

Ref: FSD/INTL/BHX/19/24

Date: \_\_\_\_\_

## **INVITATION AND INSTRUCTIONS TO TENDERERS**

M/s \_\_\_\_\_

### **SUBJECT: TENDER IN-FLIGHT CATERING SERVICES TO PIA AT BIRMINGHAM AIRPORT.**

Dear Sir(s),

We are pleased to invite your sealed tenders for the items in the attached schedule(s). In case of more than one schedule, separate tender for each schedule should be furnished. The terms and conditions of the tender/ supplies are given below:-

#### **1. SUBMISSION OF TENDER**

You are required to send sealed tenders to the following mailing addresses as per requirement on given date & time:

| STATION          | DATE OF SUBMISSION & OPENING | APPROXIMATELY NO. OF MEALS/ WEEK | STATION ADDRESS  |
|------------------|------------------------------|----------------------------------|--|
| BIRMINGHAM (BHX) | June 26, 2024                | 2200 (+/-15%)                    | <b>Dy. General Manager<br/>Outsourced Catering, PIA<br/>Food Services Division near<br/>Cargo Complex, Jinnah<br/>International Airport<br/>Karachi, Pakistan<br/>Phone:<br/>0092-99047111<br/>Email: <a href="mailto:intlcat@piac.aero">intlcat@piac.aero</a></b> |

All quotations must be received by **June 26, 2024 (1130 PST) Local Pakistan time**. You may also send your tenders through courier service/ registered mail addressed as above which must reach before the closing date and time mentioned above. Tenders will be opened at **1200 hrs** the same day in the presence of tenderers. All queries/clarifications on these tender documents should be referred to our email address: [intlcat@piac.aero](mailto:intlcat@piac.aero), before the opening of bids.

**Bidding documents containing detail terms and conditions, etc. are available at electronically and can be downloaded from;**

- PIACL Website <https://www.piac.com.pk/corporate/sales-procurement/tenders>**
- PPRA Website <https://www.ppra.org.pk/active-tenders>**
- EPADS-PPRA website <https://www.eprocure.gov.pk> through Supplier Login**
- Bids should be submitted electronically through EPADS. Please Note. Manual submission of bid without E-PADS is NOT allowed.**

Bids received after stipulated date and time shall not be considered. The corporation will not be responsible for postal delays. The decision of PIA Committee, Karachi Pakistan in this respect shall be final and binding.

#### **2. SECURITY DEPOSIT (Exemption for International Contracts)**

#### **3. PREPARATION OF TENDER**

**Tender fee (BHX) is (one hundred) 100 UK Pound:** Contact PIA Finance Manager at London, address, **WEST 950 GREAT WEST ROAD TOWN/OFF LONDON, Telephone No. 0044-208-6005907,0.**

Both the Financial and Technical bid should be enclosed in double individual cover. The inner cover should be sealed. The Technical and Financial bids must contain the following documents:-

#### **Technical Bids**

Technical proposal along with all the supporting documents is mandatory. Evaluation Criteria must also be duly filled by Caterers, where applicable.

#### **Financial Bids**

- i. The Schedule duly filled, signed and sealed. Undertaking duly signed and stamped by a Public Notary Oath Commissioner.
- ii. Draft contract agreement duly signed, please note that no change in draft agreement is acceptable.
- iii. Price list of menu items, individual items and sundry/ dry store items duly filled and each page be stamped and signed.
- iv. Handling charges as well as other related charges mentioned in schedule duly stamped and signed (each page).
- v. Any discount offered by caterer to be mentioned separately.

The outer cover should bear address of PIA Office and reference number of the tender with opening date.

All information about the material proposed to be supplied must be given as required in the schedule to tender.

These tender documents can be downloaded from PIA and PPRA websites & also issued on request to the prospective catering services provider. Tender forms are nontransferable i.e. only those parties who are issued with these documents will be allowed to tender.

Incomplete bids will not be considered.

Authorized signatures of individual signing the tender and other documents connected with the contract must specify whether signing as:

- a. Sole proprietor or his attorney.
- b. A registered active partner of the firm or his attorney.
- c. For the firm per procurator.
- d. As Secretary, Manager, Partner, etc. or their attorney in case of firms registered under Partnership Act.

#### **4. PRICES**

- a. Prices quoted must be net as per accounting unit as shown in the schedule to tender inclusive of all duties / taxes, packing octroi and delivery charges for free on board the PIA aircraft at the Airport.
- b. The prices mentioned in the tender will be treated as firm till the completion of contract period.
- c. The prices must be stated for each item separately in local currency. Additional information, if any, must be linked with entries on the schedule to tender.
- d. Offers must be valid for 180 days for acceptance and may be extended further same period

#### **5. EVALUATION**

- a. Bidder will be technically evaluated as per Evaluation Criteria enclosed and marks will be assigned accordingly.
- b. Bidders must fill "marks obtained" column in the Evaluation Criteria form already provided. PIA's Evaluation team will verify the "marks obtained" through verification of provided documents and visit
- c. Bidders failing to obtain minimum passing marks will be rejected straight away hence, they will not be qualified for financial bid opening.

- d. The weightage, Technically qualified bidders will be straight away allowed for financial bids and awarded as per the lowest bidder

#### **6. ACCEPTANCE OF TENDER**

Pakistan International Airlines Corporation Limited (PIACL) will not be responsible for any postal delays or damages to proposal during transit. PIA reserves the right to extend, amend, reject any bid or annul the whole proceeding in line with PPRA rules.

Yours truly,

For **Pakistan International Airlines**

**Deputy General Manager**

Food Services Division

Karachi Flight Kitchen

Jinnah International Airport,

Karachi, Pakistan.

Tel: +92-21-99047111

Email: [intlcat@piac.aero](mailto:intlcat@piac.aero),

Term of Reference (TOR)

**IN-FLIGHT CATERING SERVICES TO PIA AT BIRMINGHAM AIRPORT.**

Caterer is responsible for following terms:

Consolidated per meals rates for each class for each service in must be filled in tender schedule (Executive Economy Class meals should be for Cockpit Crew and Economy Class meals should be for Cabin Crew) with some minor ingredient changes. **Total calculation must be filled by Caterer** for meal and handling charges.

Caterer is responsible for timely hand over meals to PIA onboard PIA Flights within its refrigerated Vans.

4 Cakes of 2 pounds will be provided by Caterer on National Occasions or any inaugural flight on caterers cost.

Large Panaflex / advertise board / Airline model of Pakistan International Airlines (PIA) must be placed at Caterer reception area (provided by PIA).

Caterer will be responsible to provide Hotel boarding accommodation for two to three check visits in a year for two officials from Head office Karachi on official visits.

All meal rates quoted by Caterer will be net rates including packing material i-e Cellophane rolls, Economy Casseroles & Executive Economy Meal foils.

Caterer is responsible for the submission of tender fee to the Finance Manger PIA Office London with Copy to tender documents for proof, and after completing all tender formalities, awarded caterer must sign Agreement after issuance of Letter of Intent (LOI) served within 15 days.

Any assistance/ clarification, contact / email on [intlcat@piac.aero](mailto:intlcat@piac.aero), for any clarifications

SIGNED & STAMPED

(CATERER)

## **TECHNICAL DOCUMENTS**

**TECHNICAL EVALUATION OF SUPPLIERS, VENDORS,  
DISTRIBUTORS, MANUFACTURERS & SERVICE PROVIDERS**

**PAKISTAN INTERNATIONAL AIRLINES**

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## 1. INTRODUCTION

Pakistan International Airlines intends to initiate the tendering process for its Food production and operations requirement with Infrastructure/ state of art Flight Kitchen. The flight Kitchen having all Inflight Catering production and operations equipped facility. PIA's requirements and specification as per the standards which may be amended from time to time. The process commences with the appearance of advertisement.

A transparent evaluation method for the purpose of Technical Evaluation of the applicant's capabilities in the respect of vital elements of applicant's organization and capacity to perform shall be established in order to participate in the PIA tenders. Each Caterer performance in terms of quality, delivery, credit terms and other contractual obligations will be closely monitored and periodically reviewed during the contractual period.

Pakistan International Airlines will process all the procurements in accordance with law of land and the policy defined and specified under PPRA Rules by the Government of Pakistan.

## 2. Technical Evaluation Form

### Company Profile

|                  |  |                             |  |
|------------------|--|-----------------------------|--|
| Company Name     |  |                             |  |
| Abbreviated Name |  |                             |  |
| National Tax No. |  | Sales Tax Registration No.  |  |
| No. of Employees |  | Company's Date of Formation |  |

### Please attach copies of Tax Registration

|                  |              |                          |                        |                          |               |                          |             |                          |
|------------------|--------------|--------------------------|------------------------|--------------------------|---------------|--------------------------|-------------|--------------------------|
| Title of Firm    |              | <input type="checkbox"/> | Sole Proprietor        | <input type="checkbox"/> | Joint Venture | <input type="checkbox"/> | Partnership | <input type="checkbox"/> |
| Type of Business | Manufacturer | <input type="checkbox"/> | Authorized Distributor | <input type="checkbox"/> | Reseller      | <input type="checkbox"/> | Specify     | <input type="checkbox"/> |
|                  | Others       |                          |                        |                          |               |                          |             |                          |

|                           |  |                |  |
|---------------------------|--|----------------|--|
| Registered Office Address |  | State/Province |  |
| City/Town                 |  | Postal Code    |  |
| Phone                     |  | Fax            |  |
| Email Address             |  | Website        |  |
| Branch Office Address     |  |                |  |
| City/Town                 |  | State/Province |  |
| Country                   |  | Postal Code    |  |
| Phone                     |  | Fax            |  |

|                            |  |                |  |
|----------------------------|--|----------------|--|
| Factory / Workshop Address |  |                |  |
| City/Town                  |  | State/Province |  |
| Country                    |  | Postal Code    |  |

|       |  |     |  |
|-------|--|-----|--|
| Phone |  | Fax |  |
|-------|--|-----|--|

|  |  |             |  |
|--|--|-------------|--|
| PIA Account Holder / Customer Support Name |  |             |  |
| Phone                                      |  | Fax         |  |
| E-mail                                     |  | CNIC Number |  |

**Company / Supplier Banking Details**

|                  |  |                  |  |
|------------------|--|------------------|--|
| Bank (s) Name    |  |                  |  |
| Title of Account |  |                  |  |
| Account Number   |  | Branch Code/Name |  |
| Type of Account  |  | City / Country   |  |

**Financial Worth of the Company / Supplier**

|                                 |      |             |  |
|---------------------------------|------|-------------|--|
| Company Net Worth               |      |             |  |
| Company Turn Over               |      |             |  |
| Last 3 years of Company Profits | Year | Profit/Loss |  |
|                                 |      |             |  |
|                                 |      |             |  |

**Please Provide Audited Balance Sheet for the last three years.**

|                   |  |                    |  |
|-------------------|--|--------------------|--|
| CEO/Chairman Name |  | National ID Number |  |
| Mailing Address   |  |                    |  |
| Phone             |  |                    |  |
| Email             |  |                    |  |

**List of Management**

|   | Name | Position | Phone | e-mail |
|---|------|----------|-------|--------|
| 1 |      |          |       |        |
| 2 |      |          |       |        |
| 3 |      |          |       |        |
| 4 |      |          |       |        |

**Company / Supplier Profile**

|   |                          |   |  |
|---|--------------------------|---|--|
| 1 | Primary Business Details | 1 |  |
|   |                          | 2 |  |
|   |                          | 3 |  |
|   |                          | 4 |  |
| 1 | List of Items/ Services  | 1 |  |
|   |                          | 2 |  |
|   |                          | 3 |  |
|   |                          | 4 |  |

**List of Company / Supplier's Employees who were formally employed by PIA**



|   | Name | Current Position | PIA Staff Number | Department | Pay Group | Retired/ Resigned/ Terminated |
|---|------|------------------|------------------|------------|-----------|-------------------------------|
| 1 |      |                  |                  |            |           |                               |
| 2 |      |                  |                  |            |           |                               |
| 3 |      |                  |                  |            |           |                               |

**List of Current Customers (Companies / Organizations / Businesses)**

|   | Name of Company/Organization | Current Business / Scope of work | No. of Years | Annual Contract Volume | Approximate Value of Business |
|---|------------------------------|----------------------------------|--------------|------------------------|-------------------------------|
| 1 |                              |                                  |              |                        |                               |
| 2 |                              |                                  |              |                        |                               |
| 3 |                              |                                  |              |                        |                               |

(Attach documentary proof with proper reference for the companies / organizations mentioned above)

The information given above is true to the best of our knowledge; we undertake to inform PIA of any changes that may take place later in the status of the company in business / agency or the management.

The terms and conditions attached have also been read and certificate signed.

**Authorized Signature**

**Name**

**Designation**

**3. TECHNICAL STANDING OF THE FIRM**

**LIST OF TECHNICAL PERSONNEL WITH QUALIFICATIONS IN PERMANENT EMPLOYMENT OF THE FIRM**

| No. | Name | Designation | Qualification | Years of Service | Experience | Responsibilities |
|-----|------|-------------|---------------|------------------|------------|------------------|
| 1.  |      |             |               |                  |            |                  |
| 2.  |      |             |               |                  |            |                  |
| 3.  |      |             |               |                  |            |                  |
| 4.  |      |             |               |                  |            |                  |

**Note:** If Joint Venture of Two or more than Two Firms are applying, individual responsibility of JV partners should be declared separately for each partner.

**5. INTEGRITY PACT / DISCLOSURE CLAUSE**

Declaration of Fees, Commissions and Brokerage Etc. Payable by the Suppliers, Vendors, Distributors, Manufacturers, Contractor & Service Providers of Goods, Services & Works.

\_\_\_\_\_ the Caterer hereby declares

its intention not to obtain the procurement of any Contract, right, interest, privilege or other obligation or benefit from Government of Pakistan or any administrative sub-division or agency thereof or any other entity owned or controlled by it (GOP) through any corrupt business practices.

Without limiting the generality of the foregoing the Seller / Supplier / Contractor represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or judicial person, including its affiliate, agent, associate, broker, consultant, director, promoter, shareholder sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback whether described as consultation fee or otherwise, with the object of obtaining or including the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Pakistan, except that which has been expressly declared pursuant hereto.

The Caterer / Contractor certifies that it has made and will make full disclosure of all agreements and arrangements with all persons in respect of or related to the transaction with Government of Pakistan and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

The Caterer / Contractor accepts full responsibility and total liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and Warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall without prejudice to any other right and remedies available to Government of Pakistan under any law, contract or other instrument, be voidable at the option of Government of Pakistan.

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Caterer / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its corrupt business practices and further pay/ compensation to Government of Pakistan in any amount equivalent to ten times the sum of any commission, gratification, bribe, finder's fee or kickback given by the Seller / Supplier / Contractor as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Pakistan.

## **6. CONDITIONS OF PURCHASE**

Pakistan International Airlines Corporation Limited (PIACL) is hereinafter termed as "the PIACL". The person, firm or Company supplying the goods is hereinafter termed as "the Caterer". Following Conditions of the Purchase

are agreed by the Supplier.

- a. Acceptance of the Purchase Order: The supplier will confirm the Acceptance / Acknowledgment of its receipt by email, electronic message, and fax or by return post soon after the receipt of the Purchase Order from the Corporation.
- b. Advice Notes and Delivery Challan: All goods must be accompanied by Advice Note or Delivery Challan on which the Order No., quantity and supplier's name is clearly shown. Non-compliance with this condition renders the goods liable to non-acceptance.
- c. Delivery: The period of delivery will commence from the date of the receipt of the Purchase Order by the suppliers or as specified on the Order.
- d. Delivery Location: Delivery of the material against this Order shall be made at agreed location/Station.
- e. Delivery Date: This Order is liable to cancellation if the Delivery shall not be affected within the time specified on the Order. In instances where Delivery Date is not specified, same must be advised when confirming acceptance of this Order as required by clause 2 above. If the material is not supplied within the period specified, same would be procured from alternate source at the expense of the supplier without any notice.
- f. Should delivery be hindered or delayed by the Corporation's instructions or by any cause beyond the supplier's reasonable control including Strikes, Lock-outs, War, Fire, Accidents, reasonable extension shall be granted at the sole discretion of the Corporation.

**7. INSPECTION:**

- a. The Corporation reserves the right to inspect caterer facility, any goods after or before dispatch from the supplier's premises but such inspection shall not relieve the suppliers from responsibility or liability nor be interpreted so as in any way to imply acceptance of such goods.
- b. Goods delivered have to meet the entire satisfaction and approval of the Corporation's Authorized Officer on delivery.
- c. Goods have to be inspected and released by the suppliers subject to General Conditions of Competent Civil Aviation Authority of the Country in so far as such conditions are applicable to Aircraft and Material to be used on the Aircraft.

**8. QUANTITY DELIVERED:**

No quantity over and above that requested by this Order will be received or paid for without prior written authority obtained from the Corporation's Authorized Officer. Supply of any unauthorized and unaccepted quantity over and above the Order quantity will be liable to rejection. When required by the Corporation, the suppliers shall mark the goods and materials ordered in accordance with reasonable instructions of the Corporation's Authorized Officer.

**9. Goods Delivered:**

Goods supplied must correspond in all respects, with this Order and must conform in every respect to sample specification. In the absence of sample, goods supplied must be the best and of first class workmanship, failure to comply with this Clause will render the goods liable to be rejected.

**10. Condition of Goods:**

All items must meet in all respects with the specifications and conditions of the Order, and must be in good condition on receipt, otherwise they will be liable to rejection.

**11. Delivery of goods to Authorized Person:**

The suppliers will deliver the goods ordered to the authorized representative of the Corporation who will sign with his staff number on each delivery note, otherwise the Corporation will not be held responsible for the goods delivered contrary to this instruction.

**12. Goods Rejected:**

In case of rejection of goods or items as per Clauses above, it will be at suppliers risk and expense. Any item received damaged will not be accepted and will be removed by the suppliers for replacement at their expense. In case of failure to remove such goods it shall be dealt as per the contract.

**13. Accounting:**

All Bills, Advice Notes, Delivery Challans and Correspondence must show the Order number and the address at which the goods have been delivered.

**14. Charges of Container:**

Bills must be rendered separately for the Containers of the material, if the containers are not returned. In the absence of any intimation to the contrary on the supplier's Advice Notes or Delivery Challans, it will be assumed that containers are non-chargeable and non-returnable. Chargeable containers, if any, will be returned to the suppliers at their expense and such expenses will be deducted from outstanding bills of the Co.

**15. Sub-Contracting:**

The suppliers will not transfer or assign directly or indirectly to any person or persons whatsoever any portion of the Order without prior written consent of the Corporation. Sub-letting without the consent of PIACL is not permitted. If any arrangement already in order, facts must be mentioned in tender document submitted by Caterer at the time of tender

**16. Disclosure of Confidential Material:**

Any plans, drawings or designs supplied by the Corporation to the Supplier in pursuance of any Enquiry for quotations shall remain the property of Corporation and any information derived there from or otherwise communicated to the suppliers in connection with any such enquiry shall be regarded by the suppliers as secret and confidential and shall not, without the consent in writing of the Corporation, be published or disclosed to any third party or made use by the suppliers except for the purpose of implementing this Order.

**17. Advertising:**

The suppliers will not, without the prior written consent of the Corporation, advertise or announce or allow be advertising or announcing that goods have been supplied in pursuance of this Order.

**18. Termination:**

Refer clause (8) in attached draft catering agreement.

**19. Submission of Bills:**

Two copies of the bills are to be submitted to the PIA Manager Finance of concerned station with Advice Notes/ Challans/Purchase Order No. and Date.

**20. Dispute Resolution:**

In case of any dispute arising between the PIACL and the Caterer, the decision of the CEO PIACL or his nominee shall be final and binding on both the parties. The Caterer cannot sue the Corporation in the Courts of Law.

### EVALUATION CRITERIA

For In-flight Caterers/ Service Providers

#### IMPORTANT NOTE:-

- As per PPRA Rules and Regulations, all the documents / statements submitted by a Firm / Company for its Technical Evaluation are under Oath. Any document / statement provided, if proved false, miss-stated, concocted, or incorrect any time during or after Technical Evaluation will result into permanent disqualification and black listing of the Firm / Company / Partners with their names displayed on PPRA website.
- It is absolutely mandatory for the prospective participant of the tender to comply with the following.

