

FUTURE MENUS



TOP GLOBAL TRENDS 2025



Unilever
Food
Solutions

EXECUTIVE SUMMARY

In today's fast-paced food service industry, staying ahead of menu trends is no longer optional—it's essential. Customers are constantly seeking new, exciting dining experiences, and keeping your menu fresh ensures you attract new guests while delighting your loyal regulars. It's also your chance to showcase creativity and stand out in a competitive market. Falling behind on trends risks losing ground to competitors who are quicker to adapt.

However, tracking evolving trends is time-consuming and often requires hours of research into new ingredients, techniques, and testing—time most chefs and food service professionals simply don't have. That's where Future Menus 2025 comes in.

Developed by a highly skilled team of 250 in-house chefs located across the globe, this guide is designed to make trend adoption effortless. It provides:

- Comprehensive insights into emerging culinary trends
- Practical tips and techniques for easy implementation
- Innovative recipes featuring local ingredients to keep your menus relevant and profitable

Our goal is simple: to help you stay unique, creative, and ahead of the curve without sacrificing valuable time. With Future Menus 2025, you gain access to global expertise combined with local relevance—your ultimate resource for what's next in food service.

Immerse yourself in the creativity and knowledge of our culinary professionals and discover how to transform trends into opportunities for growth and success!



#PreppedForTomorrow at www.unileverfoodsolutions.pk

FOOD THAT MOVES US

TOP GLOBAL TRENDS *2025*



As a chef or food service professional you know how important it is to keep up with menu trends. It ensures you offer unique and exciting dishes that attract new customers, while keeping your regulars coming back for more. It's also an opportunity to showcase your creativity. Not keeping up risks allowing the competition to get ahead.

However, keeping abreast of evolving menu trends is hugely time consuming and all too often requires long hours of researching new ingredients, new techniques, and testing. Hours you simply don't have. That's where our **Future Menus** comes in.

Our highly skilled team of 250 in-house chefs, who are based all over the world, have worked on developing delicious, on-trend recipe ideas that you can use for your menus. With 5,000 years of collective experience between them, our chefs are perfectly positioned to help you craft the exciting creations your diners want today.

They go to work every day to help Unilever Food Solutions customers serve up 200 million delicious dishes across the globe.

“Our highly skilled team of UFS in-house chefs, who are based all over the world, have worked on developing delicious, on-trend recipe concepts that you can use for your menus.”

These recipe concepts are the way to bring the trends to life in your menu. Each concept belongs to one of the four menu trends we have identified this year: Street Food Couture; Borderless Cuisine; Culinary Roots; and Diner Designed.

Each one has been designed with operational requirements and costs in mind. They provide delicious inspiration with flavors, cuisines, and culinary techniques from all corners of the world. While they are globally inspired, each concept is also highly adaptable to ensure it resonates with your local market.

Along with these concepts, you will find lots of rich insights into each of the four menu trends and how they are defining the food service industry. Use them to stay ahead and to spark your creativity—a perfect recipe to delight your guests.

Kees Van Erp

Global Executive Chef
Unilever Food Solutions



Head Chef Shahbaz Siddique
Unilever Food Solutions,
Pakistan.

GET #PREPPED FOR TOMORROW WITH UNILEVER FOOD SOLUTIONS



Unilever
Food
Solutions

#Prepped for tomorrow

Unilever Food Solutions (UFS) is a business of chefs for chefs. Accounting for 20% of Unilever's Foods Business Group, UFS operates in over 75 countries as a dedicated supplier to the food service industry. Drawing on the expertise of over 250 professional in-house chefs, UFS offers food service professionals high-quality products, industry inspiration, and best-in-class services.

Our highly regarded portfolio of key products and solutions features power brands like Knorr Professional and Hellmann's, which perform exceptionally well in the professional kitchen.

UFS' annual Future Menus initiative is a very important resource for chefs. It offers the most up-to-date global culinary trends via indepth market research along with chef-developed recipes that allow you to bring these trends to life very easily in your food service business.

In fact, our ever-growing collection of unique and classic recipes (available on www.unileverfoodsolutions.pk) are a valuable source of inspiration, helping chefs at all skill levels with both creativity and profitability.

The UFS Fair Kitchens initiative helps to foster a positive culture in the professional kitchen by addressing the key challenges commonly encountered and providing tools, training, and advice to promote wellbeing.

In addition, our culinary training programs provide chefs and food service professionals with valuable advice on key skills and techniques, along with other vital areas in the professional kitchen.

To find out more about how we help chefs and food service professionals across the globe to better serve their guests, visit www.unileverfoodsolutions.pk

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For more information on this year's trends
visit www.unileverfoodsolutions.pk

FOOD THAT MOVES US

Welcome to the latest edition of Unilever Food Solutions' Future Menus. Now in its third year, it's proving a valuable annual resource for chefs and food service professionals who recognize the importance of using data-driven insights to craft menus that satisfy evolving diner needs and preferences.

Every year, Future Menus identifies the big trends that are defining the global food service industry. The list of menu trends has gone from eight last year to four key trends this year. This reflects the shifts in the industry as we see a big emphasis on "FOOD THAT MOVES US", where we see taste in motion from the chefs' perspective, imbuing food with a sense of movement and discovery driven by emotion and the need to thrive in the evolving food service industry.

The four key trends identified in this year's Future Menus are:

- ① Street Food Couture ② Borderless Cuisine ③ Culinary Roots ④ Diner Designed

The trends have been shaped by three big shifts. The first is the strong culinary shift that includes the global demand for Asian and Latin American flavors and cuisines, underpinning all the trends.

The second shift is the effect the mass movement of people is having on the culinary landscape. Migration and migration tourism are strong drivers of the Street Food Couture, Borderless Cuisine, and Culinary Roots trends. They are fueling new and exciting developments in how chefs bring new ingredients, culinary techniques, and flavors together to create something unique.

Lastly, advancements in digital are driving the Diner Designed trend, which is all about satisfying guests with the more personalized experiences. Artificial intelligence and augmented reality are enabling this, along with an emphasis on new and exciting ways to create and serve dishes that fit with diners' personal flavor preferences.



Other factors, such as Gen Z consumers coming of age and their particular approach to eating and drinking, are heavily influencing the four Future Menu trends. The continued cost-of-living crisis is also playing a part as consumers look for affordable luxuries that bring them joy. Dining out to experience new and exciting dishes meets this need.

Traditional ideas of food and how we experience it are being redefined as cultural and social dynamics evolve. The Street Food Couture menu trend is a prime example and is heavily influencing culinary demand from the bottom up. Gourmet versions of traditional street foods, crafted with a chef's expertise, are now penetrating every channel in the food service industry, including fine dining establishments.

Making the trends work for your business

The Future Menu trends and insights included in this book are meticulously researched and validated—ready to spark creativity and innovation in your kitchen.

