

Ref: FSD/INTL/YYZ/17/26

Date: _____

INVITATION AND INSTRUCTIONS TO TENDERERS

M/s _____

SUBJECT: TENDER IN-FLIGHT CATERING SERVICES TO PIA AT TORONTO – CANADA 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
TORONTO (CANADA)	January 23, 2026 Time: 09 AM local Canada time	5200 (+/-15%)	Country Manager PIA: 56 ABERFOYLE CRESENT SUITE 620 TORONTO, ON M8X2W4 Phone: +1-4169269623 Email: ytooupk@piac.aero

All quotations must be received by **January 23, 2026 (09 AM) Local Canada 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 **(10 AM) 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, 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/ only submission the bid declaration)

3. PREPARATION OF TENDER

Tender fee (YYZ) is (one hundred) 100 CAD: Contact PIA Finance Manager at Toronto, address,

**PIA – OFFICE, COUNTRY MANAGER PIA: 56 ABERFOYLE CRESENT SUITE 620 M8X2W4 TORONTO,
Cell No 001-4379719727 Email: yyzabpk@piac.aero.**

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 have contains 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 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 procreation.
- 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 qualify 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,

Term of Reference (TOR)

IN-FLIGHT CATERING SERVICES TO PIA AT TORONTO – CANADA 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.

Caterer is responsible to provide meal per PIA specification with Expert in Pakistani / Asian cuisines.

4 Cakes of 2 pounds will be provided by Caterer on National special 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 check visits in a year for two officials from Food Services, Head office Karachi on official visits.

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

PIA will increase or decrease flight schedule/ meal uplift suspension/ changes at any time, Caterer will be responsible to supply meals as per approved contract rates.

Caterer is responsible for the submission of tender fee to the Finance Manger PIA Office Canada - Toronto 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, 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 an 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 effected 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 receive 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. If any arrangement already made, please mention in Tender document with all responsibilities

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 to provide exclusive staff for PIA catering supports, Yes No

Total Marks 100

Qualifying Marks Minimum 70.

* Incase 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. Yes <input type="checkbox"/> No <input type="checkbox"/> If answer is Yes, 100% marks, Have supplied in the past, 50% marks, Never supplied, zero marks. In-case of Yes, documentary evidence should be provided.	10		
02	Is the Catering Facility is ISO 22000 or HACCP certified. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
03	Do they have food temperature control equipment in the Facility? Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
04	Is the Caterer is maintaining cold chain in the Kitchen. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		
05	Do they have ovens in the Bakery. Yes <input type="checkbox"/> No <input type="checkbox"/>	05		

06	Is the Caterer is maintaining the Health record of its employees. Yes <input type="checkbox"/> No <input type="checkbox"/>	05										
07	Is the employees were wearing protective gears. 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. 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: a. Kitchen (hot / cold) b. Bakery c. Storage Area d. Washing Area	10										
10	Do they have Dish-washing Machine in the facility (segregated HALAL). Yes <input type="checkbox"/> No <input type="checkbox"/>	05										
11	Meal Supplying capacity per day. <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. <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. Tasty <input type="checkbox"/> Not Tasty <input type="checkbox"/>	05										
14	Fleet of Air-conditioned Catering Vans and High lifters; <table border="1" style="width: 100%; text-align: center;"> <tr> <th>Catering Vans</th> <th>High lifters</th> </tr> <tr> <td>02</td> <td>03</td> </tr> </table>	Catering Vans	High lifters	02	03	05						
Catering Vans	High lifters											
02	03											
15	Approach- Distance from Facility to Airport. <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	Availability of expert Pakistani cuisine chef/ chef de parties Service Yes <input type="checkbox"/> No <input type="checkbox"/>	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/ HALAL Certified Product/ Source

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 CORPORATION 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.

Price / charges agreed by the parties (Appendix-III) in this agreement shall remain firm during the first term effective from ---- till ---- for one year and on subsequent extensions for only two terms of one year each. However, on the date of expiry of the first term of the agreement, the charges as detailed in paragraphs and Appendix shall be subject to an annual adjustment in line with the Consumer Price Index (CPI), as regularly made public by the relevant local authorities and / or central bank in the month prior to anniversary date of the Agreement. This CPI adjustment will only take effect if the parties mutually agree to extend the term of the contract in writing for 2nd and 3rd term.

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 24 hours, 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.

5.1 Price / charges agreed by the parties in this agreement shall remain firm during the first term effective from ---- till ---- for one year and on subsequent extensions. However, on the date of expiry of the first term of the agreement, the charges as detailed in paragraphs and Appendix shall be subject to an annual adjustment in line with the Consumer Price Index (CPI), as regularly made public by the relevant local authorities and / or central bank in the month prior to anniversary date of the Agreement. This CPI adjustment will only take effect if the parties mutually agree to extend the term of the contract in writing for 2nd and 3rd term.

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.

6.1. 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.

7. Validity, Modification and Termination

7.1 Price / charges agreed by the parties (Appendix-III) in this agreement shall remain firm during the first term effective from ---- till ---- for one year and on subsequent extensions. However, on the date of expiry of the first term of the agreement, the charges as detailed in paragraphs and Appendix shall be subject to an annual adjustment in line with the Consumer Price Index (CPI), as regularly made public by the relevant local authorities and / or central bank in the month prior to anniversary date of the Agreement. This CPI adjustment will only take effect if the parties mutually agree to extend the term of the contract in writing for 2nd and 3rd term.

7.2 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.

7.3 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.

7.4 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.

7.5 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.

8. 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.

9. **Indemnity:** 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. **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 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 demand 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 the 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) These 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 applicable laws.

Signed
At
On behalf of

CATERER

1. By _____

2. witness _____

Signed
At
On behalf of

PIACL

1. By _____

2. Witness _____

**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. Witness _____

2. Witness _____

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. Witness _____

Signed
at
on behalf of
PIACL

1. By _____

2. Witness _____

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 Caterer / Supplier 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 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 time the sum of any commission, gratification, brief, finder's fee or kickback given by the Caterer / Supplier 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.

APPENDIX – III

 SCHEDULE TO THE TENDER NO
STATION: TORONTO - CANADA

Ref: FSD/INTL/TENDER/YYZ/17/26

TENDER- IN-FLIGHT CATERING SERVICES TO PIA AT TORONTO (CANADA) 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 cycles / items/specification provided to the tendering parties. Please fill against each menu/item list attached with this schedule on must basis.

Consolidated Per Meal Cost (Local Currency in CAD) (A)		
Services	Executive Economy / CC*	Economy / CA**
Lunch /Dinner		
Breakfast		
Snacks		

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;

INDIVIDUAL HANDLING CHARGES (B) Charges in CAD		
INDIVIDUAL	B – 777	A-320
DISHWASHING		
TRAY SETUP		
HIGHLIFTER / TRANSPORTATION		
TOTAL		

Total Annual approx. financial Calculation – (C) - CAD					
Services	Classes	Average per meal cost - CAD	Weekly No of meals	Annual No. of meals	Total annual meal cost - CAD
Lunch /Dinner	Ex-Economy/CC*		200	10400	
	Economy/CA**		1530	79560	
Breakfast	Ex-Economy/CC*		200	10400	
	Economy/CA**		1530	79560	
Snacks	Ex-Economy/CC*		200	10400	
	Economy/CA**		1540	80080	
Total			5200	270400	

HANDLING CHARGES APPROX. ANNUAL FINANCIAL IMPACT-(D) CAD				
Aircraft Types	Per Flight Charges -CAD	Weekly Flights	Yearly flights	Total annual impact - CAD
B-777-200/300		5	260	

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, paper tray mates, 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 PIA.
- 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)

MENU CYCLE-A
BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
CUT FRESH FRUIT (Tri colour with cherry OR black Grapes)	100 G	100%	
PLAIN OMELETTE WITHOUT YOLK	100 G	03 POR PER GALLEY	
CHEESE OMELETTE (Garnish with bell paper)	100 G	75%	
SCREAMBLED EGGS	100 G	25%	
PLAIN PAN CAKE	1 PCS	50%	
MAPLE HONEY SYRUP (In separate bowl)	30 ML	50%	
CHICKEN QEEMA WITH GARNISHING	100 G	75%	
CHICKEN CROQUETTE	45 G	25%	
STUFFED TOMATO (Stuffing : Chicken & cheese)	45 G (each)	100%	
VEGETARIAN			
ALOO KALONJI	100 G	03 POR PER GALLEY	
MIX VEGETABLE BHUJIA	80 G		
PARATHA	1 Piece 80 G		
STANDARD ITEMS			
CROISSANT	55 G	100%	
BREAD ROLL	45 G	50%	
BUTTER	INDV	100%	
JAM	INDV	100%	
HONEY	INDV	100%	
MARMALADE	INDV	100%	

MENU CYCLE-A
BREAKFAST MENU FOR ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
CHEESE OMELETTE	100 G	100%	
CHICKEN QEEMA WITH GARNISHING	60 G	100%	
VEGETARIAN			
ALOO KALONJI	100 G	03 POR PER GALLEY	
MIX VEGETABLE BHUJIA	80 G		
PARATHA	(1 Piece) 80 G		
STANDARD ITEMS			
CROISSANT	55 G	100%	
BUTTER	INDV	100%	
JAM	INDV	100%	

