



*Nabihah*

Restaurant & Cafe

# APPETIZERS

## SALAD



### 1. Smoked Salmon

Carpaccio of smoked salmon, spread over Melba toast with little cream. Pressed in several caper & little cream cheese on top of the smoked salmon, then topped with a thin slice of red onion or thyme and served on a platter.

BDT **775.00** ++



### 2. Chicken Cashew Nut Salad

This salad is a stir-fry dish; the perfect crunch next to strips of chicken, red pepper and carrots, infused with soy sauce, ginger, garlic and scallion and served over a bed of shredded iceberg lettuce.

BDT **695.00** ++



### 3. Seafood Salad

Keeping the natural sweetness of fresh seafood, the breezy notes of cilantro and mint, while adding the sharp accent of lime juice against a little sizzle of Chile heat, it is served with a simple mixture of fish sauce, green or dried chillies, lime juice and herbs, atop a bed of salad greens.

BDT **695.00** ++



### 4. Caser Salad

It's a salad of romaine lettuce and croustons, dressed with parmesan cheese, lemon juice, olive oil, egg, Worcestershire sauce, garlic and black pepper.

BDT **650.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# APPETIZERS



## 5. Greek Salad

Made with pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives. Typically seasoned with salt, oregano and dressed with olive oil.

BDT **650.00** ++



## 6. Prawn Cocktail

The charming prawn cocktails, made with the combination of mayonnaise, tomato. Sauce, Worcestershire sauce, lemon juice and basil leaf. Prepared with sprinkle of prawns over the iceberg lettuce and adding cocktail sauce to it; seasoned with black pepper.

BDT **525.00** ++



## 7. Garden Fresh Green Salad

Served with freshly collected garden vegetables, like, carrot, cucumber, tomato, lettuce and onion, tossed with Olive oil & salt with a bit of fresh black paper.

BDT **375.00** ++

**People Who Love To Eat Are  
Always The Best People**

All Rates are Subject to Service Charge & Govt. VAT

# APPETIZERS

## HOT STARTER



### 8. Golden Hook Prawn

Golden Fried Prawns, a simple yet very luscious dish made with prawns marinated in a very simple battered paste and deep fried until golden in color; then served with sweet chili sauce.

BDT **1125.00** ++



### 9. Thai Fried Chicken

Marinated in a paste, made of garlic, coriander root, and white peppercorn, each chicken piece is then dipped in the mixture of beaten eggs, flour, fish sauce and soy sauce and then deep-fried until golden and crisp. It's served with sweet chili-sauce and French fries.

BDT **850.00** ++



### 10. Chicken Satay

Chicken pieces, marinated in coconut milk & curry powder mixture and then, baked on grill. It is served with spicy peanut sauce & French Fries.

BDT **725.00** ++



### 11. Fish Finger with Tartar Sauce

Boneless fish pieces, marinated with ginger, garlic paste, salt, black pepper, chili powder, mustard powder, ketchup, egg and coriander leaves. Those fish pieces then coated in bread crumbs and deep fried and served with tartar sauce & French fries.

BDT **650.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# APPETIZERS



## 12. Sautéed Garlic Mushroom

Sauté the mushrooms with olive oil, garlic, parsley, and top with Parmesan cheese.

BDT **550.00** ++



## 13. Spring Roll

Spring rolls have cabbage, glass noodles and carrots, wrapped in a thin crackly crisp crust, served with tomato & mint sauce.

BDT **450.00** ++



## 14. Vegetable Pakora

Pakorras are created by taking ingredients such as onion, spinach, plantain, cauliflower, tomato, chili pepper and dipping them in a batter of gram flour and then deep-frying them. Serve with mint sauce.

BDT **450.00** ++



## 15. French Fries

BDT **375.00** ++

# SOUPS KETTLE



## 16. Thai Soup (Thick or Clear)

This classic Thai chicken soup gets its rich flavor from quintessential Thai ingredients: coconut milk, lemongrass, fresh ginger, lime juice, Chile paste, basil and cilantro.

BDT **375.00** ++



## 17. Minestrone Soup

Minestrone is a thick soup of Italian origin, made with vegetables; Common ingredients include beans, onions, celery, carrots, stock, and tomatoes.

BDT **375.00** ++



## 18. Choice of Cream Soup (Chicken/Mushroom/Tomato)

Cream soup is a simple type of soup where a basic roux is thinned with cream and then added with mushrooms or chicken or seafood.

BDT **375.00** ++



## 19. Hot & Sour (Chicken or Vegetable)

Combines the healing magic of chicken broth with chicken mines, chili and sugar; and finished with egg drop.

