

A close-up photograph of a chef's hand garnishing a plate of food. The chef is wearing a white uniform. The plate contains a large piece of dark, seared meat, a piece of salmon, and various vegetables including potatoes, zucchini, and red bell peppers. The text "ROOM SERVICE MENU" is overlaid on the image in a bold, black, sans-serif font.

ROOM SERVICE MENU

BREAKFAST MENU

SERVED FROM 6:00 AM TO 10:30 AM

THE CONTINENTAL BREAKFAST 950

CHOICE OF A CHILLED JUICE

ORANGE, APPLE OR GRAPEFRUIT

FRESH FROM OUR BAKERY

THREE PIECES OF CROISSANT, TOAST, MUFFINS OR DANISH PASTRY WITH BUTTER, JAM, MARMALADE OR HONEY

TEA / COFFEE/ MILK

THE PEARL BREAKFAST 1090

CHOICE OF A CHILLED JUICE

ORANGE, APPLE OR GRAPEFRUIT

CHOICE OF YOGHURT OR CEREAL: CORN FLAKES, WEETABIX, FROSTIES, MUESLI OR FRUIT 'N FIBRE

CHOICE OF TWO EGGS, YOUR WAY: OMELETTE, BOILED, SCRAMBLED, FRIED OR POACHED EGGS WITH BEEF SAUSAGES, BEEF SALAMI OR BREAKFAST POTATO AND TOMATOES

PANCAKES WITH FRESH-FRUIT CUTS AND MAPLE SYRUP OR HONEY

FRESH FROM OUR BAKERY: THREE PIECES OF CROISSANT, TOAST, MUFFINS OR DANISH PASTRY WITH BUTTER, JAM, MARMALADE OR HONEY TEA / COFFEE/ MILK

THE PAKISTANI BREAKFAST 990

CHOICE OF A CHILLED JUICE: ORANGE, GRAPEFRUIT, APPLE OR LASSI
PAKISTANI OMELETTE SERVED WITH QEEMA AND PARATHA; PLAIN
OR POTATO-STUFFED. TEA / COFFEE / MILK

LOW-CALORIE BREAKFAST 1090

SEASONAL FRUIT JUICE, FRESH-FRUIT PLATTER AND BROWN BREAD
TEA, COFFEE OR MILK

A LA CARTE BREAKFAST

CHEESE PLATTER SERVED WITH FRUIT CUTS 690

HASH-BROWN POTATOES 350

BREAKFAST STEAK 950

SERVED WITH TOAST, A FRIED EGG AND HASH-BROWN POTATOES

FRUIT PLATTER 790

AN ASSORTMENT OF FRESH SEASONAL FRUIT

FRUIT SALAD 750

A VARIETY OF FRESH SEASONAL FRUITS, DICED AND SERVED IN LIME JUICE

FRESHLY-SQUEEZED SEASONAL FRUIT JUICE 690

ORANGE, GRAPEFRUIT, APPLE, WATERMELON, CARROT, STRAWBERRY OR MANGO

CEREAL 590

OATMEAL, WEETABIX, CORN FLAKES WITH SLICED FRUIT SERVED
WITH HOT OR COLD MILK

PLAIN YOGHURT 350

FRUIT YOGHURT 390

FRESH FROM OUR BAKERY 590

CHOICE FROM OUR BAKERY; THREE PIECES OF CROISSANTS, TOASTS,
MUFFINS OR DANISH PASTRY WITH BUTTER, JAM, MARMALADE OR HONEY

SERVED WITH ROASTED OR HASH-BROWN POTATOES

PANCAKES 650

SERVED WITH MAPLE SYRUP OR HONEY

FRENCH TOAST 650

WITH MAPLE SYRUP OR HONEY

EGGS, ANY STYLE 590

TWO EGGS OF YOUR CHOICE; BOILED, SCRAMBLED, FRIED OR POACHED EGGS

OMELETTE 650

THREE-EGG OMELETTE OF YOUR CHOICE WITH CHEESE, TOMATOES, MUSHROOMS OR
PLAIN, SERVED WITH TOAST, BUTTER, JAM OR PLAIN PARATHA