MENU CYCLE-A
CONTINENTAL BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CUT FRESH FRUIT	100 G	100%	
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT (BULK)	55 G	125%	
ASSORTED MUFFIN	45 G	50%	
DANISH PASTRY (3 TYPES)	45 G	50%	
MARMALADE	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-A
CONTINENTAL BREAKFAST MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT	55 G	100%	
ASSORTED MUFFIN	45 G	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-A
SNACKS MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
ASSORTED COCKTAIL SANDWICHES (Chicken grilled S/W, chicken tikka S/W, cheese S/W, vegetable S/W)	4x30 G TRAY (Bulk)	100%	
CHICKEN SEEKH KEBAB WITH GREEN HERBS	2X30 G	100%	
FRUIT TART	45 G	100%	

MENU CYCLE-A
SNACKS MENU FOR ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FINGER SANDWICHES (Chicken Grilled S/W, Chicken Tikka S/W, Vegetable S/W, Cheese S/W)	4x30 G	100%	
LEMON TART	45 G	100%	

MENU CYCLE-A
LUNCH / DINNER MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
SALADS			
RUSSIAN SALAD	100 G	50%	
FATTOUSH SALAD	100 G	50%	
DRESSING	INDV	50%	
CHICKEN MUGHLAI WITH GARNISHING	150 G	70%	
PULAO ARASTA	150 G		
CHICKEN SEEKH KEBAB	2 X 30 G		
MUTTON KARAHI GARNISHING	150 G	20%	
PULAO ARASTA	150 G		
CHICKEN SEEKH KEBAB	2 X 30 G		
FILET MIGNON BEEF STEAK	120 G	10%	
SHIITAKE MUSHROOM SAUCE	30 G		
MASHED POTATOES	80 G		
SAUTEED VEGETABLES (Mushroom/ red, yellow, green capsicum / broccoli / baby corn)	80 G		
VEGETARIAN			
BOILED RICE	150 G	03 POR PER GALLEY	
DAL MONG MASOOR	70 G		
PALAK PANEER	80 G		
DESSERT			
BLUE BERRY CHEESE CAKE	100 G	50%	
CHOCOLATE MOUSSE CAKE	100 G	50%	
STANDARD ITEMS			
TANDOORI NAN SMALL SIZE	EACH	50%	
PARATHA	1 Piece 80 G	30%	
RAITA (1 Bottle For 12 PAX)	500 G	APS	
BREAD VARIETY	BASKET	APS	

GARLIC BREAD (18 Pcs Wrapped In Aluminum-Cover)	(2 Pcs for each PAX)	APS	
GARNISHING TRAY	TRAY	APS	
BREAD ROLL	45 G	100%	
BUTTER	INDV	100%	

MENU CYCLE-A
LUNCH / DINNER MENU FOR ECONOMY CLASS

ECONOMY CLASS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
RUSSIAN SALAD	80 G	100%	
Entrée No.1			
CHICKEN MUGHLAI WITH GARNISHING	110 G	80%	
PULAO ARASTA	140 G		
MONG MASOOR DAL	50 G		
Entrée No.2			
GRILLED CHICKEN WITH BALSAMIC SAUCE (sprinkle parsley)	150 G	20%	
PARSLEY POTATOES	75 G		
ASSORTED STEAMED VEGETABLE	75 G		
VEGETARIAN			
BOILED RICE	150 G	03 POR PER GALLEY	
DAL MONG MASOOR	70 G		
PALAK PANEER	80 G		
DESSERT			
BADAMI KHEER	80 G	80%	
BLUE BERRY CHEESE CAKE	80 G	20%	
BREAD ROLL	NOS	100%	
BUTTER	INDV	100%	

MENU CYCLE-B
BREAKFAST MENU FOR Executive Economy Class

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CORN FLAKES	IND PKT	50%	
FRUIT YOGURT	(CUP) 80 G	100%	
CUT FRESH FRUIT	100 G	100%	
PAKISTANI OMELET	100 G	75%	
PLAIN OMELET WITHOUT YOLK	100 G	POR 03	
SCREAMBLED EGGS	150 G	25%	
FRENCH TOAST	1 PCS	50%	
MAPLE HONEY SYRUP	30 ML	50%	
CHICKEN BOTI MASALA	150 G	50%	
CHICKEN STICK	45 G	50%	
GRILLED MUSHROOM	60 G	25%	
GRILLED TOMATO	1 PCS	25%	
VEGETARIAN			
VEGETABLE JALFRAZI	100 G	03 POR PER GALLEY	
CHANNA MASALA	80 G		
PARATHA	1 Piece 80 G		
STANDARD ITEMS			
CROISSANT	55 G	150%	
BREAD ROLL	45 G	50%	
BUTTER	INDV	100%	
JAM	INDV	100%	
HONEY	INDV	100%	
MARMALADE	INDV	100%	

MENU CYCLE-B
BREAKFAST MENU FOR ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
PAKISTANI OMELET	100 G	100%	
CHICKEN BOTI MASALA	60 G	100%	
GRILLED TOMATO	1 Piece	100%	
VEGETARIAN			
MIXED VEGETABLE BHUJIA	100 G	03 POR PER GALLEY	
CHANNA MASALA	80 G		
PARATHA	1 Piece 80 G		
CROISSANT	55 G	100%	
BUTTER	INDV	100%	
JAM	INDV	100%	

MENU CYCLE-B
CONTINENTAL BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CUT FRESH FRUIT	100 G	100%	
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT (BULK)	55 G	125%	
DANISH PASTRIES (3 TYPES)	45 G	50%	
MARMALADE	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-B
CONTINENTAL BREAKFAST MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT	55 G	100%	
ASSORTED MUFFIN	45 G	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-B
SNACKS MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
GRILLED SMOKED CHICKEN SANDWICHES	110 G	100%	
CHICKEN MUSHROOM BOUCHEE	45 G	100%	
CHICKEN BOTI BBQ	3X30 G	100%	
CHEESE CAKE WITH FRESH STRAWBERRY & STRAWBERRY SAUCE	45 G	100%	

MENU CYCLE-B
SNACKS MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CHICKEN PIZZA	110 G	100%	
APPLE PIE	45 G	100%	

MENU CYCLE-B
LUNCH / DINNER MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
SALADS			
ITALIAN SALAD	100 G	50%	

FRESH SALAD	100 G	50%	
DRESSING	INDV	100%	
MUTTON QORMA	150 G	60%	
VEGETABLE BIRYANI	150 G	80%	
CHICKEN BEHARI BOTI	90 G	80%	
CHICKEN GINGER	150 G	20%	
SUPREM OF CHICKEN WITH PAPRIKA SAUCE	150 G	20%	
ASSORTED STEAMED VEGETABLE	75 G	20%	
CHATEAU POTATOES	75 G	20%	
VEGETARIAN			
STEAMED RICE	150 G	03 POR PER GALLEY	
MONG MASOOR DAL	70 G		
ALOO BHUJIA	80 G		
DESSERT			
BARFI	100 G	50%	
GATEAU MILLI FEUILLE	100 G	50%	
TANDOORI NAN SMALL SIZE	EACH	50%	
RAITA (I Bottle For 12 PAX)	500 G	APS	
BUTTER	INDV	100%	
BREAD VARIETY	BASKET	APS	
GARLIC BREAD (18 Pcs Wrapped In Aluminum-Cover)	(2 Pcs for each PAX)	APS	
GARNISHING TRAY	TRAY	APS	
BREAD ROLL	45 G	100%	

MENU CYCLE-B
LUNCH / DINNER MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRESH SALAD	80 G	100%	

Entrée No.1			
CHICKEN BIRYANI	300 G	60%	
Entrée No.2			
MUTTON QORMA	110 G	20%	
VEGETABLE BIRYANI	140 G		
MONG MASOOR DAL	50 G		
Entrée No.3			
SUPREM OF CHICKEN WITH PAPRIKA SAUCE	150 G	20%	
CHATEAU POTATOES	75 G		
ASSORTED STEAMED VEGETABLES	75 G		
VEGETARIAN			
STEAMED RICE	110 G	03 POR PER GALLEY	
ALOO BHUJIA	140 G		
MONG MASOOR DAL	50 G		
DESSERT			
PINEAPPLE CAKE	80 G	80%	
MOCHA GATEAU	80 G	20%	
BREAD ROLL	45 G	100%	
BUTTER	INDV	100%	

MENU CYCLE-C
BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CORN FLAKES	IND PKT	50%	
FRUIT YOGURT	(CUP) 80 G	100%	
CUT FRESH FRUIT	100 G	100%	
MUSHROOM OMELET WITH GARNISHING	100 G	75%	
PLAIN OMELET WITHOUT YOLK	100 G	POR 03	
SCREAMBLED EGGS	150 G	25%	
PAN CAKE	1 PCS	100%	

MAPLE HONEY SYRUP	30 ML	100%	
ALOO CHICKEN QEEMA	150	50%	
CHICKEN CUTLET	45 G	50%	
POTATO WEDGES	60 G	25%	
VEGETARIAN			
ALOO KALONJI	100 G	03 POR PER GALLEY	
PANEER MASALA	80 G		
PARATHA	1 Piece 80 G		
STANDARD ITEMS			
CROISSANT	55 G	150%	
BREAD ROLL	45 G	50%	
BUTTER	INDV	100%	
JAM	INDV	100%	
HONEY	INDV	100%	
MARMALADE	INDV	100%	

MENU CYCLE-C
BREAKFAST MENU FOR ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
MUSHROOM OMELET WITH GARNISHING	100 G	100%	
CHICKEN CUTLET	2 X 45 G	100%	
VEGETARIAN			
PALAK PANEER	100 G	03 POR PER GALLEY	
CHANNA MASALA	80 G		
PARATHA	1 Piece 80 G		
STANDARD ITEMS			
CROISSANT	55 GRM	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-C

