



MAYFAIR GARDEN

by

NOMAN NAWAZ

FIRST PAKISTANI FINE DINNING PARIS SINCE 2017



Appetizers

MAYFAIR GARDEN

 vegetarian

The Appetizers

ORGANIC BROCCOLI TANDOORI  11,00 €

*Broccoli grilled in the oven served with a honey
Acacia, datte medjoul, yogurt sauce*

CARABINEROS PRAWN TIKKA 45,00 €

*Marinated in various spices and sauteed in garlic
and ginger, grilled in the oven*

WAGYU SEEKH GILAFI KEBAB 14,00 €

Minced Wagyu meat covered with mixed peppers

PINK KACHORI CHAAT  10,50 €

*Cold Indian specialty, consisting of small crispy patties and
pomegranate, avocado, tamarind, onions and other chutney*

Chef's specialties

CHICKEN LABEL ROUGE 65 14,00 €

*Free range chicken breast marinated in various spices
sauteed in garlic and ginger, grated coconut black garlic
nimki*

SCOTTISH SALMON TANDOORI 13,00 €

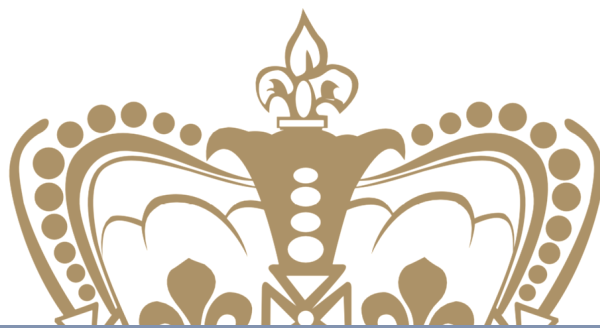
*Salmon pommery mustard and turmeric, lemon,
olive oil with a sauce of squid black ink and Roe*

SAMOSSA CHAAT  9,50 €

*Vegetable Samossa served with chopped onion,
chickpeas, pomegranate and homemade chutney and
chaat Masala*



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Main Courses

MAYFAIR GARDEN



- The main courses are served without accompaniment, except for biryani

Meat and Poultry

GRILLED LAMB CHOPS MASALA 20,50 €

PGI Welsh Lamb chops grilled in the tandoor and served with a curry masala

BUTTER MALAI CHICKEN 19,90 €

Grilled free range yellow suprême Chicken label rouge from Normandy grilled and prepared in fenugreek, cashew nut, butter and creamy sauce

BLACK ANGUS BOEUF ACHARI 21,90 €

beef curry cooked with pickling spices

Fish and Seafood

PRAWN LABEL ROUGE COCONUT KORMA 20,50 €

Madagascar Prawns cooked in coconut milk and curry sauce

Chef's specialties

CHICKEN KARAHI 19,50 €

Marinated chicken sauteed with ginger and garam masala, tomato sauce, one of the famous dish of North Indian cuisine and Pakistan

LAMB NIHARI 19,90 €

Nihari Lamb is a traditional festive dish made of slow-cooked meat (Irish lamb shank) with Pakistani spices

SEA BASS GOAN CURRY 23,00 €

samphire, curry leaves and mustard seeds tarka

DUM FREE RANGE CHICKEN BIRYANI 25,00 €

Dum biryani rice simmered with label rouge chicken and cooked in steam served with Raita. (required 20 mnt preparation)

SPINACH WITH PANEER CUTLET 20,00 €

Homemade cottage cheese cutlet, spinach, tomato, fenugreek, garam masala

ORGANIC LAMB ZAFRANI BIRYANI 35,00 €

basmati rice simmered with lamb shank and cooked with spices like saffron and star anise

Side Dishes

ONIONS CHILI SALAD

5,00 €

SPINACH CURRY

5,00 €

LENTIL MIX

5,00 €

RAITA

5,00 €

PLAIN BASMATI RICE

4,00 €

PULAO RICE (BASMATI RICE)