OMELETTE WITH PARATHA 750

PAKISTANI-STYLE OMELETTE WITH TOMATOES, GREEN ONIONS AND GREEN CHILLIES
SERVED WITH POTATO-STUFFED PARATHA

ALOO CHANNA OR VEGETABLE BHUJIA WITH PARATHA 590

POTATO AND CHICKPEA CURRY COOKED WITH TOMATOES, GINGER, ONIONS, LOCAL HERBS AND MANGO PICKLE SERVED WITH PLAIN PARATHA

PARATHA

ALOO PARATHA 250

MULTILAYERED THIN BREAD WITH A POTATO FILLING, PAN-FRIED IN BUTTER

QEEMA PARATHA 250

MULTILAYERED THIN BREAD WITH A MINCED-MEAT FILLING, PAN-FRIED IN BUTTER

SWEET PARATHA 250

MULTILAYERED THIN BREAD WITH A BROWN SUGAR FILLING, PAN-FRIED **IN BUTTER**

ALL-DAY DINING MENU



APPETIZER & SALADS

CHICKEN CHEESE QUESADILLA 1050

TORTILLA BREAD STUFFED WITH SPICY CHICKEN AND CHEESE, SEVERED WITH FRIED BEANS, FRESH SALSA AND SOUR CREAM

SHRIMP COCKTAIL 1550

BOILED ARABIAN SEA PRAWNS, SERVED WITH A TANGY COCKTAIL DRESSING

BUFFALO WINGS 1150

FRIED CHICKEN WINGS TOSSED IN AMERICAN HOT SAUCE, AND

CRISPY HEARTY VEGETABLES

CHICKEN DRUMSTICK 1150

AN ALL-TIME FAVOURITE FOOD ITEM

SOUP

CHICKEN CORN SOUP 650

APPETIZING CHICKEN CORN SOUP SERVED WITH CRACKERS

HOT & SOUR SOUP 650

WELL-KNOWN HOT & SOUR SOUP SERVED WITH CRACKERS

PEARL SPECIAL SOUP 690

A FAMILY-FAVOURITE SOUP

THAI SOUP 650

OUR BESTSELLER

CREAM OF CHICKEN 650

CHICKEN SOUP WITH FRESH CREAM

YAKHNI 590

TRADITIONAL LOCAL SOUP

MULLIGATAWNY SOUP 650

OUR SPECIALITY LENTIL SOUP

TOMATO BASIL SOUP 650

BASIL-INFUSED TOMATO SOUP

MINISTRONE SOUP 650

SPECIAL ITALIAN-STYLE CLEAR SOUP

SALADS

MARKET FRESH SALAD 750

AN ASSORTMENT OF FRESH LETTUCE, HERBS, SERVED WITH LEMON, AN OLIVE OIL DRESSING AND GARLIC CROUTONS

TRADITIONAL CHEF'S SALAD 850

CHOICE OF A DRESSING: FRENCH, ITALIAN, OLIVE OIL, VINAIGRETTE

OR GARLIC CROUTONS

TOMATO AND BUFFALO MOZZARELLA SALAD 850

FRESH BUFFALO MOZZARELLA AND PLUM TOMATO SERVED WITH BALSAMIC VINAIGRETTE AND GARLIC BREAD CROUTONS

TRADITIONAL GREEK SALAD 790

WITH DICED CUCUMBERS, COLOURED PEPPERS, FETA CHEESE, OLIVES AND A MUSTARD VINAIGRETTE DRESSING

FAMOUS RUSSIAN SALAD 1150

MOST POPULAR SALAD WITH A RICH, CREAMY DRESSING

MAIN COURSE CONTINENTAL

FISH & CHIPS 1450

ENGLISH-STYLE, LIGHTLY BATTERED FRIED FISH SERVED WITH SHOESTRING
FRIES AND TARTAR SAUCE

GRILLED LAMB CHOPS 2150

GRILLED LAMB CHOPS SERVED WITH A MINT OR MUSHROOM SAUCE ACCOMPANIED BY
WHOLE-BAKED POTATO WITH SOUR CREAM OR SAUTÉED VEGETABLES

