

Ref: FSD/INTL/KUL/31

Date: _____

INVITATION AND INSTRUCTIONS TO TENDERERS

M/s _____

SUBJECT: IN-FLIGHT CATERING SERVICES TO PIA AT KUALA LUMPUR 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 FOR SUBMISSION & OPENING	TOTAL NO OF MEALS/MONTH	STATION ADRESSES
KUALA LUMPUR (MALAYSIA)	August 03, 2022 Submission: 10:30 hrs. Opening: 11:00 hrs	4700 (+/-15%)	Country Manager PIA: Pakistan International Airlines. Suite-1801, 18 th floor Central Plaza Jalan Sultan, Kuala Lumpur, Malaysia. Ph. No: 00603-21425564, 00603-21425444 Email: kuluupk@piac.aero

All quotations must be received latest by **August 03, 2022** at **1030 hrs** local 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 **1100 hrs** local time the same day in the presence of tenderers. All queries/clarifications on these tender documents should be referred to our email address: khihdpk@piac.aero, intlcat@piac.aero, kuluupk@piac.aero, before the opening of bids.

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

3. PREPARATION OF TENDER

Both the Financial and Technical bids should be enclosed in double 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.
- ii. Undertaking duly signed and stamped by Vendor
- iii. **Draft contract agreement duly signed, please note that no change in draft agreement is acceptable.**
- iv. Price list of menu items, individual items and sundry/ dry store items duly filled and each page be stamped and signed. (Fixed for three years)
- v. Handling charges as well as other related charges mentioned in schedule duly stamped and signed (each page).
- vi. 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.

Tender Documents can be downloaded from <https://www.piac.com.pk/corporate/sales-procurement/tenders> & PPRA websites. Incomplete / amended 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/her attorney.
- c. For the firm per procuration.
- 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 consolidated meal rates & 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 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 of Technical Evaluation will be 50%, whereas the weightage of Financial Evaluation will be 50%.

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**

General Manager
Food Services Division
Karachi Flight Kitchen
Jinnah International Airport,
Karachi, Pakistan.
Tel: +92-21-99047101/47126
Email: khihdpk@piac.aero

TECHNICAL DOCUMENTS

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

PAKISTAN INTERNATIONAL AIRLINES

CONTENTS

1	Introduction.....	6
2	Technical Evaluation Form.....	6
3	Technical Standing of the Firm	9
4	Sales / Marketing Force of the Firm.....	9
5	Integrity Pact / Disclosure Clause	9
6	Conditions of Purchase	11
7	Inspection.....	11
8	Quality Delivered	12
9	Delivery of Goods.....	12
10	Condition of Goods.....	12
11	Delivery of Goods to Authorized person.....	12
12	Goods Rejected	12
13	Accounting.....	12
14	Charges of Container	12
15	Sub-Contracting.....	12
16	Disclosure of Confidential Material.....	13
17	Advertising.....	13
18	Termination.....	13
19	Submission of bills.....	13
20	Dispute Resolution.....	13
21	Evaluation Criteria	14

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 near Airport. 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.						
5.						
6						

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

5. INTEGRITY PACT / DISCLOSURE CLAUSE

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

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

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

The Caterer / Contractor certifies that it has made and will make full

disclosure of all agreements and arrangements with all persons in respect of or related to the transaction with Government of Pakistan and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

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

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

6. CONDITIONS OF PURCHASE

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

- a. Acceptance of the Purchase Order: The supplier will confirm the Acceptance / Acknowledgment of its receipt by email, electronic message, and fax or by return post soon after the receipt of the Purchase Order from the Corporation.
- b. Advice Notes and Delivery Challan: All goods must be accompanied by Advice Note or Delivery Challan on which the Order No., quantity and supplier's name is clearly shown. Non-compliance with this condition renders the goods liable to non-acceptance.
- c. Delivery: The period of delivery will commence from the date of the receipt of the

Purchase Order by the suppliers or as specified on the Order.

- d. Delivery Location: Delivery of the material against this Order shall be made at agreed location/Station.
- e. Delivery Date: This Order is liable to cancellation if the Delivery shall not be affected within the time specified on the Order. In instances where Delivery Date is not specified, same must be advised when confirming acceptance of this Order as required by clause 2 above. If the material is not supplied within the period specified, same would be procured from alternate source at the expense of the supplier without any notice.
- f. Should delivery be hindered or delayed by the Corporation's instructions or by any cause beyond the supplier's reasonable control including Strikes, Lock-outs, War, Fire, Accidents, reasonable extension shall be granted at the sole discretion of the Corporation.

7. INSPECTION:

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

8. QUANTITY DELIVERED:

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

9. Goods Delivered:

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

10. Condition of Goods:

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

11. Delivery of goods to Authorized Person:

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

12. Goods Rejected:

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

13. Accounting:

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

14. Charges of Container:

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

15. Sub-Contracting:

The suppliers will not transfer or assign directly or indirectly to any person or persons whatsoever any portion of the Order without prior written consent of the Corporation. Sub-letting without the consent of PIACL is not permitted.

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 of 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 <input type="checkbox"/>	No <input type="checkbox"/>
Own Kitchen Facility	Yes <input type="checkbox"/>	No <input type="checkbox"/>
Halal Certification	Yes <input type="checkbox"/>	No <input type="checkbox"/>
HACCAP / ISO 22000 Certifications	Yes <input type="checkbox"/>	No <input type="checkbox"/>

Total Marks 100

Qualifying Marks Minimum 70.

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

<u>S. No.</u>	<u>Eligibility Criteria</u>	<u>Maximum Marks</u>	<u>Marks Obtained</u>	<u>Status</u>
01	<p>The tenderer is supplying catering service to an airline. Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>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.</p>	10		
02	<p>Is the Catering Facility is ISO 22000 or HACCP certified. Yes <input type="checkbox"/> No <input type="checkbox"/></p>	10		
03	<p>Do they have food temperature control equipment in the Facility. Yes <input type="checkbox"/> No <input type="checkbox"/></p>	05		
04	<p>Is the Caterer is maintaining cold chain in the Kitchen. Yes <input type="checkbox"/> No <input type="checkbox"/></p>	05		
05	<p>Do they have ovens in the Bakery. Yes <input type="checkbox"/> No <input type="checkbox"/></p>	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"> <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"> <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"> <tr> <th>Catering Vans</th> <th>High lifters</th> </tr> <tr> <td>05</td> <td>05</td> </tr> </table>	Catering Vans	High lifters	05	05	10						
Catering Vans	High lifters											
05	05											
15	Approach- Distance from Facility to Airport. <table border="1"> <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	Service Contract terminated due to poor quality or service or black listed. <table border="1"> <tr> <th>In past 12 months</th> <th>In Past 2 years</th> </tr> <tr> <td>-20</td> <td>-10</td> </tr> </table>	In past 12 months	In Past 2 years	-20	-10	-20		Undertaking to be provided				
In past 12 months	In Past 2 years											
-20	-10											

Comments:

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/ pending 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 operation at any time, caterers is bound to provide services under the agreed terms of this agreement.

Tenderer's Signature _____

Name in full : _____

Designation : _____

Address : _____

Phone / Fax # : _____

CNIC # : _____

Seal : _____

Date : _____

INGREDIENTS

CHICKEN: Must be from HACCP Certified source.

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

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

WHEET: A Class Category.

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

SPICES: Branded, "A Class Category".

MAYONAISE: "Multinational Brand".

BUTTER: Branded 'A Category Class".

MILK: UHT/ Pasteurized /Tetra Pack.

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

EQUIPMENT /DISHWASHING: Should be washed with branded Chemical.

SIGNED & STAMPED
(CATERER)

(DRAFT)

Catering Agreement

Between

PAKISTAN INTERNATIONAL AIRLINES CORPOATION LIMITED (PIACL)

And

CATERER

Catering Agreement

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

(Hereinafter referred to as PIACL)

And
CATERER
[-----]
Pakistan

(Hereinafter referred to as the Caterer)

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

(Hereinafter referred to as the 'Caterer')

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

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

Content of Catering Agreement

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

Appendices:-

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

1. Provision of Goods and Services

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

The Caterer agrees to provide the following services:-

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

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

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

2. Instructions

2.1 General

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

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

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

2.2 Change of Schedules

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

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

2.3 Menu specifications/menu presentations

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

3. Ordering and Cancellation Procedures

Ordering Procedures

Meal ordering procedures are specified in Appendix I.

4. Standards

4.1 Caterer's Obligations

The Caterer will:-

- a. Ensure that all premises, plant, production processes, utensil, machinery, equipment and vessels used for storage, preparation, production, and transportation of all meals and beverages provided to PIACL aircraft meet the standards of hygiene specified by all applicable local and federal Certifications, laws, regulations, procedure and requirements.
- b. Take all reasonable steps to ensure that food delivered to Pakistan Int'l Airlines shall be free from living organisms of disease, foreign objects and toxic substances of any origin.
- c. Guarantee that all goods and services are provided in conformity with the specifications of this Agreement and that, if not specified, the foods and the processing of the same highest quality and free from defects, including latent defects in the material or in the method of processing.
- d. PIACL carry out inspections of the catering premises in which meals are prepared and services rendered in accordance with this Agreement. In the event of any breach and violation of the terms of this Agreement being noticed during inspection, a written notice hereof shall be given to the Caterer who shall be permitted 15 days from the date of receipt of such notice to rectify such breach. However, PIACL shall reserve the right of imposing penalty on sight of any incurable or grave violation and breach of the terms of this contract.
- e. In the case of shortages or change of certain items causing deviation from requirements laid down by PIACL, the Caterer shall inform immediately in writing to PIACL with options available (Locally uplift or menu deviation with approval by PIACL. Caterer must stock required goods for at least a week to two weeks to overcome above scenario.
- f. All raw material used by the Caterer shall be of high standards meeting the hygiene, sanitary and all lawful standards prescribed by the government agencies. The quality of all supplies and services shall be to the entire satisfaction of Pakistan Int'l Airlines and Caterer shall use foods and beverages in compliance with recipes, menus and specifications as approved by PIACL.
- g. Caterer shall keep its Flight Kitchen and all food preparation, handling, storages and dispensing facilities and its equipment and transport vehicles used in providing the Services in a clean and sanitary condition in addition to conditions outlined above.
- h. Caterer will ensure that all chillers, cold storages, blast freezers and air conditioners installed in production area used for preparation, packing and storage of PIA meals are operated at prescribed temperature and specified procedure for chilling/freezing of meals is strictly followed and at no stage cold chain is broken.
- i. A catering manual prescribing standard of in-flight meal production, handling, storage, Dispensation and transportation in accordance with PIA requirements inclusive of current Food Schedule and menus will be maintained at caterer premises, and updated by the caterer from time to time.

