

PAKISTANI & CHINESE
CUISINE



OPENING HOURS

WEEKDAYS 10.00 AM - 12.00 AM
WEEKENDS 9.00 AM - 12.30 AM



Mobile/WhatsApp

055 217 5515

Level 1, Sports Society, Mirdif, Dubai

Telephone

04 288 1100



← Pics and Menu

Restaurant location →



CHINESE CUISINE

SOUPS

HOT N SOUR 19

Succulent chicken, fresh vegetables, mushrooms balanced with pepper and vinegar

CHICKEN SWEET CORN 18

A classic Chinese soup made up of sweet corn, egg and chicken

MANCHOW 18

Steaming broth with sautéed ginger and garlic, fresh vegetables and tender chicken

TOM YUM 28

Thai shrimp soup with a blend of galangal root, lemongrass lime leaves, spices and coconut milk.



Tom Yum Soup

APPETIZERS

CRISPY KOREAN WINGS 38

Crispy fried wings glazed with a sweet and spicy sauce (8pc)

SPRING ROLLS 17

Freshly cut veggies wrapped in pastry, fried until crispy

DYNAMITE SHRIMPS 44

Succulent shrimp coated with our secret batter topped with dynamite sauce

CRISPY BEEF 39

Shredded beef, coated and crispy fried



Dynamite Shrimps

POTATO CHILLI DRY 26

Crunchy potato fingers tossed in a vibrant blend of spices and seasonings

SALT N PEPPER PRAWNS 46

Stir fried prawns tossed with salt, black pepper and fresh cilantro (8pc)

CHICKEN DUMPLINGS 29

Steamed dumplings filled with premium chicken and vegetables (8 pcs)

DRUMS OF HEAVEN 29

Chicken winglets, marinated in homemade special chilli paste, fried & served with a side sauce (8pc)

CHICKEN CHILLI DRY 36

Golden-fried chicken bites tossed in a blend of aromatic spices

FRENCH FRIES 19

Coated fries to keep crisp upto the last bite

PRAWN CRACKERS 16

Light n crispy crackers with a hint of prawn

CURLY FRIES 24

Fries with a twist, tossed in flavorful seasoning

SPECIALTIES

SZECHUAN

Dish originating from Sichuan province coated in chilli and Szechuan peppercorn sauce, tossed with Chinese greens

CHICKEN	36	PRAWN	48
FISH	39	VEGETARIAN	34
BEEF	38		

SWEET N SOUR

Signature sweet and sour sauce tossed with Chinese greens and pineapples

CHICKEN	36	PRAWN	48
FISH	39	VEGETARIAN	34
BEEF	38		

MANCHURIAN

An Indo-Pakistani-Chinese dish, crispy coated then stirred with spicy, tangy brown or red Manchurian sauce, semblance to last imperial dynasty of Chinese Manchu

CHICKEN	36	PRAWN	48
FISH	39	VEGETARIAN	34
BEEF	38		

HONEY CHICKEN 43

Crispy battered and honey-glazed chicken with sesame seeds

MONGOLIAN BEEF 47

Soft, thinly sliced caramelized beef coated in a sweet and spicy sauce, tossed with spring onions

MONGOLIAN CHICKEN 39

Soft, thinly sliced caramelized chicken coated in a sweet and spicy sauce, tossed with spring onions



Orange Chicken

YURINGI FRIED CHICKEN

A Star Korean Chinese dish with crispy battered fried chicken soaked in special Yuringi sweet & sour sauce topped with peppers and crispy vegetables.

ORANGE CHICKEN

American-Chinese Crispy fried chicken tossed in sweet & tangy real orange sauce topped with roasted sesame & green shallots

KUNG-PAO CHICKEN 42

Spicy chilli sauce with peanuts, red chillies and fresh greens

CHICKEN CASHEWNUIT 43

Stir-fried chicken with toasted cashews

STIR FRIED CHINESE GREENS 36

Stir-fried anions, carrots, baby corn, bell peppers and water chestnuts



Yuringi fried Chicken

NOODLES & RICE

HAKKA NOODLES (SZECHUAN STYLE +4)

Classic Chinese noodles in soy sauce, sesame oil, stir fried in a high heat wok burner

CHICKEN	42	VEGETARIAN	38
PRAWN	48	MIXED	45

EGG FRIED RICE 29

(SZECHUAN STYLE +4)

Wok-fried rice tossed with egg and spring onions

SHRIMP FRIED RICE 42

(SZECHUAN STYLE +4)

Wok-fried rice tossed with juicy shrimp and diced greens

MIX FRIED RICE 42

(SZECHUAN STYLE +4)

Wok-fried rice tossed with diced greens, egg, juicy shrimp and chicken

SPICY SEAFOOD RICE 47

Our signature spicy Szechuan flavored rice with prawns, fish and diced greens

PLAIN RICE 19

Soft and fluffy steamed white rice

VEGETABLE FRIED RICE 34

(SZECHUAN STYLE +4)

