

CUBE

LIVE.LOVE.EAT.

SOUP

HOT & SOUR SOUP	935
Thai's favorite spicy & hot soup – with chicken and vegetable	
CHICKEN CREAM & MUSHROOM SOUP	1100
Slow cooked chicken broth, mushrooms sautéed with fine herbs, Mirepoix & cubed chicken	
SAVORY ROASTED CARROT SOUP	1050
wonderfully smooth and flavorful soup, slow roasted carrots, purred with herbs and finish with cream and croutons	

STARTERS

MAC & CHEESE	2200
Macaroni pasta cooked in rich and creamy cheddar cheese sauce, au gratin served with garlic bread and mixed greens	
JAPANESE FRIED PRAWN	3050
Panko crusted prawns and cayenne Cream	
JAPANESE NANA WINGS	2200
Crispy fried wings tossed in spicy sauce	
DYNAMITE PRAWNS	3000
Crispy shrimps tossed with Siracha Mayo	
GARLIC CHILLI PRAWNS	2800
Pan roasted prawns with garlic, crushed red chili flakes, extra virgin olive oil and parsley	
TERIYAKI GLAZED PRAWNS SKEWERS	2150
Prawns glazed with rich sauce served with garlic rice	

PIZZA'S

QUATRO FARMAGIO	3200
The blend of cheeses – cheddar, mozzarella parmesan and fine herbs	
ZESTY CHICKEN FAJITA	3000
Chicken seasoned with Fajita spice, capsicum, onion with Habanero	
MUSHROOM & TRUFFLE	3400
Mushroom and truffle with rocket leaves	
MARGARITA PIZZA	2800
San marzano tomato sauce, fresh mozzarella and fresh basil	
CHICKEN TIKKA	3100
Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro	
CLASSIC PEPPERONI	2900
Tomato sauce, double pepperoni, mozzarella	

SIDE DISHES

BATTER TRUFFLE FRIES	1200
ONION RINGS	650
BAKED POTATOES	550
POTATO MASHED	600
SAUTEED SEASONAL VEGETABLES	600
SAUTEED CREAMY CHEESY SPINACH	600
STEAMED WHITE RICE	600

SALADS

LEBANESE MEZZA BOARD	4300
Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles	
ROASTED BEET SALAD	2450
Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing	
CAJUN SHRIMP SALAD	2450
with Red Beans, Sweet Corns, Fresh Pineapple and Chipotle Lime Dressing and Homemade Nachos and Tomatillo Salsa	
WATERMELON AND FETA SALAD	2300
with Arugula Red Grapes, Feta Cheese and Cucumber and Basil Vinaigrette	

CAESAR SALAD	2300
Mixed seasonal greens tossed with Caesar dressing, grilled chicken, herbed croutons & parmesan	
WAIKIKI CHICKEN SALAD	2300
Crunchy apple chunks mixed with light cream dressing, pineapples and walnuts	

PASTA

SPAGHETTI WITH PRAWNS	2700
prawns with crispy garlic flakes, herbs and chilies	
KHOW SUEY	2450
Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce and served with an array of condiments	
FETTUCINE ALFREDO	2100
Chicken and mushroom tossed in rich, creamy parmesan cheese sauce made with real cream and butter	
SPAGHETTI BOLOGNESE	2300
Traditional beef ragout in tomatoes and Parmigiano	
PENNE ARRABIATA	2000
Penne, chicken and mushroom tossed in tomato sauce	
RAVIOLI	2300
Stuffed with wilted baby spinach, ricotta and tomato cream sacue	
THE NISHAT CLUB SANDWICH	2100
Grilled chicken, fried egg, tomato & Swiss cheese	
GRILLED SHORT RIB SANDWICH	2300
Braised short ribs, green chilli mayo and cheddar cheese	
THE CUBE BEEF BURGER	2350
Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice	
CHICKEN BURGER	2200
Fresh ground chicken, turkey, spicy mayo and cheddar cheese	

