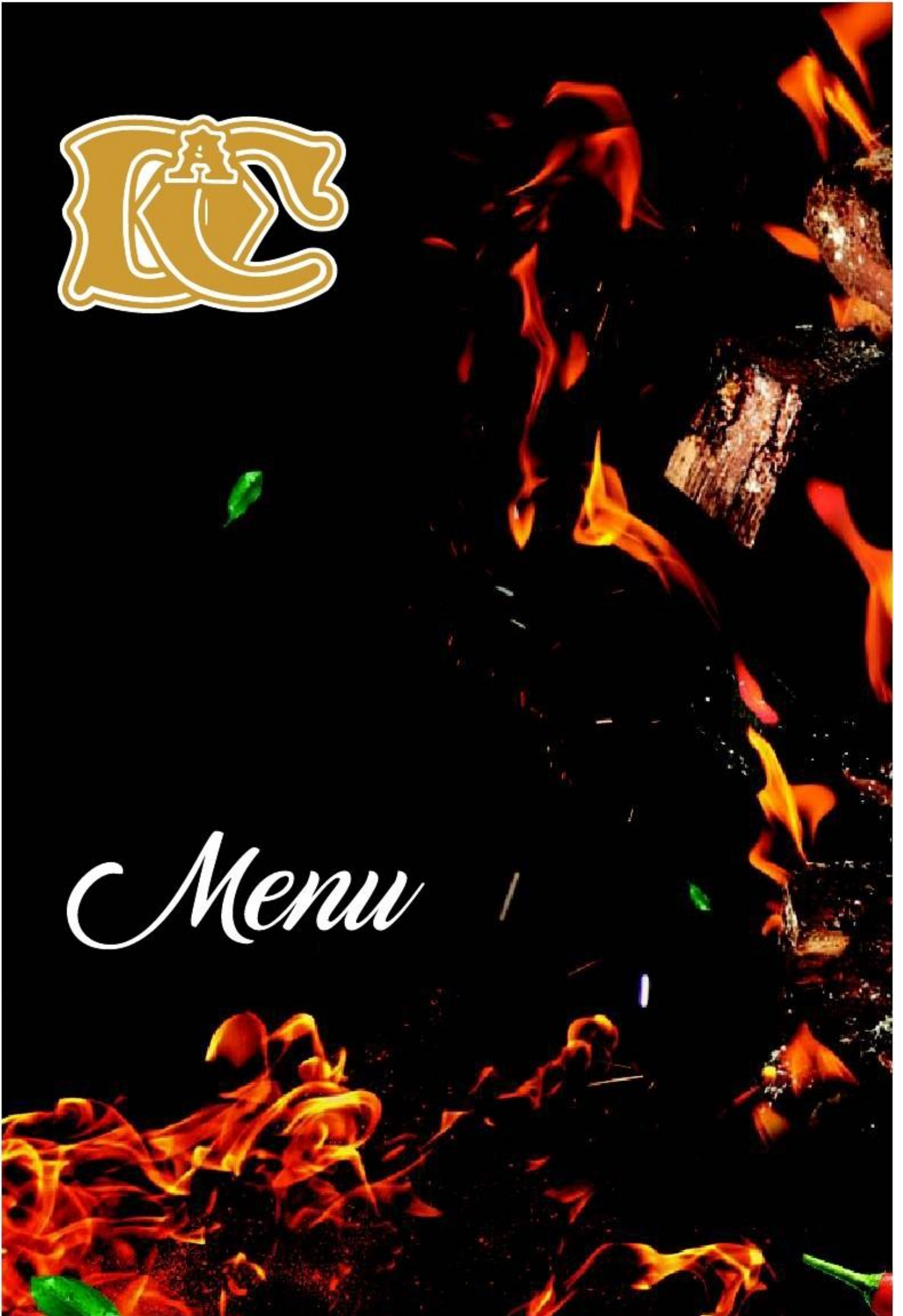




# *Menu*



# Appetizers

- 1. GARLIC BREAD**  
Bread slice toasted with butter garlic paste
- 2. BREAD ROLL & BUTTER**  
Bread slice with butter, garlic paste, topping of mint & cheese
- 3. MEXICAN CHICKEN WINGS**  
Marinated in Mexican ingredients served with special dips
- 4. FINGER FISH**  
Fish finger pieces dip in batter & covered with bread crumbs Served with Cole slaw & French fries.
- 5. HONEY MUSTARD WINGS (NEW)**  
Honey wings are marinated in Mexican ingredients served with sweet homemade sauce
- 6. CHICKEN STRIPS (NEW)**  
Chicken finger pieces dip in batter & covered with bread crumbs served with Tatar sauce.
- 7. VEGETABLE TEMPURA (NEW)**  
Deep fried Vegetable Pieces of sweet potato, capsicum, slice of onion, bell pepper and dip in egg yolk .
- 8. CHEESY FRIES (NEW)**  
French fries served with cheese sauce
- 9. GRILLED PRAWN WITH MUSTARD SAUCE (NEW)**  
Prawn marinated with mustard sauce, brown sugar and dip in hoisin sauce
- 10. PLAIN FRIES**  
French fries served with chili sauce
- 11. SPECIAL MAYO FRIES (NEW)**  
French fries sprinkled with homemade spices
- 12. HUMMUS (PRIOR ODER)**  
Blend of chick peas, garlic, herbs and olive oil



# Soups for You

## 13. HOT & SOUR SOUP

Chicken in julienne style with carrots, cabbage & eggs in Chinese seasoning

## 14. CREAM OF CHICKEN

Creamy white soup with sliced mushroom and chunks of chicken

## 15. CHICKEN CORN SOUP

Oldest soup of Chinese food mixed with sweet corn, chicken & eggs

## 16. CHICKEN VEGETABLE SOUP

Chunks Of Chicken along with fresh seasonal vegetable enriches the flavor or this simple yet subtle soup