CONTINENTAL BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CUT FRESH FRUIT	100 G	100%	
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT (BULK)	55 GRM	125%	
ASSORTED MUFFIN	45 GRM	50%	
DANISH PASTRY (3 TYPES)	45 GRM	50%	
MARMALADE	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-C

CONTINENTAL BREAKFAST MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	(CUP) 80 G	100%	
CROISSANT	55 GRM	100%	
ASSORTED MUFFIN	45 GRM	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-C

SNACKS MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
GRILLED CLUB SANDWICH	110 G	100%	
FISH FINGER WITH TARTER SAUCE	3X30 G	100%	
CHICKEN SEEKH KABAB	2X30 G	100%	
STRAWBERRY TART	45 G	100%	

MENU CYCLE-C
SNACKS MENU FOR ECONOMY CLASS

ITEM	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CHICKEN CHEESE CROISSANT SANDWICH	110 G	100%	
CHOCOLATE ÉCLAIR	45 G	100%	

MENU CYCLE-C
LUNCH / DINNER MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
SALAD			
ITALIAN SALAD	100 G	50%	
SALAD FOUR SEASON	100 G	50%	
DRESSING	INDV	100%	
MUTTON KHARA MASALA	150 G	60%	
KASHMIRI PULLAO	150 G	80%	
CHICKEN BBQ BOTI	4X20 G	80%	
MURGH DAHI QORMA	150 G	20%	
BAKED FISH WITH LEMON BUTTER SAUCE	150 G	25%	
ASSORTED STEAMED VEGETABLE	75 G	40%	
NOISSETTE POTATOES	75 G	40%	
CHICKEN MARYLAND CRISPY	150 G	15%	
VEGETARIAN			
STEAMED RICE	150 G	03 POR PER GALLEY	
MONG MASOOR DAL	70 G		
MIXED VEGETABLES	80 G		
DESSERT			
SHEER KHURMA	100 G	50%	

HONEY APPLE PIE	100 G	50%	
TAFTAN	EACH	50%	
RAITA (IN PLASTIC BOTTLES)	500 ML	APS	
BUTTER IND	POR	100%	
BREAD VARIETY	BASKET	APS	
GARLIC BREAD (18 Pcs Wrapped In Aluminum-Cover)	(2 Pcs for each PAX)	APS	
GARNISHING TRAY	TRAY	APS	
ALOO BUKHARA CHUTNEY (01 Tray for 12 PAX)	TRAY	APS	
BREAD ROLL	45 G	100%	

MENU CYCLE-C
LUNCH / DINNER MENU FOR ECONOMY CLASS

ITEMS	UNIT	PERCENTAGE OF PAX	Rates CAD
SET YOGURT	80 G CUP	100%	
Entrée No.1			
MURGH DAHI QORMA	110 G	60%	
KASHMIRI PULLAO	140 G		
MONG MASOOR DAL	50 G		
Entrée No.2			
MUTTON KHARA MASALA	110 G	20%	
KASHMIRI PULLAO	140 G		
MONG MASOOR DAL	50 G		
Entrée No.3			
BAKED FISH WITH LEMON BUTTER SAUCE	150 G	10%	
ASSORTED STEAMED VEGETABLE	75 G		
NOISSETTE POTATOES	75 G		
Entrée No.4			
CHICKEN MARYLAND CRISPY	150 G	10%	
ASSORTED STEAMED VEGETABLES	75 G		
NOISSETTE POTATOES	75 G		

VEGETARIAN			
STEAMED RICE	150 G	03 POR PER GALLEY	
MIXED VEGETABLES	80 G		
MONG MASOOR DAL	70 G		
DESSERT			
RED VELVET CAKE	80 G	80%	
TIRAMISU CAKE	80 G	20%	
BREAD ROLL	NOS	100%	
BUTTER	INDV	100%	

MENU CYCLE-D
BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
CORN FLAKES	IND PKT	50%	
FRUIT YOGURT	80 G CUP	100%	
CUT FRESH FRUIT	100 G	100%	
HERB OMELETTE	100 G	75%	
SCRAMBLED EGGS	150 G	25%	
FRENCH TOAST	1 PCS	50%	
MAPLE HONEY SYRUP	30 ML		
CHICKEN QEEMA HARA MASALA	150 G	75%	
CHICKEN CROQUETTE	45 G	25%	
VEGETABLE SHASHLIK STICK	90 G	50%	
VEGETARIAN			
PALAK PANEER	100 G	03 POR PER GALLEY	
CHANNA MASLAL	80 G		
PARATHA	1 Piece 80 G		

STANDARD ITEMS			
CROISSANT	55 G	100%	
BREAD ROLL	45 G	50%	
MARMALADE	INDV	100%	
HONEY	INDV	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-D
BREAKFAST MENU FOR ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	80 G CUP	100%	
HERB CHEESE OMELETTE	100 G	100%	
CHICKEN CROQUETTE	2 X 45 G	100%	
PALAK PANEER	100 G	03 POR GALLEY	
CHANNA MASLAL	80 G		
PARATHA	1 Piece 80 G		
STANDARD ITEMS			
CROISSANT	55 G	100%	
JAM	POR	100%	
BUTTER	POR	100%	

MENU CYCLE-D
CONTINENTAL BREAKFAST MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
CUT FRESH FRUIT	100 G	100%	
FRUIT YOGURT	80 G CUP	100%	
CROISSANT (BULK)	55 G	125%	
ASSORTED MUFFIN	45 G	50%	
DANISH PASTRY (3 TYPES)	45 G	50%	
MARMALADE	INDV	100%	
BUTTER	INDV	100%	

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MENU CYCLE-D
CONTINENTAL BREAKFAST MENU FOR ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
FRUIT YOGURT	80 G CUP	100%	
CROISSANT	55 G	100%	
ASSORTED MUFFIN	45 G	100%	
JAM	INDV	100%	
BUTTER	INDV	100%	

MENU CYCLE-D
SNACKS MENU FOR EXECUTIVE ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
GRILLED CHICKEN SUBWAY SANDWICH GARNISH WITH JALAPENO & OLIVE	110 G	100%	
CHICKEN TENDERS WITH SAUCE	3X30 G	100%	
CHICKEN BOUCHEE WITH OLIVE	60 G	100%	
HONEY ALMOND TART	45 G	100%	

MENU CYCLE-D
SNACKS MENU FOR ECONOMY CLASS

ITEM	UNIT	PERCENTAGE OF PAX	Rates CAD
BBQ CHICKEN SUBWAY SANDWICH WITH GARNISHING	110 G	100%	
CHOCOLATE BROWNIE	45 G	100%	

MENU CYCLE-D
LUNCH / DINNER MENU FOR EXECUTIVE ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
SALAD			
FATTOUSH SALAD	100 G	50%	
CAESAR SALAD	100 G	50%	
DRESSING	INDV	100%	
CHICKEN KARAHI	150 G	60%	
PEA PULLAO	150 G	80%	
BEEF SEEKH KEBAB	2 X 45 G	80%	
MUTTON GINGER	150 G	20%	
GRILLED FISH WITH LEMON BUTTER SAUCE	150 G	10%	
ASSORTED STEAMED VEGETABLE	75 G	20%	
PARISIENNE POTATOES	75 G	20%	
CHICKEN SUPREME WITH PAPRIKA SAUCE	150 G	10%	
VEGETARIAN			
STEAMED RICE	150 G	3 POR PER GALLEY	
DAL MONG MASOOR	70 G		
VEGETABLE BHUJIA	80 G		
DESSERT			
ALMOND FIRNI	100 G	50%	
FRENCH YOGURT CAKE	100 G	50%	
TANDOORI NAN SMALL SIZE	EACH	50%	
PARATHA	1/2 PC	30%	
RAITA (IN PLASTIC BOTTLES)	500 ML	APS	
BUTTER IND	POR	100%	
BREAD VARIETY	BASKET	APS	
GARLIC BREAD (18 Pcs Wrapped In Aluminum-Cover)	(2 Pcs for each PAX)	APS	
GARNISHING TRAY	TRAY	APS	

BREAD ROLL	45 G	100%	
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MENU CYCLE-D
LUNCH / DINNER MENU FOR ECONOMY CLASS

ITEMS	UNIT/PAX	PERCENTAGE OF PAX	Rates CAD
CAESAR SALAD	80 G	100%	
DRESSING	IND	100%	
Entrée No.1			
CHICKEN KARAHI	110 G	80%	
PEA PULLAO	140 G		
MONG MASOOR DAL	50 G		
Entrée No.2			
MUTTON GINGER	110 G	10%	
PEA PULLAO	140 G		
MONG MASOOR DAL	50 GRM		
Entrée No.3			
GRILLED FISH WITH LEMON BUTTER SAUCE	150 G	10%	
ASSORTED STEAMED VEGETABLE	75 G		
PARSLEY POTATO	75 G		
VEGETARIAN			
STEAMED RICE	150 G	03 POR PER GALLEY	
VEGETABLE BHUJIA	80 G		
DAL MONG MASOOR	70 G		
DESSERT			
COFFEE CAKE	80 G	80%	
FRENCH YOGURT CAKE	80 G	20%	
BREAD ROLL	NOS	100%	
BUTTER	POR	100%	