4.2 Service Guarantees / Penalties

- a. Caterer will ensure delivery of meals to Pakistan Int'l Airlines in accordance with the schedule provided to them by the PIACL Catering Manager.

- b. Any delays to flights on account of late catering deliveries (attributed directly the negligence of Caterer) will be penalized with deductions from catering bills as follows :-

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

- c. In case, catering service is compromised due to short supply of meals by the caterer, a 20% deduction will be made from total invoiced amount.

- d. In case the food provided by Caterer is inconsistent with standard menu and without written consent from PIACL, for each such occurrence PIACL shall be entitled to deduct 50%-100% of flight catering charges in the settled account of the month as penalty against Caterer.

- e. If defect (foreign object and impurity substance) in the food provided by Caterer is found, for each occurrence Carrier shall be entitled to deduct 20-40% of the flight catering charges in the settled account of the month as penalty against Caterer.

- f. If the average weight of food provided by Caterer is lower than standard weight in menu (5% for less than 100g, 10% for above 100g) Carrier shall be entitled to deduct 20% of the whole flight catering charge in settled account of the month as penalty against Caterer.

- g. If the self-made food provided by Caterer exceeds production time by 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.

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

6. **Payments**

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

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

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

Payment conditions are specified in appendix III of this Agreement.

7. **Subcontractors**

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

8. **Validity, Modification and Termination**

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

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

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

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

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

9. **Confidentiality**

The terms, provisions, and conditions of this contract and any materials, information, files, and documentation provided by one party to the other party in connection herewith are strictly confidential and proprietary, and shall be treated and maintained as such, and except where otherwise expressly provided hereunder, neither the terms, provisions, and conditions hereof or

any materials, information, and documents received from the other party in connection herewith shall be disclosed by a party without the prior written consent of the other party to any person not a party to this contract. The parties shall not disclose confidential information unless such disclosure is required under the law.

10. **Indemnity**

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

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

11. **Integrity Pact / Disclosure Clause**

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

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

Without limiting the generality of the forgoing the Caterer / Supplier represents and warrants that it has fully declared the brokerage, commission, fees etc., paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including it 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 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 me Supplier, and if on enquiry, it is revealed that the person so signing had no authority to do so PIA without prejudice to other legal rights / remedies cancel the Agreement without notice and hold the signatory liable for all costs and damages.

26. **MISCELLANEOUS**

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

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

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

d) The Caterer shall arrange and maintain during the period of this agreement policy or policies of public liability insurance acceptable to PIACL to cover its liability for personal injury (including

without limitation death) and amount for all claims arising out of each occurrence together with full workmen's compensation insurance. The Caterer shall, if required by the PIA provide insurance certificate or certificates issued by the insurers.

e) The Caterer shall perform its responsibilities hereunder to the satisfaction of PIACL and shall abide by day-to-day instructions given to it by duly authorized representative of PIACL in improving services under the agreement. Caterer shall be under an obligation to abide by the oral as well as written instructions by PIACL in respect of requirements of PIACL.

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

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

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

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

Signed

At

On behalf of

CATERER

1. By _____

2. By _____

Signed

At

On behalf of

PIACL

1. By _____

2. By _____

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

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

PIACL and Caterer

.....

Ordering Procedures

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

PRELIMINARY order not later than 12 hours prior to STD

FINAL order not later than 4 hours prior to STD

Catering order shall state:-

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

Special meals:

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

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

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

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

Signed
at
On behalf of
CATERER

Signed
at
on behalf of
PIACL

By _____

By _____

APPENDIX – II

TERMS OF PAYMENT

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

PIACL and Caterer

.....

Terms of Payment

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

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

Signed
At

Signed
at

On behalf of
CATERER

on behalf of
PIACL

By _____

By _____

INTEGRITY PACT / DISCLOSURE CLAUSE

(To be submitted on Company's Letterhead)

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

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

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

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

Notwithstanding any rights and remedies exercised by Government of Pakistan in this regard, the Seller / Supplier / Contractor agrees to indemnify Government of Pakistan for any loss or damage incurred by it on account of its corrupt business practices and further pay compensation to Government of Pakistan in any amount equivalent to ten 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.

SCHEDULE TO THE TENDER NO
: Ref: FSD/INTL/KUL/31
STATION
: -----
IN-FLIGHT CATERING SERVICES TO PIA AT KUALA LUMPUR (MALAYSIAa) AIRPORT.

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

Consolidated Per Meal Cost (Local Currency)		
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	
INDIVIDUAL	B-777-200
DISHWASHING	
TRAY SETUP	
HIGHLIFTER/TRANSPORTATION	
TOTAL	

1. Other charges related to Catering Services if any;

Important Notes:

- a) All the items in the menu and list of items must be quoted.
- b) Any discount/additional benefit must be mentioned separately in Financial Proposals.
- c) Please ensure all the costs applicable to the airline are mentioned as charges that are not provided will not be paid by the Airline.
- d) The scope of catering services operations has been explained/ covered in details in the draft contract agreement attached hereto, therefore, caterers should list down and quote for all the necessary services charges/govt. levies to be paid by PIACL.
- e) For new menu item, rates of similar items will be applied.

SIGNED & STAMPED

MENU CYCLE-A

BREAKFAST MENU

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

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

MENU CYCLE-A

CONTINENTAL BREAKFAST MENU

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

MENU CYCLE-A

SNACKS MENU-01

BUSINESS CLASS		UNIT	%	RATE
SANDWICHES				
ASSORTED COCKTAIL CHICKEN/ CHEESE SANDWICHES		TRAY	APS	
FISH FINGER WITH TARTER SAUCE		3X20 G	100%	
VEGETABLE PIZZA		60 G	100%	
VEGETABLE SANDWICH	VEGETARIAN	45 G	03 POR PER GALLEY	
CHEESE STRAW		45 G		
MINI SWISS ROLLS	DESSERT	2X30G	100%	
ECONOMY CLASS		UNIT	%	RATE
SANDWICHES				
CHICKEN/CHEESE SANDWICHES WITH BBQ CHUNKS BULK		90 G	100%	
VEGETABLE PATTIES (ONLY INTL FLTS)		45 G	100%	
VEGETARIAN				
VEGETABLE SANDWICH	VEGETARIAN	45 G	03 POR PER GALLEY	
CHEESE STRAW		45 G		
DESSERT				
MENANIZE BISCUIT DIP IN CHOCOLATE		45 G	100%	

MENU CYCLE-A

SNACKS MENU-02

BUSINESS CLASS		UNIT	%	RATE
SANDWICHES				
CLUB SANDWICHES		90 G	100%	
CHICKEN BEHARI BOTI		3X20 G	100%	
CHICKEN SEEKH KEBAB		2 X 20 G	100%	
CHEESE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
SPINACH QUICHE		45 G		
DESSERT				
CHOCOLATE MUD CAKE		45 G	100%	
ECONOMY CLASS		UNIT		%
SANDWICHES				
CHICKEN CROISSANT SANDWICH		90 G	100%	
SHAMI KABAB	ONLY INTL FLTS	45 G	100%	
CHEESE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE QUICHE				
CHOCOLATE MUD CAKE	DESSERT	45 G	100%	

MENU CYCLE-A

LUNCH/DINNER MENU-01

BUSINESS CLASS		UNIT	%	RATE
SALAD				
FRESH SALAD		100 G	100%	
CHICKEN KARAHI		150 G	60%	
PEA PULLAO		150 G		
CHICKEN BEHARI BOTI		2X30G		
MUTTON DOPIAZA (BONELESS MUTTON)		150 G	20%	
PEA PULLAO		150 G	20%	
STUFFED CHICKEN ROULADE WITH MUSHROOM SAUCE		150 G	10%	
MASHED POTATO		80 G	10%	
ASSORTED MIXED VEGETABLES		70 G	10%	
CRUMBED FRIED FISH WITH TARTER SAUCE		100 G	10%	
ASSORTED VEGETABLES		150 G	10%	
DAL MOONG MASOOR	VEGETARIAN	150 G	3 POR PER GALLEY	
STEAMED RICE				
MIXED VEGETABLE				
DESSERT				
ORANGE MOUSSE	DESSERT		50%	
FRUIT GATEAU				
RAITA (1 BTL FOR 12 PAX)		APS	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	

BUTTER INDV	POR	100	
GARNISHING TRAY (01 TRAY FOR 12 PAX)	TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY(FOR 12 PAX)			
NAN	I PCS	75%	
ECONOMY CLASS	UNIT	%	RATE
WALDROF SALAD	100 G	100%	
CHICKEN KARAHI	150 G	75%	
PEA PULLAO			
MUTTON DOPIAZA (BONELESS)	150 G	10%	
PEA PULLAO			
ENTRÉE 03			
STUFFED CHICKEN ROULADE WITH MUSHROOM SAUCE	150 G	10%	
MASHED POTATO	80 G		
ASSORTED MIXED VEGETABLES	70 G		
ENTRÉE 04			
CRUMBED FRIED FISH WITH TARTER SAUCE	100 G	5%	
ASSORTED VEGETABLES	150 G		
VEGETARIAN			
DAL MOONG MASOOR	70 G	3 POR PER GALLEY	
STEAMED RICE	150 G		
MIXED VEGETABLE	80 G		
ORANGE MOUSSE	80 G	95%	
FRUIT GATEAU		5%	
DESSERT			
BREAD ROLL	35 G	5%	
*BUTTER	POR	5%	

MENU CYCLE-A
LUNCH/DINNER MENU-02 'RTN'

BUSINESS CLASS		UNIT	%	RATE
WALDROF SALAD		100 G	100%	
MURGH MUGHLAI		150 G	60%	
VEGETABLE PULLAO		150 G		
CHICKEN SEEKH KABAB HARA MASALA		2X30 G		
MUTTON KARAHAI (BONELESS MUTTON)		150 G	20%	
FRIED RICE		150 G		
ROAST CHICKEN WITH MUSHROOM SAUCE		150 G	10%	
RISOLLE POTATO		80 G		
ASSORTED VEGETABLES		70 G		
GRILLED FISH WITH GINGER SOYA SAUCE		100 G	10%	
ASSORTED VEGETABLE		150 G		
MIXED VEGETABLE	VEGETARIAN	150 G	3 POR PER GALLEY	
STEAMED RICE				
DAL MALKA MASOOR				
DESSERT				
RICH VANILLA CAKE (ICING RICH CREAM)		100 G	50%	
FRUIT PANNACOTTA				
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
*BUTTER INDV		POR	100	

GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75%	
ECONOMY CLASS		UNIT	%	RATE
*SET YOGURT		80 G	100%	
ENTRÉE 01				
MURGH MUGHLAI		150 G	75%	
VEGETABLE PULLAO		150 G	75%	
ENTRÉE 02				
MUTTON KARAHAI (BONELESS MUTTON)		150 G	10%	
FRIED RICE		150 G	10%	
ENTRÉE 03				
ROAST CHICKEN WITH MUSHROOM SAUCE		150 G	10%	
RISOLLE POTATO		80 G	10%	
ASSORTED VEGETABLES		70 G	10%	
ENTRÉE 04				
GRILLED FISH WITH GINGER SOYA SAUCE		100 G	5%	
ASSORTED VEGETABLE		150 G	5%	
MIXED VEGETABLE	VEGETARIAN	80 G	3 POR PER GALLEY	
STEAMED RICE		150 G		
DAL MALKA MASOOR		70 G		
FRUIT PANNACOTTA	DESSERT	80 G	95%	
RICH VANILLA CAKE (ICING RICH CREAM)		80 G	5%	
BREAD ROLL		35 G	5%	
BUTTER		POR	5%	

MENU CYCLE-A
LUNCH/DINNER MENU-01 'FAREAST'

BUSINESS CLASS		UNIT	%	RATE
FRESH SALAD		100 G	100%	
CHICKEN KARAHI		150 G	60%	
PEA PULLAO		150 G		
CHICKEN BEHARI BOTI		2X30G		
MUTTON DOPIAZA (BONELESS MUTTON)		150 G	20%	
PEA PULLAO				
CHICKEN WITH CHILLY		150 G	10%	
EGG FRIED RICE				
CRUMBED FRIED FISH WITH TARTER SAUCE		150 G	10%	
ASSORTED VEGETABLES				
DAL MOONG MASOOR	VEGETARIAN	150 G	3 POR PER GALLEY	
STEAMED RICE				
MIXED VEGETABLE				
ORANGE MOUSSE	DESSERT	100 G	50%	
FRUIT GATEAU				
RAITA (I BTL FOR 12 PAX)		APS	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	

NAN		I PCS	75	
FRESH FRUIT BASKET		TRAY	AS PER LOAD	
ECONOMY CLASS		UNIT	%	RATE
WALDROF SALAD		100 G	100%	
CHICKEN KARAHI	ENTRÉE 01	150 G	75%	
PEA PULLAO		150 G	75%	
MUTTON DOPIAZA (BONELESS)	ENTRÉE 02	150 G	10%	
PEA PULLAO				
ENTRÉE 03				
CHICKEN WITH CHILLY	ENTRÉE 03	150 G	10%	
EGG FRIED RICE				
ENTRÉE 04				
CRUMBED FRIED FISH WITH TARTER SAUCE		100 G	5%	
ASSORTED VEGETABLES		150 G		
DAL MOONG MASOOR	VEGETARIAN	70 G	3 POR PER GALLEY	
STEAMED RICE		150 G		
MIXED VEGETABLE		80 G		
ORANGE MOUSSE	DESSERT	80 G	95%	
FRUIT GATEAU		80 G	5%	
BREAD ROLL		35 G	5%	
BUTTER		POR		

MENU CYCLE-B

BREAKFAST MENU

BUSINESS CLASS		UNIT	%	RATE
*VARIETY OF JUICES (TETRA PACK)		PKT	AS PER STD	
SEASONAL CUT FRESH FRUIT		100 G	100%	
FLAVOURED YOGURT		CUP (80 G)	75%	
CORN FLAKES		PKT	25%	
MUSHROOM OMELETTE		100 G	75%	
SCRAMBLED EGGS		100 G	25%	
PAN CAKE		80 G	50%	
MAPLE HONEY SYRUP IN SEPARATE BOWL		200 ML		
CHICKEN BOTI MASALA		90 G	75%	
VEGETABLE BHUJIA		90 G	25%	
CHICKEN CROQUETTE		90 G	25%	
PARATHA		1/2 PCS	100%	
ALOO ACHARI	VEGETARIAN	450 G (FOIL)	1 - 12 PAX	
VEGETABLE CUTLET		2 X 45 G	1 - 12 PAX	
PARATHA		6 X 1/2 PCS	1 - 12 PAX	
BREAD				
CROISSANT PLAIN/CHOCOLATE		55 G	115%	
ASSORTED MUFFIN		60 G	100%	
VARIETY OF DANISH PASTRIES (03 TYPES)		45 G	50%	
ROLL'S SELECTIONS		45 G	50%	
BUTTER INDV.		10 G	125	
*HONEY		POR	25	
JAM/ MARMALADE		POR	50	
TEA	HOT BEVERAGES			
GREEN TEA				
COFFEE				

ECONOMY CLASS		UNIT	%	RATE
APPLE, MANGO & ORANGE JUICE (TETRA PACK)		PKT	AS PER STD	
FLAVOURED YOGURT		CUP 80 GM)	100%	
MUSHROOM OMELETTE	ENTRÉE 01	100 G	50%	
CHICKEN BOTI MASALA		60 G	50%	
GRILLED TOMATO		1/2 PC	50%	
PAKISTANI OMELETTE	ENTRÉE 02	100 G	50%	
CHICKEN CROQUETTE		60 G	50%	
GRILLED TOMATO		1/2 PC	50%	
ALOO ACHARI	VEGETARIAN	90 G	03 POR PER GALLEY	
VEGETABLE CUTLET		90 G		
PARATHA		1/2 PCS		
BREAD				
CROISSANT		55 G	100%	
*BUTTER		POR		
*JAM				

MENU CYCLE-B
CONTINENTAL BREAKFAST MENU

BUSINESS CLASS	UNIT	%	RATE
VARIETY OF JUICES (TETRA PACK)	PKT	AS PER FIELD SER. STD	
CUT FRESH FRUIT	100 G	100%	
BREAD			
CROISSANT	55 G	150%	
DANISH PASTRIES (03 TYPES FOR BC)	45 G	50%	
MUFFIN	45 G	50%	

*JAM/ MARMALADE		POR	50%/50%	
*HONEY		POR	25%	
BUTTER PIPE		POR	125%	
ECONOMY CLASS		UNIT	%	RATE
APPLE, MANGO & ORANGE JUIE (TETRA PACK)		PKT	AS PER STD	
FLAVOURED YOUNGURT		80 G	100%	
BREAD				
CROISSANT	BREAD	55 G	100%	
DANISH PASTRY		45 G		
*JAM/ BUTTER		POR	100%	

MENU CYCLE-B
SNACKS MENU-01

BUSINESS CLASS		UNIT	%	RATE
ASSORTED COCKTAIL SANDWICHES		TRAY	APS	
CHICKEN SEEKH KEBAB		3X20 G	100%	
CHICKEN PATTIES		45 G	100%	
VEGETABLE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE CURRY PUFF		45 G	03 POR PER GALLEY	
ASSORTED COCKTAIL TARTS	DESSERT	3X15 (TRAY)	APS	
PRESET ITEMS		* 1-12 PAX ONE TRAY		
ECONOMY CLASS		UNIT	%	RATE

CHICKEN CHEESE DOUBLE DECKER SANDWICH (ONLY INTERNATIONAL)		70 G	100%	
SHAMI KEBAB (ONLY INTL FLTS)		45 G	100%	
VEGETABLE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE CURRY PUFF		45 G	03 POR PER GALLEY	
DESSERT				
CINNAMON APPLE CAKE SLICE (ONLY INTERNATIONAL)		45 G	100%	
PRESET ITEMS		* 1-12 PAX ONE TRAY		

MENU CYCLE-B
SNACKS MENU-02

BUSINESS CLASS		UNIT	%	RATE
ASSORTED COCKTAIL SANDWICHES		TRAY	APS	
CHICKEN TIKKA BOTI		3X20 G	100%	
CHICKEN SHAMI KABAB		60 G	100%	
VEGETARIAN				
CHEESE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE				
DESSERT				
ASSORTED COCKTAIL PASTRIES	DESSERT	3X15 (TRAY)	100%	
PRESET ITEMS				

ECONOMY CLASS		UNIT	%	RATE
SANDWICHES				
CHICKEN CHEESE SANDWICHES		60 G	100%	
BULK				
CHICKEN PATTIES (ONLY INTL FLTS)		45 G	100%	
VEGETARIAN				
CHEESE SANDWICHES	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE				
DESSERT				
CHOCOLATE BROWNIE		50 G	50%	
ORANGE CAKE		45 G	50%	

MENU CYCLE-B
LUNCH/DINNER MENU-01

BUSINESS CLASS	UNIT	%	RATE
ITALIAN SALAD	100 G	100%	
CHICKEN BADAMI QORMA	150 G	60% 60%	
VEGETABLE BIRYANI			
CHICKEN MALAI BOTI	3X25		
MUTTON KHARA MASALA	150G	20%	
VEGETABLE BIRYANI			
FILLET OF FISH WITH MEUNIERE	150 G	10%	
ASSORTED PASTA	80 G		

ASSORTED STEAMED VEGETABLE		70 G		
GRILLED CHICKEN SLICES WITH MEDITERRANEAN SAUCE		150 G	10%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLE		70 G		
DAL MONG MASOOR	VEGETARIAN	150 G	1 FOR 12 PAX	
BOILED RICE				
PALAK PANEER		150 G	1 FOR 18 PAX	
CHOCOLATE BROWNIE FUDGE	DESSERT	100 G	50%	
PINEAPPLE GATEAU				
RAITA (I BTL FOR 12 PAX)		250 ML	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / PALM CHUTNEY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75	
ECONOMY CLASS		UNIT	%	RATE
ITALIAN SALAD		100 G	100%	
CHICKEN QORMA	ENTRÉE 01	120G	75% 75% 75%	
VEGETABLE BIRYANI		140G		
DAL MONG MASOOR		40G		
MUTTON KHARA MASALA	ENTRÉE 02	150 G	10%	
VEGETABLE BIRYANI		150 G	10%	

ENTRÉE 03				
FILLET OF FISH WITH MEUNIERE		150 G	5%	
ASSORTED PASTA		80 G	5%	
ASSORTED STEAMED VEGETABLE		70 G	5%	
ENTRÉE 04				
GRILLED CHICKEN SLICES WITH MEDITERRANEAN SAUCE		150 G	10%	
ASSORTED PASTA		80 G	10%	
ASSORTED STEAMED VEGETABLE		70 G	10%	
DAL MONG MASOOR	VEGETARIAN	70 G	3 POR PER GALLEY	
BOILED RICE		150 G		
PALAK PANEER		80 G		
DESSERT				
CHOCOLATE BROWNIE FUDGE		80 G	10%	
PINEAPPLE GATEAU			90%	
BREAD ROLL		45 G	10%	
*BUTTER		POR	10%	