## 17. MULLIGATAWNY SOUP

Different kinds of lentils cooked in chicken stock served with chicken cubes, boiled rice & lemon veggies

## 18. SEA FOOD SOUP (NEW)

A delicious fish soup that's low in fat and drop of hot pepper sauce in each bowl

## 19. THAI SOUP (NEW)

Fresh chopped ginger give this southeast Asian rendition its aroma and spice, while lemongrass lends the soup a seductive floral note.

## Green' O Salad

## 20. SEASONAL VEGETABLE SALAD

Carrot, cucumber, tomato, lettuce & onion

## 21. THAI BEEF SALAD

Tender beef & mixture of vegetable in Thai sauce

## 22. CHICKEN PINEAPPLE SALAD

Julienne chicken, pineapple covered with mayonnaise

## 23. CLASSIC RUSSIAN SALAD

Cubes of apple & potato mixed with green peas, carrot & mayonnaise

## 24 . RED BEAN SALAD (NEW)

Combine beans, bell peppers corn and red onion together with olive juice, sugar, garlic cilantro ,cumin and black pepper served with hot sauce.

## 25. MEXICAN STREET CORN SALAD (NEW)

Fresh corn, olive oil, veggies , cilantro, cheese, fresh lime juice, sour cream & covered with mayonnaise.



# Between The Bread

## 26. ROASTED CHICKEN SANDWICH

Toasted bread with pieces of roasted chicken served with French fries & Coleslaw

## 27. CHICKEN SANDWICH

Plain Bread pieces and layer of chicken served with French fries

## 28. CHICKEN CHEESE SANDWICH

Layer of chicken paste & Cheese served with coleslaw & French fries

## 29. HAWAIIAN SANDWICH (NEW)

slice of ham, Swiss cheese, smoked turkey, and provolone cheese onto each roll bottom to make sandwich

## 30. SPICY GRILLED CLUB SANDWICH (NEW)

This grilled club sandwich is made with layers of grilled chicken juicy tomato hard boiled eggs crispy lettuce cheddar cheese and spicy mayonnaise dressing