#### Mandatory Requirements:

**Airlines Catering Equipment** Yes  No

**Own Kitchen Facility** Yes  No

**Halal Certification** Yes  No

**HACCAP / ISO 22000 Certifications** Yes  No

**Awarded Caterer provide on staff for PIA catering operation supports,** Yes  No

**Total Marks 100**

**Qualifying Marks Minimum 70.**

\* In case of Yes or No questions. Full marks for "Yes" and Zero marks for "No" answer

| <u>S. No.</u> | <u>Eligibility Criteria</u>   | <u>Maximum Marks</u> | <u>Marks Obtained</u> | <u>Status</u> |
|---------------|---|----------------------|-----------------------|---------------|
| 01            | The Caterer is supplying catering service to an airline.<br>Yes <input type="checkbox"/> No <input type="checkbox"/><br>If answer is Yes, 100% marks,<br>Have supplied in the past, 50% marks,<br>Never supplied, zero marks.<br>In-case of Yes, documentary evidence should be provided. | 10                   |                       |               |
| 02            | Is the Catering Facility is ISO 22000 or HACCP certified.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>   | 10                   |                       |               |
| 03            | Do they have food temperature control equipment in the Facility?<br>Yes <input type="checkbox"/> No <input type="checkbox"/>  | 05                   |                       |               |
| 04            | Is the Caterer is maintaining cold chain in the Kitchen.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>  | 05                   |                       |               |
| 05            | Do they have ovens in the Bakery.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>   | 05                   |                       |               |
| 06            | Is the Caterer is maintaining the Health record of its employees.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>   | 05                   |                       |               |
| 07            | Is the employees were wearing protective gears.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>   | 05                   |                       |               |

| 08                  | Is the Caterer is getting supplies from the approved sources and quality checks systems are in place.<br>Yes <input type="checkbox"/> No <input type="checkbox"/>   | 05                   |                       |                      |                       |     |   |                            |    |    |  |  |
|---------------------|---|----------------------|-----------------------|----------------------|-----------------------|-----|---|----------------------------|----|----|--|--|
| 09                  | Do they have adequate infrastructure along with Halal Certification & segregation. Each items carry 2.5 marks:<br>a. Kitchen (hot / cold)<br>b. Bakery<br>c. Storage Area<br>d. Washing Area  | 10                   |                       |                      |                       |     |   |                            |    |    |  |  |
| 10                  | Do they have Dish-washing Machine in the facility (segregated HALAL ).<br>Yes <input type="checkbox"/> No <input type="checkbox"/>  | 05                   |                       |                      |                       |     |   |                            |    |    |  |  |
| 11                  | Meal Supplying capacity per day.<br><table border="1" style="width: 100%; text-align: center;"> <tr> <th>500-1500 meal / day</th> <th>1501-3000 meal / day</th> <th>3001-5000 meal / day</th> <th>5001-above meal / day</th> </tr> <tr> <td>2.5</td> <td>5</td> <td>7.5</td> <td>10</td> </tr> </table> | 500-1500 meal / day  | 1501-3000 meal / day  | 3001-5000 meal / day | 5001-above meal / day | 2.5 | 5 | 7.5                        | 10 | 10 |  |  |
| 500-1500 meal / day | 1501-3000 meal / day  | 3001-5000 meal / day | 5001-above meal / day |                      |                       |     |   |                            |    |    |  |  |
| 2.5                 | 5   | 7.5                  | 10                    |                      |                       |     |   |                            |    |    |  |  |
| 12                  | Quality and Meal Presentation of Food during Meal Presentation.<br><table border="1" style="width: 100%; text-align: center;"> <tr> <th>Good</th> <th>Average</th> <th>Not Good</th> </tr> <tr> <td>05</td> <td>2.5</td> <td>0</td> </tr> </table>  | Good                 | Average               | Not Good             | 05                    | 2.5 | 0 | 05                         |    |    |  |  |
| Good                | Average   | Not Good             |                       |                      |                       |     |   |                            |    |    |  |  |
| 05                  | 2.5   | 0                    |                       |                      |                       |     |   |                            |    |    |  |  |
| 13                  | Taste of Food during Meal Presentation.<br>Tasty <input type="checkbox"/> Not Tasty <input type="checkbox"/>  | 05                   |                       |                      |                       |     |   |                            |    |    |  |  |
| 14                  | Fleet of Air-conditioned Catering Vans and High lifters;<br><table border="1" style="width: 100%; text-align: center;"> <tr> <th>Catering Vans</th> <th>High lifters</th> </tr> <tr> <td>05</td> <td>05</td> </tr> </table>   | Catering Vans        | High lifters          | 05                   | 05                    | 10  |   |                            |    |    |  |  |
| Catering Vans       | High lifters  |                      |                       |                      |                       |     |   |                            |    |    |  |  |
| 05                  | 05  |                      |                       |                      |                       |     |   |                            |    |    |  |  |
| 15                  | <b>Approach-</b> Distance from Facility to Airport.<br><table border="1" style="width: 100%; text-align: center;"> <tr> <th>Up to 15 Km</th> <th>16 KM to 50 KM</th> </tr> <tr> <td>5</td> <td>2.5</td> </tr> </table>  | Up to 15 Km          | 16 KM to 50 KM        | 5                    | 2.5                   | 5   |   |                            |    |    |  |  |
| Up to 15 Km         | 16 KM to 50 KM  |                      |                       |                      |                       |     |   |                            |    |    |  |  |
| 5                   | 2.5   |                      |                       |                      |                       |     |   |                            |    |    |  |  |
| 16                  | <b>Service Contract terminated due to poor quality or service or black listed.</b><br><table border="1" style="width: 100%; text-align: center;"> <tr> <th>In past 12 months</th> <th>In Past 2 years</th> </tr> <tr> <td>-20</td> <td>-10</td> </tr> </table>  | In past 12 months    | In Past 2 years       | -20                  | -10                   | -20 |   | Undertaking to be provided |    |    |  |  |
| In past 12 months   | In Past 2 years   |                      |                       |                      |                       |     |   |                            |    |    |  |  |
| -20                 | -10   |                      |                       |                      |                       |     |   |                            |    |    |  |  |

Comments: \_\_\_\_\_

**Deputy General Manager**

**Food Services Division**

**Pakistan International Airlines**

**Karachi**

**Subject: UNDERTAKING TO EXECUTE CONTRACT**

Dear Sir,

1. We/I, the undersigned tenderer do hereby confirm, agree and undertake to do following in the event our / my tender for supply of \_\_\_\_\_ to PIA, is approved and accepted.
2. That we/I will enter into and execute the formal contract, a copy of which has been supplied to us / me, receipt whereof is hereby acknowledge and which has been studied and understood by me / us without any change, amendment, revision or addition thereto, within a period of seven days when required by PIA to do so.
3. That all expense in connection with the preparation and execution of the contract including stamp duty will be borne by us / me.
4. That we / I will deposit with PIA the amount of security as specified in the contract which shall continue to be held by PIA until three months after expiry of the contract period.
5. That in event of our / my failure to execute the formal contract within agreed period specified by PIA the earnest money held by PIA shall stand fortified and we / I shall not question the same.
6. That, if PIA will increase or decrease its flight operations at any time, caterers is bound to provide services under the agreed terms of this agreement.

Tenderer's Signature \_\_\_\_\_

Name in full : \_\_\_\_\_

Designation : \_\_\_\_\_

Address : \_\_\_\_\_

Phone / Fax # : \_\_\_\_\_

CNIC # : \_\_\_\_\_

Seal : \_\_\_\_\_

Date : \_\_\_\_\_

## INGREDIENTS

CHICKEN: Must be from HACCP Certified source.

MUTTON/BEEF/FISH: Preferably HACCAP/ "A Class Category".

RICE: Basmati, "A Class Category"(1121).

WHEET: A Class Category.

OIL: Non Blended Oils (Pure Canola/Corn) Branded "A Class Category".

SPICES: Branded, "A Class Category".

MAYONAISE: "Multinational Brand".

BUTTER: Branded 'A Category Class".

MILK: UHT/ Pasteurized /Tetra Pack.

VEGETABLE: Washed with Chlorine tablet, "A Class Category Vegetables".

EQUIPMENT /DISHWASHING: Should be washed with branded Chemical.

**SIGNED & STAMPED**  
(CATERER)



**(DRAFT)**

## Catering Agreement

Between

**PAKISTAN INTERNATIONAL AIRLINES CORPOATION LIMITED (PIACL)**

And

CATERER

## Catering Agreement

Between **Pakistani Int'l Airlines Corporation Limited (PIACL)**  
Karachi  
Pakistan

(Hereinafter referred to as PIACL)

And **CATERER**  
[-----]  
Pakistan

(Hereinafter referred to as the Caterer)

**M/s [name] incorporated in [date] existing in [Address of Head office, City, country]**

(Hereinafter referred to as the 'Caterer')

The PIACL and the Caterer may individually be referred to as a "Party" and collectively be referred to, as "Parties", respectively, as the context of this Agreement requires.

The contract shall be effective from ----- and will remain valid till -----for two years, Extendable for another one year only on same rates, terms and condition upon satisfactory performance and mutual written consent. Whereas the Caterer represents that it has enough manpower, equipment and finances to deliver the catering services and goods to Pakistan International Airlines under the agreement.

## Content of Catering Agreement

1. Provision of Goods and Services
2. Instructions
  - 2.1 General
  - 2.2 Changes of schedule
  - 2.3 Menu specification/Menu presentations
3. Ordering and Cancellation Procedures
  - Ordering Procedures
4. Standards
  - 4.1 Caterer's Obligations
  - 4.2 Service Guarantees
5. Prices
6. Payments
7. Subcontractors
8. Validity, Modification and Termination
9. Confidentiality
10. Indemnity
11. Integrity Pact/ Disclosure clause
12. Rates/ Charges
13. Insolvency and Breach of Contract
14. Schedule
15. Correspondence
16. Notice
17. Assignment
18. Dispute Resolution
19. Statues, Regulations & Jurisdiction
20. Taxes and Duties
21. Liquidated Damages/ Penalties
22. Blacklisting
23. Forfeiture of Interest free Performance
24. Waiver
25. Authority of Person signing Agreement and Document
26. Miscellaneous

### Appendices:-

- I. Meal orders and last minute uplift
- II. Terms of payment
- III. Meal and Handling prices (Schedule)

#### 1. Provision of Goods and Services

The specifications of this Agreement shall be applicable to the provisions of goods and services for all flights, schedule and non-scheduled.

The Caterer agrees to provide the following services:-

- Production of Meals and last minute uplifts, (as per Appendix II)
- Provision of storage area for disposable equipment positioned by PIACL.
- Provision of areas as per given in Schedule

PIACL will ensure that the Caterer has sufficient catering equipment at all times during and as long as this agreement will remain operational.

Caterer agrees to maintain all Pakistan Int'l, Airlines equipment/material under secure and suitable conditions to prevent damage and pilferage and will submit monthly inventory to Catering Manager, PIACL, for onward dispatch to head office.

## **2. Instructions**

### **2.1 General**

The caterer will ensure that all requirements of the regulatory bodies like CAA etc. are fully complied so that cleanliness and/or any other relevant certificate is issued after their periodic inspection/verification of record and paraphernalia, machinery/equipment at caterer's facilities.

The Caterer will strictly follow the instructions concerning menus and flight schedule issued by PIACL from time to time and will ensure its effective implementation within the specified time frame. Noncompliance, delays and under/poor performance shall lead to penalties as determined by PIACL.

PIACL shall provide the Caterer with comprehensive, accurate and at every point up-to-date written information/instructions needed by the Caterer to secure the highest standard of service.

### **2.2 Change of Schedules**

PIACL shall give notice of change in schedule/meal plan sufficiently in advance to enable the caterer to plan production of meals accordingly.

PIACL shall give notice of ad hoc changes of schedules/types of aircraft as soon as possible to the caterer and the caterer shall provide the required meals without any stoppage, hassle or hindrance

### **2.3 Menu specifications/menu presentations**

Periodic Meal presentations will be held to finalize meal specifications. The date for presentation will be advised to the caterer sufficiently in advance to enable it plan accordingly.

## **3. Ordering and Cancellation Procedures**

### **Ordering Procedures**

Meal ordering procedures are specified in Appendix I.

## **4. Standards**

### **4.1 Caterer's Obligations**

The Caterer will:-

- a. Ensure that all premises, plant, production processes, utensil, machinery, equipment and vessels used for storage, preparation, production, and transportation of all meals and beverages provided to PIACL aircraft meet the standards of hygiene specified by all applicable local and federal Certifications, laws, regulations, procedure and requirements.
- b. Take all reasonable steps to ensure that food delivered to Pakistan Int'l Airlines shall be free from living organisms of disease, foreign objects and toxic substances of any origin.
- c. Guarantee that all goods and services are provided in conformity with the specifications of this Agreement and that, if not specified, the foods and the processing of the same highest quality and free from defects, including latent defects in the material or in the method of processing.
- d. PIACL carry out inspections of the catering premises in which meals are prepared and services rendered in accordance with this Agreement. In the event of any breach and violation of the terms of this Agreement being noticed during inspection, a written notice hereof shall be given to the Caterer who shall be permitted 15 days from the date of receipt of such notice to rectify such breach. However, PIACL shall reserve the right of imposing penalty on sight of any incurable or grave violation and breach of the terms of this contract.
- e. In the case of shortages or change of certain items causing deviation from requirements laid down by PIACL, the Caterer shall inform immediately in writing to PIACL with options available (Locally uplift or menu deviation with

approval by PIACL. Caterer must stock required goods for at least a week to two weeks to overcome above scenario.

- f. All raw material used by the Caterer shall be of high standards meeting the hygiene, sanitary and all lawful standards prescribed by the government agencies. The quality of all supplies and services shall be to the entire satisfaction of Pakistan Int'l Airlines and Caterer shall use foods and beverages in compliance with recipes, menus and specifications as approved by PIACL.
- g. Caterer shall keep its Flight Kitchen and all food preparation, handling, storages and dispensing facilities and its equipment and transport vehicles used in providing the Services in a clean and sanitary condition in addition to conditions outlined above.
- h. Caterer will ensure that all chillers, cold storages, blast freezers and air conditioners installed in production area used for preparation, packing and storage of PIA meals are operated at prescribed temperature and specified procedure for chilling/freezing of meals is strictly followed and at no stage cold chain is broken.
- i. A catering manual prescribing standard of in-flight meal production, handling, storage, Dispensation and transportation in accordance with PIA requirements inclusive of current Food Schedule and menus will be maintained at caterer premises, and updated by the caterer from time to time.

#### 4.2 Service Guarantees / Penalties

- a. Caterer will ensure delivery of meals to Pakistan Int'l Airlines in accordance with the schedule provided to them by the PIACL Catering Manager.
- b. Any delays to flights on account of late catering deliveries (attributed directly the negligence of Caterer) will be penalized with deductions from catering bills as follows :-

|                  |   |  |
|------------------|---|--|
| Up to 15 minute  | - | 50% handling charges + 25% food charges  |
| 16 to 30 minutes | - | 100% handling charges + 50% food charges |
| Over 30 minutes  | - | 100% handling + 100% food charges        |

- c. In case, catering service is compromised due to short supply of meals by the caterer, a 20% deduction will be made from total invoiced amount.
- d. In case the food provided by Caterer is inconsistent with standard menu and without written consent from PIACL, for each such occurrence PIACL shall be entitled to deduct 50%-100% of flight catering charges in the settled account of the month as penalty against Caterer.
- e. If defect (foreign object and impurity substance) in the food provided by Caterer is found, for each occurrence Carrier shall be entitled to deduct 20-40% of the flight catering charges in the settled account of the month as penalty against Caterer.
- f. If the average weight of food provided by Caterer is lower than standard weight in menu (5% for less than 100g, 10% for above 100g) Carrier shall be entitled to deduct 20% of the whole flight catering charge in settled account of the month as penalty against Caterer.
- g. If the self-made food provided by Caterer exceeds production time by 24hours, or the purchased product bears no production date, quality guarantee period, manufacturer's logo or exceeds quality guarantee period, Carrier shall be entitled to claim 200% for the whole flight catering charge (food and service fee) in the settled account of month as penalty against Caterer.
- h. In case of omitting or over supply of food and on-board article (based on delivery receipt) is found, Carrier is entitled to deduct 20% of flight service charge or 20% of the whole catering charge in the settled account of month as penalty against Caterer.

i. Any RISK PURCHASE by Pakistan Int'l Airlines will be at caterer cost for non-provision/delay/deviation from agreed airline standards.

4.3 In case, catering service is compromised due to short supply of meals by the caterer. A 20 % deduction will be made from total invoice amount.

4.4 Any unspecified item/s and or Item/s in unspecified packing if supplied by the caterer on board the aircraft, will not be paid by PIA.

4.5 In case of any other anomaly in the service or handling not defined in the contract, Pakistan Int'l Airlines will inform the caterer and mutually decide if any penalties should be charged to the caterer.

5. **Prices**

5.1 Prices for the provision of goods and services effective [date] are given in Appendix III. These will henceforth be an integral part of this agreement.

5.2 Prices quoted by the caterer, once approved will remain fixed/ valid for three years.

6. **Payments**

The caterer will submit monthly invoices in accordance with the approved prices to Catering In charge/ Manager [-----]. PIACL agree to pay the Caterer the charges set out in the respective Appendices of this Agreement, including any other costs and expenses in respect of facilities and services rendered to Pakistan Int'l Airlines according to PIACL instructions.

Payment in respect of above shall be made by PIACL after 30 days of the submission of the invoice along with prescribed Sales Tax invoices and other proof of payment of taxes in case of taxable services, which are to be drawn strictly in conformity with the annexures.

The payment (s) shall be made to the Contractor after conformation and verification by/from the relevant PIACL official(s) that contractual obligations have been satisfactory fulfilled and after deduction of all required Government taxes or fees levied by federal / Provincial Government or its authorities or any other outstanding amount against the Caterer.

Payment conditions are specified in appendix III of this Agreement.

7. **Subcontractors**

No subletting/ sub-contracting of any of the services is permissible unless explicitly permitted by Pakistan Int'l Airlines and such services under subcontracting are to be properly defined.

8. **Validity, Modification and Termination**

8.1 The contract will be effective from ----- and will remain valid till -----for two years unless terminated earlier, extendable for one year only on same rates, terms and condition upon satisfactory performance and mutual written consent of the parties.

8.2 Modifications or additions to this agreement or its Appendices must be approved in writing by the parties concerned with mutual consent only subject to PIACL requirements.

8.3 This Agreement may be terminated by either party by giving to the other a notice in writing of (90) days as provided hereunder without assigning any reason thereof.

8.4 If the agreement is terminated due to the violations of any clause of the agreement. It is PIA prerogative to serve any notice as per need of its operations.

8.5 The agreement shall be immediately terminated if the Caterer fails to cure the breach of any of the terms and conditions of this agreement within specified timelines after being served written notice by PIACL. Notwithstanding anything to the contrary, PIAC may in its discretion without assigning any reason thereof may terminate the agreement by serving one month's prior notice to the contractor.

9. **Confidentiality**

The terms, provisions, and conditions of this contract and any materials, information, files, and documentation provided by one party to the other party in connection herewith are strictly confidential and proprietary, and shall be treated and maintained as such, and except where otherwise expressly provided hereunder, neither the terms, provisions, and conditions hereof or any materials, information, and documents received from the other party in connection herewith shall be disclosed by a party without the prior written consent of the other party to any person not a party to this contract. The parties shall not disclose confidential information unless such disclosure is required under the law.

10. **Indemnity**

10.1 The Caterer shall be responsible for all times & keep PIACL & all its employees indemnified and hold harmless against all liabilities, losses, claims, demands law suits including lawyer's fee, actions and damages, whatsoever arising under any law to any person due to personnel injury or death or otherwise or any damage, loss, destruction of any moveable and immovable property directly/indirectly arising out of the performance of contractual obligation by caterer, its employees under this agreement.

10.2 **FORCE MAJEURE:** For the purpose of this contract "Force Majeure" means an event which is beyond the reasonable control of a party and which makes a party's performance of its obligations under the Contract impossible or so impractical as to be considered impossible under the circumstances, and includes War, Riots, Storm, Flood or other industrial actions (except where such strikes, lockouts or other industrial actions are within the power of the party invoking Force Majeure), confiscation or any other action by Government agencies. If a Force Majeure situation arises, The Caterer shall, immediately by written notice served on PIACL, indicate such condition and the cause thereof. Unless otherwise directed by the PIACL in writing, the Caterer shall continue to perform under the Contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event. **Force Majeure** shall not include (i) any event which is caused by the negligence or intentional action of a Party or Agents or Employees, nor (ii) any event which a diligent Party could reasonably have been expected to both (A) take into account at the time of the conclusion of this Contract and (B) avoid or overcome in the carrying out of its obligations here under

11. **Integrity Pact / Disclosure Clause**

Declaration of Fees, Commissions and Brokerage Etc. Payable by the Suppliers, Vendors, Distributors, Manufacturers, Contractor & Service Providers of Goods, Services & Works

\_\_\_\_\_ the Seller / Supplier / Contractor hereby declares its intention not to obtain the procurement of any Contract, right, interest, privilege or other obligation or benefit from PIACL or its regulatory agency thereof or any other entity owned or controlled by it (GOP) through any corrupt business practice.

Without limiting the generality of the forgoing the Caterer / Supplier represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including its affiliate, agent, associate, broker, consultant, director, promoter, shareholder sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback whether described as consultation fee or otherwise, with the object of obtaining or including the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Pakistan, except that which has been expressly declared pursuant hereto.

The Caterer / Supplier certifies that it has made and will make full disclosure of all agreements and arrangements with all persons in respect of or related to the transaction with Government of Pakistan and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

The Caterer / Supplier accepts full responsibility and strict liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall without prejudice to any other right and remedies available to Government of Pakistan under any law, contract or other instrument, be void-able at the option of Government of Pakistan.

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Seller / Supplier / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its

corrupt business practices and further pay compensation to Government of Pakistan in any amount equivalent to ten times the sum of any commission, gratification, bribe, finder's fee or kickback given by the Seller / Supplier / Contractor as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever from Government of Pakistan.

**12. RATES/CHARGES**

The rates quoted by the Caterer at the time of bid shall be locked during the whole period and or during the period extension of this contract. The Caterer shall not charge rates for the Services provided/meal and for other obligations discharged, under the Contract, varying from the rates /charges already quoted by the Caterer through bid.

**13. INSOLVENCY AND BREACH OF CONTRACT**

Should the Caterer be adjudicated insolvent or made to enter into any agreement for composition with the creditors or be wound up either compulsorily or voluntarily or commit any breach of this Agreement not herein specifically provided PIACL shall have the right to declare the agreement terminated forthwith and in which case the Caterer shall be liable to the confiscation of security deposit and for any extra expenses which it might incur but it shall not be entitled to any gain or compensation from PIACL.

**14. SCHEDULE**

For all intents and purposes, the schedule (s) annexed herewith shall form an integral part of this agreement and the Caterer shall be bound to fulfill all the terms and conditions stipulated therein. Any deviation from the terms and conditions incorporated in the annexed schedule (s) or other part of the agreement shall be deemed to be a violation of this agreement on the part of the Contractor.

**15. CORRESPONDENCE**

The Caterer will not correspond with or approach any other authority, person directly or indirectly, whether the staff of PIACL or otherwise except the Dy. General Manager Works and General Manager Works regarding any matter arising from this or any other agreement with PIACL. The Caterer may carry on correspondence with the designated officials of the user department if so directed by authorities.

**16. NOTICE**

All notices, requests and demands given to or made upon the parties shall be in writing (emails) and posted through Registered Mail and confirmatory Facsimile at the addresses set forth below.