Wok-fried rice tossed with diced carrots, spring onions and peas

GARLIC FRIED RICE 30

(SZECHUAN STYLE +4)

Garlic infused aromatic wok-fried rice with spring onions

CHICKEN FRIED RICE 37

(SZECHUAN STYLE +4)

Wok-fried rice tossed with chicken and diced greens

COMBO (LUNCH TIME ONLY)

RICE COMBO 40

Chicken Fried Rice served with Honey Chicken, Chicken Manchurian and a Spring Roll



NOODLE COMBO 42

Chicken Hakka Noodles served with Chilli Chicken Dry, Drums of Heaven and a Spring Roll



Noodle Combo

APPETIZERS & SALADS

- GARDEN SALAD** 14
Freshly diced cucumbers, carrots, tomatoes and onions with a hint of lime
- RAITA GREEN** 10
Creamy and light dip made with fresh yoghurt, cumin, chillies and coriander
- ONION SALAD** 10
Freshly sliced and chilled onions served with mint leaves
- CUCUMBER RAITA** 14
Traditional raita with chopped cucumbers
- SPICE HUT SALAD (CHICKEN-6)** 23
Fresh greens, cucumbers, onions, olives, cherry tomatoes and homemade pita croutons tossed in pomegranate vinaigrette

- SHAMI KEBABS** 26
Pan fried, traditional blend of beef mince, spices and herbs (4 pcs)
- LAHORI FRIED FISH** 35
Crispy on the outside, tender on the inside, dusted with our signature spice blend
- PESHAWARI CHAPLI KEBAB** 28
Traditional Peshawari kebabs, flattened beef mince and spices, served with Raita (2 pcs)

- CHICKEN CHEESE CUTLETS** 22
Family recipe of breaded, pan-fried mashed potatoes, minced chicken and mozzarella cheese (4 pcs)



Chicken Cheese Cutlets

- CHEESE NAAN** 16
Naan stuffed generously with oozing mozzarella and premium cheddar cheese

- ALOO NAAN** 14
Tandoori oven baked, stuffed our spiced mashed potato blend, served with raita

- QEEMA NAAN** 17
Tandoori oven baked, stuffed with minced mutton and spice blend, served with raita



- BUTTERED MASALA FRIES** 23
Fries with a twist, tossed in flavorful seasoning

KARACHI BBQ ROLLS

- CHICKEN ROLL** 14
Boneless tikka BBQ chicken served in puri paratha with fresh onions and raita
- RESHMI KEBAB ROLL** 16
Chicken reshmi kebab served in puri paratha with fresh onions and raita

- CHICKEN MALAI ROLL** 16
Soft and creamy malai chicken boti served in puri paratha with fresh onions and raita
- SEEKH KEBAB ROLL** 16
Seekh kebab served in puri paratha with fresh onions and raita

- BEHARI ROLL**
Behari botis served in puri paratha with fresh onions and raita



- CHICKEN** 16 **BEEF** 18
- GARLIC MAYO ROLL** 17
Boneless tikka BBQ chicken served in puri paratha with our in-house freshly made garlic-mayo

All rolls can be served in chapati or nan bread or iceberg lettuce (Keto) add AED 3. Add Mozzarella or Cheddar Cheese for AED 4

BARBEQUE

- CHICKEN TIKKA** 19
Bone-on tikka (breast or thigh piece) marinated and BBQ'd in our signature tikka masala
- CHICKEN TIKKA BOTI** 32
Boneless tikka marinated and BBQ'd in our signature tikka spices

- CHICKEN MALAI BOTI** 34
Soft and creamy malai chicken marinated in cream and cheese
- SEEKH KEBAB** 34
Beef mince with our signature mix, skewered and BBQ'd to perfection

BARBEQUE

- FISH TIKKA** 39
Boneless fish coated in our tikka mix, BBQ'd until crispy on the outside while tender and juicy on the inside

- MUTTON CHOP'S (6PCS)** 56
Succulent tender mutton chops with masala fries

- CHICKEN MIXED GRILL** 62
Mix of boneless Chicken Tikka 4, Malai Boti 4, Chicken Behari 4, Chicken Reshmi Kebabs 2 (2/3 persons)

- SPICE HUT MIXED GRILL** 146
Chicken Tikka boti 6, Malai Boti 6, Chicken Behari 6, Chicken Reshmi Kebabs 2, Mutton kebabs 2, Mutton chops 4. (3/4 persons)



Spice Hut Mixed Grill

- CHICKEN RESHMI KEBAB** 33
Chicken mince with our signature mix, skewered and BBQ'd to perfection
- CHICKEN BEHARI** 35
Tender BBQ'd chicken marinated in our traditional Behari mix

