



Gourmet

RESTAURANTS

Eat Better. Live Better.



Appetizers

Fish Crackers

A crisp starter which goes very well with the soup.

Rs. 390

Golden Fried Jumbo Prawns

Marinated in a batter with Chinese spices, crumbed, and fried golden brown.

Rs. 1070

Tail Prawns

Tail prawns marinated, dipped in a special batter and deep fried.

Rs. 715

Large Fried Prawns

Prawns marinated, dipped in a special batter served with wonton sauce.

Rs. 1050

Special Butterfly Fried Prawns

Marinated Prawns dipped in a light batter and deep fried served with wonton and tartar sauce.

Rs. 1050

Spicy Honey Wings

Classic creation made with Chinese, spices, honey, and dusted with sesame seeds.

Rs. 565

Salads

Coleslaw

Shredded cabbage and carrots dressed with a balance of seasoned mayonnaise.

Rs. 170

Chicken Apple Salad

Golden apples are peeled, diced and mixed with boiled chicken pieces dressed with mayonnaise.

Rs. 340

Chicken Apple & Pineapple Salad

Golden apples are peeled diced and mixed with boiled chicken pieces, pineapple dressed with mayonnaise .

Rs. 335

Fresh Green Salad

Sliced Tomatoes, cucumber and onions, served on a bed of lettuce with a wedge of lemon.

Rs. 155

Kachumar Salad

The most popular salad which goes well with our cuisine, it consists of tomatoes, cucumber, onions, dressed with lemon and some local spices.

Rs. 165

Salad Bar (per single serving bowl)

Assortment of salads (bowl)

Rs. 235

Salad Bar (per single serving plate)

Assortment of salads (plate)

Rs. 350



Steaming Hot Soups

Mulligatawny Soup

Lentil Soup cooked with chicken stock and Pakistani masala, served with chicken and boiled rice with dollop of fresh cream.

Single Rs. 300 Family

Chicken Corn Soup

A delicious and nutritious soup, with a slight tang to its taste from south west of china.

Rs. 260 Rs. 505

Hot & Sour Soup

The famous mouthwatering soup with chicken, vegetables, hot sauce and white vinegar.

Rs. 265 Rs. 540

Thai Soup

Clear chicken broth flavored with lemon grass, green chili, garnished with chicken and fried rice.

Rs. 235 Rs. 485

19-B Special

Thick Soup made in chicken stock with prawns, chicken, black mushroom, button mushrooms thickened with beaten eggs.

Rs. 650

Chef's special soup

Delicious thick soup with chicken, prawns, carrot, black mushroom, tomato sauce and green onion.

Rs. 650

Continental Favourites

Chicken Nuggets

Chicken Breast cut to shape, marinated, dipped in egg and milk mixture, breaded and deep fried.

Rs. 440

Chicken Chops

A gourmet classic featuring chicken chops hand breaded in our own blend of herbs and spices & fried golden brown.

Rs. 450

Stuffed Chicken Breast

(with pineapple sauce)
Chicken breasts stuffed with herbed butter and cheese, marinated in a light batter, breaded and deep fried to golden brown, served with divine pineapple sauce, french-fries and creamy spinach.

Rs. 600

Fish Fingers

Fish fingers marinated in a lightly spiced batter, breaded and deep fried served with cole slaw, tartar sauce and French fries. tomatoes in concassee sauce served with egg fried rice.

Rs. 790

Chicken Shashlik

Cubes of boneless chicken marinated and sautéed with onion capsicum and

Rs. 495

Black Pepper Chicken

Pan fried cubes of chicken cooked in creamy pepper sauce served with egg fried rice

Rs. 475

Fried Fish

(with french fries & salad)
Tender and flaky fish marinated in a spicy batter, breaded and deep fried served with cole slaw, tartar sauce and French Fries.