**GENERAL MANAGER (FSD)**

Address  
PIA .Karachi Airport.  
Karachi-75200  
Karachi

OR

Dy. General Manager (FSD)  
Address  
PIA .Karachi Airport.  
Karachi-75200  
Karachi

Caterer  
Name:  
Designation:  
Address:  
Phone Fax Numbers  
Email



17. **ASSIGNMENT**

1. The Caterer shall not assign or sub-contract its obligations under the Contract, in whole or in part, except with the PIACL prior written consent. In case of written consent by PIACL, all the expenses of assignment shall be borne by Caterer including without limitation lawyers fee without any change in the terms of this contract, unless consented by the PIACL.
2. The Caterer shall guarantee that any and all assignees / subcontractors of the Caterer shall, for performance of any part / whole of the services under the contract, comply fully with the terms and conditions of the Contract applicable to such part / whole of the services under the contract.
3. If the Caterer assigns this Agreement to any other party in contravention of this Article, PIA in its discretion may terminate this agreement and / or black list and debar the Caterer for future to execute any contract with PIA with confiscation of Security Deposit and/or claim damages through legal recourse.

18. **Dispute Resolution**

1. The PIACL and the Caterer shall make every effort to amicably resolve, by direct informal negotiation, any disagreement or dispute arising between them under or in connection with the Contract.
2. If, after thirty working days, from the commencement of such informal negotiations, the PIACL and the Caterer have been unable to amicably resolve a Contract dispute, either party may, require that the dispute be referred for resolution by arbitration under the Arbitration Act, 1940, as amended, by the CEO PIACL or his nominee selected in accordance with said Law. The seat/place of arbitration shall be at Karachi, Pakistan. The award shall be final and binding on the parties.

19. **Statutes, Regulations & Jurisdiction**

1. The Contract shall be governed by and interpreted in accordance with the laws of Pakistan.
2. The Caterer shall, in all matters arising out of the performance of the Contract, conform, in all respects, with the provisions of all Central, Provincial and Local Laws, Statutes, Regulations and By-Laws in force in Pakistan, and shall give all notices and pay all fees required to be given or paid and shall keep the PIACL indemnified against all penalties and liability of any kind for breach of any of the same.
3. The Courts at Karachi shall have the exclusive territorial jurisdiction in respect of any dispute or difference of any kind arising out of or in connection with the Contract.

20. **Taxes and Duties**

The Caterer shall be entirely responsible for all taxes, duties and other such levies imposed by, but not limited to income tax / sales tax to the concerned authorities of Income Tax and Sales Tax Department, Local, Provincial and or Federal Governments.

21. **Liquidated Damages / Penalties**

If the Caterer fails / delays in performance of any of the obligations, under the Contract / violates any of the provisions of the Contract / commits breach of any of the terms and conditions of the Contract the PIACL may, without prejudice to any other right of action / remedy it may have, deduct from the Contract Price/Security Deposit/invoices, as liquidated damages, a sum of money @-----% of the total Contract Price which is attributable to such part of the Services / the deliverables, in consequence of the failure / delay, be put to the intended use, for every day between the scheduled delivery date(s), with any extension of time thereof granted by the PIACL , and the actual delivery date(s). Provided that the amount so deducted shall not exceed, in the aggregate, @-----% of the Contract Price.

Please refer clause 4.2 for Service Guarantees / penalties.

22. **Blacklisting**

If the Caterer fails / delays in performance of any of the obligations, under the Contract / violates any of the provisions of the Contract / commits breach of any of the terms and conditions of the Contract or found to have engaged in corrupt or fraudulent practices in competing for the award of contract or during the execution of the

contract, the PIACL may without prejudice to any other right of action / remedy it may have, blacklist the Contractor, either indefinitely or for a stated period, for future tenders in public sector, as per provision of PPRA Rules and PIAC Procurement Regulations and Guidelines.

**23. Forfeiture of Interest Free Performance Security**

1. The Interest Free Performance Security/Security Deposit shall be forfeited by PIACL, on occurrence of any / all of the following conditions:

- a. If the Caterer commits a default under the Contract;
- b. If the Caterer fails to fulfill any of the obligations under the Contract;
- c. If the Caterer violates any of the terms and conditions of the Contract.

2. The Caterer shall cause the validity period of the performance security to be extended for such period(s) as the contract performance may be extended before the commencement of agreement of any extended period. In case the Caterer fails to submit Security Deposit with extended validity period for such period(s) as the contract performance may be extended, an amount equal to 10% of total contract value shall be deducted from the payments to be made against the contract.

3. If the Caterer fails / poor/ delays in performance of any of the obligations, under the Contract / violates any of the provisions of the Contract / commits breach of any of the terms and conditions of the Contract the PIACL may, without prejudice to any other right of action / remedy it may have, forfeit Performance Security/Security Deposit of the Contractor.

4. Failure to supply required deliverable/ services within the specified time period will invoke penalty as specified in this document. In addition to that, Performance Security amount will be forfeited and the company will not be allowed to participate in future tenders as well.

**24. WAIVER**

The failure of either party at any time to require the performance by the other of any of the terms and provisions hereof shall in no way effect the right of that party thereafter to enforce hereof the same nor shall the waiver by either of the party or breach of any of the terms or provision hereof taken or held to be waiver of any succeeding breach of any such terms or provision itself.

**25. AUTHORITY OF PERSON SIGNING AGREEMENT AND DOCUMENT**

Person signing this Agreement or any other document forming part of this Agreement on behalf of the Supplier shall be deemed to warrant that he has the authority to do so from me Supplier, and if on enquiry, it is revealed that the person so signing had no authority to do so PIA without prejudice to other legal rights / remedies cancel the Agreement without notice and hold the signatory liable for all costs and damages.

**26. MISCELLANEOUS**

a) This Agreement supersedes all prior agreement (s) and understanding (s) relating to the Subject. All terms and conditions and the quoted rates are valid to the extent they are not repugnant to the terms and conditions of this Agreement or the parties specifically agreed in writing about any deviation from the terms and conditions of this Agreement.

b) This are inserted in this Agreement for the purpose of reference and convenience and in no way define, limit or describe the scope or intent of this Agreement and / or not be deemed an integral part thereof.

c) This Agreement shall be binding upon and shall insure to the benefit of both parties here to their respective successors and assigns provided always that any assignment shall have made in the accordance with the above conditions of assignments.

d) The Caterer shall arrange and maintain during the period of this agreement policy or policies of public liability insurance acceptable to PIACL to cover its liability for personal injury (including without limitation death) and amount for all claims arising out of each occurrence together with full workmen's compensation insurance. The Caterer shall, if required by the PIA provide insurance certificate or certificates issued by the insurers.

e) The Caterer shall perform its responsibilities hereunder to the satisfaction of PIACL and shall abide by day-to-day instructions given to it by duly authorized representative of PIACL in improving services under the agreement.

Caterer shall be under an obligation to abide by the oral as well as written instructions by PIACL in respect of requirements of PIACL.

f) Caterer shall be responsible for the payments of its employees deployed at the premises in pursuance to this agreement, the wage, salaries and other allowances in conformity with applicable laws and instructions. Caterer hereby assumes full responsibility and shall indemnify and hold harmless PIACL against all claims in respect of payment of salaries wages and allowances by or on behalf of the persons deployed in pursuance to this agreement.

g) Caterer hereby indemnifies PIA and hold harmless and shall assume full responsibility against all losses, damages and / or claims in respect of, including without limitation, injury or death caused to any personnel of the Caterer or to any third person during the execution of this agreement.

h) Caterer shall arrange clearance of its personnel to be deployed at the premises from all relevant security agencies including without limitation PIACL Security Division and Police at its own cost before deploying such personnel at the premises. No personnel shall be deployed by the Caterer at the premises in respect of which such security clearance has not been obtained.

This Agreement shall be governed by and construed in accordance with Pakistani laws.

**Signed**

At

On behalf of

**CATERER**

1. By \_\_\_\_\_

2. By \_\_\_\_\_

**Signed**

At

On behalf of

**PIACL**

1.By \_\_\_\_\_

2.By \_\_\_\_\_

**APPENDIX –I  
MEAL ORDERS  
AND  
LAST MINUTE UPLIFT**

**APPENDIX I** to main agreements between [Caterer] and PIACL.

PIACL and Caterer

.....

**Ordering Procedures**

PIACL will supply the following meal order information to the caterer:-

PRELIMINARY order                      not later than                      12 hours prior to STD

FINAL order                                      not later than                      4 hours prior to STD

**Catering order shall state:-**

- \* AC type/version/registration
- \* Number of meals in each class
- \* Type, number and class of special meals, if any
- \* Number of crew meals

**Special meals:**

Special meals to be ordered not later than 8 hours prior to STD.

**Last minute uplift/supply of additional meals/services:-**

Meals order received later than 2 hour prior to STD – The caterer shall try its outmost to deliver the meal on time using PIACL equipment.

The Caterer is not responsible for delays due to last minute orders.

**Signed**  
at  
On behalf of  
**CATERER**

**Signed**  
at  
on behalf of  
**PIACL**

1. By \_\_\_\_\_

1. By \_\_\_\_\_

2. By \_\_\_\_\_

2. By \_\_\_\_\_

**APPENDIX – II**

**TERMS OF PAYMENT**

**APPENDIX II** to main agreements between [Caterer] and PIACL.

PIACL and Caterer

.....

Terms of Payment

- \* Payment will be made in local currency.
- \* Invoice will be issued every month, showing details information of items uplifted.
- \* Payments will be made according to the Bank details provided by Caterer.
- \* Payments will be made on NTD (Net thirty days) basis from the date of invoice receipt.

In the event that any part of the Caterer's invoices is considered unacceptable by PIACL. PIACL shall settle the Invoices less the disputed amount. The amount in dispute will be negotiated and, after agreement, be adjusted accordingly in subsequent receipt of invoice.

**Signed**  
at  
On behalf of  
**CATERER**

1. By \_\_\_\_\_

2. By \_\_\_\_\_

**Signed**  
at  
on behalf of  
**PIACL**

1. By \_\_\_\_\_

2. By \_\_\_\_\_

## INTEGRITY PACT / DISCLOSURE CLAUSE

**(To be submitted on Company's Letterhead)**

Declaration of Fees, Commissions and Brokerage Etc. Payable by the Suppliers, Vendors, Distributors, Manufacturers, Contractor & Service Providers of Goods, Services & Works \_\_\_\_\_ the Seller / Supplier / Contractor hereby declares its intention not to obtain the procurement of any Contract, right, interest, privilege or other obligation or benefit from Government of Pakistan or any administrative sub-division or agency thereof or any other entity owned or controlled by it (GOP) through any corrupt business practice.

Without limiting the generality of the forgoing the Seller / Supplier / Contractor represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including its affiliate, agent, associate, broker, consultant, director, promoter, shareholder sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback whether described as consultation fee or otherwise, with the object of obtaining or including the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Pakistan, except that which has been expressly declared pursuant hereto.

The Seller / Supplier / Contractor certifies that it has made and will make full disclosure of all agreements an arrangement with all persons in respect of or related to the transaction with Government of Pakistan and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

The Seller / Supplier / Contractor accepts full responsibility and strict liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall without prejudice to any other right and remedies available to Government of Pakistan under any law, contract or other instrument, be void-able at the option of Government of Pakistan.

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Seller / Supplier / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its corrupt business practices and further pay compensation to Government of Pakistan in any amount equivalent to ten time the sum of any commission, gratification, brief, finder's fee or kickback given by the Seller / Supplier / Contractor as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever from Government of Pakistan.

SCHEDULE TO THE TENDER NO  
 STATION: BIRMINGHAM

: Ref: FSD/INTL/TENDER/BHX/19/24

**TENDER- IN-FLIGHT CATERING SERVICES TO PIA AT BIRMINGHAM AIRPORT.**

Meal Costs per passenger per service in the Executive Economy former Business Class, EY Class, Cabin Crew and Cockpit Crew must be based on the attached menu items/specification provided to the tendering parties. Please fill against each menu/item list attached with this schedule on must basis.

| <b>Consolidated Per Meal Cost (Local Currency in GBP) (A)</b> |                                |                       |
|---|--------------------------------|-----------------------|
| <b>Services</b>   | <b>Executive Economy / CC*</b> | <b>Economy / CA**</b> |
| <b>Lunch /Dinner</b>  |                                |                       |
| <b>Breakfast</b>  |                                |                       |
| <b>Snacks</b>   |                                |                       |

**CC\*: Cockpit Crew, CA\*\*: Cabin Attendant**

**Consolidated A/C handling charges per flight (whichever applicable)** including dishwashing, Tray set up, High lifter transportation to and from the Airport in refrigerated Vans and all associated works;

| <b>INDIVIDUAL HANDLING CHARGES (B)</b> |                            |
|--|----------------------------|
| <b>INDIVIDUAL</b>                      | <b>B – 700-200 - £ GBP</b> |
| <b>DISHWASHING</b>                     |                            |
| <b>TRAY SETUP</b>                      |                            |
| <b>HIGHLIFTER / TRANSPORTATION</b>     |                            |
| <b>TOTAL</b>                           |                            |

| <b>Total Annual approx. financial Calculation – (C)</b> |                       |                                     |                           |                            |                                      |
|---|-----------------------|-------------------------------------|---------------------------|----------------------------|--------------------------------------|
| <b>Services</b>   | <b>Classes</b>        | <b>Average per meal cost -£ GBP</b> | <b>Weekly No of meals</b> | <b>Annual No. of meals</b> | <b>Total annual meal cost £- GBP</b> |
| <b>Lunch /Dinner</b>                                    | <b>Ex-Economy/CC*</b> |                                     | <b>150</b>                | <b>7800</b>                |                                      |
|   | <b>Economy/CA**</b>   |                                     | <b>924</b>                | <b>48048</b>               |                                      |
| <b>Breakfast</b>  | <b>Ex-Economy/CC*</b> |                                     | <b>150</b>                | <b>7800</b>                |                                      |
|   | <b>Economy/CA**</b>   |                                     | <b>924</b>                | <b>48048</b>               |                                      |
| <b>Snacks</b>   | <b>Ex-Economy/CC*</b> |                                     | <b>12</b>                 | <b>624</b>                 |                                      |
|   | <b>Economy/CA**</b>   |                                     | <b>40</b>                 | <b>2080</b>                |                                      |
| <b>Total</b>  |                       |                                     | <b>2200</b>               | <b>114400</b>              | <b>*</b>                             |

| <b>HANDLING CHARGES APPROX. ANNUAL FINANCIAL IMPACT-(D)</b> |                                 |                       |                      |                                  |
|---|---------------------------------|-----------------------|----------------------|----------------------------------|
| <b>Aircraft Types</b>                                       | <b>Per Flight Charges £ GBP</b> | <b>Weekly Flights</b> | <b>Yearly flight</b> | <b>Total annual impact £ GBP</b> |
| <b>B-777-200/300</b>  |                                 | <b>03</b>             | <b>156</b>           |                                  |

1. Small Van Charges per trip-
2. Other charges related to Catering Services if any;

**Important Notes:**

- a) All the items in the menu and list of items must be quoted, failing which may result in exclusion of party from the bids.
- b) Caterer is responsible for packing material i-e (Cabin Crew/Economy casseroles, Cockpit crew / Executive Economy Foils, transparent Cellophane rolls for Bakery items packing including desserts & breads.
- c) Any discount/additional benefit must be mentioned separately in Financial Proposals & PIA will give additional 05 marks for discount.
- d) Please ensure all the costs applicable to the airline are mentioned as charges that are not provided will not be paid by the Airline.
- e) The scope of catering services operations has been explained/ covered in details in the draft contract agreement attached hereto, therefore, caterers should list down and quote for all the necessary services charges/govt. levies to be paid by PIACL.
- f) For new menu item, rates of similar items will be applied Exp, PIA may change any menu item as Chicken Karahi instead of any chicken item with only minor change in ingredient and weight will remain same.
- g) Consolidated per meals rates for each class for each service in must be filled and must be calculated & matched with individual item wise rates in tender schedule (Executive Economy Class meals should be for Cockpit Crew and Economy Class meals should be for Cabin Crew) with some minor ingredient changes. Total calculation must be filled by Caterer & PIA have reserve to right to check and matched all calculation and payments will be made on lowest quoted rates on Consolidated or item wise rates.

**SIGNED & STAMPED**

**(CATERER)**



**INGREDIENTS/ Specifications**

**CHICKEN:** Must be from HACCP Certified source.

**MUTTON/BEEF/FISH:** Preferably HACCAP/ "A Class Category".

**RICE:** Basmati, "A Class Category"(1121) reputable brand.

**WHEET:** A Class Category.

**COOKING OIL:** Non Blended Oils (Pure Canola/Corn) Branded "A Class Category".

**SPICES:** Branded, "A Class Category".

**MAYONAISE:** "Multinational Brand".

**BUTTER:** Branded 'A Category Class'.

**MILK:** UHT/ Pasteurized /Tetra Pack.

**VEGETABLE:** Washed with Chlorine tablet, "A Class Category Vegetables".

**EQUIPMENT /DISHWASHING:** Should be washed with branded Chemical.

**SIGNED & STAMPED**  
**(CATERER)**

**MENU CYCLE-A**  
**BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                 | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
|---------------------------------------|-------------|-----------------------|-------------|
| <b>JUICE</b>                          |             |                       |             |
| *VARIETY OF JUICES                    | PKT         | AS PER FIELD SER. STD |             |
|                                       |             |                       |             |
| SEASONAL CUT FRESH FRUIT              | 100 G       | 100%                  |             |
| FLAVOURED YOGURT                      | CUP         | 75%                   |             |
| CORN FLAKES                           | PKT         | 25%                   |             |
|                                       |             |                       |             |
| FINE HERB OMELETTE                    | 100 G       | 75%                   |             |
| SCRAMBLED EGGS                        | 100 G       | 25%                   |             |
| FRENCH TOAST                          | 80 G        | 50%                   |             |
| MAPLE HONEY SYRUP IN SEPARATE BOWL    | 200 ML      |                       |             |
|                                       |             |                       |             |
| GRILLED CHICKEN SAUSAGES              | 90 G        | 75%                   |             |
| ALOO CHANNA BHUJIA                    | 90 G        | 25%                   |             |
| CHICKEN CUTLET                        | 60 G        | 50%                   |             |
| PARATHA                               | 1/2 PCS     | 100%                  |             |
|                                       |             |                       |             |
| <b>VEGETARIAN</b>                     |             |                       |             |
| ALOO CHANNA BHUJIA                    | 90 G        | 03 POR PER GALLEY     |             |
| VEGETABLE CROQUETTE                   | 90 G        |                       |             |
| PARATHA                               | 1/2 PCS     |                       |             |
|                                       |             |                       |             |
| <b>BREAD</b>                          |             |                       |             |
| CROISSANT PLAIN/CHOCOLATE             | 55 G        | 115%                  |             |
| ASSORTED MUFFIN                       | 60 G        | 100%                  |             |
| VARIETY OF DANISH PASTRIES (03 TYPES) | 45 G        | 50%                   |             |
| ROLL'S SELECTIONS                     | 45 G        | 50%                   |             |
| BUTTER INDV.                          | 10 G        | 125                   |             |

|                              |             |                       |             |
|------------------------------|-------------|-----------------------|-------------|
| *HONEY                       | POR         | 25                    |             |
| *JAM                         |             | 50                    |             |
| *MARMALADE                   |             | 50                    |             |
| <b>HOT BEVERAGES</b>         |             |                       |             |
| *TEA                         | Sachet      |                       |             |
| *GREEN TEA                   |             |                       |             |
| *COFFEE                      |             |                       |             |
| <b>ECONOMY CLASS</b>         | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
| <b>JUICE</b>                 |             |                       |             |
| *APPLE, MANGO & ORANGE JUICE | PKT         | AS PER FIELD SER. STD |             |
| *FLAVOURED YOGURT            | CUP         | 100%                  |             |
| <b>ENTRÉE 01</b>             |             |                       |             |
| FINE HERB OMELETTE           | 100 G       | 50%                   |             |
| GRILLED CHICKEN SAUSAGES     | 45 G        | 50%                   |             |
| PAKISTANI OMELETTE           | 100 G       | 50%                   |             |
| CHICKEN MINCE                | 60 G        | 50%                   |             |
| <b>VEGETARIAN</b>            |             |                       |             |
| ALOO CHANNA BHUJIA           | 90 G        | 03 POR PER GALLEY     |             |
| VEGETABLE CROQUETTE          | 90 G        |                       |             |
| PARATHA                      | 1/2 PCS     |                       |             |
| <b>BREAD</b>                 |             |                       |             |
| CROISSANT                    | 55 G        | 100                   |             |
| *BUTTER                      | POR         |                       |             |
| *JAM                         |             |                       |             |

**MENU CYCLE-A**  
**CONTINENTAL BREAKFAST MENU**

| BUSINESS CLASS                            | UNIT  | %                     | RATE |
|---|-------|-----------------------|------|
| <b>JUICE</b>                              |       |                       |      |
| *VARIETY OF JUICES (TETRA PACK)           | PKT   | AS PER FIELD SER. STD |      |
| CUT FRESH FRUIT                           | 100 G | 100%                  |      |
| <b>BREAD</b>                              |       |                       |      |
| CROISSANT                                 | 55 G  | 150%                  |      |
| DANISH PASTRY (03 TYPES FOR BC)           | 45 G  | 50%                   |      |
| MUFFIN                                    | 45 G  | 50%                   |      |
| <b>PRESET ITEMS</b>                       |       |                       |      |
| *JAM                                      | POR   | 50%                   |      |
| *MARMALADE                                |       | 50%                   |      |
| *HONEY                                    |       | 25%                   |      |
| BUTTER PIPE                               |       | 125%                  |      |
| ECONOMY CLASS                             | UNIT  | %                     | RATE |
| <b>JUICE</b>                              |       |                       |      |
| *APPLE, MANGO & ORANGE JUICE (TETRA PACK) | PKT   | AS PER FIELD SER. STD |      |
| *FLAVOURED YOGURT                         | CUP   | 100%                  |      |
| <b>BREAD</b>                              |       |                       |      |
| CROISSANT                                 | 55 G  | 100%                  |      |
| DANISH PASTRY                             | 45 G  | 100%                  |      |
| *JAM                                      | POR   | 100%                  |      |
| *BUTTER                                   |       | 100%                  |      |