## 31. EGG & CHEDDAR CHEESE SANDWICH (NEW)

A quick and easy sandwich recipe egg and cheddar cheese sandwich is both filling and flavorful loaded with cheddar cheese

## Green Kitchen

## 32. PALAK PANEER

Boiled Spinach Prepared in fresh cream spices with cheese

## 33. MIXED VEGETABLES

Potato, Carrot, Pease ,bottle gourd mixed together with traditional Pakistani spices

## 34. ALOO BAINGAN

Aloo baigan is a delicious dish made by simmering young brinjals and potatoes in a spicy onion tomatoes & masala

## 35. LOKI TAMATAR (NEW)

Loki masala is a simple stair fry of loki along with tomatoes and everyday masalas

## 36. SARSON KA SAAG (SEASONAL NEW)

Sarson ka saag ( mustard green) is one of the most traditional dish its commonly served with (makki ki roti) maize bread as well with fresh butter



# Bunrise Burger

## 37. MEXICAN BURGER

Very tender beef mince patty, marinated with Mexican herbs served with coleslaw & French fries

## 38. DAC SPECIAL BURGER

Very unique, served on large DAC bun with coleslaw & French fries

## 39. HOT DOG

Special sausages covered with mustard sauce served with coleslaw & French fries.

## 40. CHICKEN BURGER

Chicken Patty marinated with special herbs on grill served with coleslaw & French fries

## 41. ZINGER BURGER

Chicken Breast Marinated with spicy sauce covered with flour, served with coleslaw & French fries.

## 42. CHICKEN CHEES BURGER

Chicken patty marinated with special herbs with cheese slice cooked on grill served with Coleslaw & French fries

## 43. GRILLED CHICKEN BURGER (NEW)

Grill Chicken Pieces on both sides, onion red cabbage and lettuce leaves served with coleslaw & French fries

## 44. SMOKEY BURGER (NEW)

This is packed with flavor, ground beef , onion, grill seasoning liquid smoke flavoring , cheddar cheese served with coleslaw & French fries.

## Order Up Organic

## 45. DAL MASH KHARA MASALA

Boiled daal mash cocked with onion, tomatoes with green chili

## 46. DAL MAKHNI

Boiled daal mong cooked with onion, tomatoes, garlic with spices & fried in butter

## 47. SHAHI DAL (NEW)

Shahi daal is prepared with healthy urad daal. Add chopped onion, ginger ,tomatoes and traditional Pakistani spices which make it a pure delicious.

## 48. DAL CHANA FRIED (NEW)

This hearty protein packed comforting daal is made with split Bengal gram onion, tomato and few Pakistani spices.

## 49. HYDERABADI KHATTI DAL

Thick flavorful curry made using masoor daal it is tangy and seasoned with curry leaves and mustard using tamarind, red chili powder & garlic.



# Yummiest Rice

## 50. MUTTON BIRYANI

Mutton has to be marinated with yogurt that helps to tenderize it very well. Add ginger, garlic, red chili powder, lemon juice & traditional Pakistani spices.

## 51. MUTTON YAKHNI PULLAO (NEW)

Mutton stock & rice cooked separately & together with traditional Pakistani spices

## 52. MUTTON KABULI PULLAO (NEW)

It is very famous and tasty Afghani dish. It is made with mutton, rice and topped with fried carrots & nuts.

## 53. CHICKEN BIRYANI

Chicken has to be marinated with yogurt that helps to tenderize it very well. Add ginger, garlic, red chili powder, lemon juice & traditional Pakistani spices.

## 54. CHICKEN YAKHNI PULLAO (NEW)

Chicken, chicken stock & rice cooked separately & together with traditional spices

## 55. CHICKEN KABULI PULLAO (NEW)

It is very famous and tasty Afghani dish. It is made with chicken, rice and topped with fried carrots & nuts.

## 56. PEAS PULLAO

Boiled rice cooked with green peas, Pakistani spices and brown onion.