Rs. 790



Steaks

Chicken Steak

Rs. 610

Chicken Steak Served with Seasonal Vegetables, Jacket Potatoes & Served with Your Choice of Sauce (Black paper, mushroom, mexican, pineapple)

Beef Tenderloin Steak

Rs. 675

Beef Tenderloin Steak Grilled to your Liking, Served with Waffle Potatoes & Seasonal Vegetables & Served with Your Choice of Sauce (Black paper, mushroom, mexican, pineapple)



Chicken Chilli Onion

Rs. 480

Sliced chicken stir fried in butter, with garlic, chilli paste, oyster sauce, sliced onions and green chillies served with egg fried rice.

Chicken Cashew Nuts (served with egg fried rice) Rs. 490

Boneless cubes of chicken stir fried in barbecue sauce, oyster sauce, garnished with button mushrooms, carrots, capsicum and onions.



Sandwiches

Grilled Chicken Sandwich

Rs. 375

Delicious tender grilled chicken on a bed of lettuce, tomatoes, and mayonnaise.

Chicken Club Sandwich

Rs. 395

A three tier sandwich with layers of chicken, cheese, lettuce, tomatoes, and boiled egg in toasted bread.

Chicken Sandwich

Rs. 380

Sandwich made from seasoned chopped chicken, mayonnaise paste on toasted bread.

Fried Chicken Breast Sandwich

A boneless breast of chicken seasoned to perfection and served on toasted buttered bread.

Rs. 425

Chicken Egg & Cheese Sandwich

Supremes of chicken served with cheddar cheese slice and folded egg on toasted bread.

Rs. 410



Side Orders

French Fries

Rs. 330

Dinner Roll

Rs. 95

Baked Potato with Cheese

Rs. 155

Baked Potato with Sour Cream

Rs. 135

Rice Cup

Rs. 140



Burgers

Beef Burger

Rs. 360

A quarter pound of prime beef mince pattie grilled layered with crispy iceberg, tomato slices and cocktail sauce in between the bun.

Chicken Burger

Rs. 400

Grilled chicken mince Pattie with iceberg, tomato slices and barbecue mayonnaise in between the bun.

Chicken Cheese Burger

Rs. 425

Grilled chicken mince Pattie topped with cheddar cheese slice served in a sesame bun, layered with crispy iceberg, tomato slices and cocktail sauce.

Spicy Chicken Burger

Rs. 395

Chicken mince pattie mixed with chopped green chilies and green coriander, layered in a bun with iceberg lettuce and sliced tomato.

Fried Chicken Breast Burger

Rs. 445

Chicken Breast pounded and marinated in a spicy batter, crumbed and deep fried served in between the bun with cocktail sauce, lettuce, and tomatoes.

Ultimate-Beef Burger

Rs. 445

Twin patties of beef in a three-tier bun layered with iceberg, tomatoes, and cocktail sauce.

Ultimate-Chicken Burger

Rs. 475

Twin patties of chicken in a three-tier bun layered with iceberg, tomatoes, and cocktail sauce.

Note: All Above Given Burgers Served with Coleslaw & French Fries



Sea Food

Prawns in Garlic Sauce (Sizzling) Rs. 655

Stir fried prawns seasoned with garlic and chilli paste finished with sesame oil and light soya sauce.

Prawns with Cashew Nuts

Rs. 655

Prawns stir fried in barbecue sauce, oyster sauce, garnished with carrots, capsicum, onions and roasted cashew nuts.

Cheese Fried Fish

Rs. 795

Sliced fish marinated in a special batter rolled in grated cheese and deep fried, served with wonton and tartar sauce.

Fish in Garlic Sauce

Rs. 795

Stir fried fish seasoned with garlic and chilli paste finished with sesame oil and light soya sauce.



Pan Asian

Chef's Special Chicken Rs. 620

Cubes of boneless chicken are sautéed with ginger, garlic, tossed in oyster and chilli sauce garnished with pineapples, cherries and capsicum.

Chicken Pineapple Rs. 520

Stir fried colorful, delicious chicken combined with pineapple and bell pepper in a tangy sweet and sour sauce.