MENU CYCLE-B
LUNCH/DINNER MENU-02 'RTN'

BUSINESS CLASS	UNIT	%	RATE
RUSSIAN SALAD	100 G	100%	
CHICKEN JALFRAZI	150 G	60%	
PEA PULLAO	150 G	60%	
CHICKEN BEHARI BOTI	3X30	60%	

MUTTON DOPIAZA	150G	20%	
PEA PULLAO	150G	20%	

GRILLED FISH WITH LEMON BUTTER SAUCE	150 G	10%	
ASSORTED PASTA	80 G	10%	
ASSORTED STEAMED VEGETABLES	70 G	10%	
CHICKEN ALA KING WITH BROWN SAUCE	150 G	10%	
ASSORTED PASTA	80 G	10%	
ASSORTED STEAMED VEGETABLES	70 G	10%	
VEGETABLE CURRY	150 G	1 FOR 12 PAX	
BOILOED RICE			
DAL MOONG MASOOR		1 FOR 18 PAX	
BLACK FOREST GATEAU	100 G	50%	
GATEAU MILLE FEUILLE			
RAITA (I BTL FOR 12 PAX)	250 ML	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)	BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)	25 G	150%	
BUTTER INDV	POR	100	
GARNISHING TRAY (01 TRAY FOR 12 PAX)	TRAY	AS PER LOAD	
MANGO / PALM CHUTNEY (01 TRAY FOR 12 PAX)	TRAY	AS PER LOAD	
NAN	I PCS	75	
ECONOMY CLASS	UNIT	%	RATE
RUSSIAN SALAD	100 G	100%	
CHICKEN JALFRAZI	ENTRÉE 01	120G	75%

PEA PULLAO		140G		
DAL MONG MASOOR		40G		
MUTTON DOPIAZA	ENTRÉE 02	150 G	10%	
PEA PULLAO				
ENTRÉE 03				
GRILLED FISH WITH LEMON BUTTER SAUCE		150 G	5%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
ENTRÉE 04				
CHICKEN ALA KING WITH BROWN SAUCE		150 G	10%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
VEGETARIAN				
VEGETABLE CURRY		70 G	3 POR PER GALLEY	
BOILED RICE		150 G		
DAL MOONG MASOOR		80 G		
BLACK FOREST GATEAU	DESSERT	80 G	10%	
GATEAU MILLE FEUILLE			90%	
BREAD ROLL		45 G	10%	
*BUTTER		POR	10%	

MENU CYCLE-B
LUNCH/DINNER MENU-01 'FAREAST'

BUSINESS CLASS	UNIT	%	RATE
ITALIAN SALAD	100 G	100%	

CHICKEN BADAMI QORMA		150 G		
VEGETABLE BIRYANI			60%	
CHICKEN MALAI BOTI		3X25		
MUTTON KHARA MASALA		150G	20%	
VEGETABLE BIRYANI				
FILLET OF FISH WITH MEUNIERE		150 G		
ASSORTED PASTA		80 G	10%	
ASSORTED STEAMED VEGETABLE		70 G		
CHICKEN KUNG PAO		150 G	10%	
VEGETABLE FRIED RICE		150 G		
DAL MONG MASOOR			1 FOR 12 PAX	
BOILED RICE				
PALAK PANEER	VEGETARIAN	150 G	1 FOR 18 PAX	
CHOCOLATE BROWNIE FUDGE		100 G	50%	
PINEAPPLE GATEAU	DESSERT	100 G		
RAITA (I BTL FOR 12 PAX)		250 ML	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / PALM CHUTNEY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75	
FRESH FRUIT BASKET				
ECONOMY CLASS		UNIT	%	RATE
ITALIAN SALAD		100 G	100%	

CHICKEN QORMA	ENTRÉE 01	120G	75%	
VEGETABLE BIRYANI		140G		
DAL MONG MASOOR		40G		
MUTTON KHARA MASALA	ENTRÉE 02	150 G	10%	
VEGETABLE BIRYANI		150 G	10%	
ENTRÉE 03				
FILLET OF FISH WITH MEUNIERE		150 G	5%	
ASSORTED PASTA		80 G	5%	
ASSORTED STEAMED VEGETABLE		70 G	5%	
CHICKEN KUNG PAO	ENTRÉE 04	150 G	10%	
VEGETABLE FRIED RICE		150 G		
DAL MONG MASOOR	VEGETARIAN	70 G	3 POR PER GALLEY	
BOILED RICE		150 G		
PALAK PANEER		80 G		
CHOCOLATE BROWNIE FUDGE	DESSERT	80 G	10%	
PINEAPPLE GATEAU			90%	
BREAD ROLL		45 G	10%	
*BUTTER			10%	

MENU CYCLE-C
BREAKFAST MENU

BUSINESS CLASS	UNIT	%	RATE
VARIETY OF JUICES (TETRA PACK)	PKT	AS STD	
SEASONAL CUT FRESH FRUIT WITH CHERRY ON TOP	100 G	100%	
CORN FLAKES	PKT	25%	

PAKISTANI OMELETTE		100 G	75%	
SCRAMBLED EGGS		100 G	25%	
FRENCH TOAST		80 G	50%	
MAPPLE HONEY SYRUP IN SEPARATE BOWL		200 ML		
CHICKEN BOTI MASALA		90 G	75%	
VEGETABLE JALFREZI		90 G	25%	
CHICKEN SAUSAGES		60 G	50%	
PARATHA		1/2 PCS	100%	
VEGETABLE JALFREZI	VEGETARIAN	450 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE		2 X 45 G		
PARATHA		1/2 PCS		
BREAD				
CROISSANT		55 G	115%	
VARIETY OF DANISH PASTRIES (03 TYPES)		45 G	50%	
ROLL'S SELECTIONS		45 G	50%	
*BUTTER INDV.		10 G	125%	
*HONEY		POR	25%	
*JAM/ MARMALADE		POR	50%/ 50%	
ECONOMY CLASS		UNIT	%	RATE
APPLE, MANGO & ORANGE JUICE (TETRA PACK)		PKT	AS PER STD	
*FLAVORED YOGURT		CUP(80G)	100%	
PAKISTANI OMELETTE	ENTRÉE 01	100 G	100%	
CHICKEN BOTI MASALA		60 G	100%	
VEGETABLE JALFREZI	VEGETARIAN	90 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE		2 X 45 G		
PARATHA		1/2 PCS		
BREAD				
CROISSANT		55 G	100%	
*BUTTER		POR	100%	
*JAM		POR	100%	

MENU CYCLE-C

CONTINENTAL BREAKFAST MENU

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

MENU CYCLE-C

SNACKS MENU-01

BUSINESS CLASS	UNIT	%	RATE
ASSORTED COCKTAIL SANDWICHES	TRAY	APS	
CHICKEN FINGER WITH TARTER SAUCE	3X20 G	100%	
CHICKEN MOULDED PATTIES	45 G	100%	
VEGETABLE SANDWICHES	45 G	03 POR PER GALLEY	
VEGETABLE CUTLET			

DESSERT				
ASSORTED COCKTAIL SIZE BROWNIE		3X15 G	APS	
PRESET ITEMS				
* ONE TRAY=36 S/W PCS				
* 1-12 PAX ONE TRAY				
ECONOMY CLASS		UNIT	%	RATE
SANDWICHES				
BRIDGE ROLL FILLING WITH CHICKEN SEEKH KEBAB		80 G	100%	
VEGETABLE CURRY PUFF		45 G	100%	
VEGETARIAN				
VEGETABLE SANDWICHES	VEGE	45 G	03 POR PER GALLEY	
VEGETABLE CUTLET				
CHOCOLATE BROWNIE	DESSERT	45 G	100%	

MENU CYCLE-C
SNACKS MENU-02

BUSINESS CLASS		UNIT	%	RATE
ASSORTED COCKTAIL SANDWICH		TRAY	APS	
CHICKEN SHAMI KABAB		45 G	100%	
CHICKEN MALAI BOTI		60 G	100%	
VEGETARIAN				
CHEESE SANDWICH	VEGE	45 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE				
DESSERT				
CHOCOLATE SWISS ROLL WITH STRAWBERRY SAUCE		45 G	100%	
PRESET ITEMS				

ECONOMY CLASS		UNIT	%	RATE
CHICKEN BURGER		80 G	100%	
CHICKEN PATTIES		45 G	100%	
VEGETARIAN				
CHEESE SANDWICH	VEGE	45 G	03 POR PER GALLEY	
VEGETABLE CROQUETTE				
FRUIT CAKE	DESSERT	45 G	100%	
PRESET ITEMS				
* 1-12 PAX ONE TRAY				

MENU CYCLE-C
LUNCH/DINNER MENU-01

BUSINESS CLASS		UNIT	%	RATE
FRESH SALAD		100 G	100%	
CHICKEN WHITE QORMA		150 G	75%	
YAKHNI PULAO				
CHICKEN SEEKH KABAB HARA MASALA		60 G		
SUPREME OF CHICKEN WITH PAPRIKA SAUCE		150 G	25%	
PARSLEY POTATO		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
STEAMED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
MIXED DAL				
MIXED VEGETABLE				
DESSERT				
FRUIT PANACOTTA WITH VANILLA SAUCE		100 G	50%	
PINEAPPLE GATEAU		100 G	50%	
RAITA (I BTL FOR 12 PAX)		AS PER LOAD	1	

BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100%	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75%	
ECONOMY CLASS		UNIT	%	RATE
SET YOGURT		CUP (80 G)	100%	
ENTRÉE 01				
CHICKEN WHITE QORMA	ENTRÉE 01	150 G	90%	
YAKHNI PULAO				
ENTRÉE 02				
SUPREME OF CHICKEN WITH PAPRIKA SAUCE		150 G	10%	
PARSLEY POTATO		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
STEAMED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
MIXED DAL		70 G		
MIXED VEGETABLE		80 G		
DESSERT				
CHOCOLATE GATEAU	DESSERT	80 G	95%	
PINEAPPLE GATEAU			10%	
BREAD ROLL		35 G	5%	
BUTTER		POR	5%	

LUNCH/DINNER MENU-02 'RTN'

BUSINESS CLASS	UNIT	%	RATE
RUSSIAN SALAD	100 G	100%	
CHICKEN BADAMI QORMA	150 G	75%	
VEGETABLE BIRYANI	150 G	75%	
CHICKEN BIHARI BOTI	90 G	75%	