BITE IN

THE NISHAT CLUB SANDWICH	2100
Grilled chicken, fried egg, tomato & Swiss cheese	
GRILLED SHORT RIB SANDWICH	2300
Braised short ribs, green chilli mayo and cheddar cheese	
THE CUBE BEEF BURGER	2350
Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice	
CHICKEN BURGER	2200
Fresh ground chicken, turkey, spicy mayo and cheddar cheese	

SEAFOOD ENTREE

BATTER FRIED FISH & CHIPS	3400
Hand-battered crispy white fish, French Fries & tartar sauce	
FISH MEUNIERE WITH SAUCE VIERGE	3400
Red snapper with lemon butter tomatoes and served potato mash	
GRILLED JUMBO PRAWNS	3800
Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce	

LEBANESE CORNER

FATTOUSH	1900
CLASSIC HUMMUS	1900
BEETROOT HUMMUS	1950
MUTABLE	1900
TABBOULEH	2000
BABA GHANOUSH	1850
FALAFEL PLATTER	2500
A beautiful falafel platter with homemade hummus and falafel, vegetables, olives, feta, tahini sauce and Tamatam Salata	
CHICKEN SHAWARMA POCKETS	2550
Marinated chicken served with fries and garlic dip	
LAMB SHAWARMA POCKETS	2600
Marinated meat cubes served with fries and tahini sauce	
LAHAM MUSHVI	4200
A succulent lamb cubes cooked over charcoals, served with Lebanese rice, Garlic Mayo, Tahini, Tamatam Salata and Pita	
LAHAM HUMMUS BERUITI	3800
Pan Roasted Lamb chunks, Taihini & Garlic Sauce served with Hummus and Zaatar Pita Bread	
LAHAM KAFFTA	4200
Lamb Kebab with Lebanese rice, Tihini, Sumac Salad and salata Tamatam	
LEBANESE SHEESHTAUK SHAWARMA	2800
Chicken chunks marinated with authentic spices and barbequed, wrap in homemade pita bread served with garlic mayo, Tahini and Fresh Salad	
SAMUK MAQLI WITH LEBANESE RICE	4000
Pan Grilled red snapper, with Chargrilled vegetables , Tahini and Yoghurt sauce	
AL-FAHAM NUS-DUJAJ	3400
Served with Rice, Hummus, Grilled Potatoes, Aubergine, Tahini and Garlic Mayo	

CHICKEN

SZECHUAN CHICKEN	3000
cube chicken fried with Szechuan peppers And vegetables with fried rice	
MONGOLIAN CHICKEN	2900
Thin Sliced chicken, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice	
SPINACH & FETA STUFFED CHICKEN	3200
Breaded chicken breast stuffed with wilted Spanish & feta velouté & mashed potatoes	
CHICKEN STEAK	3100
Grilled chicken breast served with sautéed veg & mashed potatoes	
CHICKEN PARMIGIANA	3150
Breaded chicken marinara and fresh mozzarella gratin with herbed buttered spaghetti	
PHRIK KI KRATHEIYM	3100
Roast Chili Garlic Chicken with siracha, bell peppers with garlic rice	

BEEF & MUTTON

MONGOLIAN BEEF	3200
Thin Sliced Beef Filet, Stir-Fried with Vegetables in Savory Brown Sauce, egg fried rice	
STEAK AU POIVRE	3900
Grilled beef tenderloin, roasted garlic potato wedges, pepper sauce and café-de-Paris butter	
GRILLED LAMB CHOPS	3950
Grilled lamb chops, with shallots, red peppercorn sauce, confit tomato, sauteed vegetables and butter enhanced potato mash	

