



Rakaposhi



“OUR BEVERAGE BAR”



Specialties from our Barista:

Throughout the day, we are offering a selection of refreshing and aromatic Beverages which are sure to enhance your dining experience

Hot and Cold Teas and Coffees (Espresso, Cappuccino, Hot Chocolate, Americano, Café Latté, Affogato Ice teas)
and to pair it with; we have a selection of
Delicate French Macarons, Pakistani Sweets, delicious Cookies
and our Homemade Chocolate Praline

We are also offering a variety of:
Imported Still and Sparkling Water, Soft Drinks,
Mocktails, Seasonal Fresh Fruit, Vegetables and Detox Juices,
Milkshakes, Ice Cream Shakes, Daiquiris & Smoothies

From Our Master Bakery Chef:

Freshly Baked Breakfast items served throughout the day,
From Savory Specials to Delectable Surgeries!

Plain Muffin, Chocolate Muffin, Carrot Raisin Muffin,
Plain Croissant, Pain au Chocolate, Cheese Croissant

&

Vegetable Patty, Chicken Patty,
Lamb Patty, Beef Patty, Curry Puff

&

A wide range of Specialty Artisan Breads

All Prices Are Subject To Applicable Taxes

“PASTRY COUNTER”



From Our Master Pastry Chef:

Ornamented on our Display Counter are
Scrumptious International & Traditional Pakistani Sweets

Apple Tart, Cherry Crumble, Peach Tart,
Seasonal Cakes, Mousse Cake, Cheese Cake, Chocolate Cake,
Cupcakes and many more.

Do not forget to ask your servers about our exclusive
Specialty **Birthday, Celebratory and Signature Cakes** that you may
Take Home and share with your Family and Friends

**There is always room for Dessert! This goes without saying, Serena’s Signature Desserts
Which we are proud to present at Rs.340.**

Our Core Seasonal Slice Cake
New York Cheese cake served with Seasonal Fruit Marmalade
Walnut Pie served with Vanilla Ice Cream and Vanilla Sauce
Double Chocolate Flourless Walnut Brownie served with Chocolate Sauce

From our Ice Cream Parlor:

A choice of Vanilla, Chocolate, Chocolate Chip, Strawberry,
Mango, Kulfa, Pistachio and Tutti Frutti Ice Cream
Served with your choice of Sauce
(Chocolate or Vanilla)

Single Rs. 160, Double Rs. 290

Three Scoop Ice Cream: Rs. 390

Scoop of Vanilla, Chocolate, Strawberry, with Tutti Frutti Cocktail
Drizzled with three Syrups, overloaded with Toppings

“ALL DAY SNACKS”



Mini Pizza Rs.610

Flat Bread with Mushrooms, Tomatoes, Olives and Jalapeño

Chicken Cheese Samosa Rs.550

Crispy Phyllo wraps, filled with Spiced Chicken,
Served with plum chutney

Supreme Nachos Rs.950

Crispy Tortilla Chips, topped with Melted Cheeses, Guacamole, Sour Cream,
Jalapeño, Olives and Salsa

With a choice of spiced Chicken or Beef

Mozzarella Cheese Sticks Rs.750

Deep fried Breaded Mozzarella Cheese
Served with a Marinara dip

New York Buffalo Wings Rs.900

With Frank hot Sauce and Blue Cheese Dip

Stuff Jalapeño Rs.1190

Served with a Spicy Cocktail Dip

All Prices Are Subject To Applicable Taxes

“SOUPS”



Soup of the Day Rs: 650

Black Mushroom Rs.790

Clarified Butter, Sliced Mushroom, reduced in Chicken Broth

Roasted Tomato Soup Rs.650

Infused with Basil leaves, Topped with Focaccia Croutons

Cream of Chicken Rs.600

Chef Special Gazpacho Rs.600

“SANDWICHES”



Open-Face Trio Rs.1210

Grilled Walnut Bread with Philadelphia Cheese, Australian Smoked Salmon,
Caper Dill Lemon, Honey Mustard Dressing,
Cherry Tomatoes and Avocado,

Serena Club Sandwich Rs.1110

Multigrain or White toasted Bread, BBQ Chicken, Turkey Bacon,
Fried Egg, Cheddar Cheese, Tomatoes and Crispy Lettuce

Choice of Sandwich Rs.910

Tuna Fish, Grilled Cheese, Tomato, Swiss cheese and Roast Beef Sandwiches
with Choice of Toasted or Plain Bread

“BURGERS”



Toasted Caesar Bun, Topped With Melted Cheddar Cheese and a Homemade Mustard Mayo

Breaded Fried Chicken Rs.1150 or Beef Fillet Burger Rs.1090

Grilled Chicken Burger Rs.1090

*All the above Sandwiches and Burgers are served with a choice of
French Fries, Potato Wedges, Creamy Coleslaw*

All Prices Are Subject To Applicable Taxes

“ROLL UP”



Beef Bihari Rs.960

Grilled Beef Roulade in Flaky Paratha Bread with Garlic Mayo,
Served with Mint and Tamarind Sauce

Chicken Paratha Roll Rs.910

Grilled Chicken Roulade in a Flaky Paratha Bread with Garlic Mayo,
Served with Mint and Tamarind Sauce

“PANINIS”



Vege-Nini Rs.960

Ciabatta Bread with Dijon Mustard Mayonnaise, Chargrilled Vegetables,
Caramelized Onions, Sundried Tomatoes and Mozzarella Cheese, served with Garlic Aioli