## 57. CHICKEN FRIED RICE

Boiled rice cooked with carrot, cabbage, spring onion, egg & Chicken

## 58. EGG FRIED RICE

Boiled rice cooked with carrot, cabbage, spring onion & fried egg.

## 59. SINGAPOREAN RICE (NEW)

A delicious fusion dish that's layered with rice, noodles, stir vegetable, spicy chicken curry and topped with a mayo sauce.

## 60. MASALA RICE

Boiled rice cooked with chilies, chicken and oriental spices.

## 61. BOILED RICE

It's an easy foolproof method that works with white or brown long grain rice great as simple side dish for any weeknight meal.



# Dine with Chinese

- 62. CHICKEN MANCHURIAN**  
Boneless chicken prepared in spicy tomato sauce and served with egg fried rice.
- 63. CHICKEN SHASHLIK**  
Chicken cubes cooked in spicy gravy served with egg fried rice.
- 64. CHICKEN CHOW MEIN**  
Chinese noodles, julienne chicken and vegetables.
- 65. CHICKEN CHILI DRY**  
Slice chicken boneless and vegetables with Chinese sauce
- 66. BEEF CHILI DRY**  
Slice of beef boneless and vegetable with Chinese sauce.
- 67. CHICKEN VEGETABLE**  
Slices of chicken boneless and vegetable with Chinese sauce.
- 68. GARLIC CHICKEN**  
Sliced chicken with green onions in special garlic curry served with egg fried rice.
- 69. CHICKEN SICHUAN**  
Julienne chicken, cooked in garlic, sesame seeds, served with egg fried rice.
- 70. CHICKEN DRUMSTICK**  
Chicken drum stick deep fried and served with French fries and chili garlic sauce.
- 71. SWEET & SOUR CHICKEN**  
Chicken cubes prepared with tomato sauce, sweet and sour sauce served with egg fried rice
- 72. CHICKEN OYSTER SAUCE**  
Chicken cube, mushroom, onion & carrot cooked in oyster sauce served with egg fried rice
- 73. CHICKEN CASHEW NUT**  
Boneless chicken cooked with cashew nuts & fresh vegetable served with egg fired rice
- 74. CHICKEN JALFRAZI**  
Boneless chicken cooked with tomatoes, capsicum, onion, green chili & spices.
- 75. CHICKEN GINGER**  
Boneless chicken, cooked in spicy ginger sauce.
- 76. CRISPY BEEF & BROCCOLI STIR-FRY (NEW)**  
Beef, garlic, ginger, and stir-fry with broccoli and then tossed in a salty oyster sauce
- 77. CRISPY BEEF CHILI (NEW)**  
Chinese spices, stir in soy, sweet gingery sauce & garnish with spring onion and red chilies



# Sure Spicy Sea Food

## 78. FRIED FISH

Fried fish served with tartar sauce & French fries

## 79. STUFFED FISH

Fish stuffed with mushroom mustard paste and cheese served with steam rice & vegetable

## 80. LAHORI FISH

Fish pieces marinated in Pakistani spices deep fried served with French fries & tartar sauce

## 81. PRAWN TEMPURA

Pieces of prawn cooked in Japanese sauce, served with special dips

## 82. GOLDEN FRIED PRAWN

Prawn deep fried, served with special dips

## 83. PRAWN GREEN MASALA

Prawn cooked in oriental gravy

## 84. CHILI GARLIC PRAWN (NEW)

A quick prawn recipe, loaded with BIG flavor, seared prawn smothered in a spicy sticky Asian sauce.

## 85. MEXICAN SPICY FISH (NEW)

Spicy Mexican fish with lime juice, vinegar, cumin seeds, cayenne pepper and served with hot sauce.

## 86. SESAME FRIED FISH (NEW)

Crispy sesame fish fillets, deliver a crunchy crust, thanks to the sesame seeds which provide a source of healthy fats.

## 87. FISH WITH HONEY MUSTARD SAUCE (NEW)

Honey mustard fish special meal marinated with honey mustard, lemon sauce for the juiciest most flavorful fish you'll ever make.