**MENU CYCLE-A**  
**SNACKS MENU-01**

| <b>BUSINESS CLASS</b>                                  |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|--|-------------------|-------------|-------------------|-------------|
| <b>SANDWICHES</b>                                      |                   |             |                   |             |
| ASSORTED COCKTAIL CHICKEN/ CHEESE/VEGETABLE SANDWICHES |                   | TRAY        | APS               |             |
| FISH FINGER WITH TARTER SAUCE                          |                   | 3X20 G      | 100%              |             |
| VEGETABLE PIZZA  |                   | 60 G        | 100%              |             |
| VEGETABLE SANDWICH                                     | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| CHEESE STRAW   |                   | 45 G        |                   |             |
| MINI SWISS ROLLS                                       | <b>DESSERT</b>    | 2X30G       | 100%              |             |
| <b>ECONOMY CLASS</b>                                   |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
| <b>SANDWICHES</b>                                      |                   |             |                   |             |
| CHICKEN/CHEESE SANDWICHES WITH BBQ CHUNKS BULK         |                   | 110 G       | 100%              |             |
| VEGETABLE PATTIES                                      |                   | 45 G        | 100%              |             |
| <b>VEGETARIAN</b>                                      |                   |             |                   |             |
| VEGETABLE SANDWICH                                     | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| CHEESE STRAW   |                   | 45 G        |                   |             |
| <b>DESSERT</b>   |                   |             |                   |             |
| MENANIZE BISCUIT DIP IN CHOCOLATE                      |                   | 45 G        | 100%              |             |

**MENU CYCLE-A**  
**SNACKS MENU-02**

| <b>BUSINESS CLASS</b>            |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|----------------------------------|-------------------|-------------|-------------------|-------------|
| <b>SANDWICHES</b>                |                   |             |                   |             |
| GRILLED CLUB SANDWICHES          |                   | 110 G       | 100%              |             |
| CHICKEN BEHARI BOTI              |                   | 3X20 G      | 100%              |             |
| CHICKEN SEEKH KEBAB              |                   | 2 X 20 G    | 100%              |             |
| CHEESE SANDWICHES                | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| SPINACH QUICHE                   |                   | 45 G        |                   |             |
| <b>DESSERT</b>                   |                   |             |                   |             |
| CHOCOLATE MUD CAKE               |                   | 45 G        | 100%              |             |
| <b>ECONOMY CLASS</b>             |                   | <b>UNIT</b> | <b>%</b>          |             |
| <b>SANDWICHES</b>                |                   |             |                   |             |
| CHICKEN CHUNK CROISSANT SANDWICH |                   | 110 G       | 100%              |             |
| CHICKEN SHAMI KABAB              |                   | 45 G        | 100%              |             |
| CHEESE SANDWICHES                | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE QUICHE                 |                   |             |                   |             |
| CHOCOLATE MUD CAKE               | <b>DESSERT</b>    | 45 G        | 100%              |             |

**MENU CYCLE-A**  
**LUNCH/DINNER MENU-01**

| <b>BUSINESS CLASS</b>  |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
|--|-------------------|-------------|------------------|-------------|
| <b>SALAD</b>   |                   |             |                  |             |
| FRESH SALAD  |                   | 100 G       | 100%             |             |
| CHICKEN KARAHI   |                   | 150 G       | 60%              |             |
| PEA PULLAO   |                   | 150 G       |                  |             |
| CHICKEN BEHARI BOTI  |                   | 2X30G       |                  |             |
| MUTTON DOPIAZA (BONELESS MUTTON)   |                   | 150 G       | 20%              |             |
| PEA PULLAO   |                   | 150 G       | 20%              |             |
| STUFFED CHICKEN ROULADE WITH MUSHROOM SAUCE  |                   | 150 G       | 10%              |             |
| MASHED POTATO  |                   | 80 G        | 10%              |             |
| ASSORTED MIXED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) |                   | 70 G        | 10%              |             |
| CRUMBED FRIED FISH WITH TARTER SAUCE   |                   | 100 G       | 10%              |             |
| ASSORTED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn)       |                   | 150 G       | 10%              |             |
| DAL MOONG MASOOR   | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| STEAMED RICE   |                   |             |                  |             |
| MIXED VEGETABLE  |                   |             |                  |             |
| <b>DESSERT</b>   |                   |             |                  |             |
| ORANGE MOUSSE  | <b>DESSERT</b>    | 100 G       | 50%              |             |
| FRUIT GATEAU   |                   |             | 50%              |             |

|  |             |             |             |
|--|-------------|-------------|-------------|
| RAITA (1 BTL FOR 12 PAX)   | APS         | 1           |             |
| BREAD VARIETY <b>(01 TRAY FOR 12 PAX)</b>  | BASKET      | APS         |             |
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)   | 25 G        | 150%        |             |
| BUTTER INDV  | POR         | 100         |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)   | TRAY        | AS PER LOAD |             |
| MANGO / MINT CHUTNEY(FOR 12 PAX)   |             |             |             |
| NAN  | 1 PCS       | 75%         |             |
| <b>ECONOMY CLASS</b>   | <b>UNIT</b> | <b>%</b>    | <b>RATE</b> |
| WALDROF SALAD  | 100 G       | 100%        |             |
|  |             |             |             |
| CHICKEN KARAHI   | 150 G       | 75%         |             |
| PEA PULLAO   |             |             |             |
|  |             |             |             |
| MUTTON DOPIAZA (BONELESS )   | 150 G       | 10%         |             |
| PEA PULLAO   |             |             |             |
|  |             |             |             |
| <b>ENTRÉE 03</b>   |             |             |             |
| STUFFED CHICKEN ROULADE WITH MUSHROOM SAUCE  | 150 G       | 10%         |             |
| MASHED POTATO  | 80 G        |             |             |
| ASSORTED MIXED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) | 70 G        |             |             |
|  |             |             |             |
| <b>ENTRÉE 04</b>   |             |             |             |
| CRUMBED FRIED FISH WITH TARTER SAUCE   | 100 G       | 5%          |             |
| ASSORTED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn)       | 150 G       |             |             |
|  |             |             |             |
| <b>VEGETARIAN</b>  |             |             |             |
| DAL MOONG MASOOR   | 70 G        |             |             |



|                 |                |       |                  |  |
|-----------------|----------------|-------|------------------|--|
| STEAMED RICE    |                | 150 G | 3 POR PER GALLEY |  |
| MIXED VEGETABLE |                | 80 G  |                  |  |
|                 |                |       |                  |  |
| ORANGE MOUSSE   | <b>DESSERT</b> | 80 G  | 95%              |  |
| FRUIT GATEAU    |                |       | 5%               |  |
|                 |                |       |                  |  |
| BREAD ROLL      |                | 35 G  | 5%               |  |
| *BUTTER         |                | POR   | 5%               |  |

**MENU CYCLE-A**  
**LUNCH/DINNER MENU-02**

| <b>BUSINESS CLASS</b>  | <b>UNIT</b> | <b>%</b> | <b>RATE</b> |
|--|-------------|----------|-------------|
| WALDROF SALAD  | 100 G       | 100%     |             |
|  |             |          |             |
| MURGH MUGHLAI  | 150 G       | 60%      |             |
| VEGETABLE PULLAO   | 150 G       |          |             |
| CHICKEN SEEKH KABAB HARA MASALA  | 2X30 G      |          |             |
|  |             |          |             |
| MUTTON KARAH (BONELESS MUTTON)   | 150 G       | 20%      |             |
| FRIED RICE   | 150 G       |          |             |
|  |             |          |             |
| ROAST CHICKEN WITH MUSHROOM SAUCE  | 150 G       | 10%      |             |
| RISOLLE POTATO   | 80 G        |          |             |
| ASSORTED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) | 70 G        |          |             |
|  |             |          |             |
| GRILLED FISH WITH GINGER SOYA SAUCE  | 100 G       | 10%      |             |
| ASSORTED VEGETABLE (Mushroom/ red, yellow, green capsicum / broccoli / baby corn)  | 150 G       |          |             |
|  |             |          |             |

|  |                   |             |                  |             |
|--|-------------------|-------------|------------------|-------------|
| <b>VEGETARIAN</b>  |                   |             |                  |             |
| MIXED VEGETABLE  | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| STEAMED RICE   |                   |             |                  |             |
| DAL MALKA MASOOR   |                   |             |                  |             |
|  |                   |             |                  |             |
| <b>DESSERT</b>   |                   |             |                  |             |
| RICH VANILLA CAKE (ICING RICH CREAM)   | 100 G             | 50%         |                  |             |
| FRUIT PANNACOTTA   |                   |             |                  |             |
|  |                   |             |                  |             |
| <b>BREAD VARIETY (01 TRAY FOR 12 PAX)</b>  |                   | BASKET      | APS              |             |
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)                                   |                   | 25 G        | 150%             |             |
| *BUTTER INDV   |                   | POR         | 100              |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)   |                   | TRAY        | AS PER LOAD      |             |
| MANGO / MINT CHUTNEY (FOR 12 PAX)  |                   | TRAY        | AS PER LOAD      |             |
| NAN  |                   | I PCS       | 75%              |             |
| <b>ECONOMY CLASS</b>   |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
| *SET YOGURT  |                   | 80 G        | 100%             |             |
| <b>ENTRÉE 01</b>   |                   |             |                  |             |
| MURGH MUGHLAI  |                   | 150 G       | 75%              |             |
| VEGETABLE PULLAO   |                   | 150 G       | 75%              |             |
|  |                   |             |                  |             |
| <b>ENTRÉE 02</b>   |                   |             |                  |             |
| MUTTON KARAHI (BONELESS MUTTON)  |                   | 150 G       | 10%              |             |
| FRIED RICE   |                   | 150 G       | 10%              |             |
|  |                   |             |                  |             |
| <b>ENTRÉE 03</b>   |                   |             |                  |             |
| ROAST CHICKEN WITH MUSHROOM SAUCE  |                   | 150 G       | 10%              |             |
| RISOLLE POTATO   |                   | 80 G        | 10%              |             |
| ASSORTED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) |                   | 70 G        | 10%              |             |
|  |                   |             |                  |             |

|   |                   |       |                  |
|---|-------------------|-------|------------------|
| <b>ENTRÉE 04</b>  |                   |       |                  |
| GRILLED FISH WITH GINGER SOYA SAUCE   | 100 G             | 5%    |                  |
| ASSORTED VEGETABLE (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) | 150 G             | 5%    |                  |
|   |                   |       |                  |
| MIXED VEGETABLE   | <b>VEGETARIAN</b> | 80 G  | 3 POR PER GALLEY |
| STEAMED RICE  |                   | 150 G |                  |
| DAL MALKA MASOOR  |                   | 70 G  |                  |
|   |                   |       |                  |
| FRUIT PANNACOTTA  | <b>DESSERT</b>    | 80 G  | 95%              |
| RICH VANILLA CAKE (ICING RICH CREAM)  |                   | 80 G  | 5%               |
|   |                   |       |                  |
| BREAD ROLL  |                   | 35 G  | 5%               |
| BUTTER  |                   | POR   | 5%               |

**MENU CYCLE-B**  
**BREAKFAST MENU**

| <b>BUSINESS CLASS</b>              | <b>UNIT</b> | <b>%</b>   | <b>RATE</b> |
|------------------------------------|-------------|------------|-------------|
| *VARIETY OF JUICES (TETRA PACK)    | PKT         | AS PER STD |             |
|                                    |             |            |             |
| SEASONAL CUT FRESH FRUIT           | 100 G       | 100%       |             |
| FLAVOURED YOGURT                   | CUP (80 G)  | 75%        |             |
| CORN FLAKES                        | PKT         | 25%        |             |
|                                    |             |            |             |
| MUSHROOM OMELETTE                  | 100 G       | 75%        |             |
| SCRAMBLED EGGS                     | 100 G       | 25%        |             |
| PAN CAKE                           | 80 G        | 50%        |             |
| MAPLE HONEY SYRUP IN SEPARATE BOWL | 200 ML      |            |             |
|                                    |             |            |             |
| CHICKEN BOTI MASALA                | 90 G        | 75%        |             |
| VEGETABLE BHUJIA                   | 90 G        | 25%        |             |

|  |                      |              |                   |             |
|--|----------------------|--------------|-------------------|-------------|
| CHICKEN CROQUETTE                        |                      | 90 G         | 25%               |             |
| PARATHA                                  |                      | 1/2 PCS      | 100%              |             |
|  |                      |              |                   |             |
| ALOO ACHARI                              | <b>VEGETARIAN</b>    | 450 G (FOIL) | 1 - 12 PAX        |             |
| VEGETABLE CUTLET                         |                      | 2 X 45 G     | 1 - 12 PAX        |             |
| PARATHA                                  |                      | 6 X 1/2 PCS  | 1 - 12 PAX        |             |
|  |                      |              |                   |             |
| <b>BREAD</b>                             |                      |              |                   |             |
| CROISSANT PLAIN/CHOCOLATE                |                      | 55 G         | 115%              |             |
| ASSORTED MUFFIN                          |                      | 60 G         | 100%              |             |
| VARIETY OF DANISH PASTRIES (03 TYPES)    |                      | 45 G         | 50%               |             |
| ROLL'S SELECTIONS                        |                      | 45 G         | 50%               |             |
| BUTTER INDV.                             |                      | 10 G         | 125               |             |
| *HONEY                                   |                      | POR          | 25                |             |
| JAM/ MARMALADE                           |                      | POR          | 50                |             |
|  |                      |              |                   |             |
| TEA                                      | <b>HOT BEVERAGES</b> |              |                   |             |
| GREEN TEA                                |                      |              |                   |             |
| COFFEE                                   |                      |              |                   |             |
| <b>ECONOMY CLASS</b>                     |                      | <b>UNIT</b>  | <b>%</b>          | <b>RATE</b> |
| APPLE, MANGO & ORANGE JUICE (TETRA PACK) |                      | PKT          | AS PER STD        |             |
|  |                      |              |                   |             |
| FLAVOURED YOUGURT                        |                      | CUP 80 GM)   | 100%              |             |
|  |                      |              |                   |             |
| MUSHROOM OMELETTE                        | <b>ENTRÉE 01</b>     | 100 G        | 50%               |             |
| CHICKEN BOTI MASALA                      |                      | 60 G         | 50%               |             |
| GRILLED TOMATO                           |                      | 1/2 PC       | 50%               |             |
|  |                      |              |                   |             |
| PAKISTANI OMELETTE                       | <b>ENTRÉE 02</b>     | 100 G        | 50%               |             |
| CHICKEN CROQUETTE                        |                      | 60 G         | 50%               |             |
| GRILLED TOMATO                           |                      | 1/2 PC       | 50%               |             |
|  |                      |              |                   |             |
|  |                      |              |                   |             |
| ALOO ACHARI                              | <b>VEGETARIAN</b>    | 90 G         | 03 POR PER GALLEY |             |
| VEGETABLE CUTLET                         |                      | 90 G         |                   |             |

|              |         |      |  |
|--------------|---------|------|--|
| PARATHA      | 1/2 PCS |      |  |
| <b>BREAD</b> |         |      |  |
| CROISSANT    | 55 G    | 100% |  |
| *BUTTER      | POR     |      |  |
| *JAM         |         |      |  |

**MENU CYCLE-B**  
**CONTINENTAL BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                    |              | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
|--|--------------|-------------|-----------------------|-------------|
| VARIETY OF JUICES (TETRA PACK)           |              | PKT         | AS PER FIELD SER. STD |             |
| CUT FRESH FRUIT                          |              | 100 G       | 100%                  |             |
| <b>BREAD</b>                             |              |             |                       |             |
| CROISSANT                                |              | 55 G        | 150%                  |             |
| DANISH PASTRIES (03 TYPES FOR BC)        |              | 45 G        | 50%                   |             |
| MUFFIN                                   |              | 45 G        | 50%                   |             |
| *JAM/ MARMALADE                          |              | POR         | 50%/50%               |             |
| *HONEY                                   |              | POR         | 25%                   |             |
| BUTTER PIPE                              |              | POR         | 125%                  |             |
| <b>ECONOMY CLASS</b>                     |              | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
| APPLE, MANGO & ORANGE JUICE (TETRA PACK) |              | PKT         | AS PER STD            |             |
| FLAVOURED YOGURT                         |              | 80 G        | 100%                  |             |
| <b>BREAD</b>                             |              |             |                       |             |
| CROISSANT                                | <b>BREAD</b> | 55 G        | 100%                  |             |
| DANISH PASTRY                            |              | 45 G        |                       |             |
| *JAM/ BUTTER                             |              | POR         | 100%                  |             |

**MENU CYCLE-B**  
**SNACKS MENU-01**

| <b>BUSINESS CLASS</b>                  |                   | <b>UNIT</b>                    | <b>%</b>          | <b>RATE</b> |
|--|-------------------|--------------------------------|-------------------|-------------|
| ASSORTED CANAPIES (VEG,CHICKEN & TUNA) |                   | TRAY                           | APS               |             |
| CHICKEN SEEKH KEBAB WITH GREEN HERBS   |                   | 3X20 G                         | 100%              |             |
| CHICKEN PATTIES                        |                   | 45 G                           | 100%              |             |
| VEGETABLE SANDWICHES                   | <b>VEGETARIAN</b> | 45 G                           | 03 POR PER GALLEY |             |
| VEGETABLE CURRY PUFF                   |                   | 45 G                           | 03 POR PER GALLEY |             |
| ASSORTED COCKTAIL TARTS                | <b>DESSERT</b>    | 3X15 (TRAY)                    | APS               |             |
| <b>PRESET ITEMS</b>                    |                   | <b>* 1-12 PAX<br/>ONE TRAY</b> |                   |             |
| <b>ECONOMY CLASS</b>                   |                   | <b>UNIT</b>                    | <b>%</b>          | <b>RATE</b> |
| CHICKEN CHEESE DOUBLE DECKER SANDWICH  |                   | 110 G                          | 100%              |             |
| SHAMI KEBAB                            |                   | 45 G                           | 100%              |             |
| VEGETABLE SANDWICHES                   | <b>VEGETARIAN</b> | 45 G                           | 03 POR PER GALLEY |             |
| VEGETABLE CURRY PUFF                   |                   | 45 G                           | 03 POR PER GALLEY |             |
| <b>DESSERT</b>                         |                   |                                |                   |             |
| CINNAMON APPLE CAKE SLICE              |                   | 45 G                           | 100%              |             |
| <b>PRESET ITEMS</b>                    |                   | <b>* 1-12 PAX<br/>ONE TRAY</b> |                   |             |

**MENU CYCLE-B**  
**SNACKS MENU-02**

| <b>BUSINESS CLASS</b>                           |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|---|-------------------|-------------|-------------------|-------------|
| CHIX / CHEESE/BEEF ASSORTED COCKTAIL SANDWICHES |                   | TRAY        | APS               |             |
| CHICKEN SHISH KABAB                             |                   | 60 G        | 100%              |             |
| CHICKEN SHAMI KABAB                             |                   | 60 G        | 100%              |             |
| <b>VEGETARIAN</b>                               |                   |             |                   |             |
| CHEESE SANDWICHES                               | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                             |                   |             |                   |             |
| <b>DESSERT</b>                                  |                   |             |                   |             |
| ASSORTED COCKTAIL PASTRIES                      | <b>DESSERT</b>    | 3X15 (TRAY) | 100%              |             |
| <b>PRESET ITEMS</b>                             |                   |             |                   |             |
| <b>ECONOMY CLASS</b>                            |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
| <b>SANDWICHES</b>                               |                   |             |                   |             |
| CHICKEN PANINI SANDWICHES                       |                   | 110 G       | 100%              |             |
| <b>BULK</b>                                     |                   |             |                   |             |
| CHICKEN PATTIES (ONLY INTL FLT)                 |                   | 45 G        | 100%              |             |
| <b>VEGETARIAN</b>                               |                   |             |                   |             |
| CHEESE SANDWICHES                               | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                             |                   |             |                   |             |
| <b>DESSERT</b>                                  |                   |             |                   |             |
| CHOCOLATE BROWNIE                               |                   | 50 G        | 50%               |             |

|             |      |     |  |
|-------------|------|-----|--|
| ORANGE CAKE | 45 G | 50% |  |
|             |      |     |  |

**MENU CYCLE-B**  
**LUNCH/DINNER MENU-01**

| <b>BUSINESS CLASS</b>                           |                   | <b>UNIT</b> | <b>%</b>     | <b>RATE</b> |
|---|-------------------|-------------|--------------|-------------|
| ITALIAN SALAD                                   |                   | 100 G       | 100%         |             |
| CHICKEN BADAMI QORMA                            |                   | 150 G       | 60%          |             |
| VEGETABLE BIRYANI                               |                   |             |              |             |
| CHICKEN MALAI BOTI                              |                   | 3X25        |              |             |
| MUTTON KHARA MASALA                             |                   | 150 G       | 20%          |             |
| VEGETABLE BIRYANI                               |                   |             |              |             |
| FILLET OF FISH WITH MEUNIERE                    |                   | 150 G       | 10%          |             |
| ASSORTED PASTA                                  |                   | 80 G        |              |             |
| ASSORTED STEAMED VEGETABLE                      |                   | 70 G        |              |             |
| GRILLED CHICKEN SLICES WITH MEDITERRANEAN SAUCE |                   | 150 G       | 10%          |             |
| ASSORTED PASTA                                  |                   | 80 G        |              |             |
| ASSORTED STEAMED VEGETABLE                      |                   | 70 G        |              |             |
| DAL MONG MASOOR                                 | <b>VEGETARIAN</b> | 150 G       | 1 FOR 12 PAX |             |
| BOILED RICE                                     |                   |             |              |             |
| PALAK PANEER                                    |                   | 150 G       | 1 FOR 18 PAX |             |
| CHOCOLATE BROWNIE FUDGE                         | <b>DESSERT</b>    | 100 G       | 50%          |             |
| PINEAPPLE GATEAU                                |                   |             |              |             |
| RAITA (1 BTL FOR 12 PAX)                        |                   | 250 ML      | 1            |             |
| BREAD VARIETY (01 TRAY FOR 12 PAX)              |                   | BASKET      | APS          |             |



|  |                   |             |                  |             |
|--|-------------------|-------------|------------------|-------------|
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER) |                   | 25 G        | 150%             |             |
| BUTTER INDV                                      |                   | POR         | 100              |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)             |                   | TRAY        | AS PER LOAD      |             |
| MANGO / PALM CHUTNEY (01 TRAY FOR 12 PAX)        |                   | TRAY        | AS PER LOAD      |             |
| NAN  |                   | 1 PCS       | 75               |             |
| <b>ECONOMY CLASS</b>                             |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
| ITALIAN SALAD                                    |                   | 100 G       | 100%             |             |
|  |                   |             |                  |             |
| CHICKEN QORMA                                    | <b>ENTRÉE 01</b>  | 120G        | 75%              |             |
| VEGETABLE BIRYANI                                |                   | 140G        |                  |             |
| DAL MONG MASOOR                                  |                   | 40G         |                  |             |
|  |                   |             |                  |             |
| MUTTON KHARA MASALA                              | <b>ENTRÉE 02</b>  | 150 G       | 10%              |             |
| VEGETABLE BIRYANI                                |                   | 150 G       |                  |             |
|  |                   |             |                  |             |
| <b>ENTRÉE 03</b>                                 |                   |             |                  |             |
| FILLET OF FISH WITH MEUNIERE                     |                   | 150 G       | 5%               |             |
| ASSORTED PASTA                                   |                   | 80 G        |                  |             |
| ASSORTED STEAMED VEGETABLE                       |                   | 70 G        |                  |             |
|  |                   |             |                  |             |
| <b>ENTRÉE 04</b>                                 |                   |             |                  |             |
| GRILLED CHICKEN SLICES WITH MEDITERRANEAN SAUCE  |                   | 150 G       | 10%              |             |
| ASSORTED PASTA                                   |                   | 80 G        |                  |             |
| ASSORTED STEAMED VEGETABLE                       |                   | 70 G        |                  |             |
|  |                   |             |                  |             |
| DAL MONG MASOOR                                  | <b>VEGETARIAN</b> | 70 G        | 3 POR PER GALLEY |             |
| BOILED RICE                                      |                   | 150 G       |                  |             |
| PALAK PANEER                                     |                   | 80 G        |                  |             |
|  |                   |             |                  |             |

|                         |      |     |  |
|-------------------------|------|-----|--|
| <b>DESSERT</b>          |      |     |  |
| CHOCOLATE BROWNIE FUDGE | 80 G | 10% |  |
| PINEAPPLE GATEAU        |      | 90% |  |
|                         |      |     |  |
| BREAD ROLL              | 45 G | 10% |  |
| *BUTTER                 | POR  | 10% |  |

