



À LA CARTE MENU





THE ART CAFÉ BY AMBIANCE

Our signature hotel restaurant serves a curated menu of elevated comfort food from Gilgit-Baltistan, Pakistan and around the world including appetisers, soups, salads, and continental cuisine favourites. Each item is prepared with finesse and a tantalising array of flavours both familiar and new, made from the freshest ingredients, locally sourced whenever possible.



SOUPS

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| TOMATO BASIL SOUP | <i>Our Chef's Special – fresh, ripe tomatoes roasted and blended into a smooth soup with onions and basil, served with garlic bread</i> | 850 |
| CREAM OF CHICKEN & MUSHROOM SOUP | <i>Comforting, cosy and creamy: flavourful chicken and rich earthy mushroom soup served with toasty garlic bread</i> | 950 |

SALADS

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| AMBIANCE CHICKEN SALAD IN A LETTUCE BOWL | <i>The perfect blend of textures and flavours: chicken, apple, and celery in iceberg, with luxurious mayo and mustard dressing</i> | 1250 |
| CLASSIC CAESAR SALAD | <i>When all you crave are the classics: crunchy lettuce, succulent chicken, boiled egg, parmesan and croutons with a briny garlicky Caesar dressing</i> | 1350 |
| MEDITERRANEAN PASTA SALAD | <i>Experience a medley of Mediterranean flavours with our exquisite pasta salad: Juicy cherry tomatoes and onions with salty olives, purple pops of red onion, tender chilled pasta, and creamy crumbled feta cheese, tossed in a light lemon and garlic dressing</i> | 1350 |

ENTRÉES

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| HUMMUS | <i>The quintessential Mediterranean dip: a gentle blend of tahini, garlic and chickpeas with a dash of lemon and a kick of spice, served with pita bread</i> | 1150 |
| LETTUCE TACOS | <i>A wonderfully healthy alternative: light, crisp lettuce tacos, spicy salsa and sour cream with a tender chicken tikka filling</i> | 1050 |
| TOMATO TARTARE | <i>A sophisticated vegetarian medley of texture: tangy tomatoes, velvety ricotta, balsamic and capers, served with sharp rocket and multigrain toast</i> | 1550 |
| PIL PIL PRAWNS | <i>Spanish sunshine on a plate: succulent spicy garlic prawns with the velvety warmth of olive oil</i> | 2150 |

MAINS

TROUT WITH SOY & SCALLION	<i>Trout served with a tantalizingly spicy, Asian style scallion and soy sauce; not for the fainthearted</i>	2550
AMBIANCE MAC & CHEESE	<i>Comfort food done the Ambiance way: gooey cheesy delicious macaroni topped with a crunchy parmesan breadcrumb crust</i>	1650
CHICKEN PARMESAN	<i>Parmesan crusted butterfly chicken, fettuccine pasta and a luscious full-bodied sauce of tomato, garlic and Italian spices</i>	2050
SPICY PRAWN LINGUINE	<i>No frills, just oodles of flavor: fresh fiery and flavorsome tomato sauce tossed with buttery prawns and pasta</i>	2450
SPINACH & RICOTTA LASAGNE	<i>A hearty favorite with a vegetarian twist: layers of lasagne, rich and creamy spinach and ricotta, baked to golden brown perfection</i>	1850
BEEF MEDALLIONS	<i>Juicy beef steak served with our flavourful herbed mashed potatoes, rich creamed spinach and mushroom sauce</i>	2750
CHILLI CON CARNE	<i>A hearty, luscious stew made with ultra-tender ground beef and the perfect hit of spice, served with rice and fluffy mashed potatoes.</i>	1750
SLOPPY JOE	<i>Rich, tangy ground beef in a deliciously messy sauce, on a soft brioche bun, served with French fries.</i>	1550

HUNZA SPECIALS

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| DAO DAO SOUP
SINGLE | <i>A hearty blend of beef broth, perfectly cooked noodles, succulent meat, and a mix of assorted vegetables and dried apricots. Enhanced with a distinct garlic flavor, this is your perfect comfort food.</i> | 850 |
| CHAP SHORU | <i>Tender chopped beef, onions, chilli peppers, tomato and fragrant coriander leaves enveloped in fresh local-style bread, and baked to perfection.</i> | 950 |
| WALNUT CHICKEN | <i>Tender chicken pieces prepared in a thick, creamy, walnut gravy served with naan, rice or paratha</i> | 1650 |
| HOI LO GARMA | <i>Hunza's culinary gem of mustard greens with tender marinated meat, fresh vegetables, and fettuccine-style local noodles (Laqsha) cooked in apricot oil and infused with aromatic spices.</i> | 1050 |
| APRICOT CHICKEN
WITH HERB PASTA | <i>Chicken breast stuffed with seasonal vegetables and delicate spices, grilled in an apricot puree and served with herb pasta and cheese</i> | 1250 |