# Continental Paradise

- 88. AMERICAN CHOP SUEY**  
Boneless pieces of chicken, cooked with fresh vegetables served with crispy noodles & fried egg.
- 89. SHISH TAOUQ**  
Grilled Chicken cubes, cooked in tahini sauce & served with garlic rice.
- 90. CHICKEN MUSCABA**  
Chicken breast stuffed with spinach, mushroom, cheese & creamy sauce served with rice.
- 91. MOROCCAN CHICKEN**  
Grilled chicken, cooked with Thai chili sauce, served with fried rice.
- 92. CHICKEN ALA KIEV**  
Chicken breast filled with butter, mushroom covered with bread crumbs and fried till golden brown set on mashed potatoes and served with butter sweet corn.
- 93. CHICKEN CARDON BLEU**  
Chicken breast filled with green herbs, cheese & mushroom served with French fries
- 94. BAKED CHICKEN**  
Chicken cubes in mushroom, cream & cheese sauce and served with white rice.
- 95. GRILLED CHICKEN MUSTARD SAUCE (NEW)**  
Chicken breast seasoned with salt & pepper, pungent mustard sauce with cream, onions and grilled to perfection.
- 96. HONEY ROAST CHICKEN (NEW)**  
This simple roast chicken is marinated in lemon sauce and roasted it then glazed with honey
- 97. BUTTER CHICKEN CURRY (NEW)**  
Aromatic golden chicken pieces in an incredible creamy curry sauce & add fresh butter to make it more delicious



## *Classic Pakistani Oriental Dishes*

**98. MUTTON KARAHI**

Mutton cooked with tomatoes, green chili and traditional Pakistani spices.

**99. CHICKEN KARAHI**

Chicken cooked with tomatoes, green chili and traditional Pakistani spices

**100. MUTTON KORMA**

Mutton prepared with ginger, garlic, hot spices & onion cooked in vegetable oil.

**101. CHICKEN KORMA**

Chicken prepared with ginger, garlic, hot spices & onion, cooked in vegetable oil.

**102. MUTTON BONELESS HANDI**

Boneless mutton cooked in oriental spices.

**103. CHICKEN BONELESS HANDI**

Boneless chicken cooked in oriental spices.

**104. MUTTON PAYA (NEW PRIOR ORDER)**

Slow cooked spicy and delicious curry made with mutton trotters

**105. MUTTON DO PYAZA (NEW)**

Mutton with crunchy onions, yogurt & aromatic spices and garnishing of coriander leaves.



## *Classic Pakistani Oriental Dishes*

- 106. MUTTON BALTI GOSHT (NEW)**  
Mutton prepared with tomatoes, green chillies, ginger, garlic, green coriander & red chili powder
- 107. PALAK GOSHT**  
Mutton pieces & spinach cooked with tomato gravy, hot spices & in vegetable oil
- 108. CHICKEN CUTLET**  
Chicken breast covered with bread crumbs served with French fries & vegetables
- 109. ALOO GOSHT (BEEF) (NEW)**  
Spicy meat gravy that has potatoes, cooked with beef in a thick stew
- 110. CHICKEN JHATPAT**  
Julienne chicken cooked with tomatoes, capsicum, onion, green chili & spices
- 111. CHICKEN GREEN MASALA**  
Cubes of chicken, cooked in green herbs sauce
- 112. LAHORI MURGH CHOLAY (NEW)**  
A delicious and hearty dish, which made with chicken and chickpeas to a gravy
- 113. SHIMLA MIRCH QEEMA (BEEF)**  
Mince, ginger, garlic, onion, green chili, fenugreek leaves, capsicum & Pakistani spices



# Smokey B.B.Q Temptation

## 114. CHICKEN BOTI

Marinated Chicken in mughali sauce & grilled on charcoal served with BBQ chatni

## 115. BEHARI CHICKEN BOTI

Marinated chicken in classic Pakistani spices & achar masala served with BBQ chatni.