**MENU CYCLE-B**  
**LUNCH/DINNER MENU-02**

| <b>BUSINESS CLASS</b>                |                   | <b>UNIT</b> | <b>%</b>     | <b>RATE</b> |
|--------------------------------------|-------------------|-------------|--------------|-------------|
| RUSSIAN SALAD                        |                   | 100 G       | 100%         |             |
|                                      |                   |             |              |             |
| CHICKEN JALFRAZI                     |                   | 150 G       | 60%          |             |
| PEA PULLAO                           |                   | 150 G       |              |             |
| CHICKEN BEHARI BOTI                  |                   | 3X30        |              |             |
|                                      |                   |             |              |             |
| MUTTON DOPIAZA                       |                   | 150G        | 20%          |             |
| PEA PULLAO                           |                   | 150G        |              |             |
|                                      |                   |             |              |             |
| GRILLED FISH WITH LEMON BUTTER SAUCE |                   | 150 G       | 10%          |             |
| ASSORTED PASTA                       |                   | 80 G        |              |             |
| ASSORTED STEAMED VEGETABLES          |                   | 70 G        |              |             |
|                                      |                   |             |              |             |
| CHICKEN ALA KING WITH BROWN SAUCE    |                   | 150 G       | 10%          |             |
| ASSORTED PASTA                       |                   | 80 G        |              |             |
| ASSORTED STEAMED VEGETABLES          |                   | 70 G        |              |             |
|                                      |                   |             |              |             |
| VEGETABLE CURRY                      | <b>VEGETARIAN</b> | 150 G       | 1 FOR 12 PAX |             |
| BOILOED RICE                         |                   |             |              |             |
| DAL MOONG MASOOR                     |                   |             |              |             |
|                                      |                   |             |              |             |
| BLACK FOREST GATEAU                  | <b>DESSERT</b>    | 100 G       | 50%          |             |

|  |                  |             |             |             |
|--|------------------|-------------|-------------|-------------|
| GATEAU MILLE FEUILLE                             |                  |             | 50%         |             |
| RAITA (1 BTL FOR 12 PAX)                         |                  | 250 ML      | 1           |             |
| BREAD VARIETY (01 TRAY FOR 12 PAX)               |                  | BASKET      | APS         |             |
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER) |                  | 25 G        | 150%        |             |
| BUTTER INDV                                      |                  | POR         | 100         |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)             |                  | TRAY        | AS PER LOAD |             |
| MANGO / PALM CHUTNEY (01 TRAY FOR 12 PAX)        |                  | TRAY        | AS PER LOAD |             |
| NAN  |                  | 1 PCS       | 75          |             |
|  |                  |             |             |             |
| <b>ECONOMY CLASS</b>                             |                  | <b>UNIT</b> | <b>%</b>    | <b>RATE</b> |
| RUSSIAN SALAD                                    |                  | 100 G       | 100%        |             |
|  |                  |             |             |             |
| CHICKEN JALFRAZI                                 | <b>ENTRÉE 01</b> | 120G        | 75%         |             |
| PEA PULLAO                                       |                  | 140G        |             |             |
| DAL MONG MASOOR                                  |                  | 40G         |             |             |
|  |                  |             |             |             |
| MUTTON DOPIAZA                                   | <b>ENTRÉE 02</b> | 150 G       | 10%         |             |
| PEA PULLAO                                       |                  |             |             |             |
|  |                  |             |             |             |
| <b>ENTRÉE 03</b>                                 |                  |             |             |             |
| GRILLED FISH WITH LEMON BUTTER SAUCE             |                  | 150 G       | 5%          |             |
| ASSORTED PASTA                                   |                  | 80 G        |             |             |
| ASSORTED STEAMED VEGETABLES                      |                  | 70 G        |             |             |
|  |                  |             |             |             |
| <b>ENTRÉE 04</b>                                 |                  |             |             |             |
| CHICKEN ALA KING WITH BROWN SAUCE                |                  | 150 G       | 10%         |             |
| ASSORTED PASTA                                   |                  | 80 G        |             |             |
| ASSORTED STEAMED VEGETABLES                      |                  | 70 G        |             |             |
|  |                  |             |             |             |
| <b>VEGETARIAN</b>                                |                  |             |             |             |

|                      |                |       |                  |  |
|----------------------|----------------|-------|------------------|--|
| VEGETABLE CURRY      |                | 70 G  | 3 POR PER GALLEY |  |
| BOILED RICE          |                | 150 G |                  |  |
| DAL MOONG MASOOR     |                | 80 G  |                  |  |
|                      |                |       |                  |  |
| BLACK FOREST GATEAU  | <b>DESSERT</b> | 80 G  | 10%              |  |
| GATEAU MILLE FEUILLE |                |       | 90%              |  |
|                      |                |       |                  |  |
| BREAD ROLL           |                | 45 G  | 10%              |  |
| *BUTTER              |                | POR   | 10%              |  |

**MENU CYCLE-C**  
**BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                       |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|---|-------------------|-------------|-------------------|-------------|
| VARIETY OF JUICES (TETRA PACK)              |                   | PKT         | AS STD            |             |
|   |                   |             |                   |             |
| SEASONAL CUT FRESH FRUIT WITH CHERRY ON TOP |                   | 100 G       | 100%              |             |
| CORN FLAKES                                 |                   | PKT         | 25%               |             |
|   |                   |             |                   |             |
| PAKISTANI OMELETTE                          |                   | 100 G       | 75%               |             |
| SCRAMBLED EGGS                              |                   | 100 G       | 25%               |             |
| FRENCH TOAST                                |                   | 80 G        | 50%               |             |
| MAPPLE HONEY SYRUP IN SEPARATE BOWL         |                   | 200 ML      |                   |             |
|   |                   |             |                   |             |
| CHICKEN DUM QEEMA                           |                   | 90 G        | 75%               |             |
| VEGETABLE JALFREZI                          |                   | 90 G        | 25%               |             |
| CHICKEN SAUSAGES                            |                   | 60 G        | 50%               |             |
| PARATHA                                     |                   | 1/2 PCS     | 100%              |             |
|   |                   |             |                   |             |
| VEGETABLE JALFREZI                          | <b>VEGETARIAN</b> | 450 G       | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                         |                   | 2 X 45 G    |                   |             |
| PARATHA                                     |                   | 1/2 PCS     |                   |             |
|   |                   |             |                   |             |
| <b>BREAD</b>                                |                   |             |                   |             |
| CROISSANT                                   |                   | 55 G        | 115%              |             |
| VARIETY OF DANISH PASTRIES (03 TYPES)       |                   | 45 G        | 50%               |             |

|  |                   |             |                   |             |
|--|-------------------|-------------|-------------------|-------------|
| ROLL'S SELECTIONS                        |                   | 45 G        | 50%               |             |
| *BUTTER INDV.                            |                   | 10 G        | 125%              |             |
| *HONEY                                   |                   | POR         | 25%               |             |
| *JAM/ MARMALADE                          |                   | POR         | 50%/ 50%          |             |
| <b>ECONOMY CLASS</b>                     |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
| APPLE, MANGO & ORANGE JUICE (TETRA PACK) |                   | PKT         | AS PER STD        |             |
| *FLAVORED YOGURT                         |                   | CUP(80G)    | 100%              |             |
| PAKISTANI OMELETTE                       | <b>ENTRÉE 01</b>  | 100 G       | 100%              |             |
| CHICKEN BOTI MASALA                      |                   | 60 G        |                   |             |
| VEGETABLE JALFREZI                       | <b>VEGETARIAN</b> | 90 G        | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                      |                   | 2 X 45 G    |                   |             |
| PARATHA                                  |                   | 1/2 PCS     |                   |             |
| <b>BREAD</b>                             |                   |             |                   |             |
| CROISSANT                                |                   | 55 G        | 100%              |             |
| *BUTTER                                  |                   | POR         | 100%              |             |
| *JAM                                     |                   | POR         | 100%              |             |

**MENU CYCLE-C**  
**CONTINENTAL BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                     | <b>UNIT</b> | <b>%</b>    | <b>RATE</b> |             |
|---|-------------|-------------|-------------|-------------|
| VARIETY OF JUICES (TETRA PACK)            | PKT         | AS PER STD  |             |             |
| CUT FRESH FRUIT                           | 100 G       | 100%        |             |             |
| <b>BREAD</b>                              |             |             |             |             |
| CROISSANT                                 | 55 G        | 150%        |             |             |
| DANISH PASTRY (03 TYPES FOR BC)           | 45 G        | 50%         |             |             |
| MUFFIN                                    | 45 G        | 50%         |             |             |
| *JAM/ MARMALADE                           | POR         | 50%/ 50%    |             |             |
| BUTTER PIPE                               | POR         | 125%        |             |             |
| <b>ECONOMY CLASS</b>                      |             | <b>UNIT</b> | <b>%</b>    | <b>RATE</b> |
| *APPLE, MANGO & ORANGE JUICE (TETRA PACK) |             | PKT         | AS PER STD  |             |
| *FRUIT YOGURT                             |             | CUP(80 G)   | 100%        |             |
| <b>BREAD</b>                              |             |             |             |             |

|               |      |      |  |
|---------------|------|------|--|
| CROISSANT     | 55 G | 100% |  |
| DANISH PASTRY | 45 G | 100% |  |
|               |      |      |  |
| *JAM          | POR  | 100% |  |
| *BUTTER       | POR  | 100% |  |

**MENU CYCLE-C**  
**SNACKS MENU-01**

| <b>BUSINESS CLASS</b>            |                | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|----------------------------------|----------------|-------------|-------------------|-------------|
| ASSORTED COCKTAIL SANDWICHES     |                | TRAY        | APS               |             |
| CHICKEN FINGER WITH TARTER SAUCE |                | 3X20 G      | 100%              |             |
| CHICKEN MOULDED PATTIES          |                | 45 G        | 100%              |             |
| VEGETABLE SANDWICHES             | <b>VEGE</b>    | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CUTLET                 |                |             |                   |             |
| <b>DESSERT</b>                   |                |             |                   |             |
| ASSORTED COCKTAIL SIZE BROWNIE   |                | 3X15 G      | APS               |             |
| <b>PRESET ITEMS</b>              |                |             |                   |             |
| * ONE TRAY=36 S/W PCS            |                |             |                   |             |
| * 1-12 PAX ONE TRAY              |                |             |                   |             |
| <b>ECONOMY CLASS</b>             |                | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
| <b>SANDWICHES</b>                |                |             |                   |             |
| CHICKEN SEEKH KEBAB BRIDGE ROLL  |                | 110 G       | 100%              |             |
| VEGETABLE CURRY PUFF             |                | 45 G        | 100%              |             |
| <b>VEGETARIAN</b>                |                |             |                   |             |
| VEGETABLE SANDWICHES             | <b>VEGE</b>    | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CUTLET                 |                |             |                   |             |
| CHOCOLATE BROWNIE                | <b>DESSERT</b> | 45 G        | 100%              |             |

**MENU CYCLE-C**  
**SNACKS MENU-02**

| <b>BUSINESS CLASS</b>                      |                | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|--|----------------|-------------|-------------------|-------------|
| GRILLED CHICKEN SLICE CROISSANT SANDWICH   |                | 110 G       | 100%              |             |
| CHICKEN SHAMI KABAB                        |                | 45 G        | 100%              |             |
| CHICKEN MALAI BOTI                         |                | 60 G        | 100%              |             |
| <b>VEGETARIAN</b>                          |                |             |                   |             |
| CHEESE SANDWICH                            | <b>VEGE</b>    | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                        |                |             |                   |             |
| <b>DESSERT</b>                             |                |             |                   |             |
| CHOCOLATE SWISS ROLL WITH STRAWBERRY SAUCE |                | 45 G        | 100%              |             |
| <b>PRESET ITEMS</b>                        |                |             |                   |             |
| <b>ECONOMY CLASS</b>                       |                | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
| CHICKEN CHUNK CROISSANT SANDWICH           |                | 110 G       | 100%              |             |
| CHICKEN PATTIES                            |                | 45 G        | 100%              |             |
| <b>VEGETARIAN</b>                          |                |             |                   |             |
| CHEESE SANDWICH                            | <b>VEGE</b>    | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE CROQUETTE                        |                |             |                   |             |
| HONEY CAKE                                 | <b>DESSERT</b> | 45 G        | 100%              |             |
| <b>PRESET ITEMS</b>                        |                |             |                   |             |
| <b>* 1-12 PAX ONE TRAY</b>                 |                |             |                   |             |

**MENU CYCLE-C**  
**LUNCH/DINNER MENU-01**

| <b>BUSINESS CLASS</b> |  | <b>UNIT</b> | <b>%</b> | <b>RATE</b> |
|-----------------------|--|-------------|----------|-------------|
| GREEK SALAD           |  | 100 G       | 100%     |             |
| CHICKEN WHITE QORMA   |  | 150 G       | 75%      |             |

|   |                   |             |                  |             |
|---|-------------------|-------------|------------------|-------------|
| YAKHNI PULAO  |                   |             |                  |             |
| CHICKEN SEEKH KABAB HARA MASALA                         |                   | 60 G        |                  |             |
| SUPREME OF CHICKEN WITH PAPRIKA SAUCE                   |                   | 150 G       | 25%              |             |
| PARSLEY POTATO  |                   | 80 G        | 25%              |             |
| ASSORTED STEAMED VEGETABLES                             |                   | 70 G        | 25%              |             |
| <b>VEGETARIAN</b>                                       |                   |             |                  |             |
| STEAMED RICE  | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| MIXED DAL   |                   |             |                  |             |
| MIXED VEGETABLE   |                   |             |                  |             |
| <b>DESSERT</b>  |                   |             |                  |             |
| FRUIT PANACOTTA WITH VANILLA SAUCE                      |                   | 100 G       | 50%              |             |
| CHEESE CAKE WITH STRAWBERRY SAUCE                       |                   | 100 G       | 50%              |             |
| RAITA (1 BTL FOR 12 PAX)                                |                   | AS PER LOAD | 1                |             |
| BREAD VARIETY (01 TRAY FOR 12 PAX)                      |                   | BASKET      | APS              |             |
| <b>GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)</b> |                   | <b>25 G</b> | <b>150%</b>      |             |
| BUTTER INDV   |                   | POR         | 100%             |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)                    |                   | TRAY        | AS PER LOAD      |             |
| MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)               |                   | TRAY        | AS PER LOAD      |             |
| NAN   |                   | 1 PCS       | 75%              |             |
| <b>ECONOMY CLASS</b>                                    |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
| SET YOGURT  |                   | CUP (80 G)  | 100%             |             |
| <b>ENTRÉE 01</b>  |                   |             |                  |             |
| CHICKEN WHITE QORMA                                     | <b>ENTRÉE 01</b>  | 150 G       | 90%              |             |
| YAKHNI PULAO  |                   |             |                  |             |
| <b>ENTRÉE 02</b>  |                   |             |                  |             |
| SUPREME OF CHICKEN WITH PAPRIKA SAUCE                   |                   | 150 G       | 10%              |             |
| PARSLEY POTATO  |                   | 80 G        |                  |             |
| ASSORTED STEAMED VEGETABLES                             |                   | 70 G        |                  |             |



|                        |                   |       |                  |     |
|------------------------|-------------------|-------|------------------|-----|
| STEAMED RICE           | <b>VEGETARIAN</b> | 150 G | 3 POR PER GALLEY |     |
| MIXED DAL              |                   | 70 G  |                  |     |
| MIXED VEGETABLE        |                   | 80 G  |                  |     |
| <b>DESSERT</b>         |                   |       |                  |     |
| CHOCOLATE GATEAU       | <b>DESSERT</b>    | 80 G  |                  | 95% |
| CHEESE CAKE WITH SAUCE |                   |       |                  | 10% |
|                        |                   |       |                  |     |
| BREAD ROLL             |                   | 35 G  | 5%               |     |
| BUTTER                 |                   | POR   | 5%               |     |

### LUNCH/DINNER MENU-02

| <b>BUSINESS CLASS</b>                                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
|---|-------------|------------------|-------------|
| RUSSIAN SALAD   | 100 G       | 100%             |             |
|   |             |                  |             |
| CHICKEN BADAMI QORMA                                    | 150 G       | 75%              |             |
| VEGETABLE BIRYANI                                       | 150 G       |                  |             |
| CHICKEN BIHARI BOTI                                     | 90 G        |                  |             |
|   |             |                  |             |
| CHICKEN STROGANOFF                                      | 150 G       | 25%              |             |
| ASSORTED PASTA  | 80 G        |                  |             |
| ASSORTED MIXED VEGETABLES                               | 70 G        |                  |             |
|   |             |                  |             |
| <b>VEGETARIAN</b>                                       |             |                  |             |
| STEAMED RICE  | 150 G       | 3 POR PER GALLEY |             |
| VEGETABLE KOFTA CURRY                                   |             |                  |             |
| DAL CHANNA WITH KADDU                                   |             |                  |             |
|   |             |                  |             |
| <b>DESSERT</b>  |             |                  |             |
| VANILA FUDGE CAKE                                       | 100 G       | 50%              |             |
| STRAWBERRY SWISS ROLL                                   | 100 G       | 50%              |             |
|   |             |                  |             |
| BREAD VARIETY (01 TRAY FOR 12 PAX)                      | BASKET      | APS              |             |
| <b>GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)</b> | <b>25 G</b> | <b>150%</b>      |             |
| BUTTER INDV   | POR         | 100%             |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)                    | TRAY        | AS PER LOAD      |             |

|   |                |                  |             |
|---|----------------|------------------|-------------|
| MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX) | TRAY           | AS PER LOAD      |             |
| NAN                                       | 1 PCS          | 75%              |             |
| <b>ECONOMY CLASS</b>                      | <b>UNIT</b>    | <b>%</b>         | <b>RATE</b> |
| *SET YOGURT                               | CUP (80 G)     | 100%             |             |
|   |                |                  |             |
| <b>ENTRÉE 01</b>                          |                |                  |             |
| CHICKEN BADAMI QORMA                      | 150 G          | 90%              |             |
| VEGETABLE BIRYANI                         | 150 G          |                  |             |
|   |                |                  |             |
| <b>ENTRÉE 02</b>                          |                |                  |             |
| CHICKEN STROGANOFF                        | 150 G          | 10%              |             |
| ASSORTED PASTA                            | 80 G           |                  |             |
| ASSORTED MIXED VEGETABLES                 | 70 G           |                  |             |
|   |                |                  |             |
| <b>VEGETARIAN</b>                         |                |                  |             |
| STEAMED RICE                              | 150 G          | 3 POR PER GALLEY |             |
| VEGETABLE KOFTA CURRY                     | 80 G           |                  |             |
| DAL CHANNA WITH KADDU                     | 70 G           |                  |             |
|   |                |                  |             |
| BASBUSA                                   | <b>DESSERT</b> | 80 G             | 95%         |
| STRAWBERRY SWISS ROLL                     |                | 80 G             | 5%          |
|   |                |                  |             |
|   |                |                  |             |
| BREAD ROLL                                | 35 G           | 5%               |             |
| *BUTTER                                   | POR            | 5%               |             |