Cockpit Crew Menu EX-Outstations
MONDAY/TUESDAY
BREAKFAST

CAPTAIN/FLIGHT ENGINEER	SPECS	Rates CAD	FIRST OFFICER	SPECS	Rates CAD
Cornflakes Fresh Fruit Cocktail Fine herbs Omelette Baked Bean Sautéed Leafy Spinach with garlic Croissant @55g Jam/Marmalade/Honey	1pkt 100g 140g 60g 30g 1 pc portion		Cornflakes Fruit Yoghurt - individual Plain Omelette BBQ. Chicken Slice Sautéed mushroom nan Danish pastry@55g Jam/Marmalade/Honey	1pkt 1cup 100g 60g 60g 1pc 1 pc Portion	
SNACKS	SPECS	Rates CAD	SNACKS	SPECS	Rates CAD
Hara Masala chicken Seekh Kebab @45g Chicken, Egg Croissant Sandwich - Smoked Chicken - Eggs – hard boiled - Croissant – straight @50g Tiramisu Cake Menanize Biscuit	4 pcs 40g 20g 1 no 45g 45g		BBQ chicken breast Onion Bridge Roll with Spicy Chicken sandwich - Spicy chicken - Onion Bridge Roll @50g Chocolate Mousse	60g 60g 1 no 45g	
LUNCH/DINNER	SPECS	Rates CAD	LUNCH/DINNER	SPECS	Rates CAD
Grilled Salmon Salad Chicken ginger with soya sauce Sautéed Potatoes with Sautéed Onions Roasted seasonal vegetables Boiled rice Hunza Nut Cake	80g 120g 100g 100g 80g		Smoked Salmon Salad 1000 Island Aloo chicken Steamed Rice Moong Masoor ki dal Set Yoghurt Chocolate gateau	80g 1 sachet 120g 100g 100g 30ml 80g	

Cockpit Crew Menu EX-Outstations
WEDNESDAY/THURSDAY
BREAKFAST

CAPTAIN/FLIGHT ENGINEER	SPECS	Rates CAD	FIRST OFFICER	SPECS	Rates CAD
Cornflakes Seasonal cut fruits Egg white Omelette Chicken cutlet Danish pastry @55g Jam/Marmalade/Honey	1pkt 100g 100g 45 grm 1 pc Portion		Cornflakes Fruit yoghurt Pakistani Omelette Tikkia Kebab Aloo Zeera Croissant @55g Jam/Marmalade/Honey	1pkt 1cup 100g 60g 60g 1 pc Portion	
SNACKS	SPECS	Rates CAD	SNACKS	SPECS	Rates CAD
Chicken Chapli Kebab@45g Chilli Bridge Roll with BBQ chicken - BBQ Chicken Breast - Chilli Bridge Roll Menanize Biscuit	2pc 40g 1pc 45g		Chicken Curry Puff Cheese and Relish Sandwich / Cocktail - Cheese - Pickled Relish - Onion Sandwich Bread Orange Cake	90g 40g 15g 1 no 45g	
LUNCH/DINNER	SPECS	Rates CAD	LUNCH/DINNER	SPECS	Rates CAD
Smoked Salmon salad Kashmiri Kebab masala – chicken Dal Steamed rice Nan Pistachio chocolate Bavarian Cream	80g 120g 100g 100g 1 pc 80g		Grilled Salmon Salad Vinaigrette Dressing Chicken Stroganoff Buttered Rice Seasonal Vegetables Blue Berry Cake	80g 1 sachet 120g 100g 100g 80g	

Cockpit Crew Menu EX-Outstations
FRIDAY/SATURDAY
BREAKFAST

CAPTAIN/FLIGHT ENGINEER	SPECS	Rates CAD	FIRST OFFICER	SPECS	Rates CAD
Cereals Fruit yoghurt Khagina in vol-au-vent Palak Paneer Chicken Bhuna Qeema nan Jam/Marmalade/Honey	1pkt 100g 120g 2 pc 60g 1 pc portion		Cornflakes Fresh fruit cocktail Vegetable Frittata Minced Chicken Burger Slow roasted tomato 1/2 with mushroom Croissant @55g Jam/Marmalade/Honey	1pkt 100g 120g 60g 60g 1 pc portion	
SNACKS	SPECS	Rates CAD	SNACKS	SPECS	Rates CAD
Shikumpuri Shami Kebab Soft(Chicken) Open-face Smoked Chicken Slice - smoked Chicken Slice - Onion Ciabatta bread Layered Banana cake with chocolate Menanize Biscuit	90g 40g 1nos 45g 45 g		Savoury Muffin with Onions and Herbs Triple Decker S/W , Chicken and Cheese - - roast chicken - cheese - white/dark sandwich bread Marble butter cake	90g 30g 20g 3 pc 45g	
LUNCH/DINNER	SPECS	Rates CAD	SNACKS	SPECS	Rates CAD
Grilled Salmon Salad Chicken behari boti Duchess Potato Seasonal Vegetables French apple cake	80g 90 grm 100g 100g 80g		Smoked Salmon Salad Chicken Bryani Mixed Vegetable Bhujia Sabit Mash Ki Dal Set Yoghurt Cup Cream caramal	80g 150g 100g 100g 30g 80g	

Cockpit Crew Menu EX-Outstations

SUNDAY BREAKFAST

CAPTAIN/FLIGHT ENGINEER	SPECS	Rates CAD	FIRST OFFICER	SPECS	Rates CAD
Cornflakes Fruit yoghurt Omelette with cheese Chicken Boti Croissant @55g Jam/Marmalade/Honey	1pkt 100g 120g 60g 1 pc Portion		Cornflakes Seasonal fruit cocktail Spanish Omelette Chicken Qeema Paratha Danish pastry Jam/Marmalade/Honey	1pkt 100g 120 g 120g 2pc 45g portion	
SNACKS	SPECS	Rates CAD	SNACKS	SPECS	Rates CAD
Chicken Curry Puff Chicken Sandwich- With black pepper - Bridge roll cheese s/w Baked cheese cake Menanize Biscuit	90g 60g 60 grm 45g 45 g		Vegetable Samosa Chicken, cheese with Garlic Taftan - roasted chicken - cheese - garlic taftan Chocolate chips brownie	90g 40 1pc 1pc 45g	
LUNCH/DINNER	SPECS	Rates CAD	LUNCH/DINNER	SPECS	Rates CAD
Grilled Salmon Salad Chicken biryani Mixed vegetable bhujia Sabit mash ki dal Set Yoghurt Vanilla bavarian	80g 150g 100g 100g 30g 80g		Smoked Salmon Salad Caesar Dressing Roasted Chicken 1/4 Mushroom Sauce Roasted Potato Vegetable Ratatouille Bread and butter pudding	80g 1 sachet 120g 30ml 80g 80g 80g	

FOOD ITEMS			
S/NO	ITEMS	UNIT	Rates CAD
	SALAD		
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 WALDORF SALAD	100 GRM	
7	CHICKEN PINEAPPLE SALAD	100 GRM	
8	SALAD FOUR SEASON	100 GRM	
9	RUSSIAN SALAD	100 GRM	
10	BEETROOT & GREEN BEAN SALAD	100 GRM	
11	RED BEAN & CORN SALAD	100 GRM	
12	MIMOSA SALAD	100 GRM	
13	CAESAR SALAD	100 GRM	
14	FETA CHEESE SALAD	100 GRM	
15	TOSSED SALAD	100 GRM	
16	FATOUSH SALAD	100 GRM	
17	KACHUMAR SALAD	100 GRM	
18	COLESLAW	100 GRM	
19	FRESH GREEN SALAD	100 GRM	
20	DRESSING	INDV	
21	FRENCH DRESSING (IN BTL)	BTL	
22	VINAIGRATE DRESSING (IN BTL)	BTL	
23	THOUAND ISLAND DRESSING	INDV	
24	ITALIAN DRESSING	INDV	
25	FRESH GREEN SALAD WITH CROTONS(SEEDLESS TOMATO,YELLOW,GREEN,CAPSSICUM,CUCUMBER & BLACK OLIVE	100 GRM	
	OMELETTE		
26	FINE HERB OMELETTE	100 GRM	
27	SPANISH OMELETTE WITH GARNISHING	100 GRM	
28	MUSHROOM OMELETTE GARNISH WITH GRATED CHEESE	100 GRM	
29	CHICKEN OMELETTE	100 GRM	
30	PLAIN OMELETTE	100 GRM	
31	CHEESE OMELETTE	100 GRM	

32	PAKISTANI OMELETTE	100 GRM	
33	FRENCH OMELETTE	100 GRM	
34	ASPARAGUS OMELETTE	100 GRM	
35	PARSLEY OMELETTE	100 GRM	
36	PLAIN OMELETTE WITHOUT YOLK	100 GRM	
37	SCRAMBLED EGGS PLAIN	100 GRM	
38	SCRAMBLED EGGS WITH MUSHROOM	100 GRM	
39	SCRAMBLED EGGS WITH CAPSICUM	100 GRM	
40	KHAGINA	100 GRM	
41	KHAGINA SHAKSHUKA	100 GRM	
42	POACHED EGG ON TOAST	100 GRM	
43	CHEESE & MUSHROOM OMELETTE	100 GRM	
44	SCANDINAVIAN SCREMBLE EGG	100 GRM	
45	BOILED EGG	1 PC	
	PAN CAKE /TOAST		
46	PLAIN PAN CAKE	1 PC	
47	POTATO PAN CAKE	1 PC	
48	BANANA PAN CAKE	1 PC	
49	FRENCH TOAST	1 PC	
50	MAPLE HONEY SYRUP	200 ML	
	SANDWICHES / BURGER		
51	ASSORTED CANAPES (VEG / CHICKEN/FISH)	10 GM (TRAY)	
52	ASSORTED COCKTAIL SANDWICHES (CHICKEN/CHEESE/VEG/BEEF/FISH)	30 GM (TRAY)	
53	CHICKEN SANDWICHES	45 GRM	
54	CHEESE SANDWICHES	45 GRM	
55	CHEESE FINGER SANDWICHES	40 GRM	
56	VEGETABLE SANDWICHES	45 GRM	
57	VEGETABLE FINGER SANDWICHES	40 GRM	
58	GRILLED CHICKEN FINGER SANDWICHES	40 GRM	
59	CHICKEN TIKKA FINGER SANDWICHES	40 GRM	
60	MINI CROISSANT SANDWICHES	45 GRM	
61	BRIDGE ROLL WITH SEEKH KEBAB	110 GRM	
62	CHICKEN CHEESE DOUBLE DECKER SANDWICHES	110 GRM	
63	CHICKEN CHEESE CROISSANT SANDWICHES	110 GRM	
64	CROISSANT FRITTATA SANDWICHES	110 GRM	
65	CHICKEN CHUNK BURGER	110 GRM	
66	CLUB SANDWICH (3 TOSSED)	120 GRM	