## 116. CHICKEN GREEN BOTI

Marinated chicken with special Afghani herb, royal Afghani cuisine served with chatni

## 117. CHICKEN NAMKEEN BOTI

Marinated Boneless chicken in spices, grilled on charcoal served with BBQ chatni

## 118. CHICKEN TIKKA

Chicken piece marinated in spices, grilled on charcoal served with BBQ chatni & salad

## 119. CHICKEN MALAI TIKKA

Selected chicken piece, marinated in fresh cream & herbs grilled on charcoal, served with BBQ chatni.

## 120. CHICKEN MALAI BOTI

Chicken pieces, marinated in fresh cream & herbs grilled on charcoal, served with BBQ chatni.

## 121. CHICKEN SEEKH KABAB

Minced meat of chicken mixed with spices rolled on seekh, grilled on charcoal served with BBQ chatni.

## 122. BEEF SEEKH KABAB

Minced meat mix with hot spices herbs, rolled on seekh grilled on charcoal, served with BBQ chatni.

## 123. FISH TIKKA

Special fish tikka with Pakistani BBQ sauce, grilled on charcoal, served with BBQ chatni

## 124. CHANDAN KABAB (NEW)

Kabab are a delicacy with chop onion, chicken mince, beef mince, mayonnaise, green chilies, chapli kebab masala & coat with bread crumbs.

## 125. ACHARI CHICKEN BOTI (NEW)

Marinate chicken boti with papaya, ginger, garlic, coriander powder, cumin powder, dip with traditional achar, grilled on charcoal served with BBQ chatni.



# Choose Your Steak Sauce

## 126. BEEF MUSHROOM STEAK

Creamy mushroom sauce poured over grilled tenderloin beef

## 127. MEXICAN BEEF STEAK

Tenderloin beef cooked in Mexican sauce, served with mashed potato & steam vegetables

## 128. BEEF PEPPER STEAK

Creamy pepper sauce poured over grilled tenderloin beef served with baked potato & vegetables

## 129. DAC SPECIAL CHICKEN STEAK

Grilled chicken and tomato along with classic cheese sauce served with baked potato & steam vegetables

## 130. CHICKEN PEPPER STEAK

Creamy pepper sauce poured over grilled breast chicken served with baked potato & vegetables

## 131. MEXICAN CHICKEN STEAK

Grilled chicken cooked in Mexican sauce served with baked potato & vegetables

## 132. FISH STEAK

Fish fillet cooked in lemon & butter sauce served with mashed potato & sauté vegetables



# Live Kitchen

## *Chicken Handi / Karahi*

---

- 133. CHICKEN BROWN KARAHAI
- 134. CHICKEN SHINWARI KARAHAI
- 135. CHICKEN KARACHI SPICY KARAHAI
- 136. CHICKEN PESHAWARI KARAHAI
- 137. CHICKEN GINGER KARAHAI
- 138. CHICKEN GREEN KARAHAI
- 139. CHICKEN NAMKEEN KARAHAI

## *Mutton Handi / Karahi*

---

- 140. MUTTON BROWN KARAHAI
- 141. MUTTON SHINWARI KARAHAI
- 142. MUTTON KARACHI SPICY KARAHAI
- 143. MUTTON PESHAWARI KARAHAI
- 144. MUTTON GINGER KARAHAI
- 145. MUTTON GREEN KARAHAI
- 146. MUTTON NAMKEEN KARAHAI



# Live Kitchen

## *Chicken Tikka*

- 147. CHICKEN NAMKEEN TIKKA
- 148. CHICKEN KHYBER TIKKA
- 149. CHICKEN SULEMANI TIKKA
- 150. CHICKEN AFGHANI TIKKA

## *Mutton Kabab*

- 151. MUTTON BANGO KABAB
- 152. MUTTON KABULI KABAB
- 153. MUTTON CHAPLI KABAB

## *Mutton Boti*

- 154. MUTTON NAMKEEN BOTI
- 155. MUTTON KHYBER BOTI
- 156. MUTTON SULEMANI BOTI
- 157. MUTTON AFGHANI BOTI

## *Pulao*

- 158. SPECIAL AFGHANI PULAO (FULL)
- 159. SPECIAL AFGHANI PULAO HALF)