**MENU CYCLE-D**  
**BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                       | <b>UNIT</b> | <b>%</b>   | <b>RATE</b> |
|---|-------------|------------|-------------|
| *VARIETY OF JUICES (TETRA PACK)             | PKT         | AS PER STD |             |
|   |             |            |             |
| SEASONAL CUT FRESH FRUIT WITH CHERRY ON TOP | 100 G       | 100%       |             |
| CORN FLAKES                                 | PKT         | 25%        |             |
|   |             |            |             |
| CHEESE OMELETTE                             | 100 G       | 75%        |             |
| SCRAMBLED EGGS                              | 100 G       | 25%        |             |
| PAN CAKE                                    | 80 G        | 50%        |             |
| MAPPLE HONEY SYRUP IN SEPARATE BOWL         | 200 ML      |            |             |

|  |  |              |                   |             |  |
|--|--|--------------|-------------------|-------------|--|
| CHICKEN MINCE                            |  | 90 G         | 75%               |             |  |
| VEGETABLE BHUJIA                         |  | 90 G         | 25%               |             |  |
| CHICKEN SAUSAGES                         |  | 60 G         | 50%               |             |  |
| PARATHA                                  |  | 1/2 PCS      | 100%              |             |  |
| VEGETABLE BHUJIA                         |  | 450 G (FOIL) | 03 POR PER GALLEY |             |  |
| VEGETABLE CUTLET                         |  |              |                   | 2 X 45 G    |  |
| PARATHA                                  |  |              |                   | 1/2 PCS     |  |
| <b>VEGETARIAN</b>                        |  |              |                   |             |  |
| <b>BREAD</b>                             |  |              |                   |             |  |
| CROISSANT                                |  | 55 G         | 115%              |             |  |
| VARIETY OF DANISH PASTRIES (03 TYPES)    |  | 45 G         | 50%               |             |  |
| ROLL'S SELECTIONS                        |  | 45 G         | 50%               |             |  |
| BUTTER INDV.                             |  | 10 G         | 125%              |             |  |
| *HONEY                                   |  | POR          | 25%               |             |  |
| *JAM / MARMALADE                         |  | POR          | 50%/ 50%          |             |  |
| <b>ECONOMY CLASS</b>                     |  | <b>UNIT</b>  | <b>%</b>          | <b>RATE</b> |  |
| APPLE, MANGO & ORANGE JUICE (TETRA PACK) |  | PKT          | AS PER STD        |             |  |
| *FLAVORED YOGURT                         |  | CUP(80 G)    | 100%              |             |  |
| CHEESE OMELETTE                          |  | 100 G        | 100%              |             |  |
| CHICKEN MINCE                            |  |              |                   | 60 G        |  |
| <b>ENTRÉE 01</b>                         |  |              |                   |             |  |
| VEGETABLE BHUJIA                         |  | 90 G         | 03 POR PER GALLEY |             |  |
| VEGETABLE CUTLET                         |  |              |                   | 2 X 45 G    |  |
| PARATHA                                  |  |              |                   | 1/2 PCS     |  |
| <b>VEGETARIAN</b>                        |  |              |                   |             |  |
| <b>BREAD</b>                             |  |              |                   |             |  |
| CROISSANT                                |  | 55 G         | 100%              |             |  |
| *BUTTER                                  |  | POR          | 100%              |             |  |
| *JAM                                     |  | POR          | 100%              |             |  |

**MENU CYCLE-D**  
**CONTINENTAL BREAKFAST MENU**

| <b>BUSINESS CLASS</b>                    | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
|--|-------------|-----------------------|-------------|
| *VARIETY OF JUICES (TETRA PACK)          | PKT         | AS PER STD            |             |
| CUT FRESH FRUIT                          | 100 G       | 100%                  |             |
|  |             |                       |             |
| <b>BREAD</b>                             |             |                       |             |
| CROISSANT                                | 55 G        | 150%                  |             |
| DANISH PASTRY (03 TYPES FOR BC)          | 45 G        | 50%                   |             |
| MUFFIN                                   | 45 G        | 50%                   |             |
|  |             |                       |             |
| <b>PRESET ITEMS</b>                      |             |                       |             |
| *JAM / MARMALADE                         | POR         | 50%                   |             |
| *HONEY                                   | POR         | 25%                   |             |
| BUTTER PIPE                              | POR         | 125%                  |             |
| <b>ECONOMY CLASS</b>                     | <b>UNIT</b> | <b>%</b>              | <b>RATE</b> |
| APPLE, MANGO & ORANGE JUICE (TETRA PACK) | PKT         | AS PER FIELD SER. STD |             |
| FRUIT YOGURT                             | CUP (80 G)  | 100%                  |             |
|  |             |                       |             |
| <b>BREAD</b>                             |             |                       |             |
| CROISSANT                                | 55 G        | 100%                  |             |
| DANISH PASTRY                            | 45 G        | 100%                  |             |
|  |             |                       |             |
| <b>PRESET ITEMS</b>                      |             |                       |             |
| *JAM                                     | POR         | 100%                  |             |
| *BUTTER                                  | POR         | 100%                  |             |

**MENU CYCLE-D**  
**SNACKS MENU-01**

| <b>BUSINESS CLASS</b>        | <b>UNIT</b> | <b>%</b> | <b>RATE</b>       |
|------------------------------|-------------|----------|-------------------|
| ASSORTED COCKTAIL SANDWICHES | TRAY        | APS      |                   |
|                              |             |          |                   |
| CHICKEN SEEKH KEBAB          | 3X20 G      | 100%     |                   |
|                              |             |          |                   |
| CHICKEN PIZZA                | 45 G        | 100%     |                   |
|                              |             |          |                   |
| <b>VEGETARIAN</b>            |             |          |                   |
| VEGETABLE SANDWICHES         | VEGE        | 45 G     | 03 POR PER GALLEY |
| VEGETABLE CURRY PUFF         |             |          |                   |

|                            |        |             |                   |
|----------------------------|--------|-------------|-------------------|
| <b>DESSERT</b>             |        |             |                   |
| ASSORTED COCKTAIL PASTRIES | 3X15 G | APS         |                   |
| <b>PRESET ITEMS</b>        |        |             |                   |
| * ONE TRAY=36 S/W PCS      |        |             |                   |
| * 1-12 PAX ONE TRAY        |        |             |                   |
| <b>ECONOMY CLASS</b>       |        | <b>UNIT</b> | <b>%</b>          |
| CLUB SANDWICH              | 110 G  | 100%        |                   |
| SHAMI KEBAB                | 45 G   | 100%        |                   |
| <b>VEGETARIAN</b>          |        |             |                   |
| VEGETABLE SANDWICHES       | VEGE   | 45 G        | 03 POR PER GALLEY |
| VEGETABLE CURRY PUFF       |        |             |                   |
| <b>DESSERT</b>             |        |             |                   |
| CHOCOLATE BANANA CAKE      | 45 G   | 100%        |                   |
| <b>PRESET ITEMS</b>        |        |             |                   |
| * ONE TRAY=36 S/W PCS      |        |             |                   |
| * 1-12 PAX ONE TRAY        |        |             |                   |

**MENU CYCLE-D**  
**SNACKS MENU-02**

| <b>BUSINESS CLASS</b>                                 |            | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|---|------------|-------------|-------------------|-------------|
| ASSORTED COCKTAIL SANDWICH<br>(CHICKEN,VEG,BEEF,FISH) |            | TRAY        | APS               |             |
| CHICKEN BOUCHEE                                       |            | 45 G        | 100%              |             |
| CHICKEN TIKKA BOTI                                    |            | 60 G        | 100%              |             |
| CHEESE SANDWICH                                       | VEGETARIAN | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE PATTIES                                     |            | 45 G        |                   |             |
| ASSORTED COCKTAIL TARTS                               | DESSERT    | 45 G        | 100%              |             |

| <b>ECONOMY CLASS</b>   |                   | <b>UNIT</b> | <b>%</b>          | <b>RATE</b> |
|------------------------|-------------------|-------------|-------------------|-------------|
| CHICKEN PATTY BURGER   |                   | 110 G       | 100%              |             |
| CHICKEN PATTIES (BULK) |                   | 45 G        | 100%              |             |
| CHEESE SANDWICH        | <b>VEGETARIAN</b> | 45 G        | 03 POR PER GALLEY |             |
| VEGETABLE PATTIES      |                   | 45 G        |                   |             |
| LEMON TART             | <b>DESSERT</b>    | 45 G        | 100%              |             |

**MENU CYCLE-D**  
**LUNCH/DINNER MENU-01**

| <b>BUSINESS CLASS</b>                            |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
|--|-------------------|-------------|------------------|-------------|
| FRESH SALAD                                      |                   | 100 G       | 100%             |             |
| CHICKEN KHARA MASALA                             |                   | 150 G       | 75%              |             |
| VEGETABLE BIRYANI                                |                   | 150 G       |                  |             |
| CHICKEN MALAI BOTI                               |                   | 60 G        |                  |             |
| CHICKEN CORDON BLEU WITH HERB SAUCE              |                   | 150 G       | 25%              |             |
| ASSORTED PASTA                                   |                   | 80 G        |                  |             |
| ASSORTED STEAMED VEGETABLES                      |                   | 70 G        |                  |             |
| BOILED RICE                                      | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| DAL MONG MASOOR                                  |                   | 150 G       |                  |             |
| PALAK PANEER                                     |                   | 150 G       |                  |             |
| CHOCOLATE MOUSSE CAKE                            | <b>DESSERT</b>    | 100 G       | 50%              |             |
| FRENCH YOGURT CAKE                               |                   | 100 G       | 50%              |             |
| RAITA (1 BTL FOR 12 PAX)                         |                   | AS PER LOAD | 1                |             |
| BREAD VARIETY (01 TRAY FOR 12 PAX)               |                   | BASKET      | APS              |             |
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER) |                   | 25 G        | 150%             |             |

|   |                   |             |                  |             |
|---|-------------------|-------------|------------------|-------------|
| BUTTER INDV   |                   | POR         | 100%             |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)  |                   | TRAY        | AS PER LOAD      |             |
| MANGO / MINT CHUTNEY (FOR 12 PAX)   |                   | TRAY        | AS PER LOAD      |             |
| NAN   |                   | I PCS       | 75%              |             |
| <b>ECONOMY CLASS</b>  |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
| SET YOGURT  |                   | CUP (80 G)  | 100%             |             |
| CHICKEN KHARA MASALA  | <b>ENTRÉE 01</b>  | 150 G       | 90%              |             |
| VEGETABLE BIRYANI   |                   |             |                  |             |
| <b>ENTRÉE 02</b>  |                   |             |                  |             |
| CHICKEN STROGANOFF  |                   | 150 G       | 10%              |             |
| ASSORTED PASTA  |                   | 80 G        |                  |             |
| SAUTEED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) |                   | 70 G        | 10%              |             |
| BOILED RICE   | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| DAL MONG MASOOR   |                   | 70 G        |                  |             |
| PALAK PANEER  |                   | 80 G        |                  |             |
| <b>DESSERT</b>  |                   |             |                  |             |
| CHOCOLATE MOUSSE CAKE   |                   | 80 G        | 90%              |             |
| FRENCH YOGURT CAKE  |                   | 80 G        | 10%              |             |
| BREAD ROLL  |                   | 35 G        | 5%               |             |
| *BUTTER   |                   | POR         | 5%               |             |

**MENU CYCLE-D**  
**LUNCH/DINNER MENU-02**

| <b>BUSINESS CLASS</b>                 | <b>UNIT</b> | <b>%</b> | <b>RATE</b> |
|---------------------------------------|-------------|----------|-------------|
| RUSSIAN SALAD                         | 100 G       | 100%     |             |
| CHICKEN MAKHNI                        | 150 G       | 75%      |             |
| KASHMIRI PULAO                        | 150 G       |          |             |
| CHICKEN RESHMI KEBAB                  | 90 G        |          |             |
| SUPREME OF CHICKEN WITH PAPRIKA SAUCE | 150 G       | 25%      |             |

|   |                   |             |                  |             |
|---|-------------------|-------------|------------------|-------------|
| PARSLEY POTATOES  |                   | 80 G        |                  |             |
| ASSORTED STEAMED (Mushroom/ red, yellow, green capsicum / broccoli / baby corn) |                   | 70 G        |                  |             |
| <b>VEGETARIAN</b>   |                   |             |                  |             |
| STEAMED RICE  | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| VEGETABLE BHUJIA  |                   |             |                  |             |
| DAL CHANNA WITH KADDU   |                   |             |                  |             |
| <b>DESSERT</b>  |                   |             |                  |             |
| BLACK FOREST GATEAU   | <b>DESSERT</b>    | 100 G       | 50%              |             |
| ORANGE MOUSSE CAKE  |                   | 100 G       | 50%              |             |
| <b>BREAD VARIETY (01 TRAY FOR 12 PAX)</b>                                       |                   |             |                  |             |
| GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)                                |                   | BASKET      | APS              |             |
| BUTTER INDV   |                   | 25 G        | 150%             |             |
| BUTTER INDV   |                   | POR         | 100%             |             |
| GARNISHING TRAY (01 TRAY FOR 12 PAX)  |                   | TRAY        | AS PER LOAD      |             |
| MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)                                       |                   | TRAY        | AS PER LOAD      |             |
| NAN   |                   | 1 PCS       | 75%              |             |
| <b>ECONOMY CLASS</b>  |                   | <b>UNIT</b> | <b>%</b>         | <b>RATE</b> |
| *SET YOGURT   |                   | CUP (80 G)  | 100%             |             |
| <b>ENTRÉE 01</b>  |                   |             |                  |             |
| CHICKEN MAKHNI  | <b>ENTRÉE 01</b>  | 150 G       | 90%              |             |
| KASHMIRI PULAO  |                   |             |                  |             |
| <b>ENTRÉE 02</b>  |                   |             |                  |             |
| SUPREME OF CHICKEN WITH PAPRIKA SAUCE   |                   | 150 G       | 10%              |             |
| PARSLEY POTATOES  |                   | 80 G        |                  |             |
| ASSORTED STEAMED VEGETABLES   |                   | 70 G        |                  |             |
| <b>VEGETARIAN</b>   |                   |             |                  |             |
| STEAMED RICE  | <b>VEGETARIAN</b> | 150 G       | 3 POR PER GALLEY |             |
| VEGETABLE BHUJIA  |                   | 80 G        |                  |             |
| DAL CHANNA WITH KADDU   |                   | 70 G        |                  |             |
| <b>DESSERT</b>  |                   |             |                  |             |
| BLACK FOREST GATEAU   | <b>DESSERT</b>    | 80 G        | 90%              |             |
| ORANGE MOUSSE CAKE  |                   |             | 10%              |             |



|            |      |    |  |
|------------|------|----|--|
| BREAD ROLL | 35 G | 5% |  |
| *BUTTER    | POR  | 5% |  |

| FOOD ITEMS |                             |         |      |
|------------|-----------------------------|---------|------|
| S/NO       | ITEMS                       | UNIT    | RATE |
|            | <b>SALAD</b>                |         |      |
| 1          | FRUIT SALAD                 | 100 GRM |      |
| 2          | FRESH SALAD                 | 100 GRM |      |
| 3          | ITALIAN SALAD               | 100 GRM |      |
| 4          | WALDORF SALAD               | 100 GRM |      |
| 5          | GREEK SALAD                 | 100 GRM |      |
| 6          | CHICKEN PINEAPPLE SALAD     | 100 GRM |      |
| 7          | SALAD FOUR SEASON           | 100 GRM |      |
| 8          | RUSSIAN SALAD               | 100 GRM |      |
| 9          | BEETROOT & GREEN BEAN SALAD | 100 GRM |      |
| 10         | RED BEAN & CORN SALAD       | 100 GRM |      |
| 11         | MIMOSA SALAD                | 100 GRM |      |
| 12         | CAESAR SALAD                | 100 GRM |      |
| 13         | FETA CHEESE SALAD           | 100 GRM |      |
| 14         | TOSSED SALAD                | 100 GRM |      |
| 15         | FATOUSH SALAD               | 100 GRM |      |
| 16         | KACHUMAR SALAD              | 100 GRM |      |
| 17         | COLESLAW                    | 100 GRM |      |

|    |   |         |  |
|----|---|---------|--|
| 18 | FRESH GREEN SALAD   | 100 GRM |  |
| 19 | DRESSING  | INDV    |  |
| 20 | FRENCH DRESSING (IN BTL)  | BTL     |  |
| 21 | VINAIGRATE DRESSING (IN BTL)  | BTL     |  |
| 22 | THOUAND ISLAND DRESSING   | INDV    |  |
| 23 | ITALIAN DRESSING  | INDV    |  |
| 24 | FRESH GREEN SALAD WITH CROTONS(SEEDLESS<br>TOMATO,YELLOW,GREEN,CAPSSICUM,CUCUMBER & BLACK OLIVE | 100 GRM |  |
|    | <b>OMELETTE</b>   |         |  |
| 25 | FINE HERB OMELETTE  | 100 GRM |  |
| 26 | SPANISH OMELETTE WITH GARNISHING  | 100 GRM |  |
| 27 | MUSHROOM OMELETTE GARNISH WITH GRATED CHEESE  | 100 GRM |  |
| 28 | CHICKEN OMELETTE  | 100 GRM |  |
| 29 | PLAIN OMELETTE  | 100 GRM |  |
| 30 | CHEESE OMELETTE   | 100 GRM |  |
| 31 | PAKISTANI OMELETTE  | 100 GRM |  |
| 32 | FRENCH OMELETTE   | 100 GRM |  |
| 33 | ASPARAGUS OMELETTE  | 100 GRM |  |
| 34 | PARSLEY OMELETTE  | 100 GRM |  |
| 35 | PLAIN OMELETTE WITHOUT YOLK   | 100 GRM |  |
| 36 | SCRAMBLED EGGS PLAIN  | 100 GRM |  |
| 37 | SCRAMBLED EGGS WITH MUSHROOM  | 100 GRM |  |
| 38 | SCRAMBLED EGGS WITH CAPSICUM  | 100 GRM |  |

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|----|---|--------------|--|
| 39 | KHAGINA   | 100 GRM      |  |
| 40 | POACHED EGG ON TOAST  | 100 GRM      |  |
| 41 | CHEESE & MUSHROOM OMELETTE                                  | 100 GRM      |  |
| 42 | SCANDINAVIAN SCREMBLE EGG                                   | 100 GRM      |  |
| 43 | BOILED EGG  | 1 PC         |  |
|    | <b>PAN CAKE /TOAST</b>                                      |              |  |
| 44 | PLAIN PAN CAKE  | 1 PC         |  |
| 45 | POTATO PAN CAKE   | 1 PC         |  |
| 46 | BANANA PAN CAKE   | 1 PC         |  |
| 47 | FRENCH TOAST  | 1 PC         |  |
| 48 | MAPLE HONEY SYRUP   | 200 ML       |  |
|    | <b>SANDWICHES / BURGER</b>                                  |              |  |
| 49 | ASSORTED CANAPES (VEG / CHICKEN/FISH)                       | 10 GM (TRAY) |  |
| 50 | ASSORTED COCKTAIL SANDWICHES (CHICKEN/CHEESE/VEG/BEEF/FISH) | 30 GM (TRAY) |  |
| 51 | CHICKEN SANDWICHES  | 45 GRM       |  |
| 52 | CHEESE SANDWICHES   | 45 GRM       |  |
| 53 | CHEESE FINGER SANDWICHES                                    | 40 GRM       |  |
| 54 | VEGETABLE SANDWICHES  | 45 GRM       |  |
| 55 | VEGETABLE FINGER SANDWICHES                                 | 40 GRM       |  |
| 56 | GRILLED CHICKEN FINGER SANDWICHES                           | 40 GRM       |  |
| 57 | CHICKEN TIKKA FINGER SANDWICHES                             | 40 GRM       |  |
| 58 | MINI CROISSANT SANDWICHES                                   | 45 GRM       |  |

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|----|--|---------|--|
| 59 | BRIDGE ROLL WITH SEEKH KEBAB                   | 110 GRM |  |
| 61 | CHICKEN CHEESE DOUBLE DECKER SANDWICHES        | 110 GRM |  |
| 62 | CHICKEN CHEESE CROISSANT SANDWICHES            | 110 GRM |  |
| 63 | CROISSANT FRITTATA SANDWICHES                  | 110 GRM |  |
| 64 | CHICKEN CHUNK BURGER                           | 110 GRM |  |
| 65 | CLUB SANDWICH (3 TOSSED)                       | 120 GRM |  |
| 66 | CHICKEN CHILI SANDWICH                         | 90 GRM  |  |
| 67 | OPEN FACE SANDWICHES (FULL SIZE)               | 45 GRM  |  |
| 68 | ASSORTED SANDWICHES CLOSED                     | 45 GRM  |  |
| 69 | CHICKEN CHEESE BRIDGE ROLL S/W IN SEASAME SEED | 110 GRM |  |
| 70 | BEEF PATTY BURGER                              | 110 GRM |  |
| 71 | BEEF BURGER                                    | 110 GRM |  |
| 72 | CHICKEN PANINI SANDWICH                        | 110 GRM |  |
| 73 | GRILLED CHICKEN SLICE CROSSANT SANDWICH        | 110 GRM |  |
| 74 | CROSSANT CHICKEN SLICE SANDWICH                | 110 GRM |  |
| 75 | CHICKEN PATY BURGER                            | 110 GRM |  |
| 76 | FAJITA CHICKEN BURGER WITH ICE BURG            | 110 GRM |  |
| 77 | CHICKEN CHEESE BURGER                          | 110 GRM |  |
| 78 | CRISPY FRIED CHICKEN BURGER                    | 110 GRM |  |
| 79 | SMOKED BBQ BURGER                              | 110 GRM |  |
| 80 | CHICKEN MARMALADE CROISSANT SANDWICH           | 110 GRM |  |
| 81 | CHICKEN CIABATTA SANDWICH                      | 110 GRM |  |

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|-----|---|---------|--|
| 82  | SMOKED SALMON CLUB SANDWICH                                   | 110 GRM |  |
| 83  | PIZZA SANDWICH  | 110 GRM |  |
| 84  | HUMMUS SANDWICH   | 90 GRM  |  |
| 85  | CHICKEN CROISSANT SANDWICH WITH HONEY MUSTARD                 | 110 GRM |  |
| 86  | TARRAGON CHICKEN SANDWICH                                     | 110 GRM |  |
| 87  | GRILLED CHICKEN SUBWAY SANDWICH GARNISH WITH JALAPENO & OLIVE | 110 GRM |  |
| 88  | BBQ CHICKEN SUBWAY SANDWICH WITH GARNISHING                   | 110 GRM |  |
| 89  | CHICKEN FAJITA SUBWAY SANDWICH WITH GARNISHING                | 110 GRM |  |
| 90  | PERI PEERI CHICKEN SUBWAY SANDWICH WITH GARNISHING            | 110 GRM |  |
|     | <b>CHICKEN</b>  |         |  |
| 91  | CHICKEN CUTLET  | 45 GRM  |  |
| 92  | CHICKEN CHEESE CUTLET   | 45 GRM  |  |
| 93  | CHICKEN SAUSAGES  | 30 GRM  |  |
| 94  | CHICKEN PATTIES   | 45 GRM  |  |
| 95  | CHICKEN MOULDED PATTIES                                       | 45 GRM  |  |
| 96  | CHICKEN BOUCHEE   | 30 GRM  |  |
| 97  | CHICKEN CROQUETTES  | 45 GRM  |  |
| 98  | CHICKEN PIE   | 60 GRM  |  |
| 99  | CHICKEN TENDERS   | 45 GRM  |  |
| 100 | CHICKEN CRISPER   | 60 GRM  |  |
| 101 | CHICKEN ROLL  | 90 GRM  |  |
| 102 | CHICKEN SPRING ROLL   | 60 GRM  |  |