The trends are compiled using robust global data and extensive chef inputs, including reports, social media analytics and more than 300 million online searches across 21 countries. In-depth feedback from more than 1,100 chefs in 20 markets and the Unilever Food Solutions team of highly experienced in-house chefs was also used.

The UFS chefs have developed delicious on-trend recipe concepts you will find throughout Future Menus. Each recipe concept belongs to one of the four trends. They are a key source of inspiration and will help you to implement the trends that are most relevant for your business.

You will find more information on this year's Future Menus and dish inspiration at www.unileverfoodsolutions.pk

STREET FOOD COUTURE

This trend focuses on elevating *Streetfood* by incorporating high-quality ingredients and refined techniques, while maintaining its informal charm and sense of discovery. The result is a higher-quality dining experience that retains the casual and dynamic atmosphere of the street food scene. It appeals to modern diners seeking both accessible and exciting food options, particularly those influenced by global flavors.



**MEXICAN
INDIAN, KOREAN
& FILIPINO**

ARE FOUR CUISINES
THAT ARE EMERGING
RAPIDLY WITHIN
STREET FOOD. FILIPINO
IS GAINING THE MOST
TRACTION IN AMERICA
AND ASIA

Key factors contributing to this trend include:

- The cost-of-living crisis, making accessible, affordable food more appealing
- Gen Z's preference for informal dining experiences
- Ongoing migration and globalization influencing food choices
- Increased social media visibility of global street food dishes
- An opportunity for younger chefs to showcase creative, approachable food

At the core of this movement is the fusion of authentic cuisines, blending ingredients and techniques from various cultures in a thoughtful, innovative manner. This approach results in bold, exciting flavors while preserving authenticity, paving the way for more inviting and accessible dining experiences. By elevating street food, chefs offer diners an informal yet premium culinary adventure, balancing creativity with the roots of traditional street food culture.

The top techniques dominating this trend:

- Fermentation
- Grilling
- Steaming
- Wok hei
- Marination
- Charcoal grilling

A taste of the delicious dishes prevalent in this trend:

- Mexican elote
- Indian chaat
- Gyros
- Loaded fries
- Gourmet mac and cheese
- Korean rice rolls
- Shawarma

ONE TO WATCH

ALEPPO PEPPER
IS LIKELY TO BE
AN EMERGING
INGREDIENT WITHIN
STREET FOOD OVER
THE NEXT 12 MONTHS
AND BEYOND



BORDERLESS CUISINE

This food trend transforms diverse food traditions into harmonious, innovative experiences. This movement is driven by *globalization* and *migration* as well as a new generation of chefs aiming to honor their multicultural roots. These chefs are reimagining how different culinary influences can be combined to create unique yet authentic dishes that go beyond novelty.

GLOBALLY

TAHINI, MATCHA
GOCHUJANG & SUMAC

ARE FOUR CUISINES
THAT ARE EMERGING
RAPIDLY WITHIN
STREET FOOD. FILIPINO
IS GAINING THE MOST
TRACTION IN AMERICA
AND ASIA



Key factors contributing to this trend include:

- Globalization and migration expanding culinary knowledge and influences
- A second generation of chefs honoring their cultural heritage
- Increased social media visibility of global cuisines
- Consumers seeking authentic experiences in food discovery
- A growing demand for meaningful storytelling behind these culinary creations

At the core of this movement is a desire to creatively and thoughtfully merge cuisines, combining traditional ingredients and techniques in ways that respect their origins. This trend paves the way for more refined and cultivated dining experiences that offer not only bold flavors but also a deep sense of authenticity and cultural significance.

The top techniques dominating this trend:

- Marination
- Brining
- Aging
- Sous-Vide Cooking
- Curing
- Steaming
- Caramelization
- Smoking

Borderless Shopping List:

- Miso
- Cured Fish
- Kimchi
- Shiso
- Calamansi
- Pomegranate
- Mentaiko
- Aged Soy Sauce
- Pandan

ONE TO WATCH

MISO IS A MUST-HAVE AT THE MOMENT. CONSIDER INCORPORATING IT IN DISHES TO ATTRACT THE INTEREST OF DINERS.





MUSTAFA SARDAR
Owner/ Culinary Chef
IZAKAYA

ABOUT US

THE RAMEN REALM

Located in Karachi's Clifton Block 4, Izakaya offers a high-end, reservation-only dining experience that blends authentic Japanese flavors with a unique, interactive concept. Known for its elegant ambiance and curated multi-course meals, Izakaya invites guests to immerse themselves in a truly personalized culinary journey.

The menu features fresh sushi, comforting ramen, and creative takes on Japanese classics, all prepared with the finest ingredients. With its chic design, exceptional service, and interactive dining experiences, Izakaya is the perfect destination for special occasions or anyone seeking a refined and memorable dining experience.

For Izakaya, ramen is more than just a dish; "ramen is art and emotion in one bowl." This year, as part of the Future Menus trend, they're introducing the Ramen Bar, where diners can build their own bowl, crafting a personal story while discovering the future of flavor.

居酒屋
IZAKAYA

Miso RAMEN BOWL



Knorr Professional
Chicken Stock Powder

INGREDIENTS:

Miso Broth:

30g Miso Paste
200ml Coconut Milk
1 tbsp Sugar
30ml Beef Stock

Beef Stock:

1 kg Beef Bones
300g Carrot
20g Garlic
15g Whole Black Pepper

2 tbsp Knorr Professional Chicken Stock Powder

4 pcs Knorr Professional Chicken Cubes

2l Water

Ramen Noodles:

Standard ramen noodles

Egg Pickle:

100ml Soy Sauce
10g Garlic
10g Ginger
10g Spring Onion
5 pcs Boiled Eggs
100ml Water

Vegetable Toppings:

Spring Onion (Julien)
Zucchini (Diamond Cut)
Chili (Julien)
Coriander
Mushrooms
Fried Garlic

Protein Options:

Boiled Chicken (Shredded), OR any additional protein as per service

METHOD:

To prepare the miso broth, whisk together the miso paste, coconut milk, sugar, and beef stock in a saucepan. Place over medium heat and simmer for 4–5 minutes until the flavors meld and the broth becomes smooth and creamy.

In a serving bowl, place cooked ramen noodles at the base and ladle the hot miso broth over them. Arrange shredded chicken (or preferred protein), half of a marinated egg, mushrooms, zucchini, chili, spring onion, and coriander neatly on top.

Finish with a sprinkle of fried garlic before serving.