Chicken in Black Pepper Sauce Rs. 520

Cubes of Boneless Chicken Sautéed in Ginger, Garlic and Pepper Corn

Sweet and Sour Chicken Rs. 520

Chicken cooked in a Sweet and Tangy Sauce with Pepper and tomatoes to Create a Master Piece

Chicken Manchurian Rs. 520

Made from authentic Chinese flavor with ginger garlic and tomato sauce

Chicken with Almonds Rs. 570

Tender Chicken, Vegetables & Fried Almonds bathed in soya based Sauce

Chicken in Garlic Sauce Rs. 520

Stir Fried Chicken seasoned with garlic and chilli paste finished with sesame oil and light soya sauce.



Chicken Chilli dry Rs. 475

Hot chicken dish in which chicken is marinated with vinegar, Soya Sauce and then fried with sliced green chillies

Szechuan Chicken Rs. 520

Sliced chicken sautéed with ginger, garlic, seasoned with szechuan pepper and chinese spices, garnished with black mushrooms, capsicum onions

Chicken in Hot Sauce Rs. 500

Sliced chicken sautéed in garlic with hot sauce, and garnished with green chillies & onion.

Chicken in Oyster sauce Rs. 510

This is a Cantonese dish, with garlic, button mushroom, oyster sauce & soya sauce.

Chicken with seasonal vegetables Rs. 505

Thinly sliced chicken breasts are stir fried with a combination of seasonal vegetables and oyster sauce.

Chicken Drumsticks Rs. 555

Authentic Chinese recipe equally liked by children and adults.

Chicken Drumsticks Rs. 335

Authentic Chinese recipe equally liked by children and adults.

Finger Chicken Rs. 520

Chicken fingers marinated in a special batter rolled in grated cheese and deep fried, served with wonton and tartar sauce.



Noodles & Chop Suey

Prawn Chowmien

Rs. 600

Prawn and noodles tossed in a wok with juliene of Vegetables, soy sauce and seasoning

Chicken Chowmien

Rs. 550

Egg noodles tossed in a wok with oyster sauce, soy sauce, chilli sauce and shredded vegetables

Vegetables Chowmien

Rs. 475

Sliced vegetables and noodles tossed in a wok and seasoned with Chinese Spices

Spicy Garlic Noodles

Rs. 510

Egg noodles are tossed in a wok with garlic, sliced vegetables, oyster sauce, and soya sauce.

American Chop Suey

Rs. 570

Crispy Fried Noodles are topped with chicken and vegetables in sweet and spicy sauce

Rice

Egg Fried Rice

Rs. 470

Boiled Rice tossed with eggs, carrots and scallions.

Chicken Fried Rice

Rs. 470

Sliced chicken, tossed in a wok with boiled rice, sprinkled with scallions and carrots.

Chicken Masala Rice

Rs. 470

Boiled rice and chicken are seasoned with garam masala, green onions, carrots and yellow food color.

Gourmet Special Fried Rice

Rs. 500

Chicken, and prawns stir fried in a wok and tossed with boiled rice, sprinkled with green onions and chopped carrots.

Prawns Rice

Rs. 520

Sliced Prawns and boiled rice are tossed in a wok seasoned and sprinkled with scallions.

Vegetable Rice

Rs. 395

Chopped vegetables are mixed with boiled rice seasoned and served steaming hot.

Boiled Rice

Rs. 295

Boiled rice are served steaming hot.



Rawayat Special

	(Half)	(Full)
Steam Roast Chicken	Rs. 400	Rs. 640

Whole Chicken marinated in yogurt with ginger, garlic and traditional spices. It is steamed, fried and sprinkled with chaat masala.

Chicken Karahi	Rs. 425	Rs. 720
-----------------------	---------	---------

Chicken pieces cooked in tomatoes, garlic, ginger and blend of spices garnished with julienne of ginger and green coriander.

Ch. Black Pepper Karahi	Rs. 415	Rs. 715
--------------------------------	---------	---------

Chicken pieces cooked in tomatoes, garlic, ginger and black pepper garnished with julienne of ginger and green coriander.

Chicken Ginger (Boneless)	Rs. 585
----------------------------------	---------

Boneless sliced chicken cooked in traditional spices, garnished with julienne of ginger and green coriander.

