

# تختِ لاهور

TAKHT-E-LAHORE  
AT

**THE ROOF**





# تختِ لاهور

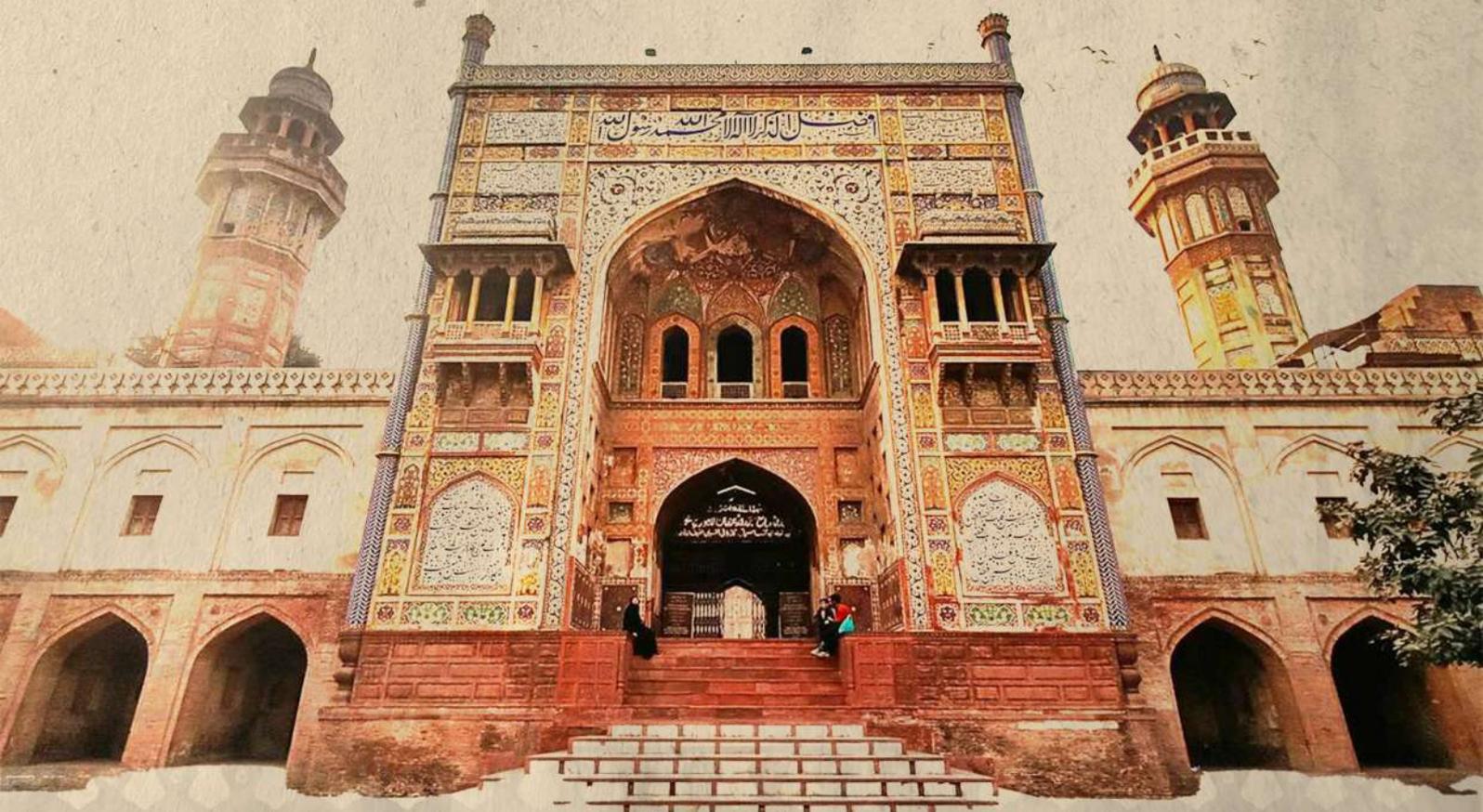
In the **heart** of Old **Lahore** stands **Masjid Wazir Khan** — a masterpiece of color, **calligraphy**, and **craftsmanship**. But beyond its walls lies another masterpiece: the food.

The streets that surround this iconic mosque are filled with the sizzle of tandoors, the aroma of slow-cooked curries, and the timeless flavors of a city that never forgets its roots.