Knorr Professional
Chicken Stock Powder

Peanut RAMEN BOWL

INGREDIENTS:

Peanut Broth:

60g Peanut Butter
30g Tahini
200ml Coconut Milk
1 tbsp Sugar
30ml Beef Stock

Beef Stock:

1 kg Beef Bones
300g Carrot
20g Garlic
15g Whole Black Pepper

2 tbsp Knorr Professional Chicken Stock Powder

4 pcs Knorr Professional Chicken Cubes

2l Water

Ramen Noodles:

Standard Ramen Noodles

Egg Pickle:

100ml Soy Sauce
10g Garlic
10g Ginger
10g Spring Onion
5 pcs Boiled Eggs
100ml Water

Vegetable Toppings:

Spring Onion (Julien)
Zucchini (Diamond Cut)
Chili (Julien)
Coriander
Mushrooms
Fried Garlic

Protein Options:

Boiled Chicken (Shredded), OR any additional protein as per service.

METHOD:

For the peanut broth, combine peanut butter, tahini, coconut milk, sugar, and beef stock in a pot. Warm gently over medium heat, whisking continuously until the peanut and tahini fully dissolve into the broth, creating a rich and nutty base.

Add cooked ramen noodles to a deep bowl and pour the hot peanut broth over them. Top with shredded chicken, marinated egg, and the prepared vegetables—mushrooms, zucchini, spring onion, chili, and coriander.

Garnish with fried garlic to add crisp texture and serve immediately.



Sesame RAMEN BOWL



Knorr Professional
Chicken Stock Powder

INGREDIENTS:

Sesame Broth:

30g Tahini
30g Peanut Butter
200ml Coconut Milk
1 tbsp Sugar
10g Sesame Seeds
30ml Beef Stock

Beef Stock:

1 kg Beef Bones
300g Carrot
20g Garlic
15g Whole Black Pepper

2 tbsp Knorr Professional Chicken Stock Powder

4 pcs Knorr Professional Chicken Cubes

2l Water

Ramen Noodles:

Standard Ramen Noodles

Egg Pickle:

100ml Soy Sauce
10g Garlic
10g Ginger
10g Spring Onion
5 pcs Boiled Eggs
100ml Water

Vegetable Toppings:

Spring Onion (Julien)
Zucchini (Diamond Cut)
Chili (Julien)
Coriander
Mushrooms
Fried Garlic

Protein Options:

Boiled Chicken (Shredded), OR any additional protein as per service.

METHOD:

To make the sesame broth, whisk tahini, peanut butter, sesame seeds, coconut milk, sugar, and beef stock in a saucepan. Heat on medium until the mixture becomes smooth, aromatic, and slightly thickened.

In a bowl, place the cooked ramen noodles and cover with the hot sesame broth. Add the chosen protein along with half a marinated egg and arranged toppings such as spring onion, mushrooms, zucchini, chili, and coriander.

Finish the bowl with fried garlic to enhance its nutty character before serving.



SALMAN NAQIRIAZ
Owner
CHOP CHOP WOK

ABOUT US

A FUSION OF TRADITION, INNOVATION, AND FRESH FLAVORS

Chop Chop Wok, an Asian fusion restaurant that first opened its doors in July 2015 in Karachi's Khadda Market, has since expanded into a nationwide sensation. From its humble beginnings as a takeout and delivery outlet, the restaurant has grown to include four flourishing locations, each promising a unique dining experience rooted in innovation and customization.

At the heart of Chop Chop Wok is the "3 Step Wok"; a signature stir-fry dish that is cooked on high-heat pressurized woks at up to 700°F, ensuring quick preparation while locking in flavor and nutrients. This fast, fresh approach has become the foundation of the restaurant's success, offering delicious stir-fries served in individual portions with an emphasis on both taste and health.

Chop Chop Wok's menu offers a fusion of classic Asian street food with a modern twist. Each plate is crafted to be quick, crisp, and beautifully presented, the perfect balance of fresh, fast, and a little fancy.



NAJEEB ULLAH
Head Chef
CHOP CHOP WOK

CHOP CHOP WOK

Crispy Tuna TACOS



Hellmann's Real Mayo

INGREDIENTS:

For the Sauce:

50g Hellmann's Real Mayo

1 tsp Gochujang Paste

1 tsp Sriracha Sauce

1/2 tsp Paprika Powder

1/2 tsp Sugar Syrup

For the Taco Shells:

4 pcs Small Tortilla Bread

Oil for Deep Frying

For the Filling:

4pc Finely Chopped Fresh Sushi-Grade Tuna

20g Finely Diced Cucumbers

20g Finely Diced Avocado

1 tsp Fresh Lemon Juice

For Garnish:

Togarashi

Orange Tobiko

METHOD:

To prepare the sauce, whisk together **Hellmann's Real Mayo**, gochujang paste, sriracha, paprika, and a touch of sugar syrup until smooth, then set it aside.

For the taco shells, cut the tortillas into smaller circles if needed and gently fold each one into a taco shape using tongs or a mold before deep-frying them in hot oil until crisp and golden. Let them drain on paper towels and cool so they hold their shape.

For the filling, combine chopped sushi-grade tuna with diced cucumber and avocado, adding a squeeze of lemon juice to keep the flavors bright and the avocado from browning. Mix gently to maintain the structure of the tuna. You may fold in some of the prepared sauce or reserve it for topping.

To assemble, fill each crispy taco shell with the tuna mixture, drizzle with the sauce, and finish with a sprinkle of togarashi and a spoonful of vibrant orange tobiko.





Hellmann's Real Mayo

Crispy SALMON RICE

INGREDIENTS:

For the Sauce & Salmon Mix:

50g Hellmann's Real Mayo

25g Sriracha Sauce

2 drops Sesame Oil

1 tsp Soy Sauce

1 tsp Togarashi

60g Finely Chopped Fresh Salmon

Finely Chopped Spring Onion

For the Crispy Rice:

100g Sushi Rice

2 tbsp Rice Vinegar

All-Purpose Flour

Oil for Deep Frying

For Garnish:

Green Chilli Slices

A few drops of Sriracha Sauce

METHOD:

Begin by cooking the sushi rice and allowing it to cool slightly before seasoning it with a splash of rice vinegar. Shape the rice into small, rectangular, bite-sized blocks and give each one a light dusting of all-purpose flour.

Heat oil over medium-high heat and deep-fry the rice blocks until they become golden and crisp on the outside, then drain them on paper towels. For the topping, mix **Hellmann's Real Mayo**, sriracha, sesame oil, soy sauce, and togarashi in a bowl, then fold in the chopped fresh salmon and spring onions to create a creamy, flavorful mixture.

To assemble, place a spoonful of the salmon mixture on each crispy rice block, garnish with a thin slice of green chilli, and finish with a few drops of sriracha for added color and heat.