Chicken Jalfrazi (Boneless)	Rs. 590
------------------------------------	---------

Chicken Jalfrazi is mild hot chicken curry with cubes of tomatoes, capsicum and onion.

Chicken Kebab Masala	Rs. 480
-----------------------------	---------

A curry of kebabs, tomatoes puree yogurt and local spices, cooked on a hot plate finished with a hint of cream garnished with coriander leaves.

Tawa Chicken (Boneless)	Rs. 480
--------------------------------	---------

Tawa Chicken is a spicy and succulent dish cooked in tomatoes, yogurt, ginger, garlic and traditional spices on a hot plate and served with a garnish of fresh coriander leaves and sliced green chillies.

Mutton Karahi	Rs. 980	Rs. 1800
----------------------	---------	----------

Mutton cooked in tomatoes, garlic, ginger and blend of spices garnished with julienne of ginger and green coriander.

Mutton Kebab Masala	Rs. 635
----------------------------	---------

A curry of mutton kebabs, tomatoes puree and masala makes a substantial main dish served garnished with the coriander leaves, and cream.

Mutton Joint Masala	Rs. 1280
----------------------------	----------

Shins of mutton cooked with brown onions, yogurt, fresh cream and mild spices.

Mutton Leg Roast	Rs. 3350
-------------------------	----------

Mutton leg marinated overnight with aromatic spices, ginger, garlic and yogurt. Steamed fried and sprinkled with garam masala.



Chicken Tikka Masala

Rs. 485

Chicken tikka masala is a dish of grilled chunks (tikka) of chicken in a spicy sauce. The sauce is usually creamy, spiced in traditional flavors.

Dal Mash Handi

Rs. 310

Daal cooked in ginger, garlic and tomatoes paste with red chilli flakes, mixed well in the spices served with a garnishing of green chillies and coriander leaves.

Vegetable Handi (Seasonal)

Rs. 305

Vegetables cooked in ginger, garlic and tomatoes paste with red chilli flakes, mixed well in the spices served with a garnishing of green chillies and coriander.



Traditional Handies

Gourmet

Badami Handi (Boneless)

Rs. 600

Cubes of boneless chicken cooked in brown onions yoghurt, cream, and seasoned with white pepper and local spices.

Gourmet

Special Handi (Boneless)

Rs. 600

Cubes of chicken cooked in a gravy of tomatoes, ginger, garlic yogurt, chopped green chillies and traditional spices.

Chicken Achari Handi (Boneless)

Rs. 605

Cubes of boneless chicken cooked in tomatoes gravy, traditional spices and mango kasundi.

Chicken Black Pepper Handi (Boneless)

Rs. 605

It's a mild version of Handi, crushed black pepper used to spice up the flavor.

Gourmet

Special Mutton Handi (Boneless)

Rs. 1700

Cubes of boneless mutton cooked in tomatoes gravy, traditional spices.

Mutton Achari Handi (Boneless)

Rs. 1710

Cubes of boneless mutton cooked in tomatoes gravy, traditional spices and mango kasundi.

Mutton Brain Masala

Rs. 680

Brain cooked on tawa with chopped tomatoes, onions, garlic, ginger and a hint of traditional spices, garnished with fresh coriander.



Chawalon Ki Mehak

Chicken Biryani (Platter)

Rs. 500

Basmati rice cooked with chicken and mughalai spices in clay pot topped with puff paste and baked



Tandoor Ke Lou

Plain Nan	Rs. 44
Roghni Nan	Rs. 50
Garlic Nan	Rs. 54
Kalwanji Nan	Rs. 54
Cheese Nan	Rs. 250
Achari Nan	Rs. 100
Chicken Nan	Rs. 195
Mutton Nan	Rs. 240
Tandoori Roti	Rs. 25
Tandoori Paratha	Rs. 85
Nan Paratha	Rs. 85



