

Fahad Restaurant & Banquet Hall Menu

Address:

1009-5075 Falconridge Blvd NE, Calgary, AB T3J 4L8,
Canada

Phone: +1 403-280-6677

Opening times:

12:00 PM - 10:00 PM

Bread

Naan (Butter)	CA\$2.50
Tandoori Roti (Whole Wheat)	CA\$2.95
Garlic Naan / Sesame Seeds & Butter	CA\$2.95

Appetizer

Samosa Plate	CA\$3.95
Gol Gappy	CA\$6.95
Fish Pakora	CA\$10.95
Papri Chaat	CA\$8.95
Veg Pakora	CA\$6.95

Curries

Murgh Chana	CA\$14.00
Kabab Masala/Chicken Tikka Masala	CA\$14.00
Mutton Brain Masala	CA\$14.00
Butter Chicken	CA\$14.00
Beef Nihari	CA\$14.00

Karahi

Chicken Karahi ½ Kg	CA\$17.00
Lamb Makhani Karahi ½ Kg (Boneless)	CA\$18.00
Goat (With Bone)	CA\$23.00
Chicken Makhani Karahi ½ Kg	CA\$17.00
Lamb Karahi ½ Kg (Boneless)	CA\$18.00

Vegetarian

Palak Paneer	CA\$11.95
Saag	CA\$11.95
Dal Mash	CA\$12.00
Dal Palak	CA\$11.95
Chick Peas Curry (Chana)	CA\$10.95

Biryani

Vegetable Biryani	CA\$11.95
Chicken Biryani	CA\$12.95
Mutton Biryani	CA\$14.00
Plain Rice	CA\$4.50

Drinks

2 Liter Pop	CA\$5.95
Lassi	CA\$4.95
Green Tea	CA\$2.95
Lassi Mango	CA\$4.95
Juice	CA\$5.00

Tandoori BBQ

Afghani Tikka	CA\$12.00
Tandoori Lamb Chops (6 Pieces)	CA\$23.00
Beef Kabab Wrap	CA\$10.95
Lahori Charga	CA\$29.00
Tandoori Fish Tikka	CA\$19.00

Dessert

Gulab Jamun (2 Pieces)	CA\$4.95
Rasmalai (2 Pieces)	CA\$4.95

The **Fahad Restaurant & Banquet Hall Menu** at 1009-5075 Falconridge Blvd NE in Calgary is the kind of menu that makes you feel welcomed even before your food arrives. Browsing through the dishes feels like being invited into a warm, bustling kitchen where traditional South Asian flavors are prepared with a comforting, homemade touch. What impressed me most during my visit wasn't just the variety, but how each dish seemed crafted to deliver bold flavor without overwhelming the palate. Everything-from the breads to the curries-feels familiar yet special, as if curated to help both newcomers and loyal fans experience the best of Pakistani and North Indian cuisine.

Starting with the bread selection, I quickly learned that the simplest items on the menu can leave the strongest impression. The butter naan arrives fluffy with a slightly crispy edge, perfect for scooping up savory gravies. The garlic naan, sprinkled lightly with sesame seeds and brushed with butter, carries a fragrant aroma that hits before it even reaches the table. And for those who prefer something more rustic, the whole-wheat tandoori roti offers a wholesome, earthy bite. Each bread complements the mains beautifully, and if you're like me, you'll end up ordering extra just to enjoy every last drop of curry.

The appetizers set the tone with a mix of crunch, spice, and tang. The samosa plate is exactly what you want in a starter-crispy pastry filled with seasoned potatoes, served hot and satisfying. Gol gappy, on the other hand, add a fun, interactive twist. These crisp, hollow shells filled with tangy tamarind water and chickpeas are refreshing and perfect for sharing. The fish pakora surprised me with its tender texture beneath the lightly spiced batter, while the papri chaat brings together yogurt, chutneys, and crunchy wafers in a sweet-and-sour combination that's hard to put down. Veg pakoras round out the starter section with their warm, comforting flavor-ideal for anyone who loves fried snacks with a hint of spice.

Moving into the heart of the **Fahad Restaurant & Banquet Hall Menu**, the curries are where the kitchen truly shines. The butter chicken is a standout, offering a silky, creamy sauce with tender pieces of chicken-rich but not heavy. The chicken tikka masala (listed alongside kabab masala) delivers a smoky, tomato-based flavor that pairs beautifully with naan. If you're in the mood for something deeply savory and aromatic, the beef nihari is slow-cooked to perfection, offering a hearty consistency and layers of spice that develop with each bite. One dish I found particularly memorable was the murgh chana, a chicken-and-chickpea curry that balances warmth, texture, and spice in a way that feels both comforting and exciting.

Karahi lovers will find plenty to indulge in. The chicken karahi, served in a ½ kg portion, has a bright, tomato-forward gravy cooked with fresh ginger, chilies, and spices. The lamb makhani karahi is a treat for anyone who prefers a richer, creamier sauce, while the goat karahi-with bone-offers deep, traditional flavor for those who appreciate rustic cooking. Their chicken makhani karahi is another highlight, combining buttery smoothness with the meat's natural tenderness. If you prefer lamb without the bone, the lamb karahi boneless version gives the same bold flavor with easier eating. Each karahi arrives sizzling and aromatic, making it hard to resist digging in immediately.

Vegetarian options are equally satisfying. Palak paneer stands out with its creamy spinach gravy and soft cubes of paneer that soak up the flavor beautifully. Dal mash offers a simple but soulful experience-creamy lentils simmered with spices until they reach a comforting, home-style consistency. Dal palak adds spinach for extra depth, making it a flavorful yet wholesome dish. Chick peas curry (chana) is another favorite, offering a hearty texture and bright, tangy notes that pair well with rice or roti. And the saag, a rustic, slow-cooked blend of greens, showcases earthy, traditional flavors that feel timeless.

What makes the **Fahad Restaurant & Banquet Hall Menu** memorable is how each item feels crafted with authenticity and care. Whether you're dipping warm naan into creamy curries, enjoying the bold spice of a karahi, or sharing a plate of crispy appetizers, the menu offers something comforting for every taste. It's a place where families gather, where flavors feel familiar, and where every visit feels like rediscovering a favorite dish.