**At Takht-e-Lahore**, we carry that flavor forward.

Our recipes are inspired by those narrow streets — where spices are bold, and traditions are sacred. From the richly layered nihari of Mochi Gate to the smoky chargha of Gawalmandi, every dish revives a memory.

Though we serve you in the heart of DRGCC, the soul of what you taste was born in the shadows of **Masjid Wazir Khan** — among the echoes of adhan, laughter, and the clinking of chai cups.



## SOUPS شوربه

### Soup of the Day | 650 سوپ

Please ask your server for today's specialty

### Desi Choza Yakhni | 650 دیسی چوزہ یخنی

A hearty and aromatic traditional chicken soup made with tender organic chicken, slow-cooked in a flavorful blend of aromatic spices, herbs, garlic, and ginger. Rich, comforting, and perfect for the winter weather

### Noor Mehal Shorba | 650 نور محل شوربه

Slow-cooked to perfection, our traditional mutton soup is rich, warming, and deeply flavorful. Tender pieces of mutton are simmered with aromatic spices and herbs to create a soul-soothing broth

### Shorba Purbahar | 650 شوربه پُر بہار

Lentil soup infused with saffron, cooked with fresh ginger, coriander and green chillies. Served with a sprinkling of ground cumin and lemon juice

## Salads & Appetizers

### سلاد/ابتدائی طعام

### Mughlai Tikka Salad | 900 مغلائی تکه سلاد

Succulent pieces of Mughlai-style grilled chicken tikka, marinated in a rich blend of yogurt, aromatic spices, and herbs, served over a bed of crisp greens. Drizzled with a tangy dressing. A perfect fusion of royal flavors and refreshing crunch

### Kachumar Salad | 550 کچومر سلاد

A refreshing combination of chopped tomato, cucumber, onion, lettuce, mint, green chili and seasoning tossed in a zesty mix of lemon juice. Simple, vibrant, and packed with flavor

### Fresh Green Salad | 650 فریش گرین سلاد

A vibrant mix of lettuce, tomato, and thinly sliced red onions. Served with our house dressing

### Lahori Finger Fish | 1700 لاہوری فنگر فیش

Crispy, golden-fried fish fingers marinated in a traditional Lahori blend of spices, including ajwain, red chili, and tangy lemon juice. Coated in a seasoned gram flour batter and deep-fried to perfection. Served with mint chutney, tamarind sauce and lemon wedges for an authentic street style experience

### Hara Bhara Kebab | 950 ہرا بہرا کباب

A vibrant, flavorful vegetarian delight made with cottage cheese, green herbs, mashed potato and aromatic spices. Pan seared to a golden crisp on the outside and soft on the inside

### Spicy Fried Chicken Wings | 1000 فرائڈ چکن ونگز

Traditional spicy fried lollipop chicken wings served with tangy sauce

### Chapli Kebab | 1000 چپلی کباب

Handcrafted with coarsely ground beef, generously seasoned with crushed coriander seeds, dried pomegranate, chillies, and fresh herbs. Pan-fried to a crisp golden brown while keeping the inside tender and flavorful. Served with chutney, and lemon wedges for a bold and authentic experience from the heart of Khyber Pakhtunkhwa

## Main Courses

### مرکزی طعام

#### CURRIES

### Shahjahani Chicken Handi | 1700 شاه جهانی چکن ہانڈی

Tender chicken cubes cooked in a rich Mughalai-style gravy, infused with aromatic spices, nuts, finished with fresh cream and garnished with fresh coriander

### Hariyali Chicken Handi | 1700 ہریالی چکن ہانڈی

Chicken cubes cooked in a vibrant green gravy made from fresh coriander, mint, green chillies, and aromatic spices, and finished with a touch of cream

### Sultani Chicken Handi | 1700 سلطانی چکن ہانڈی

Succulent chicken cubes cooked in tomato and yogurt gravy with Mughlai spices

### Makhni Chicken Handi | 1700 مکھنی چکن ہانڈی

Chicken cubes prepared in white gravy prepared with onion, garlic, yogurt, green chili, cream, and seasoned with aromatic spices

### Laziza Chicken Handi | 1700 لزیزہ چکن ہانڈی

Chicken cubes prepared in almond, onion and tomato puree & aromatic herbs

### Mutton Handi Gosht Laziz | 2750 مٹن ہانڈی گوشت لزیز

Mutton cubes prepared in onion/tomato puree & aromatic herbs.