Bonsai BITES



Hellmann's Real Mayo

INGREDIENTS:

For the Sauce:

50g Hellmann's Real Mayo

1 tbsp Sriracha Sauce

1/2 tsp Togarashi

1/2 tsp Chilli Powder

For the Base:

Unsweetened Mini Tart Shells

For the Filling & Garnish:

50g Finely Chopped Fresh Sushi-Grade Salmon

10g Green Tobiko

5g Finley Chopped Fresh Parsley

METHOD:

Begin by preparing the sauce: mix **Hellmann's Real Mayo** with sriracha, togarashi, and a pinch of chili powder until smooth and well combined, then set it aside.

Arrange the unsweetened mini tart shells on a tray and fill each one with a spoonful of finely chopped sushi-grade salmon.

Drizzle or pipe the prepared sauce over the salmon, then lightly torch the top until it develops a gentle char and a slightly caramelized finish, enhancing both flavor and aroma.

To complete the presentation, garnish each bite with a small amount of green tobiko and a touch of fresh parsley for color and freshness.





Hamza Shahid
Head Chef
YAZU

ABOUT US

A TASTE OF TRADITION AND LOVE

Located in Clifton, Karachi, Yazu is a popular Pan-Asian restaurant known for its beautiful ambiance and diverse menu, blending Japanese and Thai cuisine. With standout dishes like Prawn Teppanyaki, Beef Negimaki, and various sushi and maki rolls, Yazu is praised for the freshness of its ingredients and expert preparation. Thai favorites like the Bangkok Beef Curry Noodle Bowl and Tom Kha Soup add a rich depth to the menu, alongside unique offerings like Mushroom Bao and dim sums.

Yazu's stylish, art-gallery-like decor sets the stage for a refined yet vibrant dining experience. The well-trained and friendly staff provide exceptional service, while the live ordering feature allows guests to watch their food being prepared fresh.

This year, as part of the Future Menus trend, Yazu introduces Yaki & Maki, celebrating beef in three creative ways, cooked with passion and served with heart. At Yazu, food is bold, confident, and full of fire; a perfect fusion of flavor and tradition.





Gyu MAKI

INGREDIENTS:

- 80g Thinly-Sliced Beef
- 50g Sushi Rice
- 10ml Cappaccino Sauce
- 5g Black Caviar
- 10g Wasabi Powder
- 10g Gari Shuga
- 10g Finely Chopped Spring Onion
- 5mg Orange Caviar
- 10ml Ponzu Sauze
- 5mg Tungarashi
- 5g Black Pepper
- 5g Salt
- 20ml Knorr Professional Oyster Sauce**
- 50g Hellmann's Real Mayo**
- 25ml Knorr Professional Thai Sweet Chilli Sauce**
- 10g Tempura Crunch
- 20ml Soya Sauce
- 5ml Unagi Sauce

METHOD:

Season the thinly sliced beef with salt, black pepper, togarashi, ponzu sauce, and **Knorr Professional Oyster Sauce**, then quickly sear it on high heat until just cooked, keeping it tender and juicy. Set the beef aside to cool.

Prepare the sushi rice and allow it to reach a sticky consistency suitable for rolling. Lay a sheet of cling film on a bamboo sushi mat and evenly spread the sushi rice in a small rectangular layer, forming the base for the maki. Arrange the seared beef slices neatly over the rice, pressing them gently so they adhere. Mix **Hellmann's Real Mayo** with Knorr Professional **Thai Sweet Chilli Sauce** to create a spicy creamy layer, and spread a thin line across the center.

Sprinkle spring onion and tempura crunch over the sauce for added texture. Carefully roll the maki using firm, even pressure, shaping it into a tight log. Once rolled, brush a touch of soy sauce and unagi sauce over the top and finish with dollops of cappuccino sauce for richness.

Garnish the roll with small amounts of black caviar and orange caviar. Slice into even pieces and serve with wasabi (prepared from wasabi powder), ponzu sauce, and gari shoga on the side.



**Hellmann's Real Mayo,
Knorr Professional
Oyster Sauce & Thai Sweet
Chilli Sauce**



Hellmann's Real Mayo

Dragon MAKI

INGREDIENTS:

10g Tungarashi

1 sheet Noori

120g Sushi Rice

1 Prawn Tempura

20g Cucumber

15g Sliced Crab Sticks

20g Spicy Mayo

50g Hellmann's Real Mayo

10ml Unagi Sauce

10g Black Caviar

10g Orange Caviar

10g Black Seesame Seeds

20ml Soy Sauce

10g Finely Chopped Spring Onion

5g Crush Coconuts

10g Wasabi Powder

10g Gari Shuga

10g Carrot

10g Lemon

5g Finely Chopped Parsley

METHOD:

Begin by preparing the sushi rice and allowing it to cool slightly so it becomes sticky and easy to handle. Place the nori sheet on a bamboo mat, shiny side down, and evenly spread the sushi rice across its surface, leaving a small margin at the top edge.

Sprinkle the rice lightly with togarashi and black sesame seeds for added flavor. Flip the sheet so the rice side faces down, then arrange the prawn tempura, cucumber strips, crab stick, and a drizzle of spicy mayo along the lower third of the nori.

Carefully roll the sushi using firm, even pressure until it forms a tight maki roll. Once rolled, top the surface with **Hellmann's Real Mayo** and unagi sauce, then gently press black and orange caviar along the length of the roll.

Slice the roll into even pieces using a sharp wet knife. Arrange the Dragon Maki on a plate and garnish with chopped spring onion, crushed coconut, finely julienned carrot, parsley, and a small wedge of lemon.

Serve with soy sauce, wasabi made from wasabi powder, and gari shoga on the side.



BEEF YAKI



**Knorr Professional
Oyster Sauce**

INGREDIENTS:

150g Beef
30ml Oil
20g Butter
10g Tugarashi
15g Black Pepper
10g Hondashi
20ml Knorr Professional Oyster Sauce
5g Salt
50g Chopped Garlic
20ml Tappaniyaki Base
10ml Kikkoman Soya Sauce
5ml Lemon Juice
20g Shredded White Cabbage
10g Carrot
10g Sliced Green Bell Peppers
10g Sliced Mushrooms
20g Broccoli florets
10g Sliced Onions
100g Cooked Korean Rice
20ml Chilli Sauce

METHOD:

Slice the beef into thin strips and season it lightly with salt, black pepper, and a pinch of togarashi. Heat half of the oil in a wok or teppanyaki pan and sauté the garlic until fragrant.

Add the onions, carrots, cabbage, mushrooms, bell pepper, and broccoli, and stir-fry them on high heat for 1–2 minutes until they are slightly tender yet still crisp. Splash in a little teppanyaki base to enhance the flavor, then remove the vegetables and set them aside.

In the same pan, add the remaining oil and butter, then sear the beef on high heat. Sprinkle in the remaining togarashi and black pepper, and add the **Knorr Professional Oyster Sauce**, soy sauce, chilli sauce, hondashi, and lemon juice, tossing well until the beef is fully coated and cooked through.