## *Bar B Que Plater* FOR 2 PERSONS

- 160. CHICKEN KHYBER TIKKA, MUTTON KABULI KABAB,  
CHICKEN SULEMANI BOTI & MUTTON CHAPLI KABAB  
WE WILL SERVED WITH AFGHANI PULAO



# Breads

160. PLAIN NAN

161. LAHORI KULCHA

162. PURI/PARATHA

163. GARLIC NAN

164. ROGHNI NAN

165. WHOLE WHEAT NAN (LAL ROTI)

166. QEEMA NAN

167. CHEESE NAN

## Ice Cream

168. ICE CREAM (SINGLE SCOOP)

ICE CREAM (DOUBLE SCOOP)

169. ICE CREAM CUP

170. KULFI (PISTA / CRUNCH)





# Desserts

## 171. DAC ALASKA

Chocolate cake sandwich with a single scoop of vanilla ice Cream topped with chocolate sauce

## 172. LEMON CHEESE CAKE (SLICE)

Blend of Philadelphia cheese & yogurt with peach topping.

## 173. CHOCOLATE MOUSSE

Rich mousse in love with chocolate & cream at the same time

## 174. APPLE PIE WITH VANILLA ICE CREAM

Fresh baked apple pie with a scoop of vanilla ice cream.

## 175. CREAM CARAMEL

Collection of eggs, milk, caramel topping with fresh cream & Cherry.

## 176. FRUIT TRIFLE

Seasonal fruit with sponge cake, custard topping, fresh cream & cherry.

## 177. BANANA SPLIT (NEW)

The classic split has one scoop of chocolate, one scoop of vanilla, one scoop of strawberry, banana split, caramel sauce, crushed peanuts & whipped cream.

## 178. PROFITEROLES (NEW)

Crispy hollow choux pastry ball filled with custard or cream & chocolate

## 179. BERRY TANGO (NEW)

Enjoy the berry season to the fullest with this berry tango. It's the perfect solution for your sweet carvings.

## 180. MANGO & CHOCO MOUSSE (NEW)

Easy mango & Chocolate mousse is super simple to make, light and airy melt-in-mouth fancy dessert with delicious fruity flavor.

## 181. FRUIT TART (NEW)

Few things are more delicious than a classic fresh fruit tart. Creamy crusted filling surrounded by a crispy sweet pastry shell & lots of beautiful fruits.

## 182. LAVA CHOCOLATE WITH ICE CREAM MOUSSE (NEW)

Bottom layer of cake, includes cream, in lieu of egg whites, to give the mousse better consistency.



# *Cold Beverages*

- 183. FRESH JUICE (SEASONAL)
- 184. PINA COLADA
- 185. SPANISH MARGARITA
- 186. BANANA MILK SHAKE (NEW)
- 187. MANGO SHAKE (NEW)
- 188. ICE CREAM SHAKES (NEW)
- 189. COLD COFFEE WITH ICE CREAM
- 190. GATORADE (NEW ENERGY DRINK)
- 191. STING CAN (NEW ENERGY DRINK)
- 192. STING 500ML (NEW)
- 193. SOFT DRINK (CAN)
- 194. LIMCA WITH SODA (NEW)
- 195. FRESH COCONUT WATER (NEW)
- 196. MINERAL WATER (LARGE)
- 197. MINERAL WATER (SMALL)



# Slush

198. TROPICAL BLUE (NEW)

199. STRAWBERRY (NEW)

200. PINEAPPLE (NEW)

## Hot Beverages

---

201. COFFEE NESCAFE

202. ESPRESSO COFFEE (NEW)

203. ROGEL COFFEE (NEW)

204. ROGEL TEA (NEW)





# DEFENCE AUTHORITY CLUB

Tel: 021-35803073-76