### Chatkhara Mutton Karahi | 2650 چٹخارہ مٹن کرابی

Mutton chunks cooked in tomato, yogurt gravy and seasoned with traditional spices, garnished with fresh coriander and ginger

### Mutton Kunna | 2800 مٹن کُنا

A slow-cooked delicacy. Tender mutton shanks simmered in a flavorful, thick gravy & aromatic spices. A delicacy of Chiniot

### Balochi Gosht | 2800 بلوچی گوشت

A traditional Balochi-style mutton curry slow-cooked with regional spices, garlic, green chillies & yogurt. Infused with earthy aromas and cooked to perfection for a rich and hearty taste of Balochistan

### Tawa Brain Masala | 2200 تواء مغز مصالحہ

Delicately cooked mutton brain with onion, tomato and traditional spices



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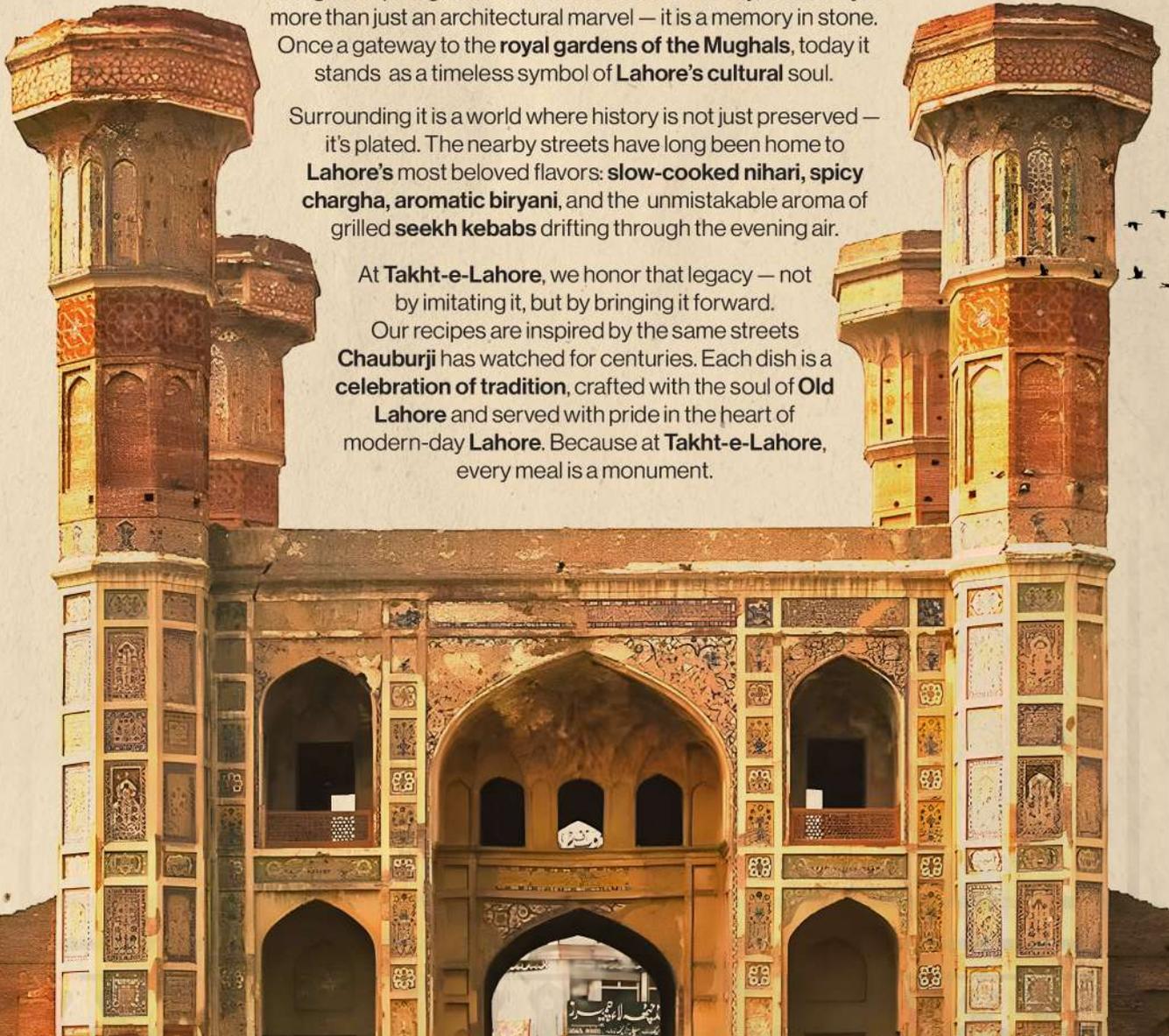
## CHAUBURJI