Return the vegetables to the pan and mix everything together, adding more teppanyaki base if needed for moisture. Serve the hot beef and vegetable mixture over cooked Korean rice and garnish as desired.



Krishan Mal (L)
Head Chef
Zaki Niazi (R)
Co-Owner
JIN SOKU

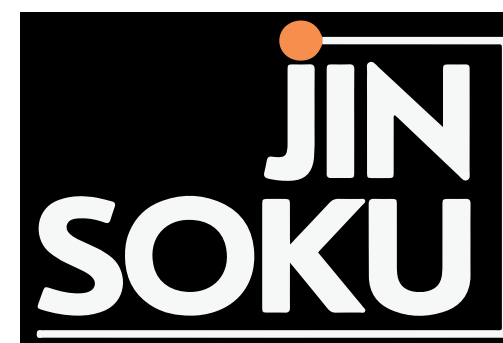
ABOUT US

A BOLD TAKE ON TRADITIONAL JAPANESE DINING

An authentic Japanese dining experience with a modern twist, featuring a variety of traditional dishes such as sushi, nigiri, and maki. Known for its commitment to freshness and high-quality ingredients, Jinsoku is located in the E Street area of Karachi, offering a cosy yet sophisticated atmosphere, despite sharing the space with a fashion outlet. The restaurant's live kitchen adds a sense of confidence, letting guests see the culinary expertise behind each dish.

At Jinsoku, the chefs believe in breaking culinary rules and reinventing them with even more flavor. Their innovative menu features bold, unexpected pairings that come together in perfect harmony; think Popping Calamari, Gobi & Bhutta Chaat, and even The Toothache, a daring Basil Pesto Strawberry ice cream. Each dish strikes a delicate balance of sweet, spicy, and adventurous notes, pushing the boundaries of taste and creativity.

While the ambiance is described as cosy and dimly lit, with a modern touch, the attentive and knowledgeable service enhances the overall dining experience. Jinsoku stands out for its ability to reinvent traditional Japanese flavors while embracing bold, innovative approaches to cooking, making it a must-visit for food lovers in Karachi.



The Tootache

PESTO-BASIL-STRAWBERRY ICE CREAM



Knorr Professional
Lime Seasoning Powder



INGREDIENTS:

Pesto Base:

4g Basil Leaves

0.3g Havarti Cheese, aged 6 years

0.3g Pyramid Sea Salt

1g Pine Nuts

1ml Lemon Juice

2g Knorr Professional Lime Seasoning Powder

Olive oil — as required (just enough to emulsify)

Accompaniments:

10g Strawberry Ice Cream

1/2 ml Unagi Sauce

5ml Prawn Stock

METHOD:

Begin by preparing the pesto: using a mortar and pestle, crush together basil leaves, aged Havarti cheese, pyramid sea salt, pine nuts, and a splash of lemon juice and **Knorr Professional Lime Seasoning Powder** until the mixture forms a smooth paste.

Gradually drizzle in olive oil to emulsify the ingredients into a cohesive, glossy pesto. For plating, place a small dollop of strawberry ice cream at the center of the plate, then spoon a teaspoon of the basil pesto beside it, followed by a teaspoon of prawn stock for a savory contrast.

Finish the dish with a delicate drizzle of caramel and a touch of Unagi sauce. The result is an unexpected yet harmonious explosion of flavors—sweet, salty, umami, and herbaceous—coming together in a way that shouldn't work but absolutely does!



**Knorr Professional
Lime Seasoning Powder**

Gobi and Bhutta CHAAT

INGREDIENTS:

For the Cauliflower:

30g Cauliflower Florets
20ml Mirin (10ml for marination, 10ml for sauce)
10g Miso Paste
2g Dashi
20ml Soy Sauce

2g Knorr Professional Lime Seasoning Powder

6g Jinsoku Special Spice Mix
1g Tartaric Acid
5g Coriander (for green oil)
15ml Olive oil (for green oil)

For Crispy Coating:

10g Tempura Batter
15ml Soda Water

For the Corn:

40g Corn Kernels
5g Red Chilli Powder
4g Coriander Powder
2g Black Salt

2g Knorr Professional Lime Seasoning Powder

1g Sea Salt
2g Tartaric Acid
5ml Lemon Juice

METHOD:

Marinate the cauliflower in mirin and miso paste for two hours, then grill it for about five minutes to remove moisture and add a smoky depth.

Prepare a light tempura batter with soda water, coat the cauliflower, and fry at 150°C until crisp and golden.

Meanwhile, make the sauce by gently heating mirin, dashi, soy sauce, and **Knorr Professional Lime Seasoning Powder** until it thickens to a glossy consistency.

For the green oil, blend coriander with olive oil, warm it slightly, and strain to achieve a smooth, vibrant finish.

Prepare the corn by steaming it for an hour until soft, grilling briefly for char, then frying for added crispness. Toss the corn in a bold masala blend of red chili, coriander powder, black salt, **Knorr Professional Lime Seasoning Powder**, sea salt, tartaric acid, and finish with fresh lemon juice.

To assemble, coat the crispy cauliflower in the prepared sauce, drizzle with the fragrant green oil, and plate alongside the masala-crusted bhutta. The final dish brings together smoke, tang, crunch, and deep umami — letting the masala shine with every bite.



Popping CALAMARI



**Knorr Professional
Thai Sweet Chilli Sauce**

INGREDIENTS:

20g Calamari

**12ml Knorr Professional Thai Sweet Chilli
Sauce**

5ml Lemon juice

METHOD:

Marinate the calamari by coating it evenly with **Knorr Thai Sweet Chilli Sauce** and let it sit for 10–15 minutes so the flavor fully absorbs.

Once marinated, grill the calamari over medium-high heat until it develops a light char while staying tender—taking care not to overcook, as calamari can become rubbery quickly.

Just before serving, finish with a splash of fresh lemon juice to brighten the flavors and enhance the natural sweetness of the seafood.



ABOUT US

THE SUSTAINABLE KITCHEN

At The Wok Hei, the finest flavors of Asia are brought together to deliver an unforgettable dining experience, where tradition meets innovation in every bite. With a deep mastery of the ancient art of wok cooking, each dish is carefully crafted to highlight bold, smoky, and vibrant flavors that transport the senses. The menu honors the rich culinary heritage of the East, while embracing contemporary twists to captivate the modern palate.

Sustainability is not just a buzzword; it's a core value. The restaurant takes pride in turning food waste into culinary treasures, transforming ingredients that would typically be discarded into vibrant, flavorful creations.

As part of the Future Menus 2025 movement, The Wok Hei is committed to reducing food waste and making a positive impact on the environment. By focusing on sustainability without compromising on taste, every dish serves as a reminder that what's left behind can often be turned into something extraordinary.