PIZZAS

DEEP PAN PEPPERONI PIZZA *Piquant pizza sauce, a blanket of cheese and pepperoni, all on a pizza crust so cushiony and comforting, you'll want to sleep on it* **1850**

DEEP PAN CHEESE PIZZA *Our signature pizza sauce, generously layered with cheese and oregano.* **1750**

DEEP PAN GARDEN PIZZA *Our signature pizza sauce layered with cheese, mushrooms, tomatoes and fresh rocket leaves.* **1750**

THIN CRUST PEPPERONI PIZZA *A light herby crust topped with a bold zesty sauce, melted mozzarella and pepperoni* **1850**

THIN CRUST CHEESE PIZZA *Our signature sauce with mozzarella and oregano.* **1750**

THIN CRUST GARDEN PIZZA *Our signature sauce with mozzarella, mushrooms, tomatoes and fresh rocket leaves* **1750**

SANDWICHES

BRAISED SHORT RIBS WITH GRILLED CHEESE

The sandwich for your soul: melt-in-your-mouth shredded beef ribs, cheese and signature secret sauce in thick slices of brioche bread, served with a side of fries and coleslaw

1850

FRIED CHICKEN SANDWICH

Familiar flavours with an Ambiance twist: crunchy buttermilk batter-fried chicken thighs and garlic mayo sauce in a heavenly brioche bun, served with fries

1250

AMBIANCE CHEESEBURGER

When all you want is a burger: a thick, juicy beef patty, melted cheese, caramelised onions, pickle, and lettuce in a gorgeous, gleaming brioche bun, served with signature coleslaw and fries

1350

CLASSIC CLUB SANDWICH

One of the most iconic sandwiches: a satisfying double-decker with vibrant layers of chicken, egg salad, cheese, and fresh vegetables in traditional white or brown bread, served with fries and coleslaw

1350

SIDES

FRENCH FRIES	650
GARLIC BREAD	750
GARLIC BREAD WITH CHEESE	950

DESSERTS

PANNA COTTA	<i>Cooked Cream; with its incredibly smooth, melt-in your- mouth texture, our panna cotta is the ultimate creamy comfort for any mood. An Italian classic done right!</i>	1050
FRUIT COCKTAIL	<i>An assortment of hand picked ripe seasonal fruits with a splash of freshly squeezed orange juice. Every spoonful is a burst of refreshment.</i>	1095
WALNUT PIE	<i>A rich, nutty, decadent filling of chopped walnuts in a freshly-baked flaky crust, served with your choice of whipped cream or vanilla ice cream</i>	1150
CHOCOLATE WALNUT BROWNIE	<i>The ultimate chocolate walnut brownie with a crackly top, fudgy centre and rich semi-sweet chocolate.</i>	950

DO ASK ABOUT OUR SPECIAL DESSERTS!

COLD BEVERAGES

ICED LATTE	750
ICED MOCHA	850
SEASONAL JUICES	845
SHAKES <i>(Chocolate, Vanilla, Seasonal Fruits)</i>	750
SOFT DRINK (CAN) <i>(Coke, Diet Coke, Sprite, Diet Sprite, Fanta)</i>	210
FRESH LIME <i>(Sprite, Diet Sprite)</i>	325
SPARKLING WATER <i>(330 ml)</i>	450
STILL WATER <i>(1.5 litres)</i>	235
STILL WATER <i>(500 ml)</i>	135

ZERO-PROOF DRINKS

MINT JULEP	<i>Mint, fresh lemon, sugar and black salt</i>	650
VOLTAGE	<i>Fresh apple and ginger</i>	650
CADDY COOLER <i>(Peach/Lemon)</i>	<i>Iced Tea</i>	850
SPARKLING CUT GRASS	<i>Fresh cucumber, lemon juice, raw honey and soda</i>	850

DO ASK ABOUT OUR HUNZA-INSPIRED MOCKTAILS!

HOT BEVERAGES

CAFÉ AMERICANO	650
CAPPUCCINO	750
CAFÉ LATTE	650
FRENCH PRESS <i>(Serves two)</i>	1150
ESPRESSO <i>(Single)</i>	450
ESPRESSO <i>(Double)</i>	550
HOT CHOCOLATE	550
STEAMED MILK	550
MASALA CHAI	450
KARRAK CHAI	450
ENGLISH BREAKFAST TEA	550
EARL GREY TEA	550
GREEN TEA	450
HUNZA TUMURO TEA	550
<i>Wild Thyme Tea known in Hunza and Nagar Valleys as Tumuro or Tumoro Tea</i>	