

# The Artist's Table

مصور کا دسترخوان

## Welcome Canape

مزہ شروعات

Sesame & sumac salmon tartare  
with avocado mousse & pomegranate on a tapioca cracker

## Amuse Bouche

چٹخارہ

Roast cauliflower & Pakistani black pepper (*kali mirch*) croquette with saffron aioli,  
spiced green apple chutney & fried curry leaf

## Entrée

نمکین ذائقہ

Karachi fried puff bread (*shahi dal kachori*) with potato curry (*aloo ki bhujia*)  
with Salma's tamarind (*imli*) & green (*hari*) chutneys

## Main

دسترخوان Table share

Clay pot chicken with Lahori flavour (murgh handi)  
Slow braised lamb shoulder with pomegranate molasses, garlic yogurt, spiced  
tomato & eggplant sauce  
Vegetarian biryani with Karachi flavour  
Tamarind (*imli*) chutney, green (*hari*) chutney, raita (yoghurt) and crudité

## Dessert

میٹھا

Cardamom & rosewater tart  
with almond & ginger crumb, pistachio gelato & 24K gold leaf

## Lahori Masala Chai

لاہوری مصالحہ چائے Tea

Brewed black tea in milk and water with aromatic herbs and spices

## Welcome Drink

شریت شروعات

Mocktail: Pomegranate & mint lemonade with rosewater syrup  
*Jam-e-Shirin: Anar, pudina, neebu and arq-e-gulab*

Ginger beer & sparkling water provided through meals

Additional drinks including alcohol are available to be purchased separately.  
All meat prepared is halal and no pork products or alcohol is used in the food.