At The Wok Hei, dining is not just about flavor, it's about creating a future where food is not only delicious but also sustainable, thoughtful, and responsible. From the wok to the plate, each dish is a reflection of the restaurant's commitment to quality, sustainability, and a deep respect for culinary tradition.



AISHA MUSHTAQ
Owner/ Culinary Chef
THE WOK HEI

Smoked 13 Spice Beef with LOTUS ROOT



Knorr Professional
Oyster Sauce &
Knorr Professional
Chicken Stock Powder



INGREDIENTS:

180g Beef

5ml Oil

5g Chopped Garlic

5g Roasted Crush Chili

5ml Chilli Sauce

10ml Knorr Professional Oyster Sauce

10ml Water

3g 13 Spice Powder

3g Knorr Professional Chicken Powder

6 Lotus Root Slices

Oil for Frying (as per need)

Chives for Garnish

METHOD:

Begin by boiling the beef for about ten minutes until it slightly softens, then drain and shred it into thin strands.

In a hot pan, heat some oil and sauté minced garlic until fragrant. Add roasted crushed chilies, chili sauce, **Knorr Professional Oyster Sauce**, and **Knorr Chicken Powder**, then pour in a little water and cook the mixture on high heat until it forms a thick, glossy sauce. Add the shredded beef and toss it thoroughly so it absorbs all the flavors, then finish with a sprinkle of 13-spice powder.

Heat oil to 180°C and deep-fry the sauced beef until crisp and golden. Once done, drain well and garnish with fresh chives before serving.



Knorr Professional
Chicken Stock Powder

Day Old Rice With THAI GREEN CURRY

INGREDIENTS:

200g Jasmin Rice

400ml Water

50g Beaten Eggs

50g Bread Crumbs

180g Chicken

3g Knorr Professional Chicken Stock Powder

30g Zucchini

30g French Beans

15ml Oil for Cooking

15g Red Onions

3g Lime Leaves

60g Green Curry Paste

90ml Coconut Milk

60ml Coconut Cream

6g Basil Leaves

5g Thai Red Chilli

METHOD:

Soak the jasmine rice, then boil it in water until fully softened and sticky enough to hold shape. Press the cooked rice into small, compact cakes and allow them to set. Once firm, dip each rice cake into beaten eggs and coat thoroughly with breadcrumbs and **Knorr Professional Chicken Stock Powder** to prepare them for frying or baking.

Meanwhile, boil the chicken for about ten minutes until partially cooked, and blanch the zucchini briefly before shocking it in ice water to preserve its color and crunch.

For the sauce, heat oil in a pan and sauté sliced onions along with fragrant lime leaves. Stir in curry paste and gradually dilute it with a mixture of coconut milk and cream, letting it simmer until smooth and aromatic.

Finish by adding fresh basil leaves and garnish with thinly sliced Thai Red Chilis.



Tofu KungPao TARTLET



Rafhan Corn Flour &
Knorr Professional
Chicken Stock Powder

INGREDIENTS:

120g Tofu

3g Knorr Professional Stock Chicken Powder

3g White Pepper

3g Salt

3ml Chilli Oil

30g Rafhan Corn Flour

45g Tempura Batter

Oil for Frying (as per need)

10ml Oil for Sautéing

5g Garlic

5g Crushed Chilli

5g Dry Thai Red Chilli

5ml Brown Sauce

10g Fried Peanuts

2ml Sesame Oil

6 Tartlet Wraps

METHOD:

Cut the tofu into small cubes and marinate them with **Knorr Professional Chicken Stock Powder**, salt, white pepper, and a drizzle of chili oil to build flavor.

Once the tofu absorbs the seasoning, coat each piece lightly in dry **Rafhan Corn Flour**, then dip them into a smooth tempura batter. Deep-fry the tofu at 180°C until crisp and golden.

In a separate pan, heat oil and sauté garlic along with crushed chili and Thai dry red chili until aromatic. Add brown sauce and a little **Knorr Professional Chicken Stock Powder**, then mix in crushed and fried peanuts for texture.

Finish the sauce with a splash of sesame oil for added fragrance. Meanwhile, fry the wrappers in hot oil, shaping them into small tartlets, ready to be filled or served alongside the tofu.



ABOUT US

THE AUTHENTIC CHINESE EXPERIENCE

Located in Karachi's Avari Towers, Dynasty has been a staple of authentic Chinese dining for decades, known for its bold Szechuan and Cantonese flavors. The restaurant's menu boasts timeless classics like Peking Duck, Dim Sum, and Szechuan-style Spicy Prawns, alongside signature dishes like Twice-Cooked Beef and Chongqing Grilled Red Snapper.

Chef Yang, a master of wok-tossing, says it best: "They say I've been wok-tossing since before half this crowd could hold chopsticks! But hey — good Chinese food never gets old. This year for Future Menus, we're bringing that classic Dynasty flavor — authentic, timeless, and a little bit fiery like me."

Dynasty's charm lies not only in its exceptional food but in its warm, inviting atmosphere. The comfortable, relaxed dining space is perfect for both intimate dinners and larger gatherings. And with skilled chefs, including one hailing from Beijing, Dynasty often surprises guests with special, off-menu items that showcase the true depth of Chinese culinary artistry.

With an expert team, Dynasty offers both traditional and off-menu specials that bring the rich culinary history of China to life. Whether for a quiet dinner or a catered event, Dynasty offers a genuine, flavorful experience.

DYNASTY

CHEF YANG
Head Chef
DYNASTY

Chinese Beef Steak With YANGCHOW FRIED RICE



**Knorr Professional
Oyster Sauce**

INGREDIENTS:

Chinese Beef Steak Black Pepper Sauce:

300g Beef Tenderloin

Salt to taste

3 tsp Soda Powder

2 tsp Knorr Professional Oyster Sauce

1 tsp Chopped Garlic

1 tsp Crushed Black Pepper

3 tsp Maggie Soya Sauce

1 tsp Knorr Professional Chicken Stock Powder

3 tsp LP Sauce

2 tsp Sesame Oil

2 tsp Dark Soya Sauce

5 tsp Rafhan Corn Flour

50ml Cooking Oil

1pc Onion (Cleaned and cut into rings)

1tsp Sugar

50ml Ginger Water.