- BEEF BEHARI** 34
Tender BBQ'd beef marinated in our traditional Behari mix
- MUTTON KEBAB** 42
Mutton mince with our signature mix, skewered and BBQ'd to perfection

VEGETARIAN

- PALAK PANEER** 26
Spinach based gravy fried with paneer (cheese)
- DAAL MAASH** 21
Slow-cooked urad daal garnished with spices and herbs

- DAL MAKHNI** 21
Black masoor daal, tenderized and garnished with butter, garlic & cream
- DAAL FRY** 21
Slow-cooked yellow chana daal (split chickpeas) seasoned with hot oil, herbs and spices

- BHINDI (OKRA) FRY** 24
Soft and tender okra cooked simply with onions, chillies and a touch of cumin

- MIXED VEGETABLES** 24
Steamed tender potatoes and cauliflower tossed with fresh vegetables and a blend of spices

- SARSON KA SAAG** 27
Creamy curry cooked with mustard greens and spices



BIRYANI

- CHICKEN BIRYANI** 24
The perfect taste and texture of chicken marinated in spices layered in aromatic basmati rice
- MUTTON BIRYANI** 32
Tender mutton cooked in our fan favorite Biryani rice

- AFGHANI PULAO** 49
Infused white rice cooked with lamb in aromatic spices and topped with shredded carrots and fried onions
- BQ BIRYANI (CHICKEN/CHICKEN BONELESS/FISH)** 29
Aromatic Biryani rice served with a choice of BBQ'd chicken or fish

- SPECIAL MUTTON BIRYANI** 42
Mutton Biryani served with boiled egg and a shami kebab
- SPECIAL CHICKEN BIRYANI** 35
Chicken Biryani served with a boiled egg and a chicken cheese cutlet

KARHAI

- TRADITIONAL KARHAI**
Traditional karhai cooked in iron skillet with tomatoes, ginger, garlic and chillies
- CHICKEN (bone-in)** 37 **MUTTON** 46
- CHICKEN (boneless)** 42

- BLACK PEPPER KARHAI** 35
Chicken karhai with freshly ground black pepper and tomatoes (bone-in)

- SPECIAL SPICE HUT KARHAI** 41
A tender and creamy version of chicken karhai with added cream and yoghurt (bone-in)

- LAHORI KARHAI** 38
Chicken karhai with a spicy twist of Lahori flavors (bone-in)



Patakha Chicken

CURRIES

- BUTTER CHICKEN** 39
Fresh chicken tikka boti cooked in our signature creamy butter chicken gravy (boneless)
- CHICKEN HANDI** 38
Boneless chicken cooked in a gravy of yoghurt, garlic, onions, ginger and spices (boneless)

- TAWA QEEMA** 34
Minced beef cooked with ginger, chillies, onions and coriander
- DUM KA QEEMA** 36
Smoked minced beef cooked with turmeric, onions, tomatoes and garam masala

- BBQ White Handi**
BBQ White Handi
- BBQ WHITE HANDI** 39
Creamy white sauce cooked with succulent BBQ'd malai boti, garnished with ginger (boneless)

- MUTTON PAYA** 34
Mutton trotters cooked in a smooth non spicy gravy sauce
- BEEF PAYA** 38
Beef trotters cooked in a smooth sticky gravy



Butter Chicken

- BEEF DELHI NEHARI** 30
Melting off the bone beef cooked in an aromatic gravy with traditional Delhi Nihari masala
- BRAIN MASALA (2 x mutton brains)** 42
Slow cooked brain made with flavourfull spices

- CHICKEN HALEEM** 28
Slow-cooked mix of lentils, ground wheat, shredded chicken and spices garnished with fried onions, ginger and chillies
- PALAK CHICKEN** 39
Tender boneless chicken with healthy amounts of spinach cooked in an onion and tomato based gravy

- PRAWN CURRY** 45
Grilled prawns cooked in rich and creamy curry sauce
- MURGH CHOLAY** 36
Hearty chicken curry made with chickpeas

- KOFTA CHANA** 28
Beef meatballs served with stewed chickpeas

BREADS

- NAAN** 4
Fluffy white flour based bread baked in our tandoor seasoned with sesame seeds
- BUTTER NAAN** 6
Traditional naan brushed with fresh butter

- TANDOORI ROTI** 4
Plain white flour bread baked in a tandoor
- GARLIC NAAN** 7
Baked naan with fresh garlic flakes

- PURI PARATHA** 7
Deep fried, crispy on the outside, tender on the inside
- ROGHNI NAAN** 7
Naan brushed with milk, coated with sesame seeds and butter

- PARATHA** 6
Layered (laccha-dar) white flour bread shallow fried on a pan
- TANDOORI PARATHA** 8
Layered (laccha-dar) white flour bread baked in a tandoor

- SHEERMAL** 12
Luxury blend of flour, milk, butter, ghee, soft and sweet to melt in your mouth
- CHAPATI** 3
Traditional thinly rolled wheat flour based bread