67	GRILLED CLUB SANDWICH	120 GRM	
68	OPEN FACE SANDWICHES (FULL SIZE)	45 GRM	
69	ASSORTED SANDWICHES CLOSED	45 GRM	
70	CHICKEN CHEESE BRIDGE ROLL S/W IN SEASAME SEED	110 GRM	
71	BEEF PATTY BURGER	110 GRM	
72	BEEF BURGER	110 GRM	
73	HUNTER BEEF SANDWICH	110 GRM	
74	CHICKEN PANINI SANDWICH	110 GRM	
75	CROSSANT CHICKEN SLICE SANDWICH	110 GRM	
76	GRILLED CHICKEN CROISSANT SANDWICH	110 GRM	
77	CHICKEN CROSSANT SANDWICH WITH HONEY MUSTARD (croissant with grilled chicken cheddar cheese, bell pappers icebergs)	110 GRM	
78	TARRAGON CHICKEN CROISSANT SANDWICH	110 GRM	
79	CHICKEN PATY BURGER	110 GRM	
80	FAJITA CHICKEN BURGER WITH ICE BURG	110 GRM	
81	CHICKEN CHEESE BURGER	110 GRM	
82	FOCACCIA CHICKEN SANDWICH	110 GRM	
83	CRISPY FRIED CHICKEN BURGER	110 GRM	
84	SMOKED BBQ BURGER	110 GRM	
85	CHICKEN MARMALADE CROISSANT SANDWICH	110 GRM	
86	CHICKEN CIABATTA SANDWICH	110 GRM	
87	SMOKED SALMON CLUB SANDWICH	110 GRM	
88	PIZZA SANDWICH	110 GRM	
89	CHICKEN PIZZA SANDWICH	110 GRM	
90	HUMMUS SANDWICH	90 GRM	
91	CHICKEN CROISSANT SANDWICH WITH HONEY MUSTARD	110 GRM	
92	GRILLED CHICKEN SUBWAY SANDWICH GARNISH WITH JALAPENO & OLIVE	110 GRM	
93	BBQ CHICKEN SUBWAY SANDWICH WITH GARNISHING	110 GRM	
94	CHICKEN FAJITA SUBWAY SANDWICH WITH GARNISHING	110 GRM	
95	PERI PEERI CHICKEN SUBWAY SANDWICH WITH GARNISHING	110 GRM	
96	CHICKEN KHOWSEY (DRESSING LEMON SLICE, FRIED ONION)	150 GRM	
97	SUBWAY CHICKEN TIKKA SANDWICH	120 GRM	
	CHICKEN		
98	CHICKEN CUTLET	45 GRM	
99	CHICKEN CHEESE CUTLET	45 GRM	
100	CHICKEN SAUSAGES	30 GRM	

101	CHICKEN PATTIES	60 GRM	
102	CHICKEN MOULDED PATTIES	45 GRM	
103	CHICKEN BOUCHEE	30 GRM	
104	CHICKEN CROQUETTES	60 GRM	
105	CHICKEN PIE	60 GRM	
106	CHICKEN PIE	100 GRM	
107	CHICKEN TENDERSS	3 X 20 G	
108	CHICKEN CRISPER	3 X 20 G	
109	CHICKEN BREADED	3 X 30 G	
110	CHICKEN ROLL	100 GRM	
111	CHICKEN SHAWARMA	120 GRM	
112	GRILLED CHICKEN WRAPS	120 GRM	
113	CHICKEN SPRING ROLL	60 GRM	
114	CHICKEN & MUSHROOM CREPE ROLL	90 GRM	
115	CHICKEN FINGERS WITH CHEESE AND SALAD LEAF	90 GRM	
116	CHICKEN FINGERS WITH TARTER SAUCE	3 X 20 G	
117	CHICKEN SHASHLICK	1 STICK (90 g)	
118	CHICKEN MUSHROOM BOUCHEE	60 GRM	
119	CHICKEN PIZZA	45 GRM	
120	CHICKEN PIZZA	200 GRM	
121	HERB ROLL WITH CHICKEN CHEESE	90 GRM	
122	HERB TWIST ROLL WITH EGG CHICKEN	90 GRM	
123	CHICKEN CHILI ROUND BUN	90 GRM	
124	HUMMUS & SALAD LEAF SQUARE BUN	90 GRM	
125	CHICKEN, OLIVE & MARINARA PIE	90 GRM	
126	CHICKEN SEEKH KEBAB	30 GRM	
127	CHICKEN SEEKH KEBAB HARA MASALA	30 GRM	
128	CHICKEN RESHMI KEBAB	30 GRM	
129	SPICY GRILLED CHICKEN	90 GRM	
130	CHICKEN BEHARI BOTI	60 GRM	
131	CHICKEN MALAI BOTI	60 GRM	
132	CHICKEN BBQ BOTI	60 GRM	
133	CHICKEN TIKKA BOTI	60 GRM	
134	CHICKEN TANDORI BOTI	60 GRM	
135	CHICKEN HERYALI BOTI	60 GRM	
136	CHICKEN AFGHANI BOTI	60 GRM	
137	CHARCOOL BBQ WHITE BOTI	60 GRM	
138	CHICKEN CREAMY BBQ	4X15 GRM	

139	CHICKEN NAMKEEN BBQ	60 GRM	
140	CHICKEN SKEWER KABAB	60 GRM	
141	GRILLED FILLET SKEWER	90 GRM	
142	CHICKEN ADANA KEBAB	65 GRM	
143	CHICKEN KOFTA KEBAB	45 GRM	
144	CHICKEN SHAMI KEBAB	45 GRM	
145	GRILLED CHEESE KEBAB	45 GRM	
146	KASHMIRI KEBAB	45 GRM	
147	CHAPLI KEBAB (Chicken)	60 GRM	
148	CHICKEN TURKISH BOTI	60 GRM	
149	CHICKEN DICE IN CREAM SAUCE	90 GRM	
150	CHICKEN MEAT BALLS	150 GRM	
151	CHICKEN BOTI MASALA	150 GRM	
152	CHICKEN GOJJUN	150 GRM	
153	CHICKEN MINCE WITH GARNISHING	150 GRM	
154	CHICKEN QEEMA MIRCH	150 GRM	
155	CHICKEN ZAFRANI	150 GRM	
156	FRIED CHICKEN WITH RED SAUCE	100 GRM	
157	CHICKEN QORMA	150 GRM	
158	MURGH SHALIMAR	150 GRM	
159	CHICKEN SULTANI QORMA	150 GRM	
160	CHICKEN SHAHI QORMA	150 GRM	
161	CHICKEN MALAI QORMA	150 GRM	
162	CHICKEN WHITE QORMA	150 GRM	
163	MURGH BADAMI QORMA	150 GRM	
164	MURGH DAHI QORMA	150 GRM	
165	MURGH SHAHJAHANI	150 GRM	
166	MURGH KALI MIRCH	150 GRM	
167	CHICKEN JALFREZI	150 GRM	
168	CHICKEN KARAHI	150 GRM	
169	CHICKEN MAKHANI	150 GRM	
170	CHICKEN HARA MASALAH	150 GRM	
171	CHICKEN GINGER KARAHI	150 GRM	
172	CHICKEN NAURATAN	150 GRM	
173	CHICKEN NARGISI KOFTA	150 GRM	
174	MURGH MUGHLAI	150 GRM	
175	CHICKEN KHARA MASALA	150 GRM	
176	CHICKEN HANDI	150 GRM	

177	CHICKEN WHITE HANDI	150 GRM	
178	MURGH PALAK METHI	150 GRM	
179	GREEN MINT CHICKEN MASALA	150 GRM	
180	MINT CHICKEN	150 GRM	
181	CHICKEN CURRY	150 GRM	
182	CHICKEN RAGOUT	150 GRM	
183	CHICKEN ROGHAN JOSH	150 GRM	
184	CHICKEN DUM HANDI	150 GRM	
185	CHICKEN ACHARI	150 GRM	
186	CHICKEN KOFTA CURRY	150 GRM	
187	GARLIC CHICKEN	150 GRM	
188	ALFREDO CHICKEN	150 GRM	
189	CHICKEN ALMOND	150 GRM	
190	CHICKEN FRICASSEE	150 GRM	
191	CHICKEN A-LA-KING	150 GRM	
192	SUPREME OF CHICKEN WITH PAPRIKA SAUCE	150 GRM	
193	CHICKEN MARYLAND CRISPY	150 GRM	
194	GRILLED CHICKEN WITH MUSHROOM SAUCE	150 GRM	
195	STUFFED CHICKEN WITH TOMATO/PEPPER SAUCE	150 GRM	
196	CHICKEN CORDON BLEU WITH HERB SAUCE	150 GRM	
197	CHICKEN ROULED WITH CREAM SAUCE	150 GRM	
198	GRILLED CHICKEN BREAST WITH CREAM MUSHROOM SAUCE	150 GRM	
199	CHICKEN STROGANOFF	150 GRM	
200	CHICKEN CHASSEAR	150 GRM	
201	HONEY MUSTARD CHICKEN	150 GRM	
202	CHICKEN PEPPER STEAK	150 GRM	
203	CHICKEN MOROCCAN	150 GRM	
204	CHICKEN DIVAN	150 GRM	
205	CHICKEN MARENGO	150 GRM	
206	JALAPENO ORANGE CHICKEN	150 GRM	
207	CREAMY TUSCAN CHICKEN	150 GRM	
208	CHICKEN MANCHURIAN	150 GRM	
209	CHICKEN WITH CHILLI	150 GRM	
210	SWEET & SOUR CHICKEN	150 GRM	
211	CHICKEN STEAK WITH CREAMY BALSAMIC SAUCE	150 GRM	
212	CREAMY FENCH MUSTARD CHICKEN	150 GRM	
213	CHICKEN SHASHLIK WITH PEANUT SAUCE	150 GRM	
214	CHICKEN CHENGDU/ONION	150 GRM	

