



Pearl-Continental

LAHORE

COVO

THE ITALIAN KITCHEN

APPETIZERS

Rs.

Mozzarella alla Caprese

1560/-

Buffalo Mozzarella, pesto, Sun-dried Tomato & shaved Parmesan

Calamari

1240/-

Deep fried Calamari with fresh Marinara sauce

Shrimp Cocktail

1550/-

Chilled Prawns with zesty Cocktail sauce

Mixed Salad

830/-

Mixed local Greens, Zucchini, Carrot, Cherry Tomatoes and chargrilled Red Pepper, tossed in roasted Garlic Vinaigrette

Cheese Salad

1390/-

Mixed Greens tossed in Balsamic reduction with Almond crusted Cheese and marinated Beetroot

Bresaola

1650/-

Air dried Beef with seasonal Greens and Virgin Olive Oil

Caesar Salad

720/-

Romain lettuce, shaved Parmesan and Crotons tossed in Caesar dressing, served with a choice of,

Grilled Chicken

320/-

Prawns

470/-

Crab Avocado Coriander Salad

650/-

With marinated Olives and Avocado and Crab Meat with infused Coriander dressing

Oriental Cobb Salad

650/-

Iceberg lettuce, grilled Chicken slices, Turkey Bacon, Avocado tossed with Vinaigrette dressing, topped with boiled egg

(all prices are subject to applicable taxes)

SOUP

Rs.

Minestrone alla Genovese

Vegetable Soup with Pesto

720/-

Lobster Bisque

Traditional creamy French soup with Lobster Meat

1050/-

Tomato Soup

With roasted Croutons

720/-

Seafood Chowder

Traditional creamy French soup with seafood & potatoes

710/-

RISOTTO & PASTA

Risotto

Slow cooked Italian Arborio Rice with Porcini mushroom, Saffron and Parmesan

2090/-

Spaghetti Tomato Sauce

Spaghetti with Tomato, fresh Basil, Parmesan Cheese and Garlic

1350/-

Spaghetti Seafood

Spaghetti with Shrimp, Calamari and Red Snapper, lightly cooked in Tomato and Capers Broth

1550/-

Tagliatelle

Tagliatelle with creamy Mushroom sauce and fresh Parsley

1950/-

Fettuccine Alfredo

Fettuccini tossed in creamy Cheese sauce

1550/-

Lasagna

Home-Made Pasta sheets layered with Ricotta, Mozzarella and Parmesan cheese, served with Bolognese sauce

1750/-

Add-Ons For Pasta

Strips of grilled Chicken Breast

Olive Oil sautéed Prawns

320/-

470/-

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PIZZAS

	Rs.
Capricciosa <i>Tomato sauce, Mozzarella, Mushroom, Olives, Beef Salami, Artichokes and Egg</i>	1890/-
Quattro Stagioni <i>Tomato sauce, Veal Bacon, Beef Salami, Turkey Ham, Mozzarella</i>	2250/-
Margherita <i>Tomato sauce, Mozzarella, fresh Basil</i>	1550/-
Vegetariano <i>Tomato sauce, roasted Peppers, Onion, Mushrooms, Marinated Artichokes and Sun-dried Tomato</i>	1650/-
Spinaci e Carciofi <i>Tomato sauce, Marinated Artichokes, sautéed Spinach, roasted Garlic, Parmesan and Mozzarella cheese</i>	1850/-
Quattro Formaggio <i>Tomato sauce, Turkey Bacon, Beef Salami, Turkey Ham & Mozzarella cheese</i>	2190/-

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ENTRÉES

Foil Red Snapper <i>Fillet of Red Snapper wrapped in pocket Foil with Olives and Lemon</i>	1450/-
Baked Black Cod <i>Oven baked Cod with Parmesan, Paprika and Grapes reduction.</i>	4590/-
Oven Roast Jumbo Prawns <i>Served with Dill Baby Potatoes</i>	2250/-
Seafood Mixed Grill <i>Seafood mix grill with Lemon Garlic Vinaigrette sauce</i>	2250/-
Angus Beef <i>Tuscan-style Angus Beef, Arugula Lettuce served with Balsamic Vinaigrette Reduction</i>	4900/-
Lamb Chops <i>Breaded Lamb Chops with Eggplant Roulade</i>	2250/-
Scaloppine with Mushroom <i>With Black Mushroom sauce and Risotto</i>	1650/-
Chicken Saltimbocca <i>Grilled Chicken topped with Beef Bacon & Melted Cheese, served with Fettuccine & sautéed Vegetables</i>	1750/-
Piccata of Chicken <i>Pan-fried Cheese coated Chicken Breast with creamy Lemon Garlic sauce</i>	1890/-
Osso Buco <i>Served with Saffron Risotto</i>	1950/-

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FROM OUR LAVA STONE GRILL

Rs.

The Angus Breed

Angus cattle are known throughout the world as the producers of the finest beef available. Prime certified black angus primal cuts are of the cattle industry is featured on the menus of many of the world's greatest restaurants and ocean liners because Angus beef is so tasty and tender.

One of the prime reason why Angus cattle produce such finely textured, well-marbled beef is that the Angus breed is the only one which has been bred for beef production. Other breeds were first bred for work as oxen for milk or a combination of these traits.

Rib eye	250 g	3900/
	350 g	4600/-
Sirloin	250 g	3600/-
Tenderloin	250 g	5000/-
T-bone	450 g	4700/-
Porter House	600 g	6500/-

Choice of Sauce

Béarnaise
Mushroom
Peppercorn
Natural Jus

Choice of Side Order

Baked Potato
Garlic Mash
French fries
Creamy Spinach

(all prices are subject to applicable taxes)

DESSERT

Rs.

Cheese Platter 1690/-
*With Gouda, Emmental, Gruyère, Brie
and coated Cheese*

Tiramisu 910/-
*Creamy Mascarpone, Espresso-soaked Ladyfingers
and Cacao powder*

Panna Cotta 970/-
Vanilla infused, Raspberry coulis

Chocolate Fondant 970/-
With Vanilla Pod Gelato

Banana Mascarpone 1010/-

COFFEES

Coffee 430

Espresso 450

CAPPUCCINO 470

Double Espresso 490

Café latte 470

Decaffeinated Coffee 470

TEA

370

English Breakfast

Earl Grey

Chamomile

Green Tea

Ginseng Herbal Tea

(all prices are subject to applicable taxes)

BEVERAGE	Rs.
Canned Soft Drink	280
FRESH LIME / SODA	320
ICE TEA	390
NON-ALCOHOLIC BEER	470
COLD COFFEE	460
FRAPPE	440
SMOOTHIES	430
<i>Apple, Carrot or Banana</i>	
Milk Shake Of Your Choice	480
<i>Ask Your Server for Flavor & Price</i>	
Pina Colada	490
Margherita Strawberry/ Lemon	470
MINERAL WATER	
Still Water (small)	180
Still Water (large)	290
Sparkling Water Perrier (small)	490
Sparkling water Perrier (large)	750
Evian 1.5 liter	750

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