BDT **375.00** ++

# BLUE WATER

## FROM BLUE WATER



### 20. Grilled Salmon

Salmon fillet, marinated with lemon juice, basil, garlic powder and soy sauce; then grilled for few minutes and served with sautéed vegetable & mashed potato.

BDT **2750.00** ++



### 21. Whole Pomfret with Ascott Special Sauce

Seasoning the whole Pomfret, then deep fried and served with spicy sauce. It is accompanied with steamed rice.

BDT **1250.00** ++



### 22. Lahori Fish Tikka

Fish marinated with onions, ginger, garlic, cloves, garam masala, roasted cumin powder & yogurt. It's cooked in tandoor and served with plain or garlic nan.

BDT **1225.00** ++

# BLUE WATER



## 23. Prawn Garlic Tikka

King Prawn, coated with yogurt, garlic, ginger & lemon and cooked in Tandoor; which is then served with plain or garlic Nan.

BDT **1250.00** ++



## 24. Prawn Dopiazza

Dopiazza, a term of cooking onion in simmering and has a bonding with tomato, chilly and Indian spices; which gives a little special taste and served with steamed Rice or plain or garlic Nan.

BDT **1250.00** ++



## 25. Szechuan Prawn / Fish

Prawn or Fish cooked in traditional Szechuan style; i.e. combination of chili, garlic & salt. Served with steamed rice or plain or garlic nan.

Prawn BDT **1250.00** ++

Fish BDT **1225.00** ++



## 26. Prawn Malai Curry

The word 'Malai' means cream. This delicious, mild curry gets its creaminess from coconut milk. It is served with steamed Rice or plain or garlic Nan.

BDT **1295.00** ++



# BLUE WATER



## 27. Grilled Fish with Capers Lemon Butter

Fish pieces, brushed on both sides with oil and seasoned with salt and pepper. It's then baked on grill, until lightly golden brown and served with mashed potato & sautéed vegetable.

BDT **1275.00** ++



## 28. Fish Meuniere

The fish is sautéed in clarified butter, until it is crispy and golden; and then finished with a bit of brown butter, as well as, lemon and parsley. It is served with French fries and mint sauce.

BDT **1225.00** ++

**Food tastes better when you  
eat with your family 😊**

# WHITE MEAT

From Tandoor



## 29. Chicken Reshmi Kebab

Chicken Reshmi Kebab is made with chicken breast pieces, marinated in juicy mixture of yogurt, cream, cashew nuts and spices and then grilled in Tandoor. It is served with plain or garlic Nan.

BDT **875.00** ++



## 30. Chicken Hariyali

Chicken breast meat is rubbed with an intoxicating paste made with cilantro, mint and other distinctive flavors. Cooked in the Tandoori oven and served with plain or garlic Nan.

BDT **875.00** ++



## 31. Tandoori Chicken

Large chicken pieces, marinated with ginger and garlic paste, red chili paste, chaat masala, tandoori masala, oil, yogurt, salt and lemon juice. It is cooked in Tandoori oven and served with plain or garlic Nan.

BDT **825.00** ++

**“Part of the Secret of Success in Life is to Eat What you Like . . .”**

All Rates are Subject to Service Charge & Govt. VAT

# WHITE MEAT

## Indian Curry



### 32. Chicken Butter Masala

Tandoori chicken cut into pieces and simmered in rich cream, tomato & Butter. Served with plain or garlic Nan or steamed rice.

BDT **875.00** ++



### 33. Chicken Jalfrezi

Chicken pieces, coated with cumin, ground coriander and turmeric, cooked with sauce containing chopped onions, garlic and green chili. Served with steamed rice or plain or garlic Nan.

BDT **825.00** ++

**“Our Great Ingredients  
Make Great Food”**

# WHITE MEAT

From Grill And Wok



## 34. Chicken Shashlick

Chicken pieces to be mixed with yogurt, garlic, ginger, black pepper, coriander, chili powder, cumin, salt and tomato puree well. Those pieces then skewered alternately with capsicum, tomato, cucumber and baked on a grill. It is served with steamed rice.

BDT **875.00** ++



## 35. Schezuan Chicken with Cashwnut

Two different varieties of chili peppers (green chili, capsicum & other spices) used to make this dish; some tomato puree to add sweetness. Often, the chicken pieces are fried with the skin to add flavor. It is served with steamed rice or plain or garlic Nan.