215	CHICKEN WITH DRY CHILLI	150 GRM	
216	CHICKEN KUNG PAO	150 GRM	
217	MANDARIN CHICKEN	150 GRM	
218	CHICKEN TERIYAKI	150 GRM	
219	CRISPY FRIED CHICKEN	150 GRM	
220	CHICKEN CHOW MEIN	150 GRM	
221	ROAST CHICKEN WITH MUSHROOM SAUCE	150 GRM	
222	SAUTE CHICKEN WITH GREEN ONION/ PEPPER/ CABBBAGE	150 GRM	
223	CHICKEN PEPRIKA	150 GRM	
224	CHICKEN PASNDA	150 GRM	
225	CHICKEN PALAK	150 GRM	
226	GRILLED CHICKEN WITH TARAGON SAUCE	150 GRM	
227	MATAR CHICKEN QORMA	150 GRM	
228	CHICKEN ALFREDO PASTA	300 GRM	
229	CHICKEN GINGER	150 GRM	
230	CHICKEN NUGGETS	15 GRM	
231	CHICKEN LASAGNA	150 GRM	
	MUTTON		
232	MUTTON GINGER	150 GRM	
233	MUTTON QORMA	150 GRM	
234	MUTTON SULTANI QORMA	150 GRM	
235	MUTTON WHITE QORMA	150 GRM	
236	MUTTON ZAFRANI QORMA	150 GRM	
237	MUTTON KHARA MASALA	150 GRM	
238	BHUNA GOSHT (MUTTON)	150 GRM	
239	QEEMA MIRACH (MUTTON)	150 GRM	
240	MUTTON KARAHI	150 GRM	
241	MUTTON GINGER KARAHI	150 GRM	
242	MUTTON DUM HANDI	150 GRM	
243	MUTTON STEW	150 GRM	
244	WHITE MUTTON KARAHI	150 GRM	
245	MUTTON ROGHAN JOSH	150 GRM	
246	MUTTON DOPIAZA	150 GRM	
247	MUTTON MALAI	150 GRM	
248	MUTTON ACHAR GOSHT	150 GRM	
249	MUTTON HARA MASALA	150 GRM	
250	MUTTON MAKHANI	150 GRM	
251	QEEMA MATTAR (MUTTON)	150 GRM	

252	MATTAR GOSHT (MUTTON)	150 GRM	
253	MUTTON CURRY	150 GRM	
254	CHAPLI KEBAB (MUTTON)	90 GRM	
255	MUTTON CHOPS	150 GRM	
256	MANGOLIAN MUTTON	150 GRM	
257	MUTTON ROGOUT	150 GRM	
258	BONELESS MUTTON SHANK WITH MASHED POTATO	150 GRM	
259	MUTTON TIKKA	150 GRM	
260	PALAK MUTTON	150 GRM	
261	ALOO GOSHT	150 GRM	
262	PALAK GOSHT	150 GRM	
263	MUTTON SABZI GOSHT	150 GRM	
264	ROAST LEG OF LAMB	150 GRM	
265	LAMB CUTLET	45 GRM	
266	LAMB CHOPS	150 GRM	
267	DAL GOSHT	150 GRM	
	BEEF		
268	BEEF QORMA	150 GRM	
269	BEEF KARAH	150 GRM	
270	BEEF DAM KA QEEMA	150 GRM	
271	BEEF WITH GREEN PEPPER	150 GRM	
272	BEEF STROGANOFF	150 GRM	
273	BEEF STEAK WITH SAUCE	150 GRM	
274	BEEF PAPRIKA	150 GRM	
275	FILED MIGNON BEEF STEAK	150 GRM	
276	BEEF GOULASH	150 GRM	
277	BEEF CHOW MEIN	150 GRM	
278	BEEF CHAPLI KEBAB	60 GRM	
279	BEEF LASAGNA	150 GRM	
280	BEEF SWEET & SOUR	150 GRM	
281	BEEF KOFTA GRAVY	150 GRM	
282	BEEF WITH GARLIC SAUCE	150 GRM	
283	SAUTED VEAL ZURICHOISE	150 GRM	
284	SAUTED BEEFWITH CHILLI SAUCE	150 GRM	
285	BEEF SEEKH KEBAB	60 GRM	
286	BEEF KAUNG PAO	150 GRM	
287	BEEF SCHEZWAN	150 GRM	
288	BEEF STEW	150 GRM	

289	BEEF WITH CHILLIES	150 GRM	
290	BEEF BURGER	45 GRM	
291	BEEF MEAT BALLS	150 GRM	
292	BEEF PATTIES	45 GRM	
293	BEEF SHAMI KEBAB	45 GRM	
294	ALOO QEEMA (BEEF)	150 GRM	
295	ROAST BEEF WITH BROWN SAUCE	150 GRM	
296	QEEMA MIRCH (BEEF)	150 GRM	
297	BEEF NARGISI KOFTA	150 GRM	
298	BEEF SAUSAGES	30 GRM	
	FISH		
299	GRILLED FISH WITH LEMON BUTTER SAUCE	150 GRM	
300	GRILLED FISH WITH SOYA SAUCE	150 GRM	
301	GRILLED FISH WITH GINGER SAUCE	150 GRM	
302	CRUMBED FRIED FISH WITH TARTAR SAUCE	150 GRM	
303	BAKED FISH WITH LEMON BUTTER SAUCE	150 GRM	
304	FILLETE OF FISH MEUNIERE	150 GRM	
305	PAN FRIED FISH WITH LEMON BUTTER SAUCE	150 GRM	
306	GRILLED FISH STEAK WITH LEMON BITTER SAUCE	150 GRM	
307	GRILLED SALMON WITH DILL SAUCE	150 GRM	
308	FISH LAHORI	150 GRM	
309	SWEET & SOUR FISH	150 GRM	
310	FISH WITH GINGER SOYA SAUCE	150 GRM	
311	FISH SCHEZWAN	150 GRM	
312	BAKED CHEESE FISH	150 GRM	
313	FISH FINGER WITH TARTAR SAUCE	150 GRM	
314	HARYALI FISH	150 GRM	
315	FISH MASALA	150 GRM	
316	ALMOND CRUSTED FISH	150 GRM	
317	FILLETE OF FISH DORA	150 GRM	
318	FILLETE OF SOLE MORAT	150 GRM	
319	PRAWAN COCOUNT CURRY	150 GRM	
320	PRAWN MASALA	150 GRM	
321	BBQ PRAWN	150 GRM	
322	PRAWN COCKTAIL IN DYNAMITE SAUCE	150 GRM	
	VEGETARIAN		
323	CHEESE STRAW	45 GRM	
324	CHEESE CRACKER	45 GRM	

325	CHEESE PUFF	45 GRM	
326	CHEESE TART	45 GRM	
327	VEGETABLE CRACKER	45 GRM	
328	PANEER SHASHLICK	1 STICK	
329	VEGETABLE PATTIES	45 GRM	
330	VEGETABLE QUICHE	45 GRM	
331	VEGETABLE SPRING ROLL	60 GRM	
332	SPINACH QUICHE	45 GRM	
333	VEGETABLE PUFF ROLL	60 GRM	
334	VEGETABLE PUFF	60 GRM	
335	TRIANGLE VEGETABLE PUFF	60 GRM	
336	VEGETABLE PIZZA	45 GRM	
327	COCKTAIL SAMOSA	2X25 GRM	
338	PIZZA PUFF ROLL	60 GRM	
339	MUSHROOM & CHEESE PIE	90 GRM	
340	SAUSAGE PIE	90 GRM	
341	MARINARA WITH CHEESE BAGUETTE	90 GRM	
342	SPINACH & MUSHROOM CHEESE PIE	90 GRM	
343	MORTADELLA SLICE WITH CHEESE IN FOCACCIA BUN	90 GRM	
344	FRITTATA	50 GRM	
345	VEGETABLE PIE	90 GRM	
346	VEGETABLE PINWHEEL	45 GRM	
347	VEGETABLE CUTLET	45 GRM	
348	VEGETABLE ALMOND CUTLET	60 GRM	
349	POTATO CUTLET	60 GRM	
350	VEGETABLE CROQUETTES	45 GRM	
351	VEGETABLE CURRY PUFF	60 GRM	
352	VEGETABLE ALMOND CROQUETTE	60 GRM	
353	ALOO KI TIKKIA	45 GRM	
354	PARSLEY POTATOES	75 GRM	
355	RISSOLE POTATOES	75 GRM	
356	LYONNAISE POTATOES	75 GRM	
357	PARISEINNE POTATOES	75 GRM	
358	CHATEAU POTATOES	75 GRM	
359	NOISSETTE POTATOES	75 GRM	
360	MASHED POTATO	75 GRM	
361	ANNA POTATO	75 GRM	
362	ROASTED POTATOES	60 GRM	