CHICKEN STROGANOFF	150 G	25%	
ASSORTED PASTA	80 G	25%	
ASSORTED MIXED VEGETABLES	70 G	25%	
VEGETARIAN			
STEAMED RICE	150 G	3 POR PER GALLEY	
VEGETABLE KOFTA CURRY			
DAL CHANNA WITH KADDU			
DESSERT			
VANILA FUDGE CAKE	100 G	50%	
STRAWBERRY SWISS ROLL	100 G	50%	
BREAD VARIETY (01 TRAY FOR 12 PAX)	BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)	25 G	150%	
BUTTER INDV	POR	100%	
GARNISHING TRAY (01 TRAY FOR 12 PAX)	TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)			
NAN	I PCS	75%	
ECONOMY CLASS	UNIT	%	RATE
*SET YOGURT	CUP (80 G)	100%	
ENTRÉE 01			
CHICKEN BADAMI QORMA	150 G	90%	
VEGETABLE BIRYANI	150 G	90%	
ENTRÉE 02			
CHICKEN STROGANOFF	150 G	10%	
ASSORTED PASTA	80 G	10%	
ASSORTED MIXED VEGETABLES	70 G	10%	
VEGETARIAN			
STEAMED RICE	150 G	3 POR PER GALLEY	
VEGETABLE KOFTA CURRY	80 G		
DAL CHANNA WITH KADDU	70 G		

BASBUSA	DESSERT	80 G	95%	
STRAWBERRY SWISS ROLL		80 G	5%	
BREAD ROLL		35 G	5%	
*BUTTER		POR	5%	

MENU CYCLE-C
LUNCH/DINNER MENU-01 'FAREAST'

BUSINESS CLASS		UNIT	%	RATE
SALAD				
FRESH SALAD		100 G	100%	
CHICKEN WHITE QORMA		150 G	75%	
YAKHNI PULAO		150 G		
CHICKEN SEEKH KABAB HARA MASALA		60 G		
SUPREME OF CHICKEN WITH PAPRIKA SAUCE		150 G	20%	
PARSLEY POTATO		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
CHICKEN MANCHURIAN		150 G	10%	
VEGETABLE FRIED RICE		150 G	10%	
STEAMED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
MIXED DAL				
MIXED VEGETABLE				
DESSERT				
FRUIT PANACOTTA WITH VANILLA SAUCE		100 G	50%	
PINEAPPLE GATEAU		100 G	50%	
RAITA (I BTL FOR 12 PAX)		AS PER LOAD	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	

BUTTER INDV		POR	100%	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75%	
FRESH FRUIT BASKET				
ECONOMY CLASS		UNIT	%	RATE
*SET YOGURT		CUP (80 G)	100%	
CHICKEN WHITE QORMA	ENTRÉE 01	150 G	90%	
YAKHNI PULAO		150 G	90%	
ENTRÉE 02				
SUPREME OF CHICKEN WITH PAPRIKA SAUCE		150 G	10%	
PARSLEY POTATO		80 G	10%	
ASSORTED STEAMED VEGETABLES		70 G	10%	
CHICKEN MANCHURIAN	ENTRÉE 03	150 G	5%	
VEGETABLE FRIED RICE		150 G		
STEAMED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
MIXED DAL		70 G		
MIXED VEGETABLE		80 G		
CHOCOLATE GATEAU	DESSERT	80 G	95%	
PINEAPPLE GATEAU		80 G	10%	
BREAD ROLL		35 G	5%	
*BUTTER		POR	5%	

MENU CYCLE-D
BREAKFAST MENU

BUSINESS CLASS	UNIT	%	RATE
*VARIETY OF JUICES (TETRA PACK)	PKT	AS PER STD	
SEASONAL CUT FRESH FRUIT WITH CHERRY ON TOP	100 G	100%	
CORN FLAKES	PKT	25%	

CHEESE OMELETTE		100 G	75%	
SCRAMBLED EGGS		100 G	25%	
PAN CAKE		80 G	50%	
MAPPLE HONEY SYRUP IN SEPARATE BOWL		200 ML		
CHICKEN MINCE		90 G	75%	
VEGETABLE BHUJIA		90 G	25%	
CHICKEN SAUSAGES		60 G	50%	
PARATHA		1/2 PCS	100%	
VEGETABLE BHUJIA	VEGETARIAN	450 G (FOIL)	03 POR PER GALLEY	
VEGETABLE CUTLET		2 X 45 G		
PARATHA		1/2 PCS		
BREAD				
CROISSANT		55 G	115%	
VARIETY OF DANISH PASTRIES (03 TYPES)		45 G	50%	
ROLL'S SELECTIONS		45 G	50%	
BUTTER INDV.		10 G	125%	
*HONEY		POR	25%	
*JAM / MARMALADE		POR	50%/ 50%	
ECONOMY CLASS		UNIT	%	RATE
APPLE, MANGO & ORANGE JUICE (TETRA PACK)		PKT	AS PER STD	
*FLAVORED YOGURT		CUP(80 G)	100%	
CHEESE OMELETTE	ENTRÉE 01	100 G	100%	
CHICKEN MINCE		60 G		
VEGETABLE BHUJIA	VEGETARIAN	90 G	03 POR PER GALLEY	
VEGETABLE CUTLET		2 X 45 G		
PARATHA		1/2 PCS		
BREAD				
CROISSANT		55 G	100%	
*BUTTER		POR	100%	
*JAM		POR	100%	

MENU CYCLE-D

CONTINENTAL BREAKFAST MENU

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

MENU CYCLE-D

SNACKS MENU-01

BUSINESS CLASS	UNIT	%	RATE
ASSORTED COCKTAIL SANDWICHES	TRAY	APS	
CHICKEN SEEKH KEBAB	3X20 G	100%	
CHICKEN PIZZA	45 G	100%	

VEGETABLE SANDWICHES	VEGE	45 G	03 POR PER GALLEY	
VEGETABLE CURRY PUFF				
DESSERT				
ASSORTED COCKTAIL PASTRIES		3X15 G	APS	
PRESET ITEMS				
* ONE TRAY=36 S/W PCS				
* 1-12 PAX ONE TRAY				
ECONOMY CLASS		UNIT	%	RATE
CLUB SANDWICH		80 G	100%	
SHAMI KEBAB		45 G	100%	
VEGETARIAN				
VEGETABLE SANDWICHES	VEGE	45 G	03 POR PER GALLEY	
VEGETABLE CURRY PUFF				
DESSERT				
CHOCOLATE BANANA CAKE		45 G	100%	
PRESET ITEMS				
* ONE TRAY=36 S/W PCS				
* 1-12 PAX ONE TRAY				

MENU CYCLE-D
SNACKS MENU-02

BUSINESS CLASS		UNIT	%	RATE
ASSORTED COCKTAIL SANDWICH		TRAY	APS	
CHICKEN BOUCHEE		45 G	100%	
CHICKEN TIKKA BOTI		60 G	100%	
CHEESE SANDWICH	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE PATTIES		45 G		

ASSORTED COCKTAIL TARTS	DESSERT	45 G	100%	
ECONOMY CLASS		UNIT	%	RATE
CHICKEN BURGER		80 G	100%	
CHICKEN PATTIES (BULK)		45 G	100%	
CHEESE SANDWICH	VEGETARIAN	45 G	03 POR PER GALLEY	
VEGETABLE PATTIES		45 G		
APPLE CAKE	DESSERT	45 G	100%	

MENU CYCLE-D
LUNCH/DINNER MENU-01

BUSINESS CLASS		UNIT	%	RATE
FRESH SALAD		100 G	100%	
CHICKEN KHARA MASALA		150 G	75%	
VEGETABLE BIRYANI		150 G	75%	
CHICKEN MALAI BOTI		60 G	75%	
GRILLED CHICKEN WITH MUSHROOM SAUCE		150 G	25%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
BOILED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
DAL MONG MASOOR		150 G		
PALAK PANEER		150 G		
CHOCOLATE MOUSSE CAKE	DESSERT	100 G	50%	
FRENCH YOGURT CAKE		100 G	50%	

RAITA (I BTL FOR 12 PAX)		AS PER LOAD	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100%	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75%	
ECONOMY CLASS		UNIT	%	RATE
SET YOGURT		CUP (80 G)	100%	
CHICKEN KHARA MASALA	ENTRÉE 01	150 G	90%	
VEGETABLE BIRYANI				
ENTRÉE 02				
GRILLED CHICKEN WITH MUSHROOM SAUCE		150 G	10%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLES		70 G	10%	
BOILED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
DAL MONG MASOOR		70 G		
PALAK PANEER		80 G		
DESSERT				
CHOCOLATE MOUSSE CAKE		80 G	90%	
FRENCH YOGURT CAKE		80 G	10%	
BREAD ROLL		35 G	5%	
*BUTTER		POR	5%	

MENU CYCLE-D
LUNCH/DINNER MENU-02 'RTN'

BUSINESS CLASS	UNIT	%	RATE
RUSSIAN SALAD	100 G	100%	
CHICKEN MAKHNI	150 G	75%	
KASHMIRI PULAO	150 G	75%	
CHICKEN RESHMI KEBAB	90 G	75%	

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

BREAD ROLL	35 G	5%	
*BUTTER	POR	5%	

MENU CYCLE-D
LUNCH/DINNER MENU-01 'FAREAST'

BUSINESS CLASS		UNIT	%	RATE
FRESH SALAD		100 G	100%	
CHICKEN KHARA MASALA		150 G	75%	
VEGETABLE BIRYANI		150 G	75%	
CHICKEN MALAI BOTI		60 G	75%	
GRILLED CHICKEN WITH MUSHROOM SAUCE		150 G	20%	
ASSORTED PASTA		80 G		
ASSORTED STEAMED VEGETABLES		70 G		
CHICKEN KUNG PAO		150 G	10%	
VEGETABLE FRIED RICE		150 G		
BOILED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
DAL MONG MASOOR		150 G		
PALAK PANEER		150 G		
DESSERT				
CHOCOLATE MOUSSE CAKE		100 G	50%	
FRENCH YOGURT CAKE				
RAITA (I BTL FOR 12 PAX)		APS	1	
BREAD VARIETY (01 TRAY FOR 12 PAX)		BASKET	APS	
GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-COVER)		25 G	150%	
BUTTER INDV		POR	100%	
GARNISHING TRAY (01 TRAY FOR 12 PAX)		TRAY	AS PER LOAD	
MANGO / MINT CHUTNEY (FOR 12 PAX)		TRAY	AS PER LOAD	
NAN		I PCS	75%	
FRESH FRUIT BASKET				