4,00 €

LONG RICE FLAVOURED WITH CARDAMON

6,00 €

COCONUT RICE

6,00 €



Main Courses

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vegetarian

- The main courses are served without accompaniment, except for biryani

Vegetarian Main courses

Minimum a dish per person and all the extras
onions, chutney, achar green chilli will be charged

VEGETABLE MASSALA WITH ORGANIC EGG 22,00 €
mix vegetables massala sauteed with garlic

BIRYANI MORELS, MUSHROOM & TRUFFLE 25,00 €
Vegetables simmered with rice and various spices

Bread

In a clay oven whole wheat or leavened dough white flour

TANDOORI ROTI (CHAPATI) 4,00€
Toasted whole flour bread

NAAN LEAVENED DOUGH BREAD 3,00€

CHEESE NAAN 5,00€
Dough bread stuffed with cheese

GARLIC NAAN 5,00€
Dough bread stuffed with garlic

BUTTER PARATHA 6,00€
Toasted whole flour bread with butter

BUTTER NAAN 6,00€

TRUFFLE CHEESE NAAN 12,00€
Dough bread stuffed with cheese, truffle and poppy seeds

GARLIC CHEESE NAAN 6,00€
Dough bread stuffed with cheese and garlic



Desserts

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Indian Desserts

ICE CREAM SAFFRON FALOODA 9,50 €
Ice cream with milk, pistachio with psyllium seeds, sweet vermicelli and rose water

HALWA CARROT COOKED IN PUFF PASTRY 10,00€

Aperitive

PAPADOM (CHIPS) 2,50€

HOT BEVERAGES

COFFEE 2,50€

DECAF COFFEE 2,50€

TEAS *Our teas by Kusmi Tea*

EARL GREY, DARJEELING 6,00€

MINT TEA NANAH 6,00€

ALAIN DUCASSE'S WHITE TEA 6,00€

FRESH MINT TEA 6,00€

French Desserts

ICE CREAM TRIO (ARTISANALES) 9,00 €

Three scoops of your choice : Lemon, Blueberry, Raspberry lychee sorbet, Safran, Vanilla pecan fudge, Sicilian pistachio, Milk chocolate, redcurrant yogurt

FINGER CHOCOLATE WITH CHOCOLATE MOUSSE 9,50€

MAYFAIR VANILLA WITH RED FRUITS 9,50 €
crispy biscuit topped with light vanilla cream and red fruits, Patisa in pistachio

MAURITIAN TEA 7,00€
Tea prepared with lemon, honey

MAYFAIR TEA 7,00€
Black tea with candied apricot

INFUSION LIME TREE OR VERBENA 6,00€



Soft Drinks

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Fresh Drinks

LASSI MANGO SAFFRON	8,00€
LASSI PLAIN	6,00€
MINERAL OR SPARKLING WATER <i>Evian, Badoit 100 cl</i>	6,00€
SAN PELLEGRINO, EVIAN 50 CL	4,00€
FRUIT JUICE BY ALAIN MILLIAT 33CL <i>Orange, Pineapple, Apple, Nectar Mango, Apricot</i>	7,00€
SODAS <i>Coca-Cola, 33cl</i> <i>Coca-Cola Zero,</i>	6,00€
ICE TEA GINGER AND LEMON	7,00€

OUR DISHES ARE HOMEMADE AND ELABORATED ON THE SPOT USING PRODUCTS FROM RAW. ALLERGENIC PRODUCTS: CONSULT THE INFORMATION AVAILABLE AT THE RECEPTION OF THE RESTAURANT. OUR MEATS ARE OF IRISH ORIGIN, FRENCH AND GERMAN. BY WILL TO INFORM OUR CUSTOMERS AS WELL AS POSSIBLE, WE PROVIDE THE ORIGINAL DOCUMENTS WHICH CAN ATTEST TO THE TRACEABILITY OF OUR MEATS.

THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION. NET PRICES IN EUROS, SERVICE INCLUDED. WE DO NOT ACCEPT BANK CHEQUES AND FOREIGN CURRENCY. THE MONETARY CODE AND FINANCIAL PROHIBITS CASH PAYMENTS OF MORE THAN €1000 FROM PERSONS USUALLY RESIDING IN FRANCE.

