

CUBE

LIVE.LOVE.EAT.

SOUP

YELLOW LENTIL SOUP	1100
Lebanese yellow lentil soup is a wonderful blend of lentils warm spice crouton and Lemon	
MOROCCAN LAMB HARIRA SOUP	1450
Traditional Moroccan soup of tomato, lentils, and chickpeas Spices, Vermicelli	
HOT & SOUR SOUP	1100
Thai's favorite spicy & hot soup with chicken and vegetable	
CHICKEN CREAM & MUSHROOM SOUP	1200
Slow cooked chicken broth, mushrooms sautéed with fine herbs, Mirepoix & cubed chicken	

STARTERS

DYNAMITE PRAWNS	3200
Crispy shrimps tossed with Siracha Mayo	
JAPANESE NANA WINGS	2500
Crispy fried wings tossed in spicy sauce	
GAMBAS PIL PIL	3200
Succulent prawns sautéed in olive oil with garlic, chili, and fresh herbs a Spanish classic bursting with flavor	

PIZZA'S

QUATRO FARMAGIO	3400
The blend of cheeses - cheddar, mozzarella parmesan and fine herbs	
ZESTY CHICKEN FAJITA	3300
Chicken seasoned with Fajita spice, capsicum, onion with Habanero	
MUSHROOM & TRUFFLE	3600
Mushroom and truffle with rocket leaves	
MARGARITA PIZZA	3000
San marzano tomato sauce, fresh mozzarella and fresh basil	
CHICKEN TIKKA	3300
Tomato sauce, chunks of chicken tikka, roasted peppers, onions, olives, cilantro	
CLASSIC PEPPERONI	3300
Tomato sauce, double pepperoni, mozzarella	

SIDE DISHES

BATTER TRUFFLE FRIES	1200
EGG FRIED RICE	800
GARLIC RICE	800
STEAMED RICE	600
BAKED OR MASHED POTATOES	600
FRIES	750
SAUTEED VEGETABLES	850
SAUTEED CREAMY SPINACH	700
ONION RINGS	850
CAYENNE MAYO SAUCE / SRIRACHA MAYO	400
CHIPOTLE MAYO (M-RAMEKIN)	450
TRUFFLE MAYO	600

SEAFOOD ENTREE

THAI STYLE CRISPY FISH	3700
Coriander & Chilli and Tamarind Sauce	
BATTER FRIED FISH & CHIPS	3700
Hand-battered crispy white fish, French Fries & tartar sauce	
FISH MEUNIERE WITH SAUCE VIERGE	3700
Red snapper with lemon butter tomatoes and Served with mashed potatoes	
GRILLED JAMBO PRAWNS	4200
Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce	

SALADS

THAI CRISPY BEEF & PAPAYA SALAD	2450
Crispy chilli beef fillet, papaya, cashew nuts	
NIÇOISE SALAD	2300
Confit Tuna, Lettuce Heart, Tomato, Anchovies, Olives, Potato	
LEBANESE MEZZA BOARD	4700
Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles	
ROASTED BEET SALAD	2600
Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing	
CAJUN SHRIMP SALAD	2600
With Red Beans, Sweet Corns, Fresh Pineapple and Chipotle Lime Dressing and Homemade Nachos and Tomatillo Salsa	
CAESAR SALAD	2550
Mixed seasonal greens tossed with Caesar dressing, grilled chicken, herbed croutons & parmesan	
WAIKIKI CHICKEN SALAD	2550
Crunchy apple chunks mixed with light cream dressing, pineapples and walnuts	

PASTA

RAVIOLI	2600
Stuffed with wilted baby spinach, ricotta and tomato cream sauce	
SPAGHETTI WITH PRAWNS	3100
Prawns with crispy garlic flakes, herbs and chillies	
KHOW SUEY	2700
Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce and served with an array of condiments	
FETTUCCINE ALFREDO	2300
Chicken and mushroom tossed in rich creamy parmesan cheese sauce made with real cream and butter	
SPAGHETTI BOLOGNESE	2600
Traditional beef ragout in tomatoes and Parmigiano	
PENNE ARRABIATA	2300
Penne, chicken and mushroom tossed in tomato sauce	