& The Legacy of **Lahori Traditional Food** at **Takht-e-Lahore**

Rising with quiet grandeur from the heart of the city, **Chauburji** is more than just an architectural marvel — it is a memory in stone. Once a gateway to the **royal gardens of the Mughals**, today it stands as a timeless symbol of **Lahore's cultural soul**.

Surrounding it is a world where history is not just preserved — it's plated. The nearby streets have long been home to **Lahore's** most beloved flavors: **slow-cooked nihari**, **spicy chargha**, **aromatic biryani**, and the unmistakable aroma of grilled **seekh kebabs** drifting through the evening air.

At **Takht-e-Lahore**, we honor that legacy — not by imitating it, but by bringing it forward. Our recipes are inspired by the same streets **Chauburji** has watched for centuries. Each dish is a **celebration of tradition**, crafted with the soul of **Old Lahore** and served with pride in the heart of modern-day **Lahore**. Because at **Takht-e-Lahore**, every meal is a monument.



**Tawa Qeema Chicken | 1600** توا قیمہ چکن

Minced chicken cooked on a hot plate with ginger, garlic and tomatoes.  
Garnished with fresh green coriander

**Nawabi Chicken Tawa Qeema | 1600** نوابی چکن توا قیمہ

Minced chicken cooked on a hot plate with ginger, garlic, onion, tomato, peppers & garnished with green coriander

**Nawabi Mutton Tawa Qeema | 2400** نوابی توا قیمہ مٹن

Minced mutton cooked on a hot plate with ginger, garlic and onion, tomatoes, peppers & garnished with green coriander

**Tawa Qeema Mutton | 2400** توا قیمہ مٹن

Minced mutton cooked on a hot plate with onion, ginger, garlic and tomatoes & garnished with green coriander

**Lahori Fried Fish | 2400** لاہوری فیش

Spicy fried fish served with mint chutney and kachumar salad

**BARBECUE** باربیکیو

**Reshmi Seekh Kebab | 1550** ریشمی سیخ کباب

Minced chicken seasoned with aromatic spices & herbs, complimented with mint sauce

**Barbecue Prawns | 2700** باربی کیو جھینگا

Our special spicy marinated prawns, cooked on charcoal and served with local condiments

**Fish Tikka | 2400** فیش تکہ

Fish cubes marinated with exotic spices, yogurt and cooked on charcoal

**Dau-Attisha Chicken Boti | 1600**

Spicy, fiery boneless chicken chunks marinated in a special "Attisha" masala blend made with crushed red chillies, garlic, lemon, and smoked spices served with mint sauce

**Chicken Malai Boti | 1650** چکن ملائی بوٹی

Boneless chicken boti marinated with cream, green chili and Mughlai spices

**Chicken Cheese Boti | 1700** چکن چیز بوٹی

Boneless chicken cubes marinated with almond paste, exotic spices and topped with cheese

**Qalmi Chicken Kebab | 1550** قلمی چکن کباب

Succulent chicken drumsticks marinated in a blend of yogurt, cashew paste, and aromatic spices, and grilled to juicy perfection. Served with mint chutney

**Chicken Behari Boti | 1550** چکن بہاری بوٹی

Juicy boneless chicken pieces marinated in a rich blend of mustard oil, fragrant spices, yogurt, and crushed fried onions. Served with mint chutney

**Angara Chicken Boti | 1600** انگارہ چکن بوٹی

Spicy boneless chicken cubes marinated in a bold blend of red chillies, yogurt, and traditional spices. Served with mint sauce



