

All prices are subject to applicable government taxes



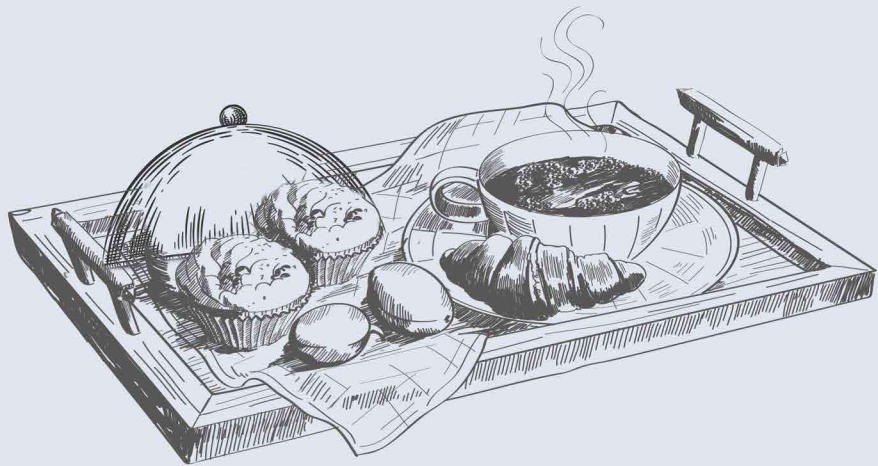
THE **NISHAT** HOTEL
GULBERG
LAHORE

In
Room
Dining

M E N U



THE **NISHAT** HOTEL
GULBERG
LAHORE



To place your order, please dial 4071

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THE **NISHAT** HOTEL
GULBERG
LAHORE



**“One cannot think well, love well, sleep well
if one has not dined well”**

Virginia woolf

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COMPLETE BREAKFAST

CONTINENTAL 1500

Fresh fruit or chilled vegetable juice

Orange, Apple, Pineapple, Grapefruit, Carrot or Tomato

Seasonal Fresh Fruit Plate Cereals

Choice of Corn flakes, Coco Puffs, with hot Milk

Bakery Basket

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

Fresh Coffee, Tea or Hot Chocolate

AMERICAN BREAKFAST 1600

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 or Chicken Sausages

Bakery Basket

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

Fresh Coffee, Tea or Hot Chocolate





Healthy 1600

Fresh fruit or chilled vegetable juice

Orange, Apple, Pineapple, Grapefruit, Carrot or Tomato

Skimmed Milk or Low Fat yogurt and Seasonal Fresh Cut

Egg White

Spinach, onions, tomato, Shiitake mushroom, fresh Basil

Brown Toast

With butter and honey

Fresh Coffee, Tea or Hot Chocolate

Pakistani Breakfast 2200

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 CLASSICS

Eggs Benedict

Poached eggs, Hollandaise sauce with Breakfast Potato

Choice of:

Turkey Ham 1800

Smoked Salmon 2000

Spinach 600

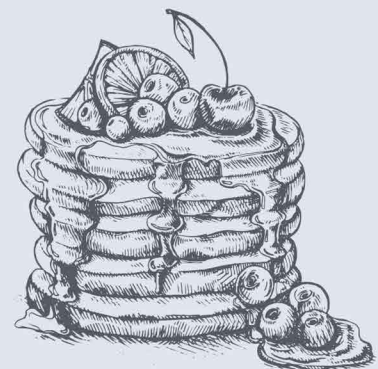
BREAKFAST FAVORITES

Buttermilk Pancakes 800

Butter, maple syrup

French Toast 800

Side of chocolate sauce, butter, maple syrup





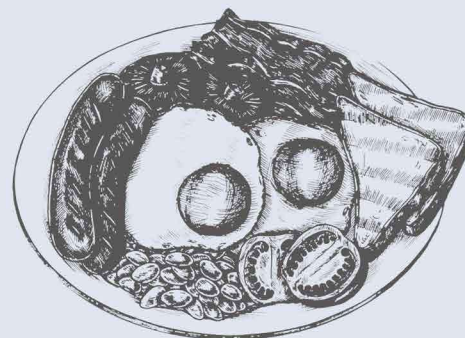
DELI BREAKFAST

Turkey Ham and Cheese Croissant 1900
Farmer's Ham, Emmenthal Cheese

Smoked Salmon in Focaccia 2500
Toasted focaccia, scallion cream, greens, tomato, capers, lemon

