

## **Appetizers**

### **Smoked Salmon Rs.2450**

On a bed of celery, garden greens and lime dressing sprinkled with deep-fried capers

### **Cold Arabic Mezzeh Rs.1350**

With hummus, moutabel, tabouleh, babaganoush

### **Warm Arabic Mezzeh Rs.1350**

With kibbeh, sambousek & falafel

### **Chicken Tempura Salad Rs.1050**

Olive oil marinated chicken breast, tempura vegetables and tomatoes with balsamic reduction

### **Antipasto Composition Rs.1050**

Cold cuts, cheese, marinated olives and pickled cucumber

## **Soups**

### **Soup of The Day Rs.690**

### **Roasted Tomato & Basil Soup Rs. 690**

With goats' cheese & fresh cream

### **Mulligatawny Soup Rs. 690**

Rich curried chicken and lentil soup with rice

### **Chicken and Coconut Soup Rs. 690**

A broth with chicken & coconut and kaffir lime leaves, lemongrass and galangal

All prices are subject to applicable taxes

## **Sandwiches & Burgers**

### **Crispy Chicken Burger Rs.1150**

Breaded chicken, in burger bun melted cheddar cheese, tomatoes, sliced onion and fresh lettuce

### **Margalla Burger Rs.1300**

Quarter pound ground beef of top sirloin in kaiser bun with tomatoes, cheese, beef strips & lettuce with a spicy bbq sauce

### **Club Sandwich Rs.1290**

Zamana special sandwich with chicken, cheese, smoked turkey, iceberg lettuce, tomatoes and fried egg

## **Salad Composition**

### **Greek Salad Rs.1150**

Oregano dusted feta cheese, black olives, capsicum salsa, cherry tomatoes and roasted pita bread

### **Hugo Salad Rs.1050**

Composition with romaine lettuce, artichoke relish, yogurt dressing, basil, semi-fried egg and parmesan flakes

All prices are subject to applicable taxes

## **Homemade Pizza's**

### **Margarita Pizza Rs.1290**

Fresh roma tomatoes & mozzarella on a rich tomato base with fresh oregano

### **Meat Rs.400**

Turkey strips, beef salami, chicken or beef

### **Seafood Rs.700**

Shrimps, calamari, mussels and scallops

## **Pasta, Noodles & Rice Dishes**

### **Homemade Baked Lasagne Rs.1350**

Thin pasta sheets layered with bolognaise sauce, creamy béchamel sauce and mozzarella cheese

### **Penne Arrabbiata Rs.1250**

Penne pasta cooked in spicy tomato sauce with garlic & fresh basil, served with fresh parmesan cheese

### **Napolitano Rs.1150**

Tossed in tomato sauce, basil and parmesan cheese

### **Spaghetti Bolognaise Rs.1250**

Tossed in a meaty beef sauce, parmesan shavings and pesto dollop

### **Nasi Goreng Rs.1650**

Indonesian fried rice with eggs, chicken sate' and pickled vegetables

All prices are subject to applicable taxes

## **Main Courses**

### **Oven Roasted Beef Fillet Steak Rs.1450**

Served with glazed baby onions and beef bone marrow sauce

### **Turkish Lamb Cutlets Rs.4500**

Fried eggplant, zucchini & rich turkish tomato sauce

### **Steamed Fish Fillet Rs.2250**

In lemon reduction with stir-fried noodles and vegetables

## **From Our Pakistani Kitchen**

### **Chicken Karahi Rs.1250**

Mild Pakistani curry with tomatoes, chilies and ginger

### **Mutton Karahi Rs.1550**

Mild Pakistani curry with tomatoes, chilies and ginger

### **Chicken Biryani Rs.1150**

A traditional aromatic Pakistani basmati rice dish with saffron, cardamom & cinnamon

### **Mutton Biryani Rs.1350**

A traditional aromatic Pakistani basmati rice dish with saffron, cardamom & cinnamon

All prices are subject to applicable taxes

### **Palak Paneer Rs.850**

Spinach cooked in Pakistani spices with homemade cottage cheese

### **Vegetarian Thali Rs.1250**

Two vegetables of the day, daal of the day, and fresh salad & raita

### **Non-Vegetarian Thali Rs.1550**

Lamb or chicken masala, daal of the day, fresh salad, raita & chef's choice of dessert (thali items are served with choice of chapatti / nan, papadum & rice)

### **Hill Resort's Chicken Tikka Rs.1450**

Marinated in spicy yogurt and cooked in a tandoor (clay oven)

### **Chicken Qorma Badami Rs.1190**

Chicken pieces cooked in yogurt and brown onions with traditional spices & almonds