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|-----|--|-------------------|--|
| 103 | CHICKEN & MUSHROOM CREPE ROLL              | 90 GRM            |  |
| 104 | CHICKEN FINGERS WITH CHEESE AND SALAD LEAF | 90 GRM            |  |
| 105 | CHICKEN FINGERS WITH TARTER SAUCE          | 3 X 20 G          |  |
| 106 | CHICKEN SHASHLICK                          | 1 STICK<br>(90 g) |  |
| 107 | CHICKEN MUSHROOM BOUCHEE                   | 45 GRM            |  |
| 108 | CHICKEN PIZZA                              | 45 GRM            |  |
| 109 | HERB ROLL WITH CHICKEN CHEESE              | 90 GRM            |  |
| 110 | HERB TWIST ROLL WITH EGG CHICKEN           | 90 GRM            |  |
| 111 | CHICKEN CHILI ROUND BUN                    | 90 GRM            |  |
| 112 | HUMMUS & SALAD LEAF SQUARE BUN             | 90 GRM            |  |
| 113 | CHICKEN, OLIVE & MARINARA PIE              | 90 GRM            |  |
| 114 | CHICKEN SEEKH KEBAB                        | 30 GRM            |  |
| 115 | CHICKEN SEEKH KEBAB HARA MASALA            | 30 GRM            |  |
| 116 | CHICKEN RESHMI KEBAB                       | 30 GRM            |  |
| 117 | CHICKEN BEHARI BOTI                        | 60 GRM            |  |
| 118 | CHICKEN MALAI BOTI                         | 60 GRM            |  |
| 119 | CHICKEN BBQ BOTI                           | 60 GRM            |  |
| 120 | CHICKEN TIKKA BOTI                         | 60 GRM            |  |
| 121 | CHICKEN TANDORI BOTI                       | 60 GRM            |  |
| 122 | CHICKEN HERYALI BOTI                       | 60 GRM            |  |
| 123 | CHICKEN AFGHANI BOTI                       | 60 GRM            |  |
| 124 | CHARCOOL BBQ WHITE BOTI                    | 60 GRM            |  |

|     |                              |         |  |
|-----|------------------------------|---------|--|
| 125 | CHICKEN NAMKEEN BBQ          | 60 GRM  |  |
| 126 | CHICKEN SKEWER KABAB         | 60 GRM  |  |
| 127 | GRILLED FILLET SKEWER        | 90 GRM  |  |
| 128 | CHICKEN ADANA KEBAB          | 65 GRM  |  |
| 129 | CHICKEN KOFTA KEBAB          | 45 GRM  |  |
| 130 | CHICKEN SHAMI KEBAB          | 45 GRM  |  |
| 131 | GRILLED CHEESE KEBAB         | 45 GRM  |  |
| 132 | KASHMIRI KEBAB               | 45 GRM  |  |
| 133 | CHAPLI KEBAB (Chicken)       | 60 GRM  |  |
| 134 | CHICKEN TURKISH BOTI         | 60 GRM  |  |
| 135 | CHICKEN DICE IN CREAM SAUCE  | 90 GRM  |  |
| 136 | CHICKEN MEAT BALLS           | 150 GRM |  |
| 137 | CHICKEN BOTI MASALA          | 150 GRM |  |
| 138 | CHICKEN GOUJUN               | 150 GRM |  |
| 139 | CHICKEN MINCE                | 150 GRM |  |
| 140 | CHICKEN QEEMA MIRCH          | 150 GRM |  |
| 141 | CHICKEN ZAFRANI              | 150 GRM |  |
| 142 | FRIED CHICKEN WITH RED SAUCE | 100 GRM |  |
| 143 | CHICKEN QORMA                | 150 GRM |  |
| 144 | MURGH SHALIMAR               | 150 GRM |  |
| 145 | CHICKEN SULTANI QORMA        | 150 GRM |  |
| 146 | CHICKEN SHAHI QORMA          | 150 GRM |  |

|     |                           |         |  |
|-----|---------------------------|---------|--|
| 147 | CHICKEN MALAI QORMA       | 150 GRM |  |
| 148 | CHICKEN WHITE QORMA       | 150 GRM |  |
| 149 | MURGH BADAMI QORMA        | 150 GRM |  |
| 150 | MURGH DAHI QORMA          | 150 GRM |  |
| 151 | CHICKEN JALFREZI          | 150 GRM |  |
| 152 | CHICKEN KARAHI            | 150 GRM |  |
| 153 | CHICKEN MAKHANI           | 150 GRM |  |
| 154 | CHICKEN GINGER            | 150 GRM |  |
| 155 | CHICKEN NAURATAN          | 150 GRM |  |
| 156 | CHICKEN NARGISI KOFTA     | 150 GRM |  |
| 157 | MURGH MUGHLAI             | 150 GRM |  |
| 158 | CHICKEN KHARA MASALA      | 150 GRM |  |
| 159 | CHICKEN HANDI             | 150 GRM |  |
| 160 | GREEN MINT CHICKEN MASALA | 150 GRM |  |
| 161 | MINT CHICKEN              | 150 GRM |  |
| 162 | CHICKEN CURRY             | 150 GRM |  |
| 163 | CHICKEN RAGOUT            | 150 GRM |  |
| 164 | CHICKEN ROGHAN JOSH       | 150 GRM |  |
| 165 | CHICKEN DUM HANDI         | 150 GRM |  |
| 166 | CHICKEN ACHARI            | 150 GRM |  |
| 167 | CHICKEN KOFTA CURRY       | 150 GRM |  |
| 168 | GARLIC CHICKEN            | 150 GRM |  |



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|-----|--|---------|--|
| 169 | CHICKEN ALMOND                                   | 150 GRM |  |
| 170 | CHICKEN FRICASSEE                                | 150 GRM |  |
| 171 | CHICKEN A-LA-KING                                | 150 GRM |  |
| 172 | SUPREME OF CHICKEN WITH PAPRIKA SAUCE            | 150 GRM |  |
| 173 | CHICKEN MARYLAND CRISPY                          | 150 GRM |  |
| 174 | GRILLED CHICKEN WITH MUSHROOM SAUCE              | 150 GRM |  |
| 175 | STUFFED CHICKEN WITH TOMATO/PEPPER SAUCE         | 150 GRM |  |
| 176 | CHICKEN CORDON BLEU WITH HERB SAUCE              | 150 GRM |  |
| 177 | CHICKEN ROULED WITH CREAME SAUCE                 | 150 GRM |  |
| 178 | CHICKEN MARRYLAND                                | 150 GRM |  |
| 179 | GRILLED CHICKEN BREAST WITH CREAM MUSHROOM SAUCE | 150 GRM |  |
| 180 | CHICKEN STROGANOFF                               | 150 GRM |  |
| 181 | CHICKEN CHASSEAR                                 | 150 GRM |  |
| 182 | HONEY MUSTARD CHICKEN                            | 150 GRM |  |
| 183 | CHICKEN PEPPER STEAK                             | 150 GRM |  |
| 184 | CHICKEN MOROCCAN                                 | 150 GRM |  |
| 185 | CHICKEN DIVAN                                    | 150 GRM |  |
| 186 | CHICKEN MARENGO                                  | 150 GRM |  |
| 187 | JALAPENO ORANGE CHICKEN                          | 150 GRM |  |
| 188 | CREAMY TUSCAN CHICKEN                            | 150 GRM |  |
| 189 | CHICKEN MANCHURIAN                               | 150 GRM |  |
| 190 | CHICKEN WITH CHILLI                              | 150 GRM |  |

|     |  |         |  |
|-----|--|---------|--|
| 191 | SWEET & SOUR CHICKEN                             | 150 GRM |  |
| 192 | CHICKEN STEAK WITH CREAMY BALSAMIC SAUCE         | 150 GRM |  |
| 193 | CREAMY FENCH MUSTARD CHICKEN                     | 150 GRM |  |
| 194 | CHICKEN SHASHLIK WITH PEANUT SAUCE               | 150 GRM |  |
| 195 | CHICKEN CHENGDU/ONION                            | 150 GRM |  |
| 196 | CHICKEN WITH DRY CHILLI                          | 150 GRM |  |
| 197 | CHICKEN KUNG PAO                                 | 150 GRM |  |
| 198 | MANDARIN CHICKEN                                 | 150 GRM |  |
| 199 | CRISPY FRIED CHICKEN                             | 150 GRM |  |
| 200 | CHICKEN CHOW MEIN                                | 150 GRM |  |
| 201 | ROAST CHICKEN WITH MUSHROOM SAUCE                | 150 GRM |  |
| 202 | SAUTE CHICKEN WITH GREEN ONION/ PEPPER/ CABBBAGE | 150 GRM |  |
| 203 | CHICKEN PEPRIKA                                  | 150 GRM |  |
| 204 | CHICKEN PASNDA                                   | 150 GRM |  |
| 205 | CHICKEN PALAK                                    | 150 GRM |  |
| 206 | GRILLED CHICKEN WITH TARAGON SAUCE               | 150 GRM |  |
| 207 | MATAR QORMA                                      | 150 GRM |  |
| 208 | CHICKEN ALFREDO PASTA                            | 300 GRM |  |
|     | <b>MUTTON</b>                                    |         |  |
| 209 | MUTTON GINGER                                    | 150 GRM |  |
| 210 | MUTTON QORMA                                     | 150 GRM |  |
| 211 | MUTTON SULTANI QORMA                             | 150 GRM |  |

|     |  |         |  |
|-----|--|---------|--|
| 212 | MUTTON WHITE QORMA                       | 150 GRM |  |
| 213 | MUTTON ZAFRANI QORMA                     | 150 GRM |  |
| 214 | MUTTON KHARA MASALA                      | 150 GRM |  |
| 215 | BHUNA GOSHT (MUTTON)                     | 150 GRM |  |
| 216 | QEEMA MIRACH (MUTTON)                    | 150 GRM |  |
| 217 | MUTTON KARAHİ                            | 150 GRM |  |
| 218 | MUTTON STEW                              | 150 GRM |  |
| 219 | WHITE MUTTON KARAHİ                      | 150 GRM |  |
| 220 | MUTTON ROGHAN JOSH                       | 150 GRM |  |
| 221 | MUTTON DOPIAZA                           | 150 GRM |  |
| 222 | MUTTON MALAI                             | 150 GRM |  |
| 223 | MUTTON ACHAR GOSHT                       | 150 GRM |  |
| 224 | MUTTON HARA MASALA                       | 150 GRM |  |
| 225 | MUTTON MAKHANI                           | 150 GRM |  |
| 226 | QEEMA MATTAR (MUTTON)                    | 150 GRM |  |
| 227 | MATTAR GOSHT (MUTTON)                    | 150 GRM |  |
| 228 | MUTTON CURRY                             | 150 GRM |  |
| 229 | CHAPLI KEBAB (MUTTON)                    | 90 GRM  |  |
| 230 | MUTTON CHOPS                             | 150 GRM |  |
| 231 | MANGOLIAN MUTTON                         | 150 GRM |  |
| 232 | MUTTON ROGOUT                            | 150 GRM |  |
| 233 | BONELESS MUTTON SHANK WITH MASHED POTATO | 150 GRM |  |

|     |                         |         |  |
|-----|-------------------------|---------|--|
| 234 | MUTTON TIKKA            | 150 GRM |  |
| 235 | PALAK MUTTON            | 150 GRM |  |
| 236 | ALOO GOSHT              | 150 GRM |  |
| 237 | PALAK GOSHT             | 150 GRM |  |
| 238 | MUTTON SABZI GOSHT      | 150 GRM |  |
| 239 | ROAST LEG OF LAMB       | 150 GRM |  |
| 240 | LAMB CUTLET             | 45 GRM  |  |
| 241 | DAL GOSHT               | 150 GRM |  |
|     | <b>BEEF</b>             |         |  |
| 242 | BEEF QORMA              | 150 GRM |  |
| 243 | BEEF KARAH              | 150 GRM |  |
| 244 | BEEF DAM KA QEEMA       | 150 GRM |  |
| 245 | BEEF WITH GREEN PEPPER  | 150 GRM |  |
| 246 | BEEF STROGANOFF         | 150 GRM |  |
| 247 | BEEF STEAK WITH SAUCE   | 150 GRM |  |
| 248 | BEEF PAPRIKA            | 150 GRM |  |
| 249 | FILED MIGNON BEEF STEAK | 150 GRM |  |
| 250 | BEEF GOULASH            | 150 GRM |  |
| 251 | BEEF CHOW MEIN          | 150 GRM |  |
| 252 | BEEF CHAPLI KEBAB       | 60 GRM  |  |
| 253 | BEEF LASAGNA            | 150 GRM |  |
| 254 | BEEF SWEET & SOUR       | 150 GRM |  |

|     |                                      |         |  |
|-----|--------------------------------------|---------|--|
| 255 | BEEF KOFTA GRAVY                     | 150 GRM |  |
| 256 | BEEF WITH GARLIC SAUCE               | 150 GRM |  |
| 257 | SAUTED VEAL ZURICHOISE               | 150 GRM |  |
| 258 | SAUTED BEEFWITH CHILLI SAUCE         | 150 GRM |  |
| 259 | BEEF SEEKH KEBAB                     | 60 GRM  |  |
| 260 | BEEF KAUNG PAO                       | 150 GRM |  |
| 261 | BEEF SCHEZWAN                        | 150 GRM |  |
| 262 | BEEF STEW                            | 150 GRM |  |
| 263 | BEEF WITH CHILLIES                   | 150 GRM |  |
| 264 | BEEF BURGER                          | 45 GRM  |  |
| 265 | BEEF MEAT BALLS                      | 150 GRM |  |
| 266 | BEEF PATTIES                         | 45 GRM  |  |
| 267 | BEEF SHAMI KEBAB                     | 45 GRM  |  |
| 268 | ALOO QEEMA (BEEF)                    | 150 GRM |  |
| 269 | ROAST BEEF WITH BROWN SAUCE          | 150 GRM |  |
| 270 | QEEMA MIRCH (BEEF)                   | 150 GRM |  |
| 271 | BEEF NARGISI KOFTA                   | 150 GRM |  |
| 272 | BEEF SAUSAGES                        | 30 GRM  |  |
|     | <b>FISH</b>                          |         |  |
| 273 | GRILLED FISH WITH LEMON BUTTER SAUCE | 150 GRM |  |
| 274 | GRILLED FISH WITH SOYA SAUCE         | 150 GRM |  |
| 275 | GRILLED FISH WITH GINGER SAUCE       | 150 GRM |  |

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|-----|--|---------|--|
| 276 | CRUMBED FRIED FISH WITH TARTAR SAUCE       | 150 GRM |  |
| 277 | BAKED FISH WITH LEMON BUTTER SAUCE         | 150 GRM |  |
| 278 | FILLETE OF FISH MEUNIERE                   | 150 GRM |  |
| 279 | PAN FRIED FISH WITH LEMON BUTTER SAUCE     | 150 GRM |  |
| 280 | GRILLED FISH STEAK WITH LEMON BITTER SAUCE | 150 GRM |  |
| 281 | GRILLED SALMON WITH DILL SAUCE             | 150 GRM |  |
| 282 | PAN FRIED DORY IN MEUNIERE                 | 150 GRM |  |
| 283 | FISH LAHORI                                | 150 GRM |  |
| 284 | SWEET & SOUR FISH                          | 150 GRM |  |
| 285 | FISH WITH GINGER SOYA SAUCE                | 150 GRM |  |
| 286 | FISH SCHEZWAN                              | 150 GRM |  |
| 287 | BAKED CHEESE FISH                          | 150 GRM |  |
| 288 | FISH FINGER WITH TARTAR SAUCE              | 150 GRM |  |
| 289 | HARYALI FISH                               | 150 GRM |  |
| 290 | FISH MASALA                                | 150 GRM |  |
| 291 | ALMOND CRUSTED FISH                        | 150 GRM |  |
| 292 | MEXICAN FISH                               | 150 GRM |  |
| 293 | FILLETE OF FISH DORA                       | 150 GRM |  |
| 294 | FILLETE OF SOLE MORAT                      | 150 GRM |  |
| 295 | PRAWN COCOUNT CURRY                        | 150 GRM |  |
| 296 | PRAWN MASALA                               | 150 GRM |  |
| 297 | BBQ PRAWN                                  | 150 GRM |  |

|     | VEGETARIAN                                   |          |  |
|-----|--|----------|--|
| 298 | CHEESE STRAW                                 | 45 GRM   |  |
| 299 | CHEESE CRACKER                               | 45 GRM   |  |
| 300 | CHEESE PUFF                                  | 45 GRM   |  |
| 301 | CHEESE TART                                  | 45 GRM   |  |
| 302 | VEGETABLE CRACKER                            | 45 GRM   |  |
| 303 | PANEER SHASHLICK                             | 1 STICK  |  |
| 304 | VEGETABLE PATTIES                            | 45 GRM   |  |
| 305 | VEGETABLE QUICHE                             | 45 GRM   |  |
| 306 | VEGETABLE SPRING ROLL                        | 60 GRM   |  |
| 307 | SPINACH QUICHE                               | 45 GRM   |  |
| 308 | VEGETABLE PUFF ROLL                          | 60 GRM   |  |
| 309 | VEGETABLE PIZZA                              | 45 GRM   |  |
| 310 | COCKTAIL SAMOSA                              | 2X25 GRM |  |
| 311 | PIZZA PUFF ROLL                              | 60 GRM   |  |
| 312 | MUSHROOM & CHEESE PIE                        | 90 GRM   |  |
| 313 | SAUSAGE PIE                                  | 90 GRM   |  |
| 314 | MARINARA WITH CHEESE BAGUETTE                | 90 GRM   |  |
| 315 | SPINACH & MUSHROOM CHEESE PIE                | 90 GRM   |  |
| 316 | MORTADELLA SLICE WITH CHEESE IN FOCACCIA BUN | 90 GRM   |  |
| 317 | FRITTATA                                     | 50 GRM   |  |
| 318 | VEGETABLE PIE                                | 90 GRM   |  |

|     |  |        |  |
|-----|--|--------|--|
| 319 | VEGETABLE CUTLET   | 45 GRM |  |
| 320 | VEGETABLE CROQUETTES                                     | 45 GRM |  |
| 321 | VEGETABLE CURRY PUFF                                     | 60 GRM |  |
| 322 | VEGETABLE ALMOND CROQUETTE                               | 60 GRM |  |
| 323 | ALOO KI TIKKIA   | 45 GRM |  |
| 324 | PARSLEY POTATOES   | 75 GRM |  |
| 325 | RISSOLE POTATOES   | 75 GRM |  |
| 326 | LYONNAISE POTATOES                                       | 75 GRM |  |
| 327 | PARISEINNE POTATOES                                      | 75 GRM |  |
| 328 | CHATEAU POTATOES   | 75 GRM |  |
| 329 | NOISSETTE POTATOES                                       | 75 GRM |  |
| 330 | MASHED POTATO  | 75 GRM |  |
| 331 | DUCHES POTATO  | 75 GRM |  |
| 332 | ANNA POTATO  | 75 GRM |  |
| 333 | ROASTED POTATOES   | 60 GRM |  |
| 334 | HASH BROWN   | 60 GRM |  |
| 335 | FRIED VEGETABLE TEMPURA                                  | 90 GRM |  |
| 336 | ASSORTED VEGETABLES                                      | 75 GRM |  |
| 337 | MIX VEGETABLE  | 80 GRM |  |
| 338 | ASSORTED STEAMED VEGETABLES (POTATO/ SWEET PEAS/ CARROT) | 70 GRM |  |
| 339 | GRILLED MUSHROOMS  | 60 GRM |  |
| 340 | CHERRY TOMATO  | 1 PC   |  |



|     |  |         |  |
|-----|--|---------|--|
| 341 | GRILLED TOMATO                         | 1/2 PC  |  |
| 342 | STUFFED TOMATO                         | 1/2 PC  |  |
| 343 | PANEER MASALA                          | 150 GRM |  |
| 344 | VEGETABLE BHUJIA                       | 150 GRM |  |
| 345 | VEGETABLE JALFREZI                     | 150 GRM |  |
| 346 | ALOO BHUJIA                            | 150 GRM |  |
| 347 | ALOO KALONJI                           | 150 GRM |  |
| 348 | ALOO ZEERA                             | 150 GRM |  |
| 349 | ALOO ACHARI                            | 150 GRM |  |
| 350 | ALOO CHANA MASALA                      | 150 GRM |  |
| 351 | ANDA GRAVI                             | 150 GRM |  |
| 352 | ALOO METHI BHUJIA                      | 150 GRM |  |
| 353 | PALAK PANEER                           | 150 GRM |  |
| 354 | VEGETABLE KARAHAI                      | 150 GRM |  |
| 355 | VEGETABLE KOFTA CURRY                  | 150 GRM |  |
| 356 | VEGETABLE MALAI KOFTA                  | 150 GRM |  |
| 357 | LOBIA MASALA                           | 150 GRM |  |
| 358 | VEGETABLE CURRY (MINIMUM 03 COLOR VEG) | 150 GRM |  |
| 359 | NAURATAN SABZI                         | 150 GRM |  |
| 360 | BEETROOT COCONUT CURRY                 | 150 GRM |  |
| 361 | PALAK HANDI                            | 150 GRM |  |
| 362 | MATTAR MASALA                          | 150 GRM |  |

