Red Grapes, Feta Cheese and Cucumber and Basil Vinaigrette	
CAESAR SALAD	1695
Mixed seasonal greens tossed with Caesar dressing, grilled chicken, herbed croutons & parmesan	
WAIKIKI CHICKEN SALAD	1690
Crunchy apple chunks mixed with light cream dressing, pineapples and walnuts	

PASTA

SPAGHETTI WITH PRAWNS	1595
prawns with crispy garlic flakes, herbs and chilies	
KHOW SUEY	1550
Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce and served with an array of condiments	
FETTUCINE ALFREDO	1450
Chicken and mushroom tossed in rich, creamy parmesan cheese sauce made with real cream and butter	
SPAGHETTI BOLOGNESE	1650
Traditional beef ragout in tomatoes and Parmigiano	
PENNE ARRABIATA	1450
Penne, chicken and mushroom tossed in tomato sauce	
RAVIOLI	1850
Stuffed with wilted baby spinach, ricotta and tomato cream sauce	

BITE IN

THE NISHAT CLUB SANDWICH	1550
Grilled chicken, fried egg, tomato & Swiss cheese	
GRILLED SHORT RIB SANDWICH	1800
Braised short ribs, green chilli mayo and cheddar cheese	
THE CUBE BEEF BURGER	1650
Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice	
CHICKEN BURGER	1550
Fresh ground chicken, turkey, spicy mayo and cheddar cheese	
PHILLY STEAK SANDWICH	1800
A succulent beef slices cooked with onions and smothered Cheese sauce	

SEAFOOD ENTRÉE

BATTER FRIED FISH & CHIPS	2500
Hand-battered crispy white fish, French Fries & tartar sauce	
FISH MEUNIÈRE WITH SAUCE VIERGE	2495
Red snapper with lemon butter tomatoes and served potato mash	
GRILLED JUMBO PRAWNS	2650
Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce	

LEBANESE CORNER

FATTOUSH	1450
CLASSIC HUMMUS	1450
TANGY & SWEET HUMMUS	1450
BEETROOT HUMMUS	1450
ROASTED YELLOW BELL PEPPER HUMMUS	1450
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 POCKETS **1795**
Marinated chicken served with fries and garlic dip

LAMB SHAWARMA POCKETS **1975**
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, Tihini & Garlic Sauce served with Hummus and Zaatir Pita Bread

LAHAM KAFFTA **3200**
Lamb Kebab with Lebanese rice, Tihini, Sumac Salad and salata Tmatam

LEBANESE SHEESHTAUK SHAWARMA **1850**
Chicken chunks marinated with authentic spices and barbecued, wrap in homemade pita bread served with garlic mayo, Tihini and Fresh Salad

SAMUK MAQLI WITH LEBANESE RICE **2200**
Pan Grilled red snapper, with Chargrilled vegetables, Tihini and Yoghurt sauce

LEBANESE LAMB & CHEESE FATAYER **2000**
Cheese fatayer, Lamb Mince Fatayer and Kaffta Fatayer served with salata tamatam, Tihini, Jarjeer

FAHAM NUS-DUJAJ **2550**
Served with Rice, Hummus, Grilled Potatoes, Aubergine, Tihini and Garlic Mayo

CHICKEN

BOURSIN STUFFED BREAST OF CHICKEN **2350**
Boursin Cheese, spinach, Philadelphia cheese and Served with Sautéed Vegetables and Cremini Mushroom Sauce

SZECHUAN CHICKEN **2250**
cube chicken fried with Szechuan peppers And vegetables with fried rice

MONGOLIAN CHICKEN **2075**
Thin Sliced chicken, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice

SPINACH & FETA STUFFED CHICKEN **2250**
Breaded chicken breast stuffed with wilted Spanish & feta velouté & mashed potatoes

CHICKEN STEAK **2250**
Grilled chicken breast served with sautéed veg & mashed potatoes

CHICKEN PARMIGIANA **2350**
Breaded chicken marinara and fresh mozzarella gratin with herbed buttered spaghetti

PHRIK KI' KRATHEIYM **2250**
Roast Chili Garlic Chicken with siracha, bell peppers with garlic rice

BEEF & MUTTON

MONGOLIAN BEEF **2350**
Thin Sliced Beef Filet, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice

STEAK AU POIVRE **2850**
Grilled beef tenderloin, roasted garlic potato wedges, pepper sauce and café-de-Paris butter

GRILLED LAMB CHOPS **2975**
Grilled lamb chops, with shallots, red peppercorn sauce, confit tomato, sauteed vegetables and butter enhanced potato mash

CUBE

LIVE. LOVE. EAT.

