

CUBE

LIVE. LOVE. EAT.

PAKISTANI

MUTTON KARAH	3300
Mutton cooked with tomatoes in a delicately spiced curry	
CHICKEN GINGER HANDI	2150
Boneless chicken cooked in mildly spiced gravy	
LAHORI FRIED FISH	2850
Succulent fish marinated in traditional Lahori spices	
MUTTON CHOPS & QEEMA	3100
Tender mutton chops braised in spicy tomato sauce with mutton qeema	
MUTTON BIRYANI	2400
Steam baked basmati rice with special spice blend, mutton shoulder	
CHICKEN KARAH	2050
Chicken cooked with tomatoes in a delicately spiced curry	
CHICKEN BIRYANI	2050
Steam baked basmati rice with special spice blend	
SEASONAL VEGETABLE	1700
Please ask your server	
PALAK GOSHT	2150
Mutton shoulder slow cooked with spinach, delicately spiced	
DAAL TARKA	1850
Medley of local lentils cooked traditionally spices	
BBQ FEAST (SERVES TWO)	4300
Mutton chops, chicken boti, malai boti, beef kebeb, fish tikka	
CHICKEN TIKKA	2150
Breast or Leg piece Marinated in homemade spiced yoghurt, and charcoal grilled	
KEBAB (BEEF OR CHICKEN)	2150
Spiced, juicy kebabs chargrilled to perfection	
CHICKEN MALAI BOTI	2150
Marinated with green chili and cream aromatic spices and butter	
BBQ MUTTON CHOPS	3400
Mutton chops marinated in our house spices and chargrilled	

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

PAKISTANI SIDES

WHOLE WHEAT ROTI 130 | ROGHNI NAAN 160
 CHEESE NAAN 800 | KALONJI NAAN 160
 ASSORTED NAAN BASKET 360 | STEAMED BASMATI RICE 550
 YOGHURT RAITA 190 | FRESH GREEN SALAD OR
 KACHUMBER 250

DESSERTS

CHOCOLATE PUDDING	1250
Molten dark chocolate core served with ice cream	
BREAD AND BUTTER PUDDING	1250
Brioche bread, with scattered golden raisins	
LEMON PAVLOVA	1500
A dessert made of meringue with cream, top with Lemon sauce and almonds	
TARTE TATIN	2000
Puff pastry base, granny smith apples and caramelized apples served with ice cream	
WARM CHOCOLATE BROWNIE	1500
Vanilla ice cream, chocolate sauce	
OMALI	1400
Lebanese dessert "Omali", a combination of puff pastry and (rabri) sweetened condensed milk with nuts and baked	
STICKY TOFFEE PUDDING	1250
A rich Pudding full of dates, smothered in a butterscotch Sauce and served with Ice cream	
GULAB JAMUN	1100
ICE CREAM	520 PER SCOOP

VANILLA | CHOCOLATE | STRAWBERRY | MANGO
 PISTACHIO | TUTTI FRUTTI

BEVERAGE MENU

DRINKS

DOCTOR AWAY	720
APPLE, CUCUMBER, LEMON AND MINT	
MIRACLE MIRACLE	800
BEET ROOT, CARROT, ORANGE, LEMON & CELERY RIBS	
MOCKTAILS & SHAKES	
PLANTER PUNCH	720
APPLE, CUCUMBER, LEMON AND MINT	
PINEAPPLE WITH LEMONADE & SPRITE	
MINT MARGHERITA	650
APPLE, CUCUMBER, LEMON AND MINT	
FRESH MINT BLENDED WITH BROWN SUGAR & 7-UP	
BELLINI CLASSIC	650
PEACH PUREE, SODA SPARKLING	
ICED CARAMELLO	700
CARAMEL SHAKE WITH VANILLA ICE CREAM & ESPRESSO SHOTS	
KARAK AND DATES	700
DATE AND COFFEE MILKSHAKE	