PAKISTANI BREAKFAST

Chicken Ginger	1400
Chana Masala or Aloo Bhujia	650
Halwa puri or Paratha	800
Pakistani Omelette	600
Paratha or Naan	180
Sweet or savory lassi	250
Seasonal Juice	550



STARTERS

Japanese Fried Prawn 3400
Panko crusted prawns and cayenne Cream

Dynamite Prawns 3200
Crispy shrimps tossed with Siracha Mayo

Japanese Nana Wings 2500
Crispy fried wings tossed in spicy sauce

SOUPS

Yellow Lentil Soup 1100
Lebanese yellow lentil soup is a wonderful blend of lentils and warm spice crouton and Lemon

Hot & Sour Soup 1100
Thai's favorite spicy & hot soup with chicken and vegetable

Chicken Cream & Mushroom Soup 1200
Slow cooked chicken broth, mushrooms sauteed with fine herbs, mirepoix & cubed chicken

SALADS

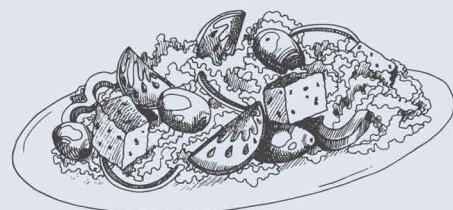
Lebanese Maze Board 4700
Chicken Sheeshtauk, Labneh, Tabouli, Assorted Hummus, Assortment of Pitta and pickles

Roasted Beet Salad 2600
Beets with fried goats' cheese, red quinoa, candied walnuts, ricotta, rocket leaf and honey balsamic dressing

Cajun Shrimp Salad 2600
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





ALL DAY | RESTORE

SANDWICHES

All sandwiches are served with French fries and Coleslaw

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

PASTAS

Spaghetti with Prawns 3100

Prawns with crispy garlic flakes, herbs and chilies

Khow Suey 2700

Traditional Burmese noodle dish with chicken in a delicately spiced coconut sauce, 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

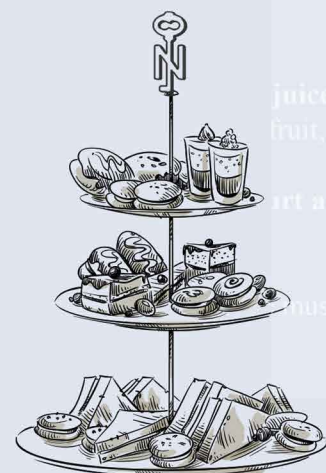
Traditional beef ragout in tomatoes and Parmigiano

Penne Arrabiata 2300

Penne, chicken and mushroom tossed in tomato sauce

Ravioli 2600

Stuffed with wilted baby spinach, ricotta and tomato cream sauce



juice
fruit, Carrot
art and Sea
mushroom

PIZZAS

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

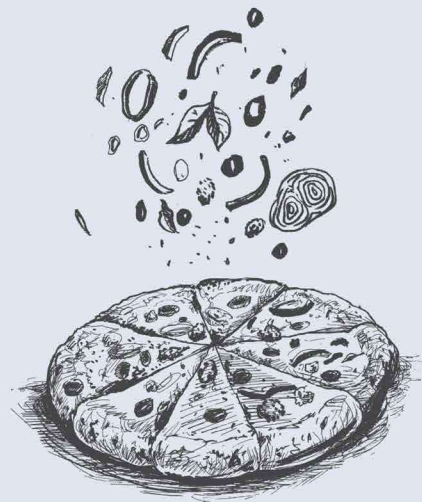
San Marzano tomato sauce, fresh mozzarella and fresh basil

Chicken Tikka 3300

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

Classic pepperoni 3300

Tomato sauce, double pepperoni, mozzarella



MAIN COURSE

CHICKEN

Szechuan Chicken 3100

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

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 kī kratheīym 3300

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

SEAFOOD ENTRÉE

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 mashed potato

Grilled Jambo Prawns 4200

Chargrilled whole prawns with citrus aioli and lemon chilli butter sauce

BEEF & MUTTON

Mongolian Beef 3500

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

Steak au Poivre 4200

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

Grilled Lamb Chops 4200

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

SIDE DISHES

Batter Truffle Fries	1200
Onion rings	650
Baked Potatoes	550
Potato Mashed	600
Sautéed Seasonal Vegetables	600
Sautéed Creamy Cheesy Spinach	600
Steamed White Rice	600



LEBANESE

Fattoush	2000
Classic Hummus	2000
Beetroot Hummus	2000
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
Lamb Kebab with Lebanese rice, Tahini, Sumac Salad and salata tmatam