**Beef Seekh Kebab | 1550** بیف سیخ کباب

Minced beef marinated with traditional spices and cooked on charcoal

**Tandoori Mutton Chops | 3000** تندروری مٹن چانپیس

Mutton chops marinated in exotic spices, yogurt, and cooked in charcoal tandoor

**Chicken Sajji | 2600** چکن سجی

Whole chicken marinated with salt, lemon juice and exotic spices. Served with special sajji rice

**Mutton Sajji | 6000** مٹن سجی

Mutton leg marinated with salt, lemon juice, and exotic spices. Served with special sajji rice

## Vegetarian Corner

### گوشہ سبزیات

**Sarsoon Ka Saag | 900** سرسون کا ساگ

A blended mixture of mustard leaf, spinach, green chili, fresh coriander, fenugreek and traditional spices.

**Tarka Daal | 900** ترکا ڈال

Mixed Lentils seasoned with traditional spices

### Rice چاول

**Mutton Biryani | 1700** مٹن بریانی

Long grained basmati rice flavored with saffron, mutton & spices

**Chicken Biryani | 1050** چکن بریانی

Long grained basmati rice flavored with saffron, chicken & spices

**Nauratan Biryani | 900** نورتن بریانی

Rice cooked with assorted vegetables



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# LAHORE FORT

The **Throne** Behind **Takht-e-Lahore**

Majestic, defiant, and eternal — the **Lahore Fort** stands not just as a structure of stone, but as the very **heartbeat** of a city built on glory.

Standing proud for centuries, **Lahore Fort** has watched empires rise and recipes endure. Its ancient walls have seen royal banquets where **Mughlai feasts** were born — rich gravies, slow-cooked meats, and aromatic spices crafted for kings.

Today, those **traditions** inspire every dish at **Takht-e-Lahore**. From the fiery **chargha and buttery nihari** of **Old Lahore's** bustling streets to the delicate **kebabs and kormas** of **Mughal kitchens**, our menu brings together the flavors that shaped this city's soul.



## Tandoor تندور

Roghni Naan	190
Garlic Naan	220
Cheese Naan	450
Sada Naan	170
Lachha Paratha	200
Tandoori Paratha	200
Puri Paratha	220
Makai ki Roti	200
Sada Roti	150

## Side Orders سائڈ آرڈرز

Raita	250
Mint Sauce	250
Tamarind Chutney	250
Plum & Apricot Chutney	300

## Desserts میٹھے

### Shahi Kheer | 550 شاہی کھیر

House special rice pudding with assorted nuts

### Kesari Firni in Thoothi | 600 قیسری فیرنی ٹھوٹی

A light dessert of milk and ground basmati rice. Flavored with cardamom, set in clay pot and garnished with almonds & pistachios.

### Halwa of the Day | 700 حلّوہ

Gajjar ka Halwa, Pethay ka Halwa, Daal ka Halwa

### Hot Gulab Jamon | 650 گلاب جامن

Fried khoya dumplings with warm saffron sugar syrup

### Zauk-e-Shahi | 700 ذوق شاہی

Fried khoya dumplings with warm Mughlai rabarri

### Jalebi | 550 جلیبی

Traditional Pakistani dessert

## Beverages

### مشروبات

#### Mocktails & Chillers

Pina Colada	625
Mint Leprechaun	600
Tropical Blue	600
Orange Snowman	600
Nimbu Paani	500

#### Soft Drinks

Soft Drink (Can)	275
Fresh Lime 7up	350
Fresh Seasonal Juice	550
Mineral Water Small	200
Mineral Water Large	325

#### Hot Beverages

Americano	625
Single Espresso	550
Double Espresso	700
Cappuccino	730
Café Latte	730
Hot Chocolate	730
Green Tea	275
Tandoori Chai	375
Lemongrass Qehwa	500

\*All prices are exclusive of GST.