ECONOMY CLASS		UNIT	%	RATE
*SET YOGURT		CUP (80 G)	100%	
ENTRÉE 01				
CHICKEN KHARA MASALA	ENTRÉE 01	150 G	85%	
VEGETABLE BIRYANI				
ENTRÉE 02				
GRILLED CHICKEN WITH MUSHROOM SAUCE		150 G	10%	
ASSORTED PASTA		80 G	10%	
ASSORTED STEAMED VEGETABLES		70 G	10%	
CHICKEN KUNG PAO	ENTRÉE 03	150 G	5%	
VEGETABLE FRIED RICE				
BOILED RICE	VEGETARIAN	150 G	3 POR PER GALLEY	
DAL MONG MASOOR		70 G		
PALAK PANEER		80 G		
CHOCOLATE MOUSSE CAKE	DESSERT	80 G	90%	
FRENCH YOGURT CAKE			10%	
BREAD ROLL		35 G	5%	
*BUTTER		POR	5%	

FOOD ITEMS			
S/NO	ITEMS	UNIT	RATE
	SALAD		
1	FRESH SALAD	100 GRM	
2	ITALIAN SALAD	100 GRM	
3	WALDORF SALAD	100 GRM	
4	GREEK SALAD	100 GRM	
5	CHICKEN PINEAPPLE SALAD	100 GRM	
6	SALAD FOUR SEASON	100 GRM	
7	RUSSIAN SALAD	100 GRM	
8	BEETROOT & GREEN BEAN SALAD	100 GRM	
9	RED BEAN & CORN SALAD	100 GRM	
10	MIMOSA SALAD	100 GRM	
11	CAESAR SALAD	100 GRM	

12	FETA CHEESE SALAD	100 GRM	
13	TOSSED SALAD	100 GRM	
14	FATOUSH SALAD	100 GRM	
15	KACHUMAR SALAD	100 GRM	
16	COLESLAW	100 GRM	
17	FRESH GREEN SALAD	100 GRM	
18	DRESSING	INDV	
19	FRENCH DRESSING (IN BTL)	BTL	
20	VINAIGRATE DRESSING (IN BTL)	BTL	
21	THOUAND ISLAND DRESSING	INDV	
22	ITALIAN DRESSING	INDV	
	OMELETTE		
23	FINE HERB OMELETTE	100 GRM	
24	SPANISH OMELETTE	100 GRM	
25	MUSHROOM OMELETTE	100 GRM	
26	CHICKEN OMELETTE	100 GRM	
27	PLAIN OMELETTE	100 GRM	
28	CHEESE OMELETTE	100 GRM	
29	PAKISTANI OMELETTE	100 GRM	
30	FRENCH OMELETTE	100 GRM	
31	ASPARAGUS OMELETTE	100 GRM	
32	PARSLEY OMELETTE	100 GRM	
33	PLAIN OMELETTE WITHOUT YOLK	100 GRM	
34	SCRAMBLED EGGS PLAIN	100 GRM	
35	SCRAMBLED EGGS WITH MUSHROOM	100 GRM	
36	SCRAMBLED EGGS WITH CAPSICUM	100 GRM	
37	KHAGINA	100 GRM	
38	POACHED EGG ON TOAST	100 GRM	
39	BOILED EGG	1 PC	
	PAN CAKE /TOAST		
40	PLAIN PAN CAKE	1 PC	
41	POTATO PAN CAKE	1 PC	
42	BANANA PAN CAKE	1 PC	
43	FRENCH TOAST	1 PC	
44	MAPLE HONEY SYRUP	200 ML	
	SANDWICHES		
45	ASSORTED CANAPES	10 GM (TRAY)	

46	ASSORTED COCKTAIL SANDWICHES	30 GM (TRAY)	
47	CHICKEN SANDWICHES	45 GRM	
48	CHEESE SANDWICHES	45 GRM	
49	VEGETABLE SANDWICHES	45 GRM	
50	MINI CROISSANT SANDWICHES	45 GRM	
51	BRIDGE ROLL WITH SEEKH KEBAB	90 GRM	
52	CHICKEN CHEESE DOUBLE DECKER SANDWICHES	90 GRM	
53	CHICKEN CHEESE CROISSANT SANDWICHES	90 GRM	
54	CROISSANT FRITTATA SANDWICHES	90 GRM	
55	CHICKEN BURGER	100 GRM	
56	CLUB SANDWICH (3 TOSSED)	120 GRM	
57	CHICKEN CHILI SANDWICH	90 GRM	
58	OPEN FACE SANDWICHES (FULL SIZE)	45 GRM	
59	ASSORTED SANDWICHES CLOSED	45 GRM	
60	CHICKEN CHEESE BRIDGE ROLL S/W IN SEASAME SEED	90 GRM	
61	PIZZA SANDWICH	90 GRM	
62	HUMMUS SANDWICH	90 GRM	
	CHICKEN		
63	CHICKEN CUTLET	45 GRM	
64	CHICKEN CHEESE CUTLET	45 GRM	
65	CHICKEN SAUSAGES	30 GRM	
66	CHICKEN PATTIES	45 GRM	
67	CHICKEN MOULDED PATTIES	45 GRM	
68	CHICKEN BOUCHEE	30 GRM	
69	CHICKEN CROQUETTES	45 GRM	
70	CHICKEN PIE	60 GRM	
71	CHICKEN TENDERSS	45 GRM	
72	CHICKEN CRISPER	60 GRM	
73	CHICKEN ROLL	90 GRM	
74	CHICKEN SPRING ROLL	60 GRM	
75	CHICKEN & MUSHROOM CREPE ROLL	90 GRM	
76	CHICKEN FINGERS WITH CHEESE AND SALAD LEAF	90 GRM	
77	CHICKEN FINGERS WITH TARTER SAUCE	3 X 20 G	
78	CHICKEN SHASHLICK	1 STICK	
79	CHICKEN MUSHROOM BOUCHEE	45 GRM	
80	CHICKEN PIZZA	45 GRM	
81	HERB ROLL WITH CHICKEN CHEESE	90 GRM	
82	HERB TWIST ROLL WITH EGG CHICKEN	90 GRM	

83	CHICKEN CHILI ROUND BUN	90 GRM	
84	HUMMUS & SALAD LEAF SQUARE BUN	90 GRM	
85	CHICKEN, OLIVE & MARINARA PIE	90 GRM	
86	CHICKEN SEEKH KEBAB	30 GRM	
87	CHICKEN SEEKH KEBAB HARA MASALA	30 GRM	
88	CHICKEN RESHMI KEBAB	30 GRM	
89	CHICKEN BEHARI BOTI	30 GRM	
90	CHICKEN MALAI BOTI	30 GRM	
91	CHICKEN BBQ BOTI	30 GRM	
92	CHICKEN TIKKA BOTI	30 GRM	
93	CHICKEN TANDORI BOTI	30 GRM	
94	CHICKEN HERYALI BOTI	30 GRM	
95	CHICKEN AFGHANI BOTI	30 GRM	
96	GRILLED FILLET SKEWER	90 GRM	
97	CHICKEN ADANA KEBAB	45 GRM	
98	CHICKEN KOFTA KEBAB	45 GRM	
99	CHICKEN SHAMI KEBAB	45 GRM	
100	GRILLED CHEESE KEBAB	45 GRM	
101	KASHMIRI KEBAB	45 GRM	
102	CHICKEN DICE IN CREAM SAUCE	90 GRM	
103	CHICKEN BOTI MASALA	150 GRM	
104	CHICKEN GOJJUN	150 GRM	
105	CHICKEN MINCE	150 GRM	
106	CHICKEN QEEMA MIRCH	150 GRM	
107	CHICKEN ZAFRANI	150 GRM	
108	CHICKEN QORMA	150 GRM	
109	CHICKEN SULTANI QORMA	150 GRM	
110	CHICKEN SHAHI QORMA	150 GRM	
111	CHICKEN MALAI QORMA	150 GRM	
112	CHICKEN WHITE QORMA	150 GRM	
113	MURGH BADAMI QORMA	150 GRM	
114	MURGH DAHI QORMA	150 GRM	
115	CHICKEN JALFREZI	150 GRM	
116	CHICKEN KARAHI	150 GRM	
117	CHICKEN MAKHANI	150 GRM	
118	CHICKEN GINGER	150 GRM	
119	CHICKEN NAURATAN	150 GRM	
120	MURGH MUGHLAI	150 GRM	

121	CHICKEN KHARA MASALA	150 GRM	
122	CHICKEN CURRY	150 GRM	
123	CHICKEN RAGOUT	150 GRM	
124	CHICKEN ROGHAN JOSH	150 GRM	
125	CHICKEN DUM HANDI	150 GRM	
126	CHICKEN ACHARI	150 GRM	
127	CHICKEN KOFTA CURRY	150 GRM	
128	GARLIC CHICKEN	150 GRM	
129	CHICKEN ALMOND	150 GRM	
130	CHICKEN FRICASSEE	150 GRM	
131	CHICKEN A-LA-KING	150 GRM	
132	SUPREME OF CHICKEN WITH PAPRIKA SAUCE	150 GRM	
133	CHICKEN MARYLAND CRISPY	150 GRM	
134	GRILLED CHICKEN WITH MUSHROOM SAUCE	150 GRM	
135	STUFFED CHICKEN WITH TOMATO/PEPPER SAUCE	150 GRM	
136	CHICKEN CORDON BLEU WITH HERB SAUCE	150 GRM	
137	CHICKEN ROULED WITH CREAME SAUCE	150 GRM	
138	CHICKEN MARRYLAND	150 GRM	
139	CHICKEN STROGANOFF	150 GRM	
140	CHICKEN CHASSEAR	150 GRM	
141	CHICKEN PEPPER STEAK	150 GRM	
142	CHICKEN MOROCCAN	150 GRM	
143	CHICKEN DIVAN	150 GRM	
144	CHICKEN MARENGO	150 GRM	
145	CHICKEN MANCHURIAN	150 GRM	
146	CHICKEN WITH CHILLI	150 GRM	
147	SWEET & SOUR CHICKEN	150 GRM	
148	CHICKEN CHENGDU/ONION	150 GRM	
149	CHICKEN WITH DRY CHILLI	150 GRM	
150	CHICKEN KUNG PAO	150 GRM	
151	MANDARIN CHICKEN	150 GRM	
152	CRISPY FRIED CHICKEN	150 GRM	
153	CHICKEN CHOW MEIN	150 GRM	
154	ROAST CHICKEN WITH MUSHROOM SAUCE	150 GRM	
155	SAUTE CHICKEN WITH GREEN ONION/ PEPPER/ CABBBAGE	150 GRM	
156	CHICKEN PEPRIKA	150 GRM	
157	CHICKEN PASNDA	150 GRM	
158	CHICKEN PALAK	150 GRM	