ON THE ROCKS

ICED COFFEE WITH CINNAMON	720
ICED CAFÉ MOCHA	700
TEA MINT PUNCH	720
(TEA MINT, LEMON JUICE, ORANGE JUICE)	
MOROCCAN ICE TEA	700
(MOROCCAN MINT TEA, LIME, FRESH MINT, GINGER)	
COFFEE	
ITALIAN CAPPUCCINO	700
ESPRESSO CAFÉ	700
ESPRESSO CON PANNA	700
COFFEE CARAMEL MACCHIATO	700
CAFÉ DE OLLA	600
(ESPRESSO, WHOLE CLOVE, CINNAMON & CHOCOLATE)	
TEA	
CHAI LATTE	530
MOROCCAN MINT TEA	530
GREEN TEA	400
RED BULL 985 SOFT DRINK	300
MINERAL WATER (SMALL)	160
MINERAL WATER (LARGE)	210

ALL PRICES ARE SUBJECT TO APPLICABLE GOVT. TAXES

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SOUP

- HOT & SOUR SOUP** 935
Thai's favorite spicy & hot soup - with chicken and vegetable
- CHICKEN CREAM & MUSHROOM SOUP** 995
Slow cooked chicken broth, mushrooms sautéed with fine herbs, Mirepoix & cubed chicken
- SAVORY ROASTED CARROT SOUP** 995
wonderfully smooth and flavorful soup, slow roasted carrots, purred with herbs and finish with cream and croutons

STARTERS

- MAC & CHEESE** 1925
Macaroni pasta cooked in rich and creamy cheddar cheese sauce, au gratin served with garlic bread and mixed greens
- JAPANESE FRIED PRAWN** 2800
Panko crusted prawns and cayenne Cream
- JAPANESE NANA WINGS** 1900
Crispy fried wings tossed in spicy sauce
- DYNAMITE PRAWNS** 2300
Crispy shrimps tossed with Sracha Mayo
- GARLIC CHILLI PRAWNS** 2020
Pan roasted prawns with garlic, crushed red chili flakes, extra virgin olive oil and parsley
- TERIYAKI GLAZED PRAWNS SKEWERS** 1950
Prawns glazed with rich sauce served with garlic rice

PIZZA'S

- QUATRO FARMAGIO** 2800
The blend of cheeses - cheddar, mozzarella parmesan and fine herbs
- ZESTY CHICKEN FAJITA** 2600
Chicken seasoned with Fajita spice, capsicum, onion with Habanero
- MUSHROOM & TRUFFLE** 2950
Mushroom and truffle with rocket leaves
- MARGARITA PIZZA** 2200
San marzano tomato sauce, fresh mozzarella and fresh basil
- CHICKEN TIKKA** 2700
Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro
- CLASSIC PEPPERONI** 2500
Tomato sauce, double pepperoni, mozzarella

SIDE DISHES

- BATTER TRUFFLE FRIES** 950
- ONION RINGS** 520
- BAKED POTATOES** 420
- POTATO MASHED** 520
- SAUTÉED SEASONAL VEGETABLES** 500
- SAUTÉED CREAMY CHEESY SPINACH** 540
- STEAMED WHITE RICE** 550

SALADS

- LEBANESE MEZZA BOARD** 3950
Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles
- ROASTED BEET SALAD** 2150
Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing
- CAJUN SHRIMP SALAD** 2160
with Red Beans, Sweet Corns, Fresh Pineapple and Chipotle Lime Dressing and Homemade Nachos and Tomatillo Salsa
- WATERMELON AND FETA SALAD** 2020
with Arugula Red Grapes, Feta Cheese and Cucumber and Basil Vinaigrette
- CAESAR SALAD** 2040
Mixed seasonal greens tossed with Caesar dressing, grilled chicken, herbed croutons & parmesan
- WAIKIKI CHICKEN SALAD** 2040
Crunchy apple chunks mixed with light cream dressing, pineapples and walnuts

