

MARQUE

FULL MENU • SAMPLE SELECTIONS ACROSS ALL PACKAGES

STARTERS

Chicken Seekh Kebab

Hand-minced, char-grilled skewers with mint chutney.

Dahi Baray

Lentil dumplings in spiced yogurt with tamarind.

Vegetable Spring Rolls

Crisp rolls with a sweet chilli dip.

Chicken Malai Tikka *

Creamy marinated tikka finished on the grill.

MAIN COURSE

Chicken Karahi

Tomato-based karahi finished with ginger and green chillies.

Mutton Biryani *

Layered basmati rice with slow-cooked mutton.

Beef Nihari

Slow-braised beef in a rich, spiced gravy.

Vegetable Handi

Seasonal vegetables in a light, home-style gravy.

BBQ

Beef Boti

Marinated cubes grilled to order.

Chicken Tikka *

Classic tandoor-style tikka.

Reshmi Kebab

Silky, mildly spiced chicken kebabs.

RICE

Chicken Pulao

Fragrant rice cooked in seasoned chicken stock.

Vegetable Biryani

Layered rice with mixed seasonal vegetables.

Plain Steamed Rice

A simple accompaniment for richer curries.

DESSERTS

Gulab Jamun

Soft milk dumplings in rose-cardamom syrup.

Kheer

Slow-cooked rice pudding with pistachio.

Live Dessert Counter *

Chef-attended counter with seasonal options.

BEVERAGES

Fresh Lime Soda

Classic sparkling lime refresher.

Mixed Fruit Mocktail

Seasonal fruit blend, served chilled.

Rooh Afza Sharbat

A traditional rose-flavoured cooler.

TEA

Kashmiri Chai

Pink tea served with crushed nuts.

Doodh Patti

Classic milk tea, brewed strong.

Black Coffee

Freshly brewed, served on request.

SPECIAL MENU

Live Chaat Counter *

Interactive counter with regional chaat varieties.

Continental Station

A rotating selection of continental dishes.

Regional Specialities

Rotating dishes representing regional Pakistani cuisine.

** Signature dish • Menus vary by package and can be customized on request.*

This is a sample menu for planning purposes. Final selections are confirmed with your events coordinator.