ALL PRICES ARE SUBJECT TO APPLICABLE GOVT. TAXES

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PAKISTANI

MUTTON KARAH	3800
Mutton cooked with tomatoes in a delicately spiced curry	
CHICKEN GINGER HANDI	2400
Boneless chicken cooked in mildly spiced gravy	
LAHORI FRIED FISH	3300
Succulent fish marinated in traditional Lahori spices	
MUTTON CHOPS & QEEMA	3600
Tender mutton chops braised in spicy tomato sauce with mutton qeema	
MUTTON BIRYANI	2900
Steam baked basmati rice with special spice blend, mutton shoulder	
CHICKEN KARAH	2300
Chicken cooked with tomatoes in a delicately spiced curry	
CHICKEN BIRYANI	2300
Steam baked basmati rice with special spice blend	
SEASONAL VEGETABLE	1900
Please ask your server	
PALAK GOSHT	2450
Mutton shoulder slow cooked with spinach, delicately spiced	
DAAL TARKA	1950
Medley of local lentils cooked traditionally spices	
BBQ FEAST (SERVES TWO)	4900
Mutton chops, chicken boti, malai boti, beef kebab, fish tikka	
CHICKEN TIKKA	2450
Breast or Leg piece Marinated in homemade spiced yoghurt, and charcoal grilled	
KEBAB (BEEF OR CHICKEN)	2450
Spiced, juicy kebabs chargrilled to perfection	
CHICKEN MALAI BOTI	2450
Marinated with green chili and cream aromatic spices and butter	
BBQ MUTTON CHOPS	3900
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 150 | ROGHNI NAAN 180
CHEESE NAAN 900| KALONJI NAAN 180
ASSORTED NAAN BASKET 430 | STEAMED BASMATI RICE 600
YOGHURT RAITA 220 | FRESH GREEN SALAD OR
KACHUMBER 290

DESSERTS

CHOCOLATE PUDDING	1450
Molten dark chocolate core served with ice cream	
BREAD AND BUTTER PUDDING	1450
Brioche bread, with scattered golden raisins	
LEMON PAVLOVA	1800
A dessert made of meringue with cream, top with Lemon sauce and almonds	
TARTE TATIN	2400
Puff pastry base, granny smith apples and caramelized apples served with Ice cream	
WARM CHOCOLATE BROWNIE	1800
Vanilla Ice cream, chocolate sauce	
OMALI	1600
Lebanese dessert 'Omali', a combination of puff pastry and (rabri) sweetened condensed milk with nuts and baked	
STICKY TOFFEE PUDDING	1450
A rich Pudding full of dates, smothered in a butterscotch Sauce and served with Ice cream	
GULAB JAMUN	1250
ICE CREAM	650 PER SCOOP

VANILLA | CHOCOLATE | STRAWBERRY | MANGO
PISTACHIO | TUTTI FRUTTI

BEVERAGE MENU

DRINKS	
DOCTOR AWAY	800
APPLE, CUCUMBER, LEMON AND MINT	
MIRACLE MIRACLE	900
BEET ROOT, CARROT, ORANGE, LEMON & CELERY RIBS	
MOCKTAILS & SHAKES	
PLANTER PUNCH	800
APPLE, CUCUMBER, LEMON AND MINT	
PINEAPPLE WITH LEMONADE & SPRITE	
MINT MARGHERITA	730
APPLE, CUCUMBER, LEMON AND MINT	
FRESH MINT BLENDED WITH BROWN SUGAR & 7-UP	
BELLINI CLASSIC	730
PEACH PUREE, SODA SPARKLING	
ICED CAMELLO	800
CARAMEL SHAKE WITH VANILLA ICE CREAM &	
ESPRESSO SHOTS	
KARAK AND DATES	800
DATE AND COFFEE MILKSHAKE	

ON THE ROCKS	
ICED COFFEE WITH CINNAMON	800
ICED CAFÉ MOCHA	800
TEA MINT PUNCH	800
(TEA MINT, LEMON JUICE, ORANGE JUICE)	
MOROCCAN ICE TEA	800
(MOROCCAN MINT TEA, LIME, FRESH MINT, GINGER)	
COFFEE	
ITALIAN CAPPUCCINO	800
ESPRESSO CAFÉ	800
ESPRESSO CON PANNA	800
COFFEE CARAMEL MACCHIATO	800
CAFÉ DE OLLA	700
(ESPRESSO, WHOLE CLOVE, CINNAMON & CHOCOLATE)	
TEA	
CHAI LATTE	600
MOROCCAN MINT TEA	600
GREEN TEA	450
RED BULL	1100
SOFT DRINK	400
MINERAL WATER (SMALL)	200
MINERAL WATER (LARGE)	280

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