Samuk Maqli with Lebanese Rice 4300

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

Laham Mushvi 4600

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

Lahman Hummus Beruiti 4000

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

Laham kaffta 4500

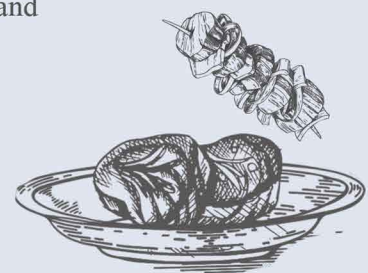
Lamb Kebab with Lebanese rice, Tahini, Sumac Salad and salata tmatam

Lebanese Shish Taouk Shawarma 3100

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

Al-Faham Nus-Dujaj 3700

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



PAKISTANI

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
Steamed basmati rice with special spice blend, mutton shoulder	
Chicken Karahi	2300
chicken cooked with tomatoes in a delicately spiced curry	
Chicken Biryani	2500
Steamed basmati rice with special spice blend.	
Seasonal Vegetable	2200
Please ask your server	
Palak Gosht	2800
Mutton shoulder slow cooked with spinach, delicately 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 WILL BE SERVED 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 1650

Molten dark chocolate core served with ice cream

Bread and Butter Pudding 1650

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 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 Ice cream

Gulab Jamun 1250

Ice Cream 650per scoop

Two scoops with choice of

Vanilla

Chocolate

Strawberry

Mango

tutti Frutti



OVERNIGHT | INDULGE

APPETIZERS

- Japanese Nana Wings** 2500
Crispy fried wings tossed in spicy sauce
- Classic Caesar Salad** 2550
lettuce, ice berg,
Croutons, and classic Caesar Dressing
- With grilled chicken 2040
With smoked salmon 2000
With prawns 2100

SANDWICHES

All sandwiches are served with
French fries and Coleslaw salad

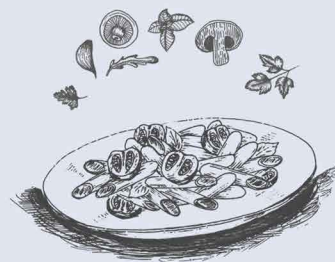
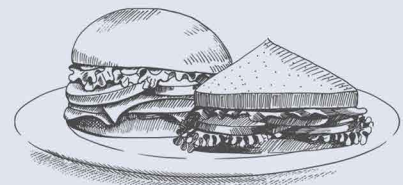
- The Club Sandwich** 2400
Chicken, tomato, lettuce, turkey
mayonnaise on white bread
- The Burger (Beef / chicken)** 2650
Beef/chicken Patty, lettuce, tomato,
mayonnaise and gherkin on a sesame
seed and cheddar cheese, mayonnaise

PAKISTANI

- 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 baked basmati rice with special spice blend, mutton shoulder
- Chicken Karahi** 2600
Chicken cooked with tomatoes in a delicately spiced curry
- Chicken Biryani** 2500
Steamed basmati rice with special spice blend.

PASTA

- Spaghetti Bolognese** 2600
Freshly ground beef, braised
Vegetables, rich tomato sauce,
Parmesan cheese
- Spaghetti with Prawns** 3100
Prawns with crispy garlic flakes, herbs and chili
- Fettuccine Alfredo** 2300
Chicken and mushroom tossed in rich,
creamy parmesan cheese sauce made
with Real Cream & Butter





DESSERTS

Omali 1650

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

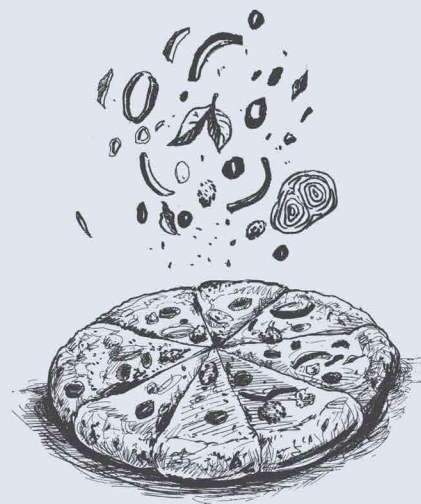
Sticky Toffee Pudding 1650

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

Gulab Jamon 1250

Lemon Pavlova 1800

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





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
Pineapple with Lemonade & sprite	
Mint Margherita	730
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
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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11:30AM to 11:30PM

 Vegetarian Non-Vegetarian Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments	 Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments	 Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments	 Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments	 Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments	 Hot Dishes Drinks Snacks Vegetarian Non-Vegetarian Drinks Hot and cold refreshments
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