PAKISTANI

MUTTON KARAH	2800
Mutton cooked with tomatoes in a delicately spiced curry	
CHICKEN GINGER HANDI	1750
Boneless chicken cooked in mildly spiced gravy	
LAHORI FRIED FISH	2395
Succulent fish marinated in traditional Lahori spices	
MUTTON CHOPS & QEEMA	2600
Tender mutton chops braised in spicy tomato sauce with mutton qeema	
MUTTON BIRYANI	2050
Steam baked basmati rice with special spice blend, mutton shoulder	
CHICKEN KARAH	1800
chicken cooked with tomatoes in a delicately spiced curry	
CHICKEN BIRYANI	1850
Steam baked basmati rice with special spice blend	
SEASONAL VEGETABLE	1450
Please ask your server	
PALAK GOSHT	1950
Mutton shoulder slow cooked with spinach, delicately spiced	
DAAL TARKA	1550
Medley of local lentils cooked traditionally spiced	
BBQ FEAST (SERVES TWO)	3600
Mutton chops, chicken boti, malai boti, beef kebeb, fish tikka	
CHICKEN TIKKA	1750
Breast or Leg pice Marinated in homemade spiced yoghurt, and charcoal grilled	
KEBAB (BEEF OR CHICKEN)	1800
Spiced, juicy kebabs chargrilled to perfection	
CHICKEN MALAI BOTI	1750
Marinated with green chili aromatic spices and butter	
BBQ MUTTON CHOPS	2850
Mutton chops marinated in our house spices and chargrilled	

ALL ABOVE DISHES WILL SERVE WITH NAAN, ROTI, FRESH GREEN SALAD AND RIATA

PAKISTANI SIDES

WHOLE WHEAT ROTI 100 | ROGHNI NAAN 130
 CHEESE NAAN 650 | KALONJI NAAN 130
 ASSORTED NAAN BASKET 275 | STEAMED BASMATI RICE 300
 YOGHURT RAITA 150 | FRESH GREEN SALAD OR
 KACHUMBER 225

DESSERTS

AINSLEY 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 curd	
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 with Ice cream	
GULAB JAMUN	950
ICE CREAM	475 PER SCOOP

VANILLA | CHOCOLATE | STRAWBERRY | MANGO
 PISTACHIO | TUTTI FRUTTI

BEVERAGE MENU

DRINKS

DOCTOR AWAY	670
APPLE, CUCUMBER, LEMON AND MINT	
MIRACLE MIRACLE	750
BEET ROOT, CARROT, ORANGE, LEMON & CELERY RIBS	
MOCKTAILS & SHAKES	
PLANTER PUNCH	670
PINEAPPLE WITH LEMONADE & SPRITE	
MINT MARGHERITA	600
FRESH MINT BLENDED WITH BROWN SUGAR & 7-UP	
BELLINI CLASSIC	600
PEACH PUREE, SODA SPARKLING	
ICED CARAMELLO	650
Caramel Shake with VANILLA ICE CREAM & ESPRESSO SHOTS	
KARAK AND DATES	650
DATE AND COFFEE MILKSHAKE	

ON THE ROCKS

ICED COFFEE WITH CINNAMON	670
ICED CAFÉ MOCHA	650
TEA MINT PUNCH	670
(TEA MINT, LEMON JUICE, ORANGE JUICE)	
MOROCCAN ICE TEA	650
(MOROCCAN MINT TEA, LIME, FRESH MINT, GINGER)	
COFFEE	
ITALIAN CAPPUCCINO	650
ESPRESSO CAFÉ 650	
ESPRESSO CON PANNA	650
COFFEE CARAMEL MACCHIATO	650
CAFÉ DE OLLA	550
(ESPRESSO, WHOLE CLOVE, CINNAMON & CHOCOLATE)	
TEA	
CHAI LATTE	520
MOROCCAN MINT TEA	520
GREEN TEA	380
RED BULL 800 SOFT DRINK	300
MINERAL WATER (SMALL)	150
MINERAL WATER (LARGE)	190

ALL PRICES ARE SUBJECT TO APPLICABLE GOVT. TAXES