|     |   |         |  |
|-----|---|---------|--|
| 363 | ALOO PALAK  | 150 GRM |  |
| 364 | SAUTEED VEGETABLES (MUSHROOM / BROCCOLI /RED/YELLOW GREEN CAPSICUM / BABY CORN) | 60 GRM  |  |
| 365 | GARLIC SAUTED MUSHROOM  | 60 GRM  |  |
| 366 | CHICKEN PEA MASALA  | 100 GRM |  |
| 367 | ANDA CHOLEY   | 90 GRM  |  |
| 368 | WOKED FRIED VEGETABLES  | 60 GRM  |  |
| 369 | BAKED BEANS   | 60 GRM  |  |
| 370 | RED BEANS   | 120 GRM |  |
| 371 | VEGETABLE MADRASI   | 150 GRM |  |
| 372 | PASTA   | 150 GRM |  |
| 373 | NOODLE SPAGHETTI  | 150 GRM |  |
| 374 | PASTA WITH TOMATO SAUCE   | 150 GRM |  |
| 375 | BUTTER NOODLES  | 100 GRM |  |
| 376 | ALFREDO PASTA   | 350 GRM |  |
| 377 | FETTUSSINE CHICKEN PASTA WITH WHLE SAUCE  | 150 GRM |  |
| 378 | DAL MONG MASOOR   | 450 GRM |  |
| 379 | MIX DAL   | 450 GRM |  |
| 380 | MALKA MASOOR  | 450 GRM |  |
| 381 | HYDERABADI DAL  | 450 GRM |  |
| 382 | CHICKEN CHOWMEIN  | 300 GRM |  |
| 383 | DAL MASH  | 450 GRM |  |
| 384 | DAL CHANA WITH KADDU  | 450 GRM |  |

|     |                            |         |  |
|-----|----------------------------|---------|--|
| 385 | DAL KADDU                  | 450 GRM |  |
| 386 | CHANNA FRY DAL             | 120 GRM |  |
| 387 | DAL PALAK                  | 450 GRM |  |
| 388 | DAL MAKHANI                | 450 GRM |  |
| 389 | BUTTERED PEAS              | 150 GRM |  |
| 390 | GREEN BEANS                | 150 GRM |  |
| 391 | KIDNEY BEANS               | 150 GRM |  |
| 392 | MUSHROOM CHOP SLICED       | 150 GRM |  |
| 393 | BROCCOLI/CARROTS BALLS     | 100 GRM |  |
| 394 | SUGAR SNAP PEA             | 80 GRM  |  |
| 395 | BAKED HERB POTATOES        | 80 GRM  |  |
| 396 | CRISPY BHINDI              | 50 GRM  |  |
|     | <b>RICE</b>                |         |  |
| 397 | CHICKEN HYDERABADI BIRYANI | 150 GRM |  |
| 398 | CHICKEN BIRYANI            | 150 GRM |  |
| 399 | MUTTON BIRYANI             | 150 GRM |  |
| 400 | BEEF BIRYANI               | 150 GRM |  |
| 401 | VEGETABLE BIRYANI          | 150 GRM |  |
| 402 | FRIED RICE                 | 150 GRM |  |
| 403 | ZEERA PULLAO               | 150 GRM |  |
| 404 | YAKHNI PULLAO              | 150 GRM |  |
| 405 | PEA PULLAO                 | 150 GRM |  |

|     |                        |         |  |
|-----|------------------------|---------|--|
| 406 | KASHMIRI PULLAO        | 150 GRM |  |
| 407 | PULLAO ARASTA          | 150 GRM |  |
| 408 | STEAMED RICE           | 150 GRM |  |
| 409 | BOILED RICE            | 150 GRM |  |
| 410 | VEGETABLE FRIED RICE   | 150 GRM |  |
| 411 | EGG FRIED RICE         | 150 GRM |  |
| 412 | VEGETABLE PULLAO       | 150 GRM |  |
| 413 | SAFFRON RICE (ZAFRANI) | 150 GRM |  |
| 414 | GARLIC BUTTERED RICE   | 150 GRM |  |
| 415 | RICE WITH MUSHROOM     | 150 GRM |  |
| 416 | MUTTON PULAO           | 150 GRM |  |
| 417 | PRAWN BIRYANI          | 150 GRM |  |
| 418 | MANDI RICE             | 150 GRM |  |
| 419 | BUTTER RICE            | 150 GRM |  |
| 420 | YELLOW RICE            | 150 GRM |  |
| 421 | CINNAMON STERMED RICE  | 150 GRM |  |
| 422 | WHITE RICE             | 150 GRM |  |
| 423 | COCONUT RICE           | 150 GRM |  |
| 424 | MOTI PULAO             | 150 GRM |  |
| 425 | AFGHANI RICE           | 150 GRM |  |
| 426 | FISH BIRYANI           | 150 GRM |  |
|     | <b>DESSERT</b>         |         |  |

|     |                                     |        |  |
|-----|-------------------------------------|--------|--|
| 427 | ASSORTED COCKTAIL PASRIES (BC-TRAY) | 15 GRM |  |
| 428 | ASSORTED COCKTAIL TARTS (BC-TRAY)   | 15 GRM |  |
| 429 | CHOCOLATE TRUFFLE                   | 15 GRM |  |
| 430 | APPLE PIE                           | 45 GRM |  |
| 431 | APPLE TRELIS                        | 45 GRM |  |
| 432 | MENANIZE BISCUIT                    | 45 GRM |  |
| 433 | CHERRY MUFFIN                       | 45 GRM |  |
| 434 | ITALIAN BISCUIT                     | 45 GRM |  |
| 435 | STRAWBERRY TART                     | 45 GRM |  |
| 436 | LEMON TART                          | 45 GRM |  |
| 437 | FRUIT TART                          | 45 GRM |  |
| 438 | MIXED NUT PIE                       | 45 GRM |  |
| 439 | CHOCOLATE APPLE PIE                 | 45 GRM |  |
| 440 | CHOCOLATE BROWNIE                   | 45 GRM |  |
| 441 | RASBERRY CHOCOLATE BROWNIE          | 45 GRM |  |
| 442 | ORANGE TART                         | 45 GRM |  |
| 443 | ORANGE YOGURT TART                  | 45 GRM |  |
| 444 | ORANGE MOUSSE                       | 45 GRM |  |
| 445 | PEAR TART                           | 45 GRM |  |
| 446 | CHOCOLATE TART                      | 45 GRM |  |
| 447 | MABLE CAKE SLICE                    | 45 GRM |  |
| 448 | CHERRY CAKE                         | 45 GRM |  |

|     |  |        |  |
|-----|--|--------|--|
| 449 | CHOCO BANANA SCONE                         | 45 GRM |  |
| 450 | HONEY TART                                 | 45 GRM |  |
| 451 | CHOCOLATE ÉCLAIR                           | 45 GRM |  |
| 452 | BANANA CAKE                                | 45 GRM |  |
| 453 | BAKLAVA                                    | 45 GRM |  |
| 454 | LAMINGTON                                  | 45 GRM |  |
| 455 | APPLE CAKE                                 | 45 GRM |  |
| 456 | CHOCOLATE CHIP MUFFIN                      | 45 GRM |  |
| 457 | BREAD PUDDING MUFFIN                       | 45 GRM |  |
| 458 | CINAMON APPLE CAKE SLICE                   | 45 GRM |  |
| 459 | CHOCOLATE DELIGHT CAKE                     | 45 GRM |  |
| 460 | QUEEN CAKE                                 | 45 GRM |  |
| 461 | CARAMEL SLICE                              | 45 GRM |  |
| 462 | CHOCOLATE SWISS ROLL WITH STRAWBERRY SAUCE | 45 GRM |  |
| 463 | CUSTARD FILLED DONUT                       | 45 GRM |  |
| 464 | FRUIT & CUSTARD VOL AU VENT                | 45 GRM |  |
| 465 | GLAZED FRUIT TART                          | 45 GRM |  |
| 466 | CHOCOLATE BANANA CAKE                      | 45 GRM |  |
| 467 | SAGO IN COCONUT MILK WITH PEACH            | 80 GRM |  |
| 468 | VIENNA FRUIT CAKE                          | 60 GRM |  |
| 469 | BREAD BUTTER PUDDING                       | 80 GRM |  |
| 470 | HAMI MELON PUDDING                         | 80 GRM |  |

|     |                                   |         |  |
|-----|-----------------------------------|---------|--|
| 471 | MANDARIN CHEESE CAKE              | 40 GRM  |  |
| 472 | GRANOLA BAR                       | 45 GRM  |  |
| 473 | LEMON SQUARE                      | 45 GRM  |  |
| 474 | ORANGE CHIFFON CAKE               | 45 GRM  |  |
| 475 | STRAWBERRY PUFF                   | 45 GRM  |  |
| 476 | CUSTARD FILLED DONUT              | 45 GRM  |  |
| 477 | ALMOND TART                       | 45 GRM  |  |
| 478 | ALMOND BISCUIT                    | 60 GRM  |  |
| 479 | MOCHA GATEAU                      | 100 GRM |  |
| 480 | BLUE BEROY CHEESE CAKE            | 100 GRM |  |
| 481 | ALMOND CAKE                       | 100 GRM |  |
| 482 | ALMOND MOUSSE                     | 100 GRM |  |
| 483 | ALMOND SOUFFLE                    | 100 GRM |  |
| 484 | ORANGE DELIGHT                    | 100 GRM |  |
| 485 | ORANGE MOUSSE                     | 100 GRM |  |
| 486 | FRUIT FLAN                        | 100 GRM |  |
| 487 | BLACK BERRY FRANGIPANE            | 100 GRM |  |
| 488 | MILLI FEUILLE CAKE                | 100 GRM |  |
| 489 | GATEAU MILLI FEUILLE              | 100 GRM |  |
| 490 | HONEY APPLE PIE                   | 100 GRM |  |
| 491 | SWISS ROLL WITH VANILLA SAUCE     | 100 GRM |  |
| 492 | CHEESE CAKE WITH STRAWBERRY SAUCE | 100 GRM |  |

|     |                                    |         |  |
|-----|------------------------------------|---------|--|
| 493 | PANACOTTA WITH VANILLA SAUCE       | 100 GRM |  |
| 494 | FRUIT PANACOTTA WITH VANILLA SAUCE | 100 GRM |  |
| 495 | FRUIT GATEAU                       | 100 GRM |  |
| 496 | CHEESE CAKE WITH STRAWBERRY SAUCE  | 100 GRM |  |
| 497 | BLUE BERRY CHEESE CAKE             | 100 GRM |  |
| 498 | STRAWBERRY MOUSSE                  | 100 GRM |  |
| 499 | STRAWBERRY SWISS ROLL              | 100 GRM |  |
| 500 | MANGO CHOCOLATE SWISS ROLL         | 100 GRM |  |
| 501 | MANGO MOUSSE                       | 100 GRM |  |
| 502 | TIRAMISU CAKE                      | 100 GRM |  |
| 503 | COFFEE CAKE                        | 100 GRM |  |
| 504 | STRAWBERRY PANNACOTTA              | 100 GRM |  |
| 505 | FRENCH YOGURT CAKE                 | 100 GRM |  |
| 506 | VANILLA SWISS ROLL                 | 100 GRM |  |
| 507 | CREAM CARAMEL                      | 100 GRM |  |
| 508 | CHOCOLATE CHEESE CAKE              | 100 GRM |  |
| 509 | COFFEE CARAMEL FEAST               | 100 GRM |  |
| 510 | TURKISH CAKE WITH CHOCOLATE SAUCE  | 100 GRM |  |
| 511 | CREAM BRULEE                       | 100 GRM |  |
| 512 | RED VELVET CAKE                    | 100 GRM |  |
| 513 | WALNUT FUDGE BROWNIE               | 100 GRM |  |



|     |  |         |  |
|-----|--|---------|--|
| 514 | VANILLA BAVARIN                          | 100 GRM |  |
| 515 | VANILLA CARAMEL GATEAU                   | 100 GRM |  |
| 516 | VANILLA FUDGE CAKE                       | 100 GRM |  |
| 517 | PEACH GATEAU                             | 100 GRM |  |
| 518 | VANILLA BASE CAKE WITH CHOCOLATE TOPPING | 100 GRM |  |
| 519 | PEAR GATEAU                              | 100 GRM |  |
| 520 | MANDARIN CAKE                            | 100 GRM |  |
| 521 | OPERA CAKE                               | 100 GRM |  |
| 522 | BAKED CHEESE CAKE                        | 100 GRM |  |
| 523 | BROWNIE CAKE                             | 100 GRM |  |
| 524 | FRUIT TRIFLE                             | 100 GRM |  |
| 525 | PINEAPPLE GATEAU                         | 100 GRM |  |
| 526 | MISSISIPI MUD CAKE                       | 100 GRM |  |
| 527 | ORANGE CAKE                              | 100 GRM |  |
| 528 | FRUIT CAKE                               | 100 GRM |  |
| 529 | BASBUSHA                                 | 100 GRM |  |
| 530 | LEMON MOUSSE                             | 100 GRM |  |
| 531 | MUD CAKE                                 | 100 GRM |  |
| 532 | BLACK FOREST GATEAU                      | 100 GRM |  |
| 533 | BLACK FOREST CAKE                        | 100 GRM |  |
| 534 | CHOCOLATE FUDGE CAKE                     | 100 GRM |  |
| 535 | CHOCOLATE MOUSSE                         | 100 GRM |  |

|     |   |            |  |
|-----|---|------------|--|
| 536 | CHOCOLATE CRUNCH CAKE                       | 100 GRM    |  |
| 537 | CHOCOLATE GATEAU                            | 100 GRM    |  |
| 538 | CHOCOLATE PRALINE SLICE                     | 100 GRM    |  |
| 539 | CHOCOLATE TART                              | 100 GRM    |  |
| 540 | ASSORTED MARZIPAN (20 PCS IN BASKET)        | 20 GRM     |  |
| 541 | KHEER                                       | 100 GRM    |  |
| 542 | BADAMI KHEER                                | 100 GRM    |  |
| 543 | FIRNI                                       | 100 GRM    |  |
| 544 | SHEER KHURMA                                | 100 GRM    |  |
| 545 | MAHALABIA                                   | 100 GRM    |  |
| 546 | SHAHI TUKRA                                 | 100 GRM    |  |
| 547 | BAKED SHAHI TUKRA                           | 100 GRM    |  |
| 548 | PISTACHIO FIRNI                             | 100 GRM    |  |
| 549 | RASGULLA                                    | 100 GRM    |  |
| 550 | RASMALAI                                    | 100 GRM    |  |
| 551 | GULAB JAMUN                                 | 2 X 55 GRM |  |
| 552 | BAISAN KA HALWA                             | 100 GRM    |  |
| 553 | RED VELVET SUISS ROLL WITH STRAUBERRY SAUCE | 45 GRM     |  |
| 554 | GAJAR KA HALWA                              | 100 GRM    |  |
| 555 | SEMOLINA HALWA                              | 100 GRM    |  |
| 556 | ANDAY KA HALWA                              | 100 GRM    |  |
| 557 | CHOCOLATES                                  | 1 PC       |  |

|     | <b>SAUCES</b>           |             |  |
|-----|-------------------------|-------------|--|
| 558 | BLACK PEPPER CORN SAUCE | 275ML (BTL) |  |
| 559 | PEPPER SAUCE            | 275ML (BTL) |  |
| 560 | CHICKEN VELOUTE SAUCE   | 275ML (BTL) |  |
| 561 | SWEET AND SOUR SAUCE    | 275ML (BTL) |  |
| 562 | BROWN SAUCE             | 275ML (BTL) |  |
| 563 | ORANGE SAUCE            | 275ML (BTL) |  |
| 564 | LEMON BUTTER SAUCE      | 275ML (BTL) |  |
| 565 | PAPRIKA SAUCE           | 275ML (BTL) |  |
| 566 | MUSHROOM SAUCE          | 275ML (BTL) |  |
| 567 | CREAM SAUCE             | 275ML (BTL) |  |
| 568 | GINGER SOYA SAUCE       | 275ML (BTL) |  |
| 569 | TARTAR SAUCE            | 275ML (BTL) |  |
| 570 | TARRAGON SAUCE          | 275ML (BTL) |  |
| 571 | MEDITERRANEAN SAUCE     | 275ML (BTL) |  |
| 572 | MINT SAUCE              | 275ML (BTL) |  |
| 573 | BALSAMIC SAUCE          | 275ML (BTL) |  |
| 574 | SAFFRON SAUCE           | 275ML (BTL) |  |
|     | <b>SOUP</b>             |             |  |
| 575 | CHICKEN CREAM SOUP      | 150 GRM     |  |
| 576 | CHICKEN ALMOND SOUP     | 150 GRM     |  |
| 577 | CHICKEN BALL SOUP       | 150 GRM     |  |

|     |                                |         |  |
|-----|--------------------------------|---------|--|
| 578 | CHICKEN SUPREME SOUP           | 150 GRM |  |
| 579 | CHICKEN CORN SOUP              | 150 GRM |  |
| 580 | CHICKEN LEMON SOUP             | 150 GRM |  |
| 581 | HOT & SOUR SOUP                | 150 GRM |  |
| 582 | THAI SOUP                      | 150 GRM |  |
| 583 | YAKHNI SOUP                    | 150 GRM |  |
| 584 | VEGETABLE CREAM SOUP           | 150 GRM |  |
| 585 | MUSHROOM SOUP                  | 150 GRM |  |
| 586 | CONSOMME CREAM SOUP            | 150 GRM |  |
|     | <b>BREAD VARIETY/PRESERVER</b> |         |  |
| 587 | CROISSANT                      | 55 GRM  |  |
| 588 | SOFT ROLL                      | 45 GRM  |  |
| 589 | BREAD ROLL                     | 45 GRM  |  |
| 590 | CUT FRUIT PLATE                | 100 GRM |  |
| 591 | BREAD SLICES (BROWN / WHITE)   | 50 GRM  |  |
| 592 | DANISH PASTRY                  | 45 GRM  |  |
| 593 | SESAME PUFF STICK              | 30 GRM  |  |
| 594 | MUFFIN                         | 45 GRM  |  |
| 595 | PARATHA                        | 1 PC    |  |
| 596 | BUTTER PIPE                    | INDV    |  |
| 597 | BUTTER                         | INDV    |  |
| 598 | JAM                            | INDV    |  |

|     |   |          |  |
|-----|---|----------|--|
| 599 | HONEY   | INDV     |  |
| 600 | MILK SACHET                                     | INDV     |  |
| 601 | SUGAR   | INDV     |  |
| 602 | TOMATO KETCHUP                                  | INDV     |  |
| 603 | MARMALADE                                       | INDV     |  |
| 604 | TANDOORI NAN SMALL SIZE                         | 1 PC     |  |
| 605 | GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-FOIL) | 25 GRM   |  |
| 606 | ROGHANI NAN                                     | 1 PC     |  |
| 607 | CHAPATI (APPROX 8" )                            | 1 PC     |  |
| 608 | ALOO STUFFED PARATHA                            | 1 PC     |  |
| 609 | RAITA (IN PLASTIC BOTTLES)                      | 500 GRM  |  |
| 610 | MANGO CHUTNEY (CHINA BOWL/ BTL)                 | 150 GRM  |  |
| 611 | MINT CHUTNEY (CHINA BOWL/ BTL)                  | 150 GRM  |  |
| 612 | PALM CHUTNEY (CHINA BOWL)                       | 150 GRM  |  |
| 613 | MIX ACHAR CHUTNEY (CHINA BOWL)                  | 150 GRM  |  |
| 614 | GARNISHING TRAY                                 | TRAY     |  |
| 615 | FRUIT BASKET                                    | 1 BASKET |  |
| 616 | CORN FLAKES                                     | IND PKT  |  |
| 617 | LASSI   | 1 LTR    |  |
| 618 | JUICES  | 1 LTR    |  |
| 619 | JUICES  | 250 ML   |  |
| 620 | SOFT DRINKS                                     | 1 LTR    |  |

|  |                                |           |  |
|--|--------------------------------|-----------|--|
| 621  | TEA                            | INDV      |  |
| 622  | COFFEE                         | INDV      |  |
| 623  | SOUP STICK                     | INDV      |  |
| 624  | TWISTED STRAW                  | 45 GRM    |  |
| 625  | TWISTED ROLL                   | 45 GRM    |  |
| 626  | DATES                          | PKT (3-4) |  |
| 627  | SALT/ PEPPER                   | SACHET    |  |
| 628  | PROCESSED CHEESE               | 1 PC      |  |
| 629  | SET YOGURT (80GRM)             | CUP       |  |
| 630  | FRUIT/ FLAVOURED YOGURT(80GRM) | CUP       |  |
| 631  | CUT FRESH FRUIT COCKTAIL       | 100 GRM   |  |
| 632  | FRESH FRUIT COCKTAIL           | 100 GRM   |  |
| 633  | BROCCOLI                       | 50 GRM    |  |
| 634  | SLICED LEMON                   | 3 NOS     |  |
| 635  | LEMON WEDGE                    | 10 PCS    |  |
| 636  | CORIANDER                      | 10 GRM    |  |
| 637  | GINGER JULIENNE                | 15 GRM    |  |
| 638  | GREEN CHILLI RING              | 20 GRM    |  |
| 639  | ICE CUBES                      | KG        |  |
| 640  | MILK TETRA PACK                | 1 LTR     |  |
| <b>SEASONAL FRUITS HIGH QUALITY STANDARD</b> |                                |           |  |
| 641  | APPLE                          | No.1      |  |

|   |                |                   |  |
|---|----------------|-------------------|--|
| 642   | ORANGE         |                   |  |
| 643   | MANGO          |                   |  |
| 644   | BANANA         |                   |  |
| 645   | PEACH          |                   |  |
| 646   | CHIKO          |                   |  |
| 647   | APPROCOT       |                   |  |
| 648   | GRAPES         |                   |  |
| 649   | JAPANESE FRUIT |                   |  |
| 650   | PEAR           |                   |  |
| <b><u>TRAY SET UP ITEMS DISPOSABLE</u></b>        |                |                   |  |
| Disposable Cutlery pack 5x1 for Snacks            |                | PKT               |  |
| Disposable Cutlery pack 9x1 for Hot meal          |                | PKT               |  |
| Disposable Paper cup for cold/ hot (Roll-100 Pcs) |                | STD- Roll         |  |
| Lunch/ Dinner Box                                 |                | No./ per<br>piece |  |
| Snacks Box  |                |                   |  |
| Disposable Bowl for dessert/ Salad                |                |                   |  |
| Meal casseroles with cover (For Economy)          |                |                   |  |
| Meal Foils with cover (for BC)                    |                |                   |  |

**SIGNED & STAMPED**

(CATERER)