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# BADSHAHI MASJID

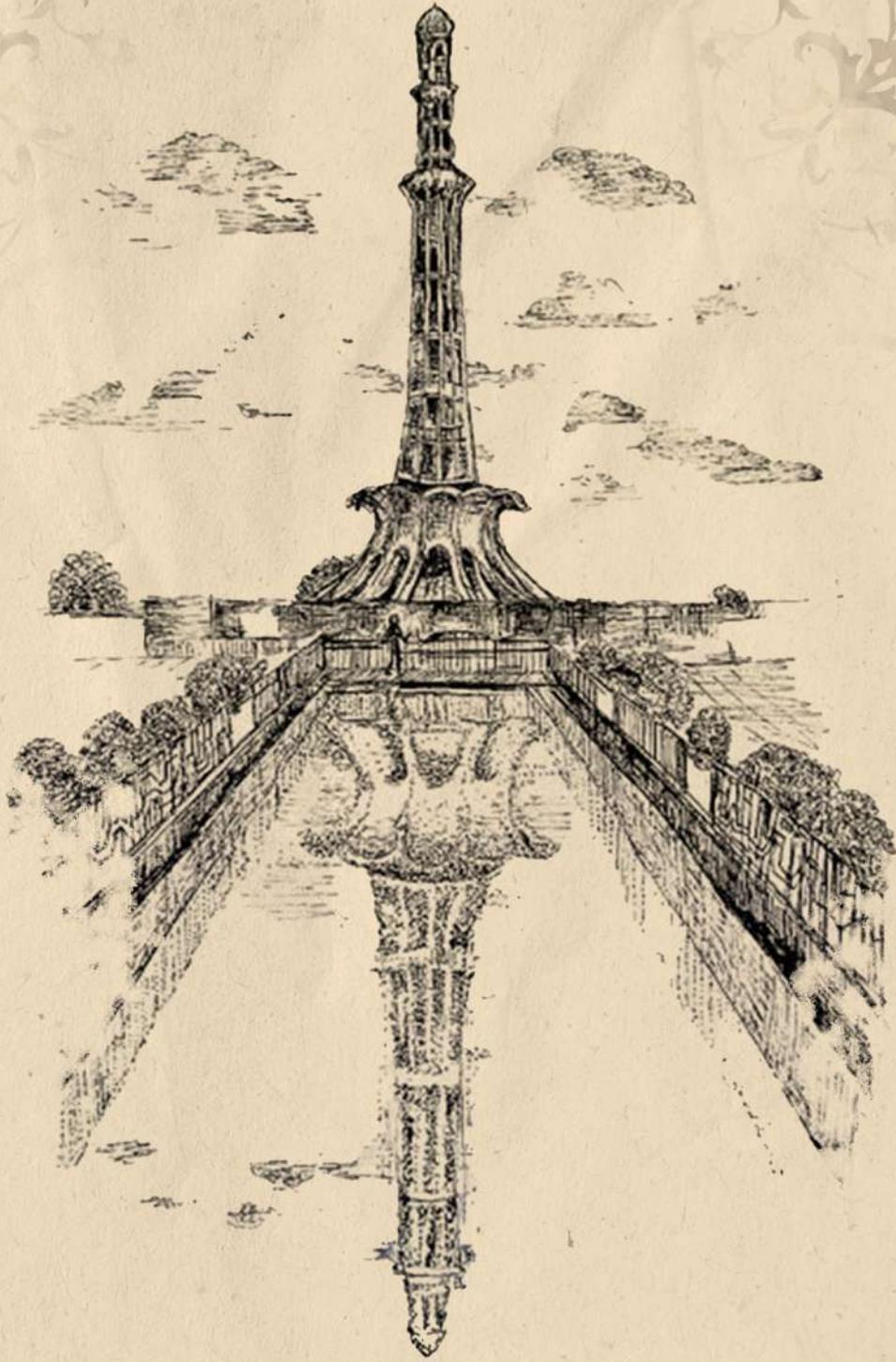
Where the **Taste of History Meets Modern Lahore** –  
**Takht-e-Lahore, Defence Raya Golf & Country Club**

At **Takht-e-Lahore** – DRGCC, we bring that timeless flavor to a modern table.

Our kitchen carries the legacy of royal banquets and street-side feasts — the deep richness of nihari, the smoky chargha, the layered biryanis, and naan fresh off the tandoor — each bite echoing the flavors once served under minarets and within havelis.

You no longer need to walk the old streets to taste their soul.





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Phase VI, DHA, Lahore, Pakistan. Tel: +92 42 3733 8501-530 UAN: 042-111-800-100 Ext: 2012  
Email: info@drgcc.com URL: www.drgcc.com

THE ROOF



THE PLACE



LEVEL ONE

CIGAR LOUNGE



THE VENUE  
Event Centre