FAMOUS FRIED PRAWNS 1950

BREAD-CRUMBED ARABIAN SEA PRAWNS SERVED WITH FRENCH FRIES
AND TARTAR SAUCE

BEEF TENDERLOIN STEAK 1450

GRILLED TO YOUR LIKING AND SERVED PLAIN OR WITH PEPPERCORN OR A MUSHROOM
SAUCE, SEASONAL VEGETABLES AND FRENCH FRIES

CHICKEN STEAK WITH MUSHROOM SAUCE 1350

LOCAL POUNDED CHICKEN BREAST TOPPED WITH MUSHROOM SAUCE SERVED
WITH MASHED POTATO

CRISPY FRIED CHICKEN 1190

GOLDEN-FRIED CHICKEN SERVED WITH FRENCH FRIES AND HONEY MUSTARD SAUCE

CHICKEN SHASHLIK 1190

PAN-FRIED, MARINATED AND SKEWERED CHICKEN SERVED WITH BBQ SAUCE
AND STEAMED RICE

CHICKEN NUGGETS 1190

CRUMBED CHICKEN NUGGETS SERVED WITH FRENCH FRIES AND HONEY MUSTARD

PEPPER STEAK 1550

PEPPERED BEEF FILLET WITH BLACK PEPPER AND MASHED GARLIC

PAKISTANI SPECIALITIES

PRAWN CURRY 2090

MARINATED PRAWNS COOKED IN LOCAL SPICES AND TOMATO CURRY

INDIAN BUTTER CHICKEN 1250

MARINATED CHICKEN WITH BUTTER CREAM AND CASHEW-NUTS IN AN ONION GRAVY

CHICKEN JALFREZI 1250

BONELESS CHICKEN COOKED IN A CURRY SAUCE WITH VEGETABLES AND EGGS

LAMB KARAHI 2090

SUCCULENT PIECES OF LAMB, SAUTÉED WITH GARLIC, TOMATOES, GREEN CHILLIES
AND CORIANDER LEAVES

MUGHLAI CHICKEN CURRY 1250

CHICKEN CUBES COOKED WITH MIXED NUTS, GREEN CHILLIES, ONION GRAVY AND
FRESH CORIANDER

CHICKEN KARAHI 1250

CHICKEN CUBES COOKED IN SAUTÉED GARLIC, GREEN CHILLIES AND TOMATO SAUCE

BRAIN MASALA 1150

BRAIN COOKED IN A MILD TOMATO AND YOGHURT SAUCE

VEGETABLE THALI 950

A COMBINATION OF A VARIETY OF VEGETABLES AND DAAL SERVED WITH RICE

VEGETABLE OF THE DAY OR VEGETABLE BHUJIA 850

SEASONAL VEGETABLES COOKED IN SPECIAL SPICES AND HERBS

DAAL OF THE DAY 850

LENTIL FLAVOURED WITH TOMATOES, GINGER AND GARLIC

PALAK PANEER 850

SPINACH COOKED WITH SPICY HERBS AND WHITE CHEESE (PANEER) CUBES

MUTTON BIRYANI 950

A SPECIALITY OF THE ROYAL KITCHENS OF HYDERABAD DECCAN AND LONG-GRAIN

BASMATI RICE FLAVOURED WITH LOCAL SPICES AND HERBS

CHICKEN BIRYANI 850

A SPECIALITY OF THE ROYAL KITCHENS OF HYDERABAD DECCAN, LONG-GRAIN

BASMATI RICE FLAVOURED WITH LOCAL SPICES AND HERBS

BBQ

BBQ PLATTER (GRILLED FROM 1900HRS TO 2300HRS) 2150

RESHMI KEBAB 1PC, LAMB CHOMPS 3 PCS, CHICKEN KASTURI BOTI

3 PCS AND CHAPLI KEBAB 1PC

CHICKEN TIKKA 1250

CHICKEN MARINATED IN MILD SPICES AND GRILLED TO PERFECTION

CHICKEN MALAI BOTI 1250

MARINATED IN LOCAL HERBS, SPICES AND CREAM AND GRILLED ON CHARCOAL

RASHMI SEEKH KABAB 1250

MINCED CHICKEN MIXED WITH LOCAL SPICES AND GRILLED ON CHARCOAL

TAWA QEEMA 1290

A UNIQUE COMBINATION OF MINCED CHICKEN, GARLIC, GINGER, ONIONS, TOMATOES AND GREEN CHILIES

NAAN OF YOUR CHOICE 90

PLAIN NAAN, ROGHNI NAAN, RUMALI ROTI, LAL ATTA ROTI OR CHAPATTI

TAWA PARATHA OR TANDOORI PARATHA 250

KASHMIRI SPECIALITIES

KASHMIRI PULAO 890

KASHMIRI RICE WITH MIXED VEGETABLES, BEEF AND BOILED EGGS

ROGAN JOSH 2050

AN AROMATIC CURRY DISH, ROGAN JOSH MEANS MEAT COOKED IN CLARIFIED BUTTER AT INTENSE HEAT

GUSHTABA 1550

MEATBALLS IN A YOGHURT SAUCE. GUSHTABA IS INDISPUTABLY THE 'JEWEL IN THE CROWN' OF THE KASHMIRI WAAZWAAN

TABAK MAAZ 2150