Raita Aur Chatni

Raita	Rs. (90)
Apricot Chatni	Rs. (130)
Plum Chatni	Rs. (250)
Mint Chatni	Rs. (100)
Gourmet Yougurt	Rs. (155)



Bar B.Q

Grilled Fish Tikka (Plate) Cubes of fish marinated in Pakistani spices and lemon juice, char grilled.	Rs. 800
Whole Chicken Bar B,Q (Full) Whole chicken is marinated in a blend of local spices and herbs in yogurt and lemon juice over night. Cooked on charcoal grill	Rs. 705
White Chicken Boti (Boneless) Marinated in a double cream, yoghurt with ginger, garlic green chillies, lemon juice and scented with powdered green cardamom.	Rs. 485
Red Chicken Boti (Boneless) Spiced to perfection with local blends of spices, char grilled.	Rs. 470
Chicken Tikka (Leg/Breast) Marinated overnight in lahori way cooked to perfection on a charcoal grill.	Rs. 280
Chicken Boti (Plate) Cubes of chicken marinated in a mixture of yogurt, garlic, ginger and spices, charbroiled.	Rs. 480
Chicken Seikh Kebab (4 Piece) Chicken Mince with ginger garlic fresh, coriander green chillies and onions, cooked over charcoal grill.	Rs. 450
Chicken Behari Kebab (Plate) Chicken breast fillet marinated in aromatic spices, with hint of ajwain and poppy seed charbroiled.	Rs. 430
Afghani Chicken Tikka Boneless spring chicken pieces marinated in a light mix of spices cooked over charcoal	Rs. 435

Chicken Sheesh Taouk Rs. 470

A lebanese speciality adapted according to our taste buds .

Kastoori Boti (Plate) Rs. 455

Delicious and tender pieces of chicken, with a melt-in-your-mouth quality, being marinated in an aromatic spicy creamy base.

Mutton Seikh Kebab (4 pieces) Rs. 575

Tender minced lamb with onions, herbs, fresh coriander and green chillies cooked over charcoal.

Grilled Mutton Chops (Plate) Rs. 725

Lamb loin chops marinated in yogurt, ground spices served grilled until brown.

Beef Seikh Kebab (4 pieces) Rs. 410

Beef mince with ginger garlic fresh, coriander, green chillies and onions, cooked over charcoal grill.

Gola Kabab (6 pieces) Rs. 435

Chicken meat balls spiced with local skewered and charbroiled.



Soft Drinks

Gourmet Cola	Rs. (48)
Gourmet Lemon Up	Rs. (48)
Gourmet Malta	Rs. (48)
Fresh Lime	Rs. (68)
Coke Tin	Rs. (110)
Sprite Tin	Rs. (110)
Fanta Tin	Rs. (110)
Gourmet Mineral Water(Large)	Rs. (90)
Gourmet Mineral Water(Small)	Rs. (65)
Lassi (Sweet)	Rs. (290)
Lassi (Saltish)	Rs. (290)



Selection Of Drinks

Fresh Lemonade Rs. 175

Fresh Lemon Blended with Ice & Carbonated Water

Pina Colada Rs. 260

A Cocktail of Pineapple Juice, Coconut Milk Blended with Lots of Ice & Hint of Lemon

Pink Lady Rs. 260

Is a classical cocktail that has the light blush color contributed by strawberry ice cream, orange juice and a hint of lemon.

Cold Coffee with Ice Cream Rs. 295

Coffee Shake with a Scoop of Vanilla Ice Cream

Gourmet Special Drinks Rs. 235

A combination of apple, pineapple juices, peach sugar, lemon and ice.

Fresh Seasonal Juice (Seasonal)

Fresh Fruit Juices.

Milk Shakes with Ice Cream Rs. 295

Vanilla, Strawberry, Chocolate

Diet Soft Drink Rs. 58

Fresh Lime with Diet Soft Drink Rs. 70



Hot Beverages

Black Tea Rs. 95
An Aeronautic Beverage, Prepared by Pouring Hot Water Over Cured Leaves

Green Tea Rs. 95
An Aeronautic Beverage, Prepared by Pouring Hot Water Over Unfermented Leaves

Cappuccino Rs. 240
Coffee with Froth & Chocolate



Desserts

Chocolate Molten Lava Cake Rs. 460
Tuck into one of the Most Decadent Dessert & Dessert & Satisfy all your Chocolate Creavings with Chocolate Molten Lava Cake & Vanilla Ice Cream

Chocolate Brownie Rs. 330
A perfect cake for brownie lovers. Served warm with a scoops of ice-cream.