363	HASH BROWN	60 GRM	
364	FRIED VEGETABLE TEMPURA	90 GRM	
365	ASSORTED VEGETABLES	75 GRM	
366	MIX VEGETABLE	80 GRM	
367	ASSORTED STEAMED VEGETABLES (POTATO/ SWEET PEAS/ CARROT)	70 GRM	
368	GRILLED MUSHROOMS	60 GRM	
369	STUFFED TOMATO	1/2 PC	
370	PANEER MASALA	150 GRM	
371	VEGETABLE BHUJIA	150 GRM	
372	VEGETABLE JALFREZI	150 GRM	
373	ALOO BHUJIA	150 GRM	
374	ALOO KALONJI	150 GRM	
375	ALOO ZEERA	150 GRM	
376	ALOO ACHARI	150 GRM	
377	ALOO CHANA MASALA	150 GRM	
378	ANDA GRAVI	150 GRM	
379	ALOO METHI BHUJIA	150 GRM	
380	ALOO METHI PALAK	150 GRM	
381	PALAK PANEER	150 GRM	
382	VEGETABLE KARAH	150 GRM	
383	VEGETABLE KOFTA CURRY	150 GRM	
384	VEGETABLE MALAI KOFTA	150 GRM	
385	LOBIA MASALA	150 GRM	
386	VEGETABLE CURRY (MINIMUM 03 COLOR VEG)	150 GRM	
387	NAURATAN SABZI	150 GRM	
388	BEETROOT COCONUT CURRY	150 GRM	
389	PALAK HANDI	150 GRM	
390	MATTAR MASALA	150 GRM	
391	ALOO PALAK	150 GRM	
392	SAUTEED VEGETABLES (MUSHROOM / BROCCOLI /RED/YELLOW GREEN CAPSICUM / BABY CORN)	60 GRM	
393	GARLIC SAUTED MUSHROOM	60 GRM	
394	CHICKEN PEA MASALA	100 GRM	
395	ANDA CHOLEY	90 GRM	
396	WOKED FRIED VEGETABLES	60 GRM	
397	BAKED BEANS	60 GRM	
398	RED BEANS	120 GRM	

399	VEGETABLE MADRASI	150 GRM	
400	RATATOUILLE	150 GRM	
401	PASTA	150 GRM	
402	NOODLE SPAGHETTI	150 GRM	
403	PASTA WITH TOMATO SAUCE	150 GRM	
404	BUTTER NOODLES	100 GRM	
405	ALFREDO PASTA	350 GRM	
406	FETTUSSINE CHICKEN PASTA WITH WHLE SAUCE	150 GRM	
407	DAL MONG MASOOR	450 GRM	
408	MIX DAL	450 GRM	
409	MALKA MASOOR	450 GRM	
410	HYDERABADI DAL	450 GRM	
411	CHICKEN CHOWMEIN	300 GRM	
412	DAL MASH	450 GRM	
413	DAL CHANA WITH KADDU	450 GRM	
414	DAL CHANNA FRY	450 GRM	
415	DAL KADDU	450 GRM	
416	CHANNA FRY DAL	120 GRM	
417	DAL PALAK	450 GRM	
418	DAL MAKHANI	450 GRM	
419	BUTTERED PEAS	150 GRM	
420	GREEN BEANS	150 GRM	
421	KIDNEY BEANS	150 GRM	
422	MUSHROOM CHOP SLICED	150 GRM	
423	BROCCOLI/CARROTS BALLS	100 GRM	
424	SUGAR SNAP PEA	80 GRM	
425	BAKED HERB POTATOES	80 GRM	
426	CRISPY BHINDI	50 GRM	
427	SAUTEED MUSHROOM	60 GRM	
428	RATATOUILLE	60 GRM	
	RICE		
429	CHICKEN HYDERABADI BIRYANI	150 GRM	
430	CHICKEN BIRYANI	150 GRM	
431	MUTTON BIRYANI	150 GRM	
432	BEEF BIRYANI	150 GRM	
433	VEGETABLE BIRYANI	150 GRM	
434	FRIED RICE	150 GRM	
435	ZEERA PULLAO	150 GRM	

436	YAKHNI PULLAO	150 GRM	
437	PEA PULLAO	150 GRM	
438	KASHMIRI PULLAO	150 GRM	
439	PULLAO ARASTA	150 GRM	
440	GARLIC RICE	150 GRM	
441	BOILED RICE	150 GRM	
442	VEGETABLE FRIED RICE	150 GRM	
443	EGG FRIED RICE	150 GRM	
444	VEGETABLE PULLAO	150 GRM	
445	SAFFRON RICE (ZAFRANI)	150 GRM	
446	GARLIC BUTTERED RICE	150 GRM	
447	RICE WITH MUSHROOM	150 GRM	
448	MUTTON PULAO	150 GRM	
449	PRAWN BIRYANI	150 GRM	
450	MANDI RICE	150 GRM	
451	BUTTER RICE	150 GRM	
452	BUTTER GREEN RICE	150 GRM	
453	BUTTER CILANTRO RICE	150 GRM	
454	YELLOW RICE	150 GRM	
455	CINNAMON STERMED RICE	150 GRM	
456	WHITE RICE	150 GRM	
457	COCONUT RICE	150 GRM	
458	MOTI PULAO	150 GRM	
459	AFGHANI RICE	150 GRM	
460	FISH BIRYANI	150 GRM	
461	KABULI PULLAO	150 GRM	
	DESSERT		
462	ASSORTED COCKTAIL PASRIES (BC-TRAY)	15 GRM	
463	ASSORTED COCKTAIL TARTS (BC-TRAY)	15 GRM	
464	CHOCOLATE TRUFFLE	15 GRM	
465	APPLE PIE	45 GRM	
466	APPLE TRELIS	45 GRM	
467	MENANIZE BISCUIT	45 GRM	
468	CHOCOLATE DIP MENANIZE BISCUIT	45 GRM	
469	CHERRY MUFFIN	45 GRM	
470	ITALIAN BISCUIT	45 GRM	
471	STRAWBERRY TART	45 GRM	
472	LEMON TART	45 GRM	

473	FRUIT TART	45 GRM	
474	MIXED NUT PIE	45 GRM	
475	CHOCOLATE APPLE PIE	45 GRM	
476	CHOCOLATE BROWNIE	45 GRM	
477	RASBERRY CHOCOLATE BROWNIE	45 GRM	
478	ORANGE TART	45 GRM	
479	ORANGE YOGURT TART	45 GRM	
480	ORANGE MOUSSE	45 GRM	
481	PEAR TART	45 GRM	
482	WALNUT TART	45 GRM	
483	CHOCOLATE TART	45 GRM	
484	CHOCO CRUMBLE MOIST CAKE	45 GRM	
485	CHOCOLATE CARAMEL SLICE	45 GRM	
486	MABLE CAKE SLICE	45 GRM	
487	FRUIT CAKE SLICE	45 GRM	
488	CHERRY CAKE	45 GRM	
489	CHOCO BANANA SCONE	45 GRM	
490	HONEY TART	45 GRM	
491	CHOCOLATE ÉCLAIR	45 GRM	
492	BANANA CAKE	45 GRM	
493	BAKLAVA	45 GRM	
494	LAMINGTON	45 GRM	
495	APPLE CAKE	45 GRM	
496	CHOCOLATE CHIP MUFFIN	45 GRM	
497	BREAD PUDDING MUFFIN	45 GRM	
498	CINAMON APPLE CAKE SLICE	45 GRM	
499	CHOCOLATE DELIGHT CAKE	45 GRM	
500	QUEEN CAKE	45 GRM	
501	CARAMEL SLICE	45 GRM	
502	CHOCOLATE SWISS ROLL WITH STRAWBERRY SAUCE	45 GRM	
503	CUSTARD FILLED DONUT	45 GRM	
504	FRUIT & CUSTARD VOL AU VENT	45 GRM	
505	GLAZED FRUIT TART	45 GRM	
506	CHOCOLATE BANANA CAKE	45 GRM	
507	COCONUT PASTRY	45 GRM	
508	SAGO IN COCONUT MILK WITH PEACH	80 GRM	
509	VIENNA FRUIT CAKE	60 GRM	
510	BREAD BUTTER PUDDING	80 GRM	

511	HAMI MELON PUDDING	80 GRM	
512	MANDARIN CHEESE CAKE	40 GRM	
513	GRANOLA BAR	45 GRM	
514	LEMON SQUARE	45 GRM	
515	ORANGE CHIFFON CAKE	45 GRM	
516	STRAWBERRY PUFF	45 GRM	
517	DONUT	45 GRM	
518	ALMOND TART	45 GRM	
519	CREAM PASTRY	80 GRM	
520	ALMOND BISCUIT	60 GRM	
521	MOCHA GATEAU	100 GRM	
522	CHOCOLATE MOCHA CAKE	100 GRM	
523	WHITE CHOCOLATE MOCHA CAKE	100 GRM	
524	COCONUT CAKE	100 GRM	
525	BLUE BEROY CHEESE CAKE	100 GRM	
526	ALMOND CAKE	100 GRM	
527	ALMOND MOUSSE	100 GRM	
528	ALMOND SOUFFLE	100 GRM	
529	ORANGE DELIGHT	100 GRM	
530	ORANGE MOUSSE	100 GRM	
531	FRUIT FLAN	100 GRM	
532	BLACK BERRY FRANGIPANE	100 GRM	
533	MILLI FEUILLE CAKE	100 GRM	
534	GATEAU MILLI FEUILLE	100 GRM	
535	HONEY APPLE PIE	100 GRM	
536	SWISS ROLL WITH VANILLA SAUCE	100 GRM	
537	CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	
538	PANACOTTA WITH VANILLA SAUCE	100 GRM	
539	FRUIT PANACOTTA WITH VANILLA SAUCE	100 GRM	
540	VANILLA FUDGE CAKE	100 GRM	
541	FRUIT GATEAU	100 GRM	
542	CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	
543	BLUE BERRY CAKE	100 GRM	
544	BLUE BERRY GATEAU	100 GRM	
545	BLUE BERRY CHEESE CAKE	100 GRM	
546	STRAWBERRY MOUSSE	100 GRM	
547	STRAWBERRY SWISS ROLL	100 GRM	
548	MANGO CHOCOLATE SWISS ROLL	100 GRM	