MUTTON RIBS STEWED WITH HERBS, MARINATED AND DEEP-FRIED

SANDWICHES & BURGER

CLUB SANDWICH 1150

TRIPLE-LAYER SANDWICH WITH GRILLED CHICKEN, EGGS, CHEESE AND LETTUCE, SERVED WITH FRIES

GRILLED CHEESE & TOMATO SANDWICH 850

TOASTED BREAD SLICE, TOPPED WITH TOMATOES & GRATED CHEESE

SANDWICH OF YOUR CHOICE 950

CHOOSE CHICKEN, BEEF, CHEESE, TUNA OR VEGETABLE WITH FRENCH FRIES AND COLESLAW

BEEF OR CHICKEN BURGER 1150

BEEF OR CHICKEN PATTY, TOMATOES, SAUTÉED ONIONS IN A SESAME BUN SERVED WITH SHOESTRING FRIES

SPICY CHICKEN FILLET BURGER 990

BREADED, DEEP-FRIED CHICKEN BREAST TOPPED WITH CHILI GARLIC SAUCE
CHEDDAR CHEESE IN A SESAME BUN SERVED WITH FRIES

CHEF RECOMMENDATIONS

PIZZA

TANDOORI CHICKEN TIKKA PIZZA 1250

A TOUCH OF LOCAL CUISINE ON AN ITALIAN DISH, TANDOORI CHICKEN TIKKA WITH MOZZARELLA CHEESE, CAPSICUMS AND ONIONS

SEAFOOD PIZZA 1290

A HEFTY PIZZA OF SHRIMP, TUNA, MOZZARELLA, PARMESAN, SHARP CHEDDAR, ONIONS, MUSHROOMS AND OLIVE OIL

PIZZA MARGHERITA 1150

A DELICIOUS AND LIGHT ALTERNATIVE TO TRADITIONAL PIZZA, SHREDDED MOZZARELLA AND FRESHLY-GRATED PARMESAN WITH PLUM TOMATOES SPRINKLED WITH FRESH BASIL

CHICKEN PINEAPPLE PIZZA 1150

OLIVES, TOMATO SAUCE, CHEESE, PINEAPPLE AND MARINATED CHICKEN SERVED WITH HERB OIL AND RED CHILLIES

GRILLED VEGETABLE PIZZA 1050

OLIVES, TOMATO SAUCE, CHEESE, ZUCCHINI, EGGPLANT, ONIONS, TOMATOES SERVED WITH HERB OIL AND RED CHILLIES

CAPRICCIOS PIZZA 1150

OLIVES, TOMATO SAUCE, MUSHROOMS, ARTICHOKE, BUFFALO MOZZARELLA AND SMOKED VEAL, SERVED WITH HERB OIL, CHEESE AND CRUSHED RED CHILLIES

PASTA

PENNE ARRABBIATA 850

SPAGHETTI BOLOGNAISE 850

FETTUCCINE ALFREDO 850

ALL PASTAS ARE SERVED WITH GARLIC BREAD

KIDS MENU

SCOOBY-DOO PIZZA 1190

KIDDY-SIZED PIZZA WITH CHICKEN, PINEAPPLE, TOMATO AND CHEESE

MICKEY MOUSE BURGER 1050

BEEF OR CHICKEN PATTY IN A SESAME BUN SERVED WITH FRENCH FRIES

GARFIELD'S FAVOURITE NUGGETS 1050

CHICKEN NUGGETS SERVED WITH FRENCH FRIES

CRISPY FRIES 450

TRANSFORMER'S FAVOURITE JELLY 550

DESSERTS

FRUIT TRIFLE 550

TIRAMISU 690

CREME CARAMEL 550

WARM BROWNIE WITH VANILLA

ICE-CREAM & CHOCOLATE SAUCE 890

SHAHI KHEER WITH DRY NUTS 650

GULAB JAMUN 550

SEASONAL FRUIT SALAD 650

FRESH SLICED FRUIT PLATTER 750

CHOICE OF ICE-CREAM SUNDAE 690

VANILLA, CHOCOLATE, STRAWBERRY OR KULFA WITH A OF TOPPING CHOCOLATE OR STRAWBERRY SAUCE AND CREAM

PARFAIT NAUGHTINESS HOMEMADE ICE-CREAM 850

BLUEBERRY CHEESECAKE 690

HOT & COLD BEVERAGES

FRESH SEASONAL JUICE 750

ALADDIN'S MILKSHAKE 550

CHOCOLATE, MANGO, STRAWBERRY OR BANANA

LASSI (SWEET /SALTY) 450

COLD COFFEE WITH ICE-CREAM 450

FRESH LIME WITH 7-UP/ SODA 290

CHILLED JUICE 550

FRESH LIME WATER 250

CANNED SOFT DRINK 290

MINERAL WATER (LARGE) 280

MINERAL WATER (SMALL) 180

NON-ALCOHOLIC BEER 490

ICED TEA 350

TEA WITH COOKIES 350

GREEN TEA 290

COFFEE 450

CAPPUCCINO 450

ESPRESSO 450

DOUBLE ESPRESSO 450

DECAFFEINATED COFFEE 450

OVALTINE (HOT / COLD) 450

CHOCOLATE (HOT / COLD) 450

MILK (HOT/ COLD) 350



Pearl-Continental

MUZAFFARABAD