Apple Pie Rs. 315
Classic apple pie is a short crust pastry, filled with apples raisins and flavored with cinnamons. Served warm with a scoop of vanilla ice-cream.

Walnut Tart (Oct to March) Rs. 330
Biscuit crust is filled up with mixture of walnuts, sugar, eggs, and condensed milk. Baked and Served warm with a scoop of vanilla ice-cream.

Special Firni (Pair) Rs. 150
Rice pudding cooked to a required consistency scented with green cardamom and served in earthen ware pots (thoothi) garnished with grated almonds and pistachio nuts.

Gulab Jaman (Pair) Rs. 125
Condensed milk dumplings served in a hot cardamom scented syrup.

Ice Cream Faluda Rs. 235
Condensed milk kulfi topped with home made rabri, Noodles & Nuts.

Freash Seasonal Halwa Jaat (Seasonal)

Tutti Fruity Rs. 340
Tutti Fruity is a colorful confection containing various chopped candied fruits, with two scoops of ice cream dressed with chocolate and strawberry sauce.

Gourmet **Ice-Cream (1-Scoop)** Rs. 180
Flavors:
Vanilla, Mango, Strawberry, Chocolate, Kulfa & Praline

Gourmet **Ice-Cream (2-Scoop)** Rs. 255
Flavors:
Vanilla, Mango, Strawberry, Chocolate, Kulfa & Praline



Special Meal Offers

Meal-1 (Bar B.Q in Traditional Style)

Rs. 535

Chicken Kebab (3 Pieces)
Chicken Tikka (1 Piece)
Roghni Nan (One)
Salad, Mint Chatni
1 scoop of GELATO ice cream

Meal-2 (Gourmet Special) **Rs. 555**

Chicken Shashlik (1/2 Portion)
Chicken Nuggets (3 Pieces)
Chicken Sandwich (2 Pieces)
Chicken Apple Salad
French Fries,
1 scoop of GELATO ice cream

Meal-3 (Bar B.Q Platter) **Rs. 545**

Chicken Kebab (2 Pieces)
White Chicken Boti (2 Pieces)
Red Chicken Boti (2 Pieces)
Fish Tikka (2 Pieces)
Roghni Nan (Two)

Meal-4 (Chicken in Traditional Style)

Rs. 1580

Chicken Handi (Regular)
Chicken Boti (Plate)
Chicken Kebab (4 Pieces)
Roghni Nan (Four)
K-Salad, Raita

Meal-5 (Pakistani V.I.P)

Rs. 560

Chicken Boneless Handi (Portion)
Red Chicken Boti (3 Pieces)
Chicken Seikh Kebab (2 Pieces)
Vegetable Biryani (Portion)
Roghni Nan (One)
K-Salad, Mint Chatni
1 scoop of Gourmet ice cream



Kids menu

**JUNIOR BURGER WITH FRENCH FRIES,
SOFT DRINK AND 1 SCOOP OF ICE CREAM**

Rs. 295

**JUNIOR NUGGETS WITH FRENCH FRIES,
SOFT DRINK AND 1 SCOOP OF ICE CREAM**

Rs. 295

**JUNIOR SANDWICH WITH FRENCH FRIES,
SOFT DRINK AND 1 SCOOP OF ICE CREAM**

Rs. 295

**JUNIOR DRUMSTICKS WITH FRENCH FRIES,
SOFT DRINK AND 1 SCOOP OF ICE CREAM**

Rs. 295



Gourmet
RESTAURANTS
Eat Better. Live Better.

9 - D Block, Faisal Town, Lahore.
Ph: 042-35203511-3