PASTA

- SPAGHETTI WITH PRAWNS** 2150
prawns with crispy garlic flakes, herbs and chilies
- KHOW SUEY** 1900
Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce and served with an array of condiments
- FETTUCCHINE ALFREDO** 1850
Chicken and mushroom tossed in rich, creamy parmesan cheese sauce made with real cream and butter
- SPAGHETTI BOLOGNESE** 1950
Traditional beef ragout in tomatoes and Parmigiano
- PENNE ARRABIATA** 1800
Penne, chicken and mushroom tossed in tomato sauce
- RAVIOLI** 2150
Stuffed with wilted baby spinach, ricotta and tomato cream sauce

BITE IN

- THE NISHAT CLUB SANDWICH** 1850
Grilled chicken, fried egg, tomato & Swiss cheese
- GRILLED SHORT RIB SANDWICH** 2145
Braised short ribs, green chilli mayo and cheddar cheese
- THE CUBE BEEF BURGER** 1900
Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice
- CHICKEN BURGER** 1850
Fresh ground chicken, turkey, spicy mayo and cheddar cheese

SEAFOOD ENTRÉE

- BATTER FRIED FISH & CHIPS** 3000
Hand-battered crispy white fish, French Fries & tartar sauce
- FISH MEUNIÈRE WITH SAUCE VIERGE** 3000
Red snapper with lemon butter tomatoes and served potato mash
- GRILLED JUMBO PRAWNS** 3200
Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce

LEBANESE CORNER

- FATTOUSH** 1700
- CLASSIC HUMMUS** 1700
- BEETROOT HUMMUS** 1750
- MUTABLE** 1700
- TABBOULEH** 1800
- BABA GHANOUSH** 1650
- FALAFEL PLATTER** 2250
A beautiful falafel platter with homemade hummus and falafel, vegetables, olives, feta, tahini sauce and Tamaram Salata
- CHICKEN SHAWARMA POCKETS** 2150
Marinated chicken served with fries and garlic dip
- LAMB SHAWARMA POCKETS** 2300
Marinated meat cubes served with fries and tahini sauce
- LAHAM MUSHVI** 3800
A succulent lamb cubes cooked over charcoals, served with Lebanese rice, Garlic Mayo, Tahini, Tamaram Salata and Pita
- LAHAM HUMMUS BERUITI** 3400
Pan Roasted Lamb chunks, Tahini & Garlic Sauce served with Hummus and Zaatar Pita Bread
- LAHAM KAIFTA** 3850
Lamb Kebab with Lebanese rice, Tahini, Sumac Salad and salata Tamaram
- LEBANESE SHEESHTAUK SHAWARMA** 2250
Chicken chunks marinated with authentic spices and barbecued, wrap in homemade pita bread served with garlic mayo, Tahini and Fresh Salad
- SAMUK MAQLI WITH LEBANESE RICE** 3500
Pan Grilled red snapper, with Chargrilled vegetables, Tahini and Yoghurt sauce
- AL-FAHAM NUS-DUJAJ** 3050
Served with Rice, Hummus, Grilled Potatoes, Aubergine, Tahini and Garlic Mayo

CHICKEN

- SZECHUAN CHICKEN** 2700
cube chicken fried with Szechuan peppers And vegetables with fried rice
- MONGOLIAN CHICKEN** 2500
Thin Sliced chicken, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice
- SPINACH & FETA STUFFED CHICKEN** 2700
Breaded chicken breast stuffed with wilted Spanish & feta velouré & mashed potatoes
- CHICKEN STEAK** 2700
Grilled chicken breast served with sautéed veg & mashed potatoes
- CHICKEN PARMIGIANA** 2750
Breaded chicken marinara and fresh mozzarella gratin with herbed buttered spaghetti
- PHRIK Kij KRATHEIYM** 2700
Roast Chili Garlic Chicken with sracha, bell peppers with garlic rice

BEEF & MUTTON

- MONGOLIAN BEEF** 2800
Thin Sliced Beef Fijet, Stir-Fried with Vegetables in Savory Brown Sauce, egg fried rice
- STEAK AU POIVRE** 3400
Grilled beef tenderloin, roasted garlic potato wedges, pepper sauce and café-de-Paris butter
- GRILLED LAMB CHOPS** 3500
Grilled lamb chops, with shallots, red peppercorn sauce, confit tomato, sautéed vegetables and butter enhanced potato mash