BDT **875.00** ++



## 36. Grilled Chicken

Chicken pieces, marinated with garlic paste, lemon juice, other seasoning and then baked on grill. Served with sautéed vegetable or steamed rice and potato wedges.

BDT **950.00** ++



## 37. Chicken Chili Onion

It's a traditional sub-continent chicken curry, which gives you the aroma of spices mixed with onion, chili & tomato. Served with steamed rice or plain or garlic Nan.

BDT **875.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# RED MEAT

## Red Meat



### 38. Beef Sheek Kebab

Beef Minced mixed with spices, green chili, onion, fresh Coriander leaf & egg. Work it along the length of the skewer to form a long kebab and roasted directly on Tandoor flame. Served with fresh onion ring & mint sauce & plain or garlic Nan.

BDT **975.00** ++



### 39. Beef Boti Kebab

Bone less Beef marinated with yogurt, spices, green chili, onion & fresh coriander leaf and cooked in Tandoor. Served with fresh onion ring & mint sauce & plain or garlic Nan.

BDT **975.00** ++



### 40. Beef Kadahai

Beef Kadahai is a traditional beef curry dish which cooked with yogurt, red chili powder, garam masala powder & tomatoes. Serve with steam rice or plain or garlic Nan.

BDT **950.00** ++



### 41. Thai Beef with Chili & Basil

Sliced beef cooked with chili, onion, soy sauce & basil served with steam rice or vegetable fried rice.

BDT **950.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# RED MEAT



## 42. Beef Stroganoff

Sautéed pieces of beef cooked with sour cream sauce and mushroom, onion & tomato. Served with steam rice or spaghetti.

BDT **950.00** ++



## 43. T-Bone Steak

Grilled T- bone steak served with mash potato & sautéed vegetable.  
Choose your sauce:  
Béarnaise sauce or diane sauce or red wine jus.

(Black Angus Beef imported from Australia & Halal Certified.)

BDT **2,950.00** ++



## 44. Sirloin Steak (Imported)

Imported grilled sirloin steak served with mash potato & sautéed vegetable.  
Choose your Sauce: Béarnaise Sauce or Diane Sauce or Red wine jus.

(Black Angus Beef imported from Australia & Halal Certified.)

BDT **2,950.00** ++



## 45. Pan Seared Beef Tenderloin (Bengal Meat) with Paper Sauce

Bengal beef fillet steak seared on Skillet and served with pepper sauce, mashed potato & sautéed vegetable.

BDT **2450.00** ++

# RED MEAT



## 46. Lamb Chops (Imported)

Marinated with garlic, rosemary, thyme, cayenne, salt & olive oil and grill over Charcoal and served with sautéed vegetable and mashed potato.  
Imported (350 gm.)

BDT **2,975.00** ++



## 47. Mutton Saagwala

Mutton saagwala is a green color indian mutton curry dish, which is a combination of mutton, spinach & yogurt. Served with steam rice or plain or garlic Nan.

BDT **1050.00** ++



## 48. Mutton Rogan Josh

Rogan Josh consists of braised Mutton chunks cooked with a gravy based on browned onions, yogurt, garlic, ginger and aromatic spices. Served with steam rice or plain or garlic Nan.

BDT **1075.00** ++

**People Who Love To Eat Are  
Always The Best People**

# VEGETABLE

## VEGETABLE



### 49. Navratan Korma

Nav means nine and ratan means a jewel. Navratan is nine jewels and korma is a dish with yogurt, cream, nuts and seeds paste. These nine Jewels can be an assortment of nine veggies or nine garnishing ingredients. Served with steam rice or plain or garlic Nan.

BDT **650.00** ++



### 50. Dal makhani

Dal makhani is a popular dish originating from the Punjab region of the Indian subcontinent. The primary ingredients in dal makhani are whole black lentil, red kidney beans, butter and cream. Served with steam rice or plain or garlic Nan.

BDT **625.00** ++



### 51. Palak Paneer

Palak paneer, is a North Indian cuisine dish consisting of spinach and paneer in a thick curry sauce based on pureed spinach, with garlic and garam masala. Served with steam rice or plain or garlic Nan.

BDT **695.00** ++



### 52. Aloo Matar Paneer

A savory and aromatic blend of simmered potatoes, peas, and paneer cheese. Served it as the main course in an exotic vegetarian meal along with steam rice or plain or garlic Nan.

BDT **695.00** ++



# VEGETABLE



## 53. Thick Dal

Dal is an Indian staple made from lentils cooked up with spices, onions and tomato, Served with steam rice or plain or garlic Nan.