159	GRILLED CHICKEN WITH TARAGON SAUCE	150 GRM	
160	MATAR QORMA	150 GRM	
	MUTTON		
161	MUTTON GINGER	150 GRM	
162	MUTTON QORMA	150 GRM	
163	MUTTON SULTANI QORMA	150 GRM	
164	MUTTON WHITE QORMA	150 GRM	
165	MUTTON ZAFRANI QORMA	150 GRM	
166	MUTTON KHARA MASALA	150 GRM	
167	BHUNA GOSHT (MUTTON)	150 GRM	
168	QEEMA MIRACH (MUTTON)	150 GRM	
169	MUTTON KARAHI	150 GRM	
170	MUTTON STEW	150 GRM	
171	MUTTON ROGHAN JOSH	150 GRM	
172	MUTTON DOPIAZA	150 GRM	
173	MUTTON MALAI	150 GRM	
174	MUTTON ACHAR GOSHT	150 GRM	
175	MUTTON HARA MASALA	150 GRM	
176	MUTTON MAKHANI	150 GRM	
177	QEEMA MATTAR (MUTTON)	150 GRM	
178	MATTAR GOSHT (MUTTON)	150 GRM	
179	MUTTON CURRY	150 GRM	
180	CHAPLI KEBAB (MUTTON)	90 GRM	
181	MUTTON CHOPS	150 GRM	
182	MANGOLIAN MUTTON	150 GRM	
183	MUTTON ROGOUT	150 GRM	
184	BONELESS MUTTON SHANK WITH MASHED POTATO	150 GRM	
185	MUTTON TIKKA	150 GRM	
186	ALOO GOSHT	150 GRM	
187	PALAK GOSHT	150 GRM	
188	MUTTON SABZI GOSHT	150 GRM	
189	ROAST LEG OF LAMB	150 GRM	
190	LAMB CUTLET	45 GRM	
191	DAL GOSHT	150 GRM	
	BEEF		
192	BEEF QORMA	150 GRM	
193	BEEF WITH GREEN PEPPER	150 GRM	

194	BEEF STROGANOFF	150 GRM	
195	BEEF STEAK WITH SAUCE	150 GRM	
196	BEEF PAPRIKA	150 GRM	
197	BEEF GOULASH	150 GRM	
198	BEEF CHOW MEIN	150 GRM	
199	BEEF LASAGNA	150 GRM	
200	BEEF SWEET & SOUR	150 GRM	
201	BEEF WITH GARLIC SAUCE	150 GRM	
202	SAUTED VEAL ZURICHOISE	150 GRM	
203	SAUTED BEEFWITH CHILLI SAUCE	150 GRM	
204	BEEF KAUNG PAO	150 GRM	
205	BEEF SCHEZWAN	150 GRM	
206	BEEF STEW	150 GRM	
207	BEEF WITH CHILLIES	150 GRM	
208	BEEF BURGER	45 GRM	
209	BEEF PATTIES	45 GRM	
210	BEEF SHAMI KEBAB	45 GRM	
211	ALOO QEEMA (BEEF)	150 GRM	
212	ROAST BEEF WITH BROWN SAUCE	150 GRM	
213	QEEMA MIRCH (BEEF)	150 GRM	
214	BEEF NARGISI KOFTA	150 GRM	
215	BEEF SAUSAGES	30 GRM	
	FISH		
216	GRILLED FISH WITH LEMON BUTTER SAUCE	150 GRM	
217	GRILLED FISH WITH SOYA SAUCE	150 GRM	
218	GRILLED FISH WITH GINGER SAUCE	150 GRM	
219	CRUMBED FRIED FISH WITH TARTAR SAUCE	150 GRM	
220	BAKED FISH WITH LEMON BUTTER SAUCE	150 GRM	
221	FILLETE OF FISH MEUNIERE	150 GRM	
222	PAN FRIED FISH WITH LEMON BUTTER SAUCE	150 GRM	
223	PAN FRIED DORY IN MEUNIERE	150 GRM	
224	FISH LAHORI	150 GRM	
225	SWEET & SOUR FISH	150 GRM	
226	FISH WITH GINGER SOYA SAUCE	150 GRM	
227	FISH SCHEZWAN	150 GRM	
228	BAKED CHEESE FISH	150 GRM	
229	FISH FINGER WITH TARTAR SAUCE	150 GRM	
230	HARYALI FISH	150 GRM	

231	FISH MASALA	150 GRM	
232	ALMOND CRUSTED FISH	150 GRM	
233	MEXICAN FISH	150 GRM	
234	FILLETE OF FISH DORA	150 GRM	
235	FILLETE OF SOLE MORAT	150 GRM	
236	PRAWN MASALA	150 GRM	
237	BBQ PRAWN	150 GRM	
	VEGETARIAN		
238	CHEESE STRAW	45 GRM	
239	CHEESE CRACKER	45 GRM	
240	CHEESE PUFF	45 GRM	
241	CHEESE TART	45 GRM	
242	VEGETABLE CRACKER	45 GRM	
243	PANEER SHASHLICK	1 STICK	
244	VEGETABLE PATTIES	45 GRM	
245	VEGETABLE QUICHE	45 GRM	
246	VEGETABLE SPRING ROLL	60 GRM	
247	VEGETABLE PUFF ROLL	60 GRM	
248	VEGETABLE PIZZA	45 GRM	
249	COCKTAIL SAMOSA	2X25 GRM	
250	PIZZA PUFF ROLL	60 GRM	
251	MUSHROOM & CHEESE PIE	90 GRM	
252	SAUSAGE PIE	90 GRM	
253	MARINARA WITH CHEESE BAGUETTE	90 GRM	
254	SPINACH & MUSHROOM CHEESE PIE	90 GRM	
255	MORTADELLA SLICE WITH CHEESE IN FOCACCIA BUN	90 GRM	
256	FRITTATA	50 GRM	
257	VEGETABLE PIE	90 GRM	
258	VEGETABLE CUTLET	45 GRM	
259	VEGETABLE CROQUETTES	45 GRM	
260	VEGETABLE CURRY PUFF	60 GRM	
261	ALOO KI TIKKIA	45 GRM	
262	PARSLEY POTATOES	75 GRM	
263	RISSOLE POTATOES	75 GRM	
264	LYONNAISE POTATOES	75 GRM	
265	PARISEINNE POTATOES	75 GRM	
266	CHATEAU POTATOES	75 GRM	
267	NOISSETTE POTATOES	75 GRM	

268	MASHED POTATO	75 GRM	
269	DUCHES POTATO	75 GRM	
270	ANNA POTATO	75 GRM	
271	HASH BROWN	60 GRM	
272	FRIED VEGETABLE TEMPURA	90 GRM	
273	ASSORTED VEGETABLES	75 GRM	
274	MIX VEGETABLE	80 GRM	
275	ASSORTED STEAMED VEGETABLES (POTATO/ SWEET PEAS/ CARROT)	70 GRM	
276	GRILLED MUSHROOMS	60 GRM	
277	CHERRY TOMATO	1 PC	
278	GRILLED TOMATO	1/2 PC	
279	STUFFED TOMATO	1/2 PC	
280	PANEER MASALA	150 GRM	
281	VEGETABLE BHUJIA	150 GRM	
282	VEGETABLE JALFREZI	150 GRM	
283	ALOO BHUJIA	150 GRM	
284	ALOO KALONJI	150 GRM	
285	ALOO ZEERA	150 GRM	
286	ALOO ACHARI	150 GRM	
287	ALOO CHANA MASALA	150 GRM	
288	ANDA GRAVI	150 GRM	
289	ALOO METHI BHUJIA	150 GRM	
290	PALAK PANEER	150 GRM	
291	VEGETABLE KARAH	150 GRM	
292	VEGETABLE KOFTA CURRY	150 GRM	
293	VEGETABLE MALAI KOFTA	150 GRM	
294	VEGETABLE CURRY	150 GRM	
295	NAURATAN SABZI	150 GRM	
296	BEETROOT COCONUT CURRY	150 GRM	
297	PALAK HANDI	150 GRM	
298	MATTAR MASALA	150 GRM	
299	ALOO PALAK	150 GRM	
300	VEGETABLE MADRASI	150 GRM	
301	PASTA	150 GRM	
302	NOODLE SPAGHETTI	150 GRM	
303	BUTTER NOODLES	100 GRM	
304	DAL MONG MASOOR	450 GRM	
305	MIX DAL	450 GRM	

306	MALKA MASOOR	450 GRM	
307	HYDERABADI DAL	450 GRM	
308	DAL MASH	450 GRM	
309	DAL CHANA WITH KADDU	450 GRM	
310	DAL KADDU	450 GRM	
311	DAL PALAK	450 GRM	
312	DAL MAKHANI	450 GRM	
313	BUTTERED PEAS	150 GRM	
314	GREEN BEANS	150 GRM	
315	KIDNEY BEANS	150 GRM	
316	MUSHROOM CHOP SLICED	150 GRM	
317	BROCCOLI/CARROTS BALLS	100 GRM	
318	SUGAR SNAP PEA		
	RICE		
319	HYDERABADI BIRYANI	150 GRM	
320	CHICKEN BIRYANI	150 GRM	
321	VEGETABLE BIRYANI	150 GRM	
322	FRIED RICE	150 GRM	
323	ZEERA PULLAO	150 GRM	
324	YAKHNI PULLAO	150 GRM	
325	PEA PULLAO	150 GRM	
326	KASHMIRI PULLAO	150 GRM	
327	PULLAO ARASTA	150 GRM	
328	STEAMED RICE	150 GRM	
329	BOILED RICE	150 GRM	
330	VEGETABLE FRIED RICE	150 GRM	
331	EGG FRIED RICE	150 GRM	
332	VEGETABLE PULLAO	150 GRM	
333	SAFFRON RICE (ZAFRANI)	150 GRM	
334	GARLIC BUTTERED RICE	150 GRM	
335	RICE WITH MUSHROOM	150 GRM	
336	MUTTON PULAO	150 GRM	
337	PRAWN BIRYANI	150 GRM	
338	COCONUT RICE	150 GRM	
339	MOTI PULAO	150 GRM	
340	AFGHANI RICE	150 GRM	
341	FISH BIRYANI	150 GRM	