BITE IN

ITALIAN GRILL CHICKEN CIABATTA PANINI	2700
Scrumptious chicken fillet, fresh mozzarella, roasted bell pepper, basil pesto and rocket served with truffle fries cayenne mayo	
MULTIGRAIN SUB WITH HALLOUMI CHEESE	2800
Fresh Arugula, Sun Blushed Tomatoes, Seasoned Tomatoes Slices and Pesto Drizzling	
THE NISHAT CLUB SANDWICH	2400
Grilled chicken, fried egg, tomato & Swiss cheese	
GRILLED SHORT RIB SANDWICH	2600
Braised short ribs, green chilli mayo and cheddar cheese	
THE CUBE BEEF BURGER	2650
Fresh ground beef, topped with sautéed mushrooms, caramelized red onions & cheddar cheese slice	
CHICKEN BURGER	2500
Fresh ground chicken, turkey, spicy mayo and cheddar cheese	

LEBANESE CORNER

FATTOUSH	2000
CLASSIC HUMMUS	2000
BEETROOT HUMMUS	2500
MUTABLE	2000
TABBOULEH	2100
BABA GHANOUSH	2000
FALAFEL PLATTER	2700
A beautiful falafel platter with homemade hummus and falafel, vegetables, olives, feta, tahini sauce and Tamatam Salata	
CHICKEN SHAWARMA POCKETS	2700
Marinated chicken served with fries and garlic dip	
LAMB SHAWARMA POCKETS	2900
Marinated meat cubes served with fries and tahini sauce	
LAHAM MUSHVI	4600
A succulent lamb cubes cooked over charcoals, served with Lebanese rice, Garlic Mayo, Tahini, Tamatam Salata and Pita	
LAHAM HUMMUS BERUITI	4000
Pan Roasted Lamb chunks, Tahini & Garlic Sauce served with Hummus and Zaatar Pita Bread	
LAHAM KAFFTA	4500
Lamb Kebab with Lebanese rice, Tihini, Sumac Salad and salata Tamatam	
LEBANESE SHISH TAUKE SHAWARMA	3100
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	4300
Pan Grilled red snapper, with Chargrilled vegetables, Tahini and Yoghurt sauce	
AL-FAHAM NUS-DUJAJ	3700
Served with Rice, Hummus, Grilled Potatoes, Aubergine, Tahini and Garlic Mayo	

CHICKEN

GRILLED CHICKEN STEAK SIZZLER	3100
Roast Chili Garlic Chicken with siracha, bell peppers with garlic rice	
ROTISSERIE CHICKEN	3200
Cube chicken fried with Szechuan peppers and vegetables with fried rice	
SZECHUAN CHICKEN	3200
Cube chicken fried with Szechuan peppers and vegetables with fried rice	
MONGOLIAN CHICKEN	3300
Thin Sliced chicken, Stir-Fried with Vegetables in Savory Brown Sauce, Steamed Jasmine Rice	
SPINACH & FETA STUFFED CHICKEN	3500
Breaded chicken breast stuffed with wilted Spanish & feta velouté & mashed potatoes	
CHICKEN PARMIGIANA	3150
Breaded chicken marinara and fresh mozzarella gratin with herbed buttered spaghetti	

BEEF & MUTTON

GRILLED ANGUS BEEF SIRLOIN	16500
Grilled Sirloin, crispy herb roasted potato wedges, Bearnaise sauce and pink peppercorn sauce	
STEAK AU POIVRE	4200
Grilled beef tenderloin, roasted garlic potato wedges, pepper sauce and café-de-Paris butter	
MONGOLIAN BEEF	3500
Thin Sliced Beef Filet, Stir-Fried with Vegetables in Savory Brown Sauce, egg fried rice	
GRILLED LAMB CHOPS	4200
Grilled lamb chops, with shallots, red peppercorn sauce, confit tomato, sautéed vegetables and butter enhanced potato mash	