BDT **550.00** ++



## 54. Vegetable Dopiaza

Traditional mixed vegetable curry cooked with onion & tomato gravy. Served with steam rice or plain or garlic Nan.

BDT **575.00** ++



## 55. Thai Style Mixed Vegetable

Stir Fried mixed vegetable with soy sauce and seasoning. Served with steam rice or plain or garlic Nan.

BDT **575.00** ++



## 56. Sautéed Vegetables

Fresh mixed vegetables and spices lightly pan-fried with butter and olive oil. Served with steam rice.

BDT **575.00** ++

# CARBS

CARBS



## 57. Chapati

BDT **250.00** ++



## 58. Nan Choice (Plain, Butter, Garlic)

BDT **275.00** ++



## 59. Paratha Choice

Plain BDT **300.00** ++

Aloo BDT **450.00** ++



## 60. Ascott Signature Biryania

Chicken BDT **775.00** ++

Beef BDT **975.00** ++

Mutton BDT **1050.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# CARBS



## 61. Nasigoreng

BDT **750.00** ++



## 62. Fried Rice

(Chicken/Prawn/Vegetable/Mixed)

BDT **675.00** ++



## 63. Chow Mien

(Chicken/Prawn/Vegetable/Mixed)

BDT **675.00** ++



## 64. Steamed Rice

BDT **250.00** ++

# PIZZA

## PRONTO ITALIA



### 65. Pizza Margherita

Tomato, Mozzarella Cheese, Oregano & Basil.

**Small** BDT **950.00** ++

**Large** BDT **1175.00** ++



### 66. Pizza Aglio Olio

Garlic, mozzarella cheese, oregano & olive oil.

**Small** BDT **775.00** ++

**Large** BDT **1050.00** ++



### 67. Pizza Ortolana

Tomato, eggplant, spinach, mushroom, olive & mozzarella cheese.

**Small** BDT **850.00** ++

**Large** BDT **1175.00** ++



### 68. Pizza Bolognese

Tomato Ground Beef & Mozzarella Cheese.

**Small** BDT **975.00** ++

**Large** BDT **1195.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# PIZZA



## 69. Pizza Pepperoni

Beef Spicy Salami & Tomato, Mozzarella Cheese.

**Small** BDT **975.00** ++

**Large** BDT **1250.00** ++



## 70. Pizza Hawaiian

Tomato, Chicken Salami, Pineapple & Mozzarella Cheese.

**Small** BDT **855.00** ++

**Large** BDT **1250.00** ++



## 71. Pizza Pollo

Tomato, Chicken Sausage & Mozzarella Cheese.

**Small** BDT **850.00** ++

**Large** BDT **1150.00** ++



## 72. Meat Lovers

Tomato, Chicken Sausage, Beef Salami & Mozzarella Cheese

**Small** BDT **975.00** ++

**Large** BDT **1250.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# PASTA

## PRONTO ITALIA



### 73. Lasagna

Homemade pasta with béchamel, ground beef, mozzarella cheese & parmesan cheese.

BDT **1050.00** ++



### 74. Spaghetti Carbonara

Carbonara sauce created with egg yolks, cream and three-quarters of the parmesan together & season with salt and pepper.

BDT **875.00** ++



### 75. Spaghetti Bolognese

Bolognese sauce is a meat-based sauce. which is combined with carrots, celery, tomatoes, tomato sauce, stock, basil, oregano, salt and pepper.

BDT **875.00** ++



### 76. Ravioli or Penne with Arrabbiata Sauce

Arrabbiata sauce is spicy sauce for pasta made from garlic, tomatoes, and red chilli peppers cooked in olive oil.