	DESSERT		
342	ASSORTED COCKTAIL PASRIES	15 GRM (TRAY)	
343	ASSORTED COCKTAIL TARTS	15 GRM (TRAY)	
344	APPLE PIE	45 GRM	
345	APPLE TRELLIS	45 GRM	
346	CHERRY MUFFIN	45 GRM	
347	STRAWBERRY TART	45 GRM	
348	LEMON TART	45 GRM	
349	FRUIT TART	45 GRM	
350	MIXED NUT PIE	45 GRM	
351	CHOCOLATE APPLE PIE	45 GRM	
352	CHOCOLATE BROWNIE	45 GRM	
353	ORANGE TART	45 GRM	
354	ORANGE YOGURT TART	45 GRM	
355	ORANGE MOUSSE	45 GRM	
356	PEAR TART	45 GRM	
357	MABLE CAKE SLICE	45 GRM	
358	CHERRY CAKE	45 GRM	
359	HONEY TART	45 GRM	
360	CHOCOLATE ÉCLAIR	45 GRM	
361	BANANA CAKE	45 GRM	
362	BAKLAVA	45 GRM	
363	LAMINGTON	45 GRM	
364	APPLE CAKE	45 GRM	
365	BREAD PUDDING MUFFIN	45 GRM	
366	CINAMON APPLE CAKE SLICE	45 GRM	
367	CHOCOLATE DELIGHT CAKE	45 GRM	
368	QUEEN CAKE	45 GRM	
369	CARAMEL SLICE	45 GRM	
370	CHOCOLATE SWISS ROLL WITH STRAWBERRY SAUCE	45 GRM	
371	CUSTARD FILLED DONUT	45 GRM	
372	FRUIT & CUSTARD VOL AU VENT	45 GRM	
373	GLAZED FRUIT TART	45 GRM	
374	CHOCOLATE BANANA CAKE	45 GRM	
375	SAGO IN COCONUT MILK WITH PEACH	80 GRM	
376	VIENNA FRUIT CAKE	60 GRM	
377	BREAD BUTTER PUDDING	80 GRM	
378	HAMI MELON PUDDING	80 GRM	

379	MANDARIN CHEESE CAKE	40 GRM	
380	GRANOLA BAR	45 GRM	
381	LEMON SQUARE	45 GRM	
382	ORANGE CHIFFON CAKE	45 GRM	
383	STRAWBERRY PUFF	45 GRM	
384	CUSTARD FILLED DONUT	45 GRM	
385	ALMOND TART	45 GRM	
386	ALMOND BISCUIT	60 GRM	
387	MOCHA GATEAU	100 GRM	
388	ALMOND CAKE	100 GRM	
389	ALMOND MOUSSE	100 GRM	
390	ALMOND SOUFFLE	100 GRM	
391	ORANGE DELIGHT	100 GRM	
392	ORANGE MOUSSE	100 GRM	
393	FRUIT FLAN	100 GRM	
394	BLACK BERRY FRANGIPANE	100 GRM	
395	MILLI FEUILLE CAKE	100 GRM	
396	GATEAU MILLI FEUILLE	100 GRM	
397	HONEY APPLE PIE	100 GRM	
398	SWISS ROLL WITH VANILLA SAUCE	100 GRM	
399	CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	
400	PANACOTTA WITH VANILLA SAUCE	100 GRM	
401	FRUIT PANACOTTA WITH VANILLA SAUCE	100 GRM	
402	FRUIT GATEAU	100 GRM	
403	CHEESE CAKE WITH STRAWBERRY SAUCE	100 GRM	
404	STRAWBERRY MOUSSE	100 GRM	
405	STRAWBERRY SWISS ROLL	100 GRM	
406	MANGO CHOCOLATE SWISS ROLL	100 GRM	
407	MANGO MOUSSE	100 GRM	
408	TIRAMISU CAKE	100 GRM	
409	COFFEE CAKE	100 GRM	
410	STRAWBERRY PANNACOTTA	100 GRM	
411	FRENCH YOGURT CAKE	100 GRM	
412	VANILLA SWISS ROLL	100 GRM	
413	CREAM CARAMEL	100 GRM	
414	CREAM BRULEE	100 GRM	
415	RED VELVET CAKE	100 GRM	
416	WALNUT FUDGE BROWNIE	100 GRM	

417	VANILLA BAVARIN	100 GRM	
418	VANILLA CARAMEL GATEAU	100 GRM	
419	VANILLA FUDGE CAKE	100 GRM	
420	PEACH GATEAU	100 GRM	
421	PEAR GATEAU	100 GRM	
422	MANDARIN CAKE	100 GRM	
423	OPERA CAKE	100 GRM	
424	BAKED CHEESE CAKE	100 GRM	
425	BROWNIE CAKE	100 GRM	
426	FRUIT TRIFLE	100 GRM	
427	PINEAPPLE GATEAU	100 GRM	
428	MISSISSIPI MUD CAKE	100 GRM	
429	ORANGE CAKE	100 GRM	
430	FRUIT CAKE	100 GRM	
431	BASBUSHA	100 GRM	
432	LEMON MOUSSE	100 GRM	
433	MUD CAKE	100 GRM	
434	BLACK FOREST GATEAU	100 GRM	
435	BLACK FOREST CAKE	100 GRM	
436	CHOCOLATE FUDGE CAKE	100 GRM	
437	CHOCOLATE MOUSSE	100 GRM	
438	CHOCOLATE CRUNCH CAKE	100 GRM	
439	CHOCOLATE GATEAU	100 GRM	
440	CHOCOLATE PRALINE SLICE	100 GRM	
441	CHOCOLATE TART	100 GRM	
442	ASSORTED MARZIPAN (20 PCS IN BASKET)	20 GRM	
443	KHEER	100 GRM	
444	BADAMI KHEER	100 GRM	
445	FIRNI	100 GRM	
446	SHEER KHURMA	100 GRM	
447	MAHALABIA	100 GRM	
448	SHAHI TUKRA	100 GRM	
449	PISTACHIO FIRNI	100 GRM	
450	RASGULLA	100 GRM	
451	GULAB JAMUN	2 X 55 GRM	
452	BAISAN KA HALWA	100 GRM	
453	GAJAR KA HALWA	100 GRM	
454	SEMOLINA HALWA	100 GRM	

455	ANDAY KA HALWA	100 GRM	
456	CHOCOLATES	1 PC	
	SAUCES		
457	BLACK PEPPER CORN SAUCE	275ML (BTL)	
458	PEPPER SAUCE	275ML (BTL)	
459	CHICKEN VELOUTE SAUCE	275ML (BTL)	
460	SWEET AND SOUR SAUCE	275ML (BTL)	
461	BROWN SAUCE	275ML (BTL)	
462	ORANGE SAUCE	275ML (BTL)	
463	LEMON BUTTER SAUCE	275ML (BTL)	
464	PAPRIKA SAUCE	275ML (BTL)	
465	MUSHROOM SAUCE	275ML (BTL)	
466	CREAM SAUCE	275ML (BTL)	
467	GINGER SOYA SAUCE	275ML (BTL)	
468	TARTAR SAUCE	275ML (BTL)	
469	TARRAGON SAUCE	275ML (BTL)	
470	MEDITERRANEAN SAUCE	275ML (BTL)	
471	MINT SAUCE	275ML (BTL)	
472	SAFFRON SAUCE	275ML (BTL)	
	SOUP		
473	CHICKEN CREAM SOUP	150 GRM	
474	CHICKEN ALMOND SOUP	150 GRM	
475	CHICKEN BALL SOUP	150 GRM	
476	CHICKEN SUPREME SOUP	150 GRM	
477	CHICKEN CORN SOUP	150 GRM	
478	CHICKEN LEMON SOUP	150 GRM	
479	HOT & SOUR SOUP	150 GRM	
480	THAI SOUP	150 GRM	
481	YAKHNI SOUP	150 GRM	
482	VEGETABLE CREAM SOUP	150 GRM	
483	MUSHROOM SOUP	150 GRM	
484	CONSOMME CREAM SOUP	150 GRM	
	BREAD VARIETY/PRESERVER		
485	CROISSANT	55 GRM	
486	SOFT ROLL	45 GRM	
487	BREAD ROLL	45 GRM	
488	BREAD SLICES (BROWN / WHITE)	50 GRM	

489	DANISH PASTRY	45 GRM	
490	SESAME PUFF STICK	30 GRM	
491	MUFFIN	45 GRM	
492	PARATHA	1 PC	
493	BUTTER PIPE	INDV	
494	BUTTER	INDV	
495	JAM	INDV	
496	HONEY	INDV	
497	MILK SACHET	INDV	
498	SUGAR	INDV	
499	TOMATO KETCHUP	INDV	
500	MARMALADE	INDV	
501	TANDOORI NAN SMALL SIZE	1 PC	
502	GARLIC BREAD (20 PCS TO BE WRAPPED IN ALU-FOIL)	25 GRM	
503	ROGHANI NAN	1 PC	
504	CHAPATI (APPROX 8")	1 PC	
505	ALOO STUFFED PARATHA	1 PC	
506	RAITA (IN PLASTIC BOTTLES)	500 GRM	
507	MANGO CHUTNEY (CHINA BOWL/ BTL)	150 GRM	
508	MINT CHUTNEY (CHINA BOWL/ BTL)	150 GRM	
509	PALM CHUTNEY (CHINA BOWL)	150 GRM	
510	MIX ACHAR CHUTNEY (CHINA BOWL)	150 GRM	
511	GARNISHING TRAY	TRAY	
512	FRUIT BASKET	1 BASKET	
513	CORN FLAKES	IND PKT	
514	LASSI	1 LTR	
515	JUICES	1 LTR	
516	JUICES	250 ML	
517	SOFT DRINKS	1 LTR	
518	TEA	INDV	
519	COFFEE	INDV	
520	SOUP STICK	INDV	
521	TWISTED STRAW	45 GRM	
522	TWISTED ROLL	45 GRM	
523	DATES	PKT (3-4)	
524	SALT/ PEPPER	SACHET	
525	PROCESSED CHEESE	1 PC	
526	SET YOGURT	CUP	

527	FRUIT YOGURT	CUP	
528	FLAVOURED YOGURT	CUP	
529	CUT FRESH FRUIT COCKTAIL	100 GRM	
530	FRESH FRUIT COCKTAIL	100 GRM	
531	BROCCOLI	50 GRM	
532	SLICED LEMON	3 NOS	
533	LEMON WEDGE	10 PCS	
534	CORIANDER	10 GRM	
535	GINGER JULIENNE	15 GRM	
533	GREEN CHILLI RING	20 GRM	
534	ICE CUBES	KG	
535	MILK TETRA PACK	1 LTR	
536	WAFER	1 PKT	

SEASONAL FRUITS HIGH QUALITY STANDARD

537	APPLE	No.1	
538	ORANGE		
539	MANGO		
540	BANANA		
541	PEACH		
542	CHIKO		
543	APPROCOT		
544	GRAPES		
545	JAPANESE FRUIT		
546	PEAR		
	* Disposable Cutlery pack 5x1 for Snacks	PKT	
	* Disposable Cutlery pack 9x1 for Hot meal	PKT	
	* Disposable Paper cup for cold/ hot Roll	STD- Roll	

* These items are PIA items, please quote the rates, in case of emergency, PIA will uplift required * items on tender quoted rates above.

SIGNED & STAMPED
(CATERER)