

CHEF'S WINTER *Specials*



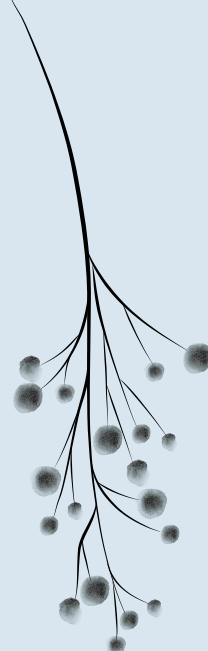
ambiance
BOUTIQUE ART HOTELS



K A R A C H I

Salads

Frutti Di Mare A traditional Italian seafood salad featuring a delightful mix of calamari, fish, prawns, and crab, perfectly complemented by a rosemary lemon dressing.	1900
Quinoa Salad with Roasted Pumpkin & Honey Roasted pumpkin salad with quinoa and cherry tomatoes, drizzled with a zesty orange ginger dressing.	1900
Bocconcini Salad Juicy cherry tomatoes, fresh basil leaves, and creamy bocconcini cheese, tossed in a flavorful pesto.	1900



Starters

Crab Cakes Crispy, golden crab cakes with a rich, flavorful center.	1900
Grilled Calamari Tender calamari grilled to perfection, infused with a smoky, charred flavor.	1900
Dynamite Shrimps Crispy shrimp drizzled in a fiery, creamy dynamite sauce for a bold kick.	1900
Fried Calamari Rings Perfectly tender, light, and crispy calamari rings.	1900
Dumpling of the Day (6 Pieces) Chicken, Beef, or Vegetable	1900

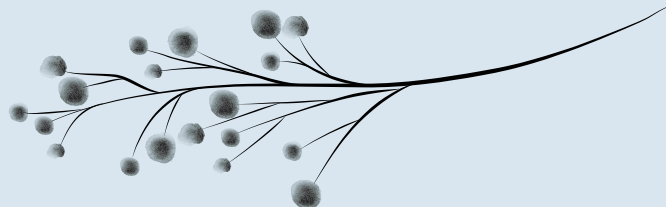
Soups

Roasted Pumpkin Soup A luxuriously creamy soup enhanced by warm, aromatic spices.	999
Seafood Chowder A rich and hearty soup filled with tender seafood, fresh vegetables, and aromatic herbs for a comforting, flavorful experience.	999
Clear Seafood Soup A light, flavorful broth with mixed seafood and fresh basil.	999
Potage Parmentier A French classic - this creamy potato leek soup is the perfect blend of winter flavors.	999
Minestrone A hearty soup packed with vegetables, beans, pasta, and herbs in a flavorful tomato broth.	999



Mains

Grilled Chicken Flavor-packed whole tender chicken charred to perfection with a side of gravy.	2250
Peking Chicken Crispy, golden-roasted chicken glazed in hoisin sauce and served with a side of mandarin pancakes.	2499
Herb-crusted Lamb Rack Tender lamb rack encrusted with fragrant herbs, roasted to perfection for a rich and flavorful indulgence.	3999
Beef Osso Bucco Slow-braised beef shank simmered in a fragrant, hearty sauce.	3999
Grilled Pomfret with Chimichurri Sauce Perfectly grilled pomfret paired with a vibrant chimichurri sauce, for a burst of fresh herby goodness.	2499
King Fish Steak with Lemon Butter Sauce King fish steak drizzled with a rich, creamy lemon butter sauce.	2499
Baked Bhetki Fillet with Rice Delicately baked bhetki (barramundi) fillet, paired with aromatic thyme garlic butter rice, and served with sautéed vegetables.	2999
Herb-crusted Sea Bream Fish with Salsa Flavorful herb-crusted sea bream served with a zesty olive caper salsa.	1999
Baked Hamour Fish Fillet with Lemon Rice Flaky, oven-baked hamour fish fillet served with light, aromatic lemon rice.	2499
Confit Garlic Butter Jumbo Prawns Jumbo prawns slow-cooked to perfection in the most decadently delicious garlic confit butter.	2999
Lobster Thermidor A classic French dish with succulent lobster meat, blended with a rich mixture of creamy béchamel sauce, egg yolks, and a hint of mustard.	8999
Herb Butter Crabs Tender, luscious crab dipped in herb butter.	2499
Fritto Misto Crispy fried seafood, perfectly paired with a tangy dipping sauce for irresistible crunch and flavor.	1999



Italian Corner

Seafood Pasta A delicate blend of fresh seafood tossed with al dente pasta, tossed in a light, aromatic tomato sauce.	1999
Prawn Risotto Creamy, flavorful risotto with tender prawns, perfectly balanced with fragrant herbs and a hint of citrus.	2450
Seafood Pizza A delicious combination of fresh, delicate seafood flavors paired with our signature tomato base.	1999
Homemade Ravioli Mixed Platter Handmade ravioli, filled with a luxurious blend of smoked salmon, creamy ricotta, and aromatic truffle oil, tossed in a rich herby, butter sauce.	2450
Vegetable Lasagna Layers of pasta, rich tomato sauce, and a medley of fresh vegetables, baked to perfection with creamy cheese.	1999

Desserts

Blueberry Cheesecake	1099
Cinnamon Apple Raisin Tart	999
Walnut Tart	999
Orange Chocolate Cake	999

All prices are exclusive of taxes.