Yangshow Fried Rice:

30g Diced Carrots

20g Green Peas

20g Kernel Corns

20g Diced Shitake Mushrooms

50g Diced Shrimp

50g Diced Chicken Breast

250g Cooked White Rice

2pc Cracked Eggs

2 tbsp Oil

1/2 tsp Salt to Taste

1/2 tsp White Pepper

1 tsp Knorr Professional Oyster Sauce

2 tsp Green Onion Rings

METHOD:

To prepare the beef, cut the tenderloin into six thick slices, gently pound both sides to soften, and marinate with salt and a little soda. Heat 25 ml of oil in a wok, sauté chopped garlic and black pepper for 30 seconds, then add water and bring to a boil. Stir in **Knorr Professional Oyster Sauce**, soy sauces, **Knorr Professional Chicken Stock Powder**, LP sauce, sesame oil, and sugar, cooking for two minutes before thickening with **Rafhan Cornflour**. Transfer the sauce to a bowl. In a separate pan, heat the remaining oil and grill the beef steaks for two minutes per side, then remove. Sauté onion rings, place them on a serving plate, return the sauce to the wok with the steaks, cook for one minute, then arrange the beef on top of the onions and serve hot with garnish.

For the rice, blanch carrots, peas, corn, mushrooms, shrimp, and diced chicken in boiling water for two minutes, then drain. Mix cooked rice with two egg yolks to separate the grains. In a hot wok, sauté the egg whites in 1 tbsp oil, add the blanched ingredients, stir briefly, and remove. Heat the remaining oil in another wok, stir-fry the rice until hot, then add the sautéed mixture along with salt, white pepper, and **Knorr Professional Oyster Sauce**. Finish with green onion rings, stir-fry for 30 seconds, and serve hot.



**Knorr Professional
Thai Sweet Chilli Sauce**

Salt And Pepper FISH

INGREDIENTS:

200g Fish Fillet cut into pieces

2L Oil for Frying

10g Wheat Flour

Water for Batter

50g Bread Crumbs

3g Crack Salt

1tsp Butter

25g Green Chilli cut into dices

25g Diced Yellow Bell Peppers

25g Diced Onion

25g Diced Red Bell Peppers

2tsp Chopped Garlic

Salt to marinate

1/2 tsp White Pepper Powder

Dipping Sauce: **Knorr Professional Thai
Sweet Chilli Sauce**

METHOD:

Begin by marinating the fish fillets with salt and white pepper. Prepare a smooth batter by mixing flour and water, then heat oil in a wok or deep pot. Coat each fish fillet evenly in the batter, then cover it with breadcrumbs and set aside.

Once the oil is hot, fry the fillets until they are cooked through and turn golden and crispy, then remove and drain.

Switch to another wok, lower the heat, and sauté ingredients: butter, diced green chillis, yellow and red bell peppers, onions and chopped garlic, briefly to release their aroma.

Add the crispy fried fish back into the wok and stir-fry quickly, seasoning with cracked salt while ensuring the fillets are well coated with the aromatic mixture. Transfer the fish to a serving plate, garnish as desired, and serve hot.



Golden SILK PRAWNS



Hellmann's Real Mayo

INGREDIENTS:

160g Peeled and Cleaned Tiger Prawns (4 pieces)

50g Potato

2L Oil for Frying

1 pc Egg White

10g Wheat Flour

Water for Batter

5 tsp Hellmann's Real Mayo

3 tsp Honey

1/2 tbsp Lime Juice

2 tsp Knorr Professional Thai Sweet Chili Sauce

Salt to marinate

1/2 tsp White Pepper Powder

METHOD:

Mayonnaise Sauce: Mix **Hellmann's Real Mayo**, honey, and lime juice in a bowl until smooth. Adjust the flavor to your preference.

Golden potato silk (or floss): This is the signature garnish. To make it, potatoes are shredded into very thin strips, rinsed to remove starch, and then deep-fried until they become a crispy, golden "floss".

Start by marinating the cleaned prawns with a little salt and white pepper to season them. Prepare a light batter by mixing flour, egg white, and water until smooth.

Heat oil in a wok or deep pot, and once it reaches frying temperature, dip each prawn into the batter to coat it lightly.

Deep-fry the prawns until they turn golden and crispy, then remove them from the wok and drain.

While still warm, dip the fried prawns into the prepared mayonnaise sauce, coating them evenly. Roll each coated prawn in the golden silk threads, then arrange them neatly on a serving plate. Garnish as desired and serve immediately with **Knorr Professional Thai Sweet Chilli Sauce** as a dip.





MARIA MUSHTAQ
Owner/ Culinary Chef
MARIYAH'S DEN

ABOUT US

THE DUMPLING AFFAIR

Pakistan's first dumplings-only café, revolutionizing the way Karachi and Islamabad enjoy this beloved comfort food. Founded by Maria Mushtaq, the café began as a home delivery service during the lockdown and quickly became a local sensation, offering a variety of handcrafted artisanal dumplings.

With nine delicious options, from savory beef and chicken to sweet chocolate-filled dumplings, Mariyah's Den has something for every palate. As food critic Ahmer Naqvi puts it, dumplings fit perfectly into our modern, snack-loving lives. They're not just meals; they're a comforting sensation that blends global flavors with local tastes.



BLACK SWAN



Knorr Professional Oyster Sauce & Hellmann's Real Mayo

INGREDIENTS:

Black Potato-Starch Wrappers:

- 3/4 cup Wheat Starch
- 1/4 cup Potato Starch
- 1/2 cup Boiling Water
- 1 tbsp Neutral Oil
- 1–2 tsp Squid Ink

Shrimp Filling:

- 150g Finely Chopped Raw Shrimp
- 1 tsp Minced Ginger
- 1 tbsp Finely Chopped Spring Onions
- 1/2 tsp Sesame Oil
- 1/2 tsp Soy Sauce
- 1 pinch White Pepper
- 1/4 tsp Sugar
- 1 pinch Salt

Dipping Sauce:

- 1 tbsp Knorr Professional Oyster Sauce**
- 1 tbsp Hellmann's Real Mayo**
- 1/2 tsp Lime Juice
- 1/2 tsp Water (optional to thin)
- Optional: Pinch of Chilli Flakes

METHOD:

To prepare the dumplings, start by making the wrapper: mix the wheat starch and potato starch in a bowl, then pour in the boiling water and stir immediately until a dough begins to form. Add the neutral oil and squid ink, kneading until the dough becomes smooth, elastic, and evenly black. Cover and let it rest.

For the filling, combine the chopped shrimp with ginger, spring onions, sesame oil, soy sauce, white pepper, sugar, and salt, mixing until well incorporated. Divide the rested dough into small portions and roll each into a thin circle. Place a spoonful of shrimp filling in the center, fold the wrapper over, and pinch or pleat to seal.

Steam the dumplings for 6–8 minutes until the wrappers turn translucent and the shrimp cooks through. Serve hot.

For the dipping sauce, mix all the mentioned ingredients until smooth and creamy.