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PAKISTANI

BUTTER CHICKEN	2600
Mild and Creamy Curry, Chicken Marinated in Yoghurt and Spices, Mango Chutney, Fragrant Rice	
LAMB SHINWARI KARAHI	4200
Lamb, tomatoes, green chilies, black pepper	
MUTTON KARAHI	4200
Mutton cooked with tomatoes in a delicately spiced curry	
CHICKEN GINGER HANDI	2700
Boneless chicken cooked in mildly spiced gravy	
LAHORI FRIED FISH	3600
Succulent fish marinated in traditional Lahori spices	
MUTTON CHOPS & QEEMA	4000
Tender mutton chops braised in spicy tomato sauce with mutton qeema	
MUTTON BIRYANI	3200
Steam basmati rice with special spice blend, mutton shoulder	
CHICKEN KARAHI	2600
Chicken cooked with tomatoes in a delicately spiced curry	
CHICKEN BIRYANI	2500
Steam basmati rice with special spice blend	
SEASONAL VEGETABLE	2200
Please ask your server	
PALAK GOSHT	2800
Mutton shoulder slow cooked with spinach, delicately spiced	
BRAIN MASALA	3500
Fresh ginger, garlic, onions, tomatoes, and a special mix of spices	
DAAL TARKA	2100
Medley of local lentils cooked traditionally spices	
BBQ FEAST (SERVES TWO)	5200
Mutton chops, chicken boti, malai boti, beef kebab, fish tikka	
CHICKEN TIKKA	2800
Breast or Leg piece Marinated in homemade spiced yoghurt, and charcoal grilled	
KEBAB (BEEF OR CHICKEN)	2700
Spiced, juicy kebabs chargrilled to perfection	
CHICKEN MALAI BOTI	2700
Marinated with green chili and cream aromatic spices and butter	
BBQ MUTTON CHOPS	4200
Mutton chops marinated in our house spices and chargrilled	

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

DESSERTS

CHOCOLATE PUDDING	1650
Molten dark chocolate core served with ice cream	
BREAD AND BUTTER PUDDING	1650
Brioche bread, with scattered golden raisins	
TARTE TATIN	2400
Puff pastry base, granny smith apples and caramelized apples served with Ice cream	
WARM CHOCOLATE BROWNIE	2000
Vanilla Ice cream, chocolate sauce	
OMALI	1800
Lebanese dessert 'Omali', a combination of puff pastry and (rabri) sweetened condensed milk with nuts and baked	
STICKY TOFFEE PUDDING	1650
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

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

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 CARAMELLO	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
EXPRESSO 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	1300
SOFT DRINK	400
MINERAL WATER (SMALL)	220
MINERAL WATER (LARGE)	300

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HOUSE *Specials*

CARPACCIO (ANGUS FILLET)

7500

Thinly sliced raw beef tenderloin with parmesan petals and whipped mustard cream sauce

ROASTED BONE MARROW

5500

Buttered Roasted Marrow with Rocket Salad and Herb Garlic Bread

**MEDITERRANEAN PRAWNS POACHED IN
FRAGRANT GARLIC CHILLI OIL**

2900

SESAME PRAWN ON TOAST

2400

CRISPY RICE CAKE WITH SPICED PRAWNS

2600

THE CUBE'S TRADITIONAL LASAGNA

2400

Layers of pasta, slow-braised beef ragù, béchamel, and cheese — oven-baked to golden perfection

CLASSIC SPAGHETTI BOLOGNESE

2300

Traditional beef ragout in tomatoes and Parmigiano

PAD KRA PAO WITH RICE

2800

Authentic Thai stir-fry of minced chicken and holy basil served over steamed jasmine rice spicy, aromatic, and satisfying.

RED SNAPPER HOLLANDAISE

3800

Pan-seared red snapper with sauce hollandaise and seasonal vegetables

BEEF STEAK FRITES (IMPORTED MEAT)

15000

Steak frites served with chimichurri garnish

ARTISANAL PAD KRA PAO PIZZA

3200

An East-meets-West creation — Thai basil chicken topping over crisp pizza dough, infused with chili, garlic, and holy basil essence

CHILLI INFUSED PRAWNS ON A BED OF TOSSED NOODLES

3200

FLOURLESS DARK CHOCOLATE CAKE SLICE

1950

Decadent chocolate ganache and cream topping

LEMON CURD AND RASPBERRY PAVLOVA

1400

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