BDT **875.00** ++

# SANDWICH & BURGER



## 77. Ascott Special Club Sandwich

BDT **750.00** ++



## 78. Choice of Sandwich (Chicken/Tuna/Cheese)

BDT **575.00** ++



## 79. Beef Steak Sandwich

BDT **850.00** ++



## 80. Ascott Burger

Chicken BDT **775.00** ++

Beef BDT **875.00** ++

All Rates are Subject to Service Charge & Govt. VAT

# SWEET TREAT

## SWEET TREAT



### 81. Cream Caramel

BDT **450.00** ++



### 82. Chocolate Brownie

BDT **450.00** ++



### 83. Chocolate Fudge Cake

BDT **450.00** ++



### 84. Chocolate/ Strawberry Mousse

BDT **325.00** ++

All Rates are Subject to Service Charge & Govt. VAT



# SWEET TREAT



**85. Crepes**  
BDT **450.00** ++



**86. Banana Split**  
BDT **450.00** ++



**87. Seasonal Fruit Cocktail**  
BDT **375.00** ++



**88. Seasonal Fruit Platter**  
BDT **475.00** ++

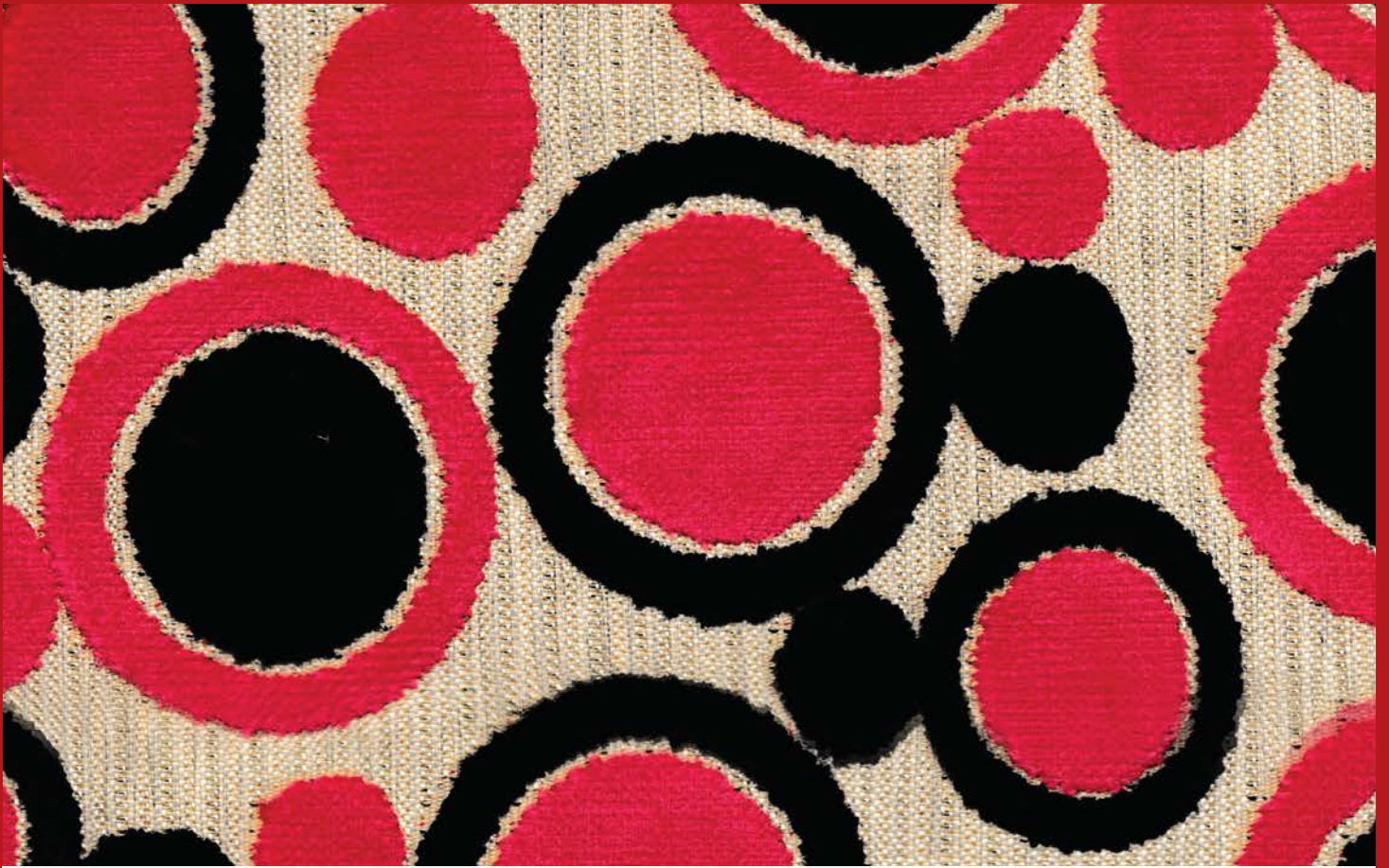
# SWEET TREAT



89. Assorted Ice Cream

BDT **350.00** ++

**People Who Love To Eat Are  
Always The Best People**



## **ASCOTT THE RESIDENCE**

Baridhara Diplomatic Zone

Road- 8, House- 13, Block- K, Dhaka- 1212, Bangladesh

Tel: (88) 09610997771-8, 02 9885553, Hotline: +8801926633851

Email: [reservation@ascottdhaka.com](mailto:reservation@ascottdhaka.com)