New Orleans Rs.1150

Focaccia Bread with Mustard, Cajun Spiced Chicken Breast,
Guacamole, Mozzarella Cheese and Garlic Aioli

Philly Cheese Sandwiches Rs.950

Toasted French Baguette, Roast Beef, with, Caramelized Onions,
Melted Cheese, served with Garlic Aioli

*All above Items are served with a choice of
French Fries, Potato Wedges, Curly Fries*

All Prices Are Subject To Applicable Taxes

“SALADS”



Organic Mixed Greens Salad Rs.1030

Arugula, Green Lettuce, Spinach and Iceberg
Accompanied with Avocado, Sundried Tomatoes, and
Candied Walnut, drizzled with

Blueberry Vinaigrette

Chopped Salad Rs.690

Fresh Garden Greens, Chopped Red Onion, Tomato, Cucumber, Sweet Corn, Red Beans,
Black Olives, Green Olives, Bell Peppers, Avocado, Boiled Eggs
Tossed with Homemade Thousand Island

Greek Salad Rs.950

Feta Cheese, Olives, Red Onions, Bell Peppers, Cucumber and Cherry Tomatoes
Tossed in a Lemon and Oregano Dressing

Caesar Salad Rs.1150

Traditional Caesar Salad served in a Crispy Parmesan Cheese Basket,
With

Grilled Prawns Rs.1890 or Barbeque Chicken Breast Rs.1750

Salad Niçoise Rs.1310

With Olives, Tomato's, String Beans, Boiled Eggs, Potatoes and Anchovies

“APPETIZERS”



Classic Shrimp Cocktail Rs.1290

Arabian Sea Prawns served with Mixed Greens,
Seasonal Fruit Pearls and Cocktail Sauce

Chicken Mushroom Crepes Rs.850

Crepes Filled with Chicken, Mushroom in Béchamel Sauce
Topped with Parmesan Cheese

Quiche Lorraine Rs.990

Leek, Mushroom, Smoked Turkey
Served with Grilled Cherry Tomatoes & Parmesan cheese fondue

Fish & Chips Rs.1550

Ever Famous Crumbed Fried Fish with Tartar Sauce

Norwegian Salmon Carpaccio Rs.2190

Salmon with Honey Mustard with our Garden Fresh Herbs Salad

All Prices Are Subject To Applicable Tax

“PASTA”



Penne Arrabbiata Rs.1090

Penne Rigate Sautéed in Olive Oil, Dried Chili Flakes and Thinly Sliced Marinated Garlic,
Tossed in a Chunky Tomato Concusses

Spaghetti Carbonara Rs.1090

Spaghetti with Smoked Turkey Bacon, Garlic, with Parmesan Cream Sauce

White & Green Baked Lasagna Rs.1150

Oven Baked Lasagna with Bolognese Sauce,
Freshly Grated Parmesan and Mozzarella Cheese,
Garnished with Parmesan Shavings & Basil Infused Oil

Homemade Ravioli Rs.690

Pasta Dumplings with Spinach and Cream Cheese
And a Smoked Tomato Concusses

All Above Items are served with Side Garlic Bread

“PIZZA”

Pan or Thin



Margherita Rs. 1180

Classical Neapolitan Pizza, made with Tomatoes and Mozzarella

Pakistani BBQ Pizza Rs. 1050

Red Onions, Bell Pepper and Black Olives, Tomato
Topped with Onions and Chili Oil
Choice of
Charcoal Barbeque Chicken **or** Beef

Quattro Formaggi Rs: 1250

Topped with Buffalo Mozzarella, Cheddar Cheese,
Brie Cheese and Blue Cheese

Sunny Side Up with Smoked Salmon Pizza Rs.2090

Fresh Marinara Sauce, Smoked Salmon, Mushroom, Sun Dried Tomatoes,
Black Olives, Sweet Corn, Topped with Sunny Side up Egg
Drizzled with Chili Oil essence

“MAIN DISHES”



Pakistani BBQ Rs.1850

A Mighty Meat Platter;
Chicken Malai Boti, Beef Tikka, Lamb Chops, Fish Tikka, with Kachumar Salad.
Accompanied with Mint Chutney, Tamarind Sauce and Lemon

“WESTERN CHARCOAL GRILL”

Australian Salmon Rs.2950

Chargrilled Salmon served with grilled Vegetables
And Sweet bell Pepper Salsa

Arabic Sea Lobster Rs.5100

Grilled whole lobster served with soft cheese baked potato with Lemon Butter Sauce

Chicken Leg & Breast Rs.1050

Pesto Crusted BBQ Chicken Leg & Breast,
On a base of Fresh Marinara Sauce, with Garlic Olive Oil and Parsley
Served with Spaghetti

Sizzling Beef Medallions Rs.1390

Beef Medallions Served with Potato Gratin, Caramelized Onion
And Peppercorn sauce

BBQ Surf and Turf Rs.2590

Tiger Prawns and Succulent Beef Tenderloin,
With Truffle Mashed Potatoes or French Fries
Served with Pepper Sauce

Charcoal Broiled Steaks (US Premium)

Fillet Mignon 230 gm

Sirloin Steak 260 gm.

All the above items are served with your choice of one of the following Side dishes and Sauce Options

Grilled Vegetables, Creamy Spinach, Roasted vegetables
Creamy Mashed Potato, Potato Wedges, Curly Fries, French Fries, Potato Waffles.

Sauces: Mushroom Sauce, Pepper Sauce, Béarnaise Sauce,
Creamy Herb Sauce

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