All prices are subject to applicable taxes

## **Desserts**

### **Le Créole Rs.590**

Caramel vanille cake, chocolate mousse served with mocha sauce

### **Bitter Chocolate & Strawberry Cake Rs.570**

Rich mousse cake with raspberry sauce

### **Marble Baked Cheese Cake Rs.630**

With mixed fruit compote

### **Rasmalai Rs.590**

Homemade cheese dessert with milk sauce

### **Vanilla Crème Brulee' Rs.650**

With gratined fresh fruits

### **Assorted Ice Creams Rs.690**

Choice of 3 ice creams served with biscuits, chocolate or fruit sauce

### **Imported Cheese Selection Rs.2150**

With fig paste & lavouche bread

All prices are subject to applicable taxes

**Tiramisu Rs.550**

With an almond tuille

**Fig Sweet Rs.630**

Khoya with sugar, butter & dried figs

**Kheer with Nuts Rs.550**

Warm rice dessert with milk & sugar

**Seasonal Fresh Fruit Platter Rs.750**

**Bitter Chocolate Mousse Rs.490**

With pistachio biscuit

**Cappuccino Cake Rs550**

With vanilla ice cream & chocolate sauce

**Farandole of Desserts Rs.510**

Assorted French & Pakistani sweets

All prices are subject to applicable taxes

## **Breakfast**

### **Hot Selection**

#### **Homemade Porridge Rs.550**

With brown sugar & warm milk

#### **French Toast or Pancakes Rs.650**

Served with butter, your choice of honey, maple, blueberry or strawberry syrup

#### **Fresh Egg Dishes Rs.650**

Two farm fresh eggs fried, scrambled, poached or boiled

#### **Two Egg Omelette Rs.650**

With a choice of filling

## **Cold Selection**

#### **Bircher Muesli Rs.550**

Swiss style oat meal dish with crushed nuts, grated apple & orange

#### **Cereal and Yoghurt**

A selection of imported cereals garnished with

Fresh fruit and cold milk      **Rs.450**

Plain yoghurt      **Rs.450**

Fruit yoghurt      **Rs.450**

#### **Sliced Fresh Fruit Platter Rs.750**

A variety of seasonal fresh fruit with natural yoghurt

All prices are subject to applicable taxes



## **Pakistani Breakfast Selection**

### **Beef Qeema Rs.650**

A Pakistani favourite of ground beef and spices

### **Potato Bhujia Rs.650**

Potatoes in a light curry sauce

### **Halwa Puri With Channa Rs.650**

sweetened semolina topped with pistachios served with a fluffy crisp deep-fried bread

## **Beverages**

### **Juices, Soft Drinks & Mineral Water**

Soft Drinks Canned	<b>Rs. 370</b>
Min. Water- 1.5 L	<b>Rs. 370</b>
Canned Juices	<b>Rs. 370</b>
Min. Water– 0.5 L	<b>Rs. 250</b>
Sweet & Saltish Lassi	<b>Rs. 475</b>
Evian Water– 1.5 L	<b>Rs. 900</b>
Tonic Water	<b>Rs. 490</b>
Evian Water– 0.5 L	<b>Rs. 590</b>
Ginger Ale	<b>Rs. 650</b>
Perrier - 330 MI	<b>Rs. 690</b>
Pellegrino – 750 MI	<b>Rs. 1250</b>
Club Soda	<b>Rs. 450</b>
Fr.Lime Can	<b>Rs. 390</b>

All prices are subject to applicable taxes

## **Seasonal Freshly Squeezed Fruit Juices**

Please ask your server for a selection of seasonal juices

### **Hill Resort Lemonade Rs575**

A truly refreshing drink of full lemon and grenadine, topped with bubbly lemon & lime soda

### **Mint Lemonade Rs.550**

A thirst quencher with fresh mint

### **Pina-Colada Rs.585**

Pineapple juice mixed with coconut cream & a hint of lime, topped with bubbly lemon & lime soda

### **Cold Coffee Iced coffee with milk Rs.470**

### **Cold coffee with ice cream Rs.510**

### **Iced Tea Rs375**

Iced tea, iced tea with lemon, diced green tea

All prices are subject to applicable taxes

**Coffee Selection Pot of fresh coffee, Rs.400**

**Decaffeinated, Rs 400**

**Single espresso Rs.430**

**Double espresso Rs.510**

**Cappuccino Rs510**

**Americano Rs.400**

**Café latte Rs. 460**

**Tea Selection Rs.375**

Earl Gray Tea, English Breakfast Tea Darjeeling Fruit Tea, Green / Jasmine Tea  
Lipton Tea Lemon, Green Tea, Chamomile Herbal Tea

All prices are subject to applicable taxes