549	MANGO MOUSSE	100 GRM	
550	MANGO GATEAU	100 GRM	
551	TIRAMISU CAKE	100 GRM	
552	COFFEE CAKE	100 GRM	
553	STRAWBERRY PANNACOTTA	100 GRM	
554	FRENCH YOGURT CAKE	100 GRM	
555	VANILLA SWISS ROLL	100 GRM	
556	CREAM CARAMEL	100 GRM	
557	CHOCOLATE CHEESE CAKE	100 GRM	
558	COFFEE CARAMEL FEAST	100 GRM	
559	TURKISH CAKE WITH CHOCOLATE SAUCE	100 GRM	
560	CREAM BRULEE	100 GRM	
561	CREAM PASTRY	80 GRM	
562	RED VELVET CAKE	100 GRM	
563	LEMON VELVET CAKE	100 GRM	
564	WALNUT FUDGE BROWNIE	100 GRM	
565	VANILLA BAVARIN	100 GRM	
566	VANILLA CARAMEL GATEAU	100 GRM	
567	VANILLA FUDGE CAKE	100 GRM	
568	PEACH GATEAU	100 GRM	
569	VANILLA BASE CAKE WITH CHOCOLATE TOPPING	100 GRM	
570	PEAR GATEAU	100 GRM	
571	PINEAPPLE CAKE	100 GRM	
572	MANDARIN CAKE	100 GRM	
573	TRES LECHES CAKE	100 GRM	
574	HONEY CAKE	100 GRM	
575	OPERA CAKE	100 GRM	
576	BAKED CHEESE CAKE	100 GRM	
577	BROWNIE CAKE	100 GRM	
578	FRUIT TRIFLE	100 GRM	
579	PINEAPPLE GATEAU	100 GRM	
580	MISSISSIPI MUD CAKE	100 GRM	
581	ORANGE CAKE	100 GRM	
582	FRUIT CAKE	100 GRM	
583	BASBUS	100 GRM	
584	LEMON MOUSSE	100 GRM	
585	MUD CAKE	100 GRM	
586	BLACK FOREST GATEAU	100 GRM	

587	BLACK FOREST CAKE	100 GRM	
588	CHOCOLATE FUDGE CAKE	100 GRM	
589	CHOCOLATE MOUSSE	100 GRM	
590	CHOCOLATE CRUNCH CAKE	100 GRM	
591	CHOCOLATE GATEAU	100 GRM	
592	CHOCOLATE PRALINE SLICE	100 GRM	
593	CHOCOLATE TART	100 GRM	
594	MA'AMOUL	45 GRM	
595	ASSORTED MARZIPAN (20 PCS IN BASKET)	20 GRM	
596	KNAFEH	100 GRM	
597	KHEER	100 GRM	
598	BADAMI KHEER	100 GRM	
599	FIRNI	100 GRM	
600	SHEER KHURMA	100 GRM	
601	MAHALABIA	100 GRM	
602	SHAHI TUKRA	100 GRM	
603	BAKED SHAHI TUKRA	100 GRM	
604	PISTACHIO FIRNI	100 GRM	
605	RASGULLA	100 GRM	
606	RASMALAI	100 GRM	
607	GULAB JAMUN	2 X 55 GRM	
608	BURFI	2X30 GRM	
609	BAISAN KA HALWA	100 GRM	
610	RED VELVET SWISS ROLL WITH STRAUBERRY SAUCE	45 GRM	
611	GAJAR KA HALWA	100 GRM	
612	SEMOLINA HALWA	100 GRM	
613	ANDAY KA HALWA	100 GRM	
614	QAWAMI SEVIYAN	100 GRM	
615	CHOCOLATES	1 PC	
	SAUCES	Bottle	
616	BLACK PEPPER CORN SAUCE	275ML	
617	PEPPER SAUCE	275ML	
618	CHICKEN VELOUTE SAUCE	275ML	
619	SWEET AND SOUR SAUCE	275ML	
620	BROWN SAUCE	275ML	
621	ORANGE SAUCE	275ML	
622	LEMON BUTTER SAUCE	275ML	
623	PAPRIKA SAUCE	275ML	

624	MUSHROOM SAUCE	275ML	
625	CREAM SAUCE	275ML	
626	GINGER SOYA SAUCE	275ML	
627	TARTAR SAUCE	275ML	
628	TARRAGON SAUCE	275ML	
629	MINT SAUCE	275ML	
630	SAFFRON SAUCE	275ML (BTL)	
	SOUP		
631	CHICKEN CREAM SOUP	150 GRM	
632	CHICKEN ALMOND SOUP	150 GRM	
633	CHICKEN BALL SOUP	150 GRM	
634	CHICKEN SUPREME SOUP	150 GRM	
635	CHICKEN CORN SOUP	150 GRM	
636	CHICKEN LEMON SOUP	150 GRM	
637	HOT & SOUR SOUP	150 GRM	
638	THAI SOUP	150 GRM	
639	YAKHNI SOUP	150 GRM	
640	VEGETABLE CREAM SOUP	150 GRM	
641	MUSHROOM SOUP	150 GRM	
642	CONSOMME CREAM SOUP	150 GRM	
	BREAD VARIETY/PRESERVER		
643	CROISSANT	55 GRM	
644	SOFT ROLL	45 GRM	
645	BREAD ROLL	45 GRM	
646	WHOLE GRAIN ROLL	45 GRM	
647	KAISER ROLL	50 GRM	
648	CUT FRUIT PLATE	100 GRM	
649	BREAD SLICES (BROWN / WHITE)	50 GRM	
650	DANISH PASTRY	45 GRM	
651	SESAME PUFF STICK	30 GRM	
652	MUFFIN	45 GRM	
653	PARATHA	1 PC	
654	BUTTER PIPE	INDV	
655	BUTTER	INDV	
656	JAM	INDV	
657	HONEY	INDV	
658	MILK SACHET	INDV	
659	SUGAR	INDV	

660	TOMATO KETCHUP	INDV	
661	MARMALADE	INDV	
662	TANDOORI NAN SMALL SIZE	1 PC	
663	GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-FOIL)	25 GRM	
664	ROGHANI NAN	1 PC	
665	CHAPATI (APPROX 8")	1 PC	
666	ALOO STUFFED PARATHA	1 PC	
667	RAITA (IN PLASTIC BOTTLES)	500 GRM	
668	MANGO CHUTNEY (CHINA BOWL/ BTL)	150 GRM	
669	MINT CHUTNEY (CHINA BOWL/ BTL)	150 GRM	
670	PALM CHUTNEY (CHINA BOWL)	150 GRM	
671	MIX ACHAR CHUTNEY (CHINA BOWL)	150 GRM	
672	GARNISHING TRAY	TRAY	
673	FRUIT BASKET	1 BASKET	
674	CORN FLAKES	IND PKT	
675	LASSI	1 LTR	
676	JUICES TETRA PACK	1 LTR	
677	JUICES TETRA PACK	250 ML	
678	SOFT DRINKS (ALL TYPES)	1.5 LTR	
679	TEA	INDV	
680	COFFEE	INDV	
681	SOUP STICK	INDV	
682	TWISTED STRAW	45 GRM	
683	TWISTED ROLL	45 GRM	
684	DATES	PKT (3-4)	
685	SALT/ PEPPER	SACHET	
686	PROCESSED CHEESE	1 PC	
687	SET YOGURT (80GRM)	CUP	
688	FRUIT/ FLAVOURED YOGURT(80GRM)	CUP	
689	CUT FRESH FRUIT COCKTAIL	100 GRM	
690	FRESH FRUIT COCKTAIL	100 GRM	
691	BROCCOLI	50 GRM	
692	SLICED LEMON	3 NOS	
693	LEMON WEDGE	10 PCS	
694	CORIANDER	10 GRM	
695	GINGER JULIENNE	15 GRM	
696	GREEN CHILLI RING	20 GRM	
697	ICE CUBES	KG	

698	MILK TETRA PACK	1 LTR	
	SEASONAL FRUITS HIGH QUALITY STANDARD		
699	APPLE	No.1	
700	ORANGE		
701	MANGO		
702	BANANA		
703	PEACH		
704	CHIKO		
705	APRICOT		
706	GRAPES		
707	JAPANESE FRUIT		
708	PEAR		
-	<u>TRAY SET UP ITEMS DISPOSABLE</u>	-	Rates CAD
	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 piece	
	Snacks Box		
	Disposable Bowl for dessert/ Salad		
	Meal casseroles with cover (For Economy)		
	Meal Foils with cover (for BC)		

Signed
 at
 On behalf of
CATERER

Signed
 at
 on behalf of
PIACL

1. By _____

1. By _____

2. By _____

2. By _____