**Knorr Professional
Oyster Sauce & Thai
Sweet Chili Sauce**

Vegan DELIGHT

INGREDIENTS:

Spinach Dumpling Wrappers:

1 cup Fresh Spinach Leaves
1/4 cup Water (for blending)
1 cup All-Purpose Flour
1/4 tsp Salt
Extra flour — for dusting

Filling:

4-5 pcs Finely Chopped Fresh Shiitake
Mushrooms
4-5 pcs Finely Chopped Button Mushrooms,
1/4 cup Finely Chopped Water Chestnuts
1 small clove Garlic, minced
1/2 tsp Mined Ginger
1-2 tsp Soy Sauce
1/2 tsp Sesame Oil
Pinch of Salt & Pepper
1 tsp Cooking Oil

Dipping Sauce:

1 tbsp Knorr Professional Oyster Sauce
1 tbsp Knorr Thai Sweet Chili Sauce
1 tsp Soy Sauce
1/2 tsp Rafhan Corn Flour
1 tbsp Water
½ tsp Sesame Oil

METHOD:

To make the spinach dough, blend fresh spinach with water until smooth and vibrant, then mix the flour and salt in a bowl and gradually add the spinach purée, kneading for 6–8 minutes until a soft dough forms. Cover and rest for 20 minutes.

For the filling, heat a little oil in a pan, sauté the garlic and ginger briefly, then add both types of mushrooms and cook until their moisture evaporates. Stir in the water chestnuts and season with soy sauce, sesame oil, salt, and pepper before letting the mixture cool completely.

Divide the rested dough into eight pieces, roll each into a ball, and flatten into 3–4 inch wrappers. Place a spoonful of filling in the center, fold into a half-moon shape, and seal by pinching or pleating the edges.

Cook the dumplings by pan-frying for a golden base, then steaming briefly; or steam them entirely for 6–8 minutes; or boil until they float.

For the dipping sauce, whisk together **Knorr Professional Oyster Sauce**, **Knorr Professional Thai Sweet Chili Sauce**, soy sauce, **Rafhan Corn Flour**, and water, heating gently until slightly thickened. Simmer for 30–40 seconds until glossy and thick. Finish with sesame oil.



Espresso SHOTS



**Carte D'Or
Chocolate Topping**



INGREDIENTS:

Coffee Dumpling Wrappers:

- 1 cup All-Purpose Flour
- 2 tsp Instant Coffee
- 2–3 tbsp Hot Water
- ¼ cup Water (as needed)
- 1 tbsp Sugar
- 1 pinch Salt

Espresso Filling:

- 2 tbsp Espresso Shots
- 3 tbsp Cream Cheese
- 2 tbsp Icing Sugar
- 1/2 tsp Vanilla Extract

Carte D'Or Chocolate Topping

METHOD:

To make the dough, dissolve the instant coffee in the hot water and mix it into the flour along with sugar and salt. Gradually add the remaining water, kneading until the dough becomes smooth, soft, and evenly tinted with coffee; cover and let it rest for about 20 minutes.

For the filling, whisk together the espresso, cream cheese, icing sugar, and vanilla until creamy and thick enough to spoon. Divide the dough into small portions and roll each into thin circles. Add a small spoonful of the coffee cream in the center, fold the wrapper over, and seal the edges firmly.

Steam the dumplings for 5–6 minutes until the wrappers turn glossy and tender. Chill briefly or serve warm depending on the desired texture, after layering it up with **Carte D'Or Chocolate Topping**.



ABOUT US

THE AUTHENTIC JAPANESE EXPERIENCE

Located on the top floor of Avari Towers, Fujiyama offers an unforgettable dining experience with stunning city views and a focus on authentic Japanese flavors. Chef Carlo, the culinary mastermind behind the restaurant, believes that Japanese cuisine is all about "respect" — for balance, precision, and tradition. This year, as part of Future Menus, Fujiyama introduces an assorted platter of sushi, bringing a true taste of Japan crafted with heart and discipline.

Known for its elegant black and red lacquered design, Fujiyama combines excellent traditional Japanese food with a touch of flair. The menu features a wide variety of dishes, from teppanyaki (prepared right in front of you) to grilled beef and prawn teriyaki, catering to both seafood lovers and BBQ enthusiasts.

With its breathtaking sky-rise views of Karachi, especially at night when the city lights up, Fujiyama offers more than just a meal—it's an experience. Whether you're a sushi enthusiast or looking to explore authentic Japanese cuisine, Fujiyama promises the finest dining in the city.

Fujiyama

CARLITO MAGNO
Head Chef
FUJIYAMA





**Knorr Professional
Oyster Sauce**

Salmon & Tuna COMBINATION

INGREDIENTS:

30ml Knorr Professional Oyster Sauce

20ml Teriyaki Sauce

30g Mirin

40g Sushi Rice

1/2 sheet Nori

10g Black and White Sesame

Salmon

Tuna

Cucumber

Avacado

METHOD:

A slice of salmon and tuna is layered with cucumber and avocado, then rolled tightly in a bamboo mat to form a smooth, compact maki.

Prepare the **Knorr Professional Oyster**-teriyaki sauce by combining all the ingredients in a bowl and mixing until well blended.

Drizzle or lightly coat the roll with the sauce, allowing the rich umami glaze to complement the fresh fish and crisp vegetables.

Salmon ROLLS

INGREDIENTS:

40ml Knorr Professional Thai Sweet Chili Sauce

40g Hellmann's Real Mayo

10g Wasabi

1 tbsp Soya Sauce

Salmon

METHOD:

A thin slice of fresh salmon is rolled around a strip of pickled radish (takuan), creating a clean and crisp bite. Prepare the **Knorr Professional Thai Sweet Chilli Sauce**-wasabi glaze by combining all the sauce ingredients in a mixing bowl and whisking until the mixture thickens.

Gently coat the salmon roll with the glaze, allowing the heat, tang, and wasabi sharpness to complement the fresh salmon.



**Knorr Professional
Thai Sweet Chilli Sauce &
Hellmann's Real Mayo**



**Knorr Professional
Thai Sweet Chilli Sauce**

Crispy Californian ROLLS

INGREDIENTS:

40g Fried fish
20g Avocado
10g Cucumber
20g Prawns
20g Bread Crumbs
40g Sushi rice
1/2 sheet Nori

**40ml Knorr Professional Thai Sweet Chilli
Sauce**

10g Wasabi

METHOD:

Start by placing half a sheet of nori on a bamboo sushi mat. Spread an even layer of sushi rice over the nori, pressing gently to ensure it adheres.

Flip the sheet so the rice side faces down. Arrange the deep-fried fish, prawn, avocado, and cucumber in a straight line along the edge of the nori.

Using the bamboo mat, roll tightly to form a compact maki. Once rolled, coat the outside with bread crumbs and press gently so they adhere to the surface.

Cut the roll into even pieces using a sharp, damp knife. Finish by glazing the top with **Knorr Professional Thai Sweet Chilli Sauce** and wasabi for a spicy, tangy finish. Serve immediately for the best crisp texture and flavor.



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#Prepped for tomorrow



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