

## Breads

|                          |        |
|--------------------------|--------|
| Rumali Roti (G) (D)      | Rs.390 |
| Lahsun Naan (G) (D)      | Rs.390 |
| Kalongi Naan (G) (D)     | Rs.390 |
| Lachha Paratha (G) (D)   | Rs.390 |
| Aloo Paratha (G) (D)     | Rs.390 |
| Maharaja Paratha (G) (D) | Rs.390 |
| Basanti Paratha (G) (D)  | Rs.390 |
| Taftan                   | Rs.390 |
| Qeema Naan (G) (D)       | Rs.390 |
| Cheese Naan (G) (D)      | Rs.990 |

## Dessert

|                                                                                              |           |
|----------------------------------------------------------------------------------------------|-----------|
| <b>Gulab Jamun (G)</b><br>Soft Milk Dumplings soaked in warm<br>Cardamom Sugar Syrup         | Rs. 700   |
| <b>Ras Malai (D)</b><br>Soft Cheese dumplings served in sweet<br>Saffron Milk                | Rs. 1,400 |
| <b>Kulfa Faluda (D)</b><br>Traditional Kulfi Ice Cream with Faluda<br>Noodles and Rose Syrup | Rs. 790   |
| <b>Seasonal Halwa (N) (D)</b><br>Traditional Halwa prepared with seasonal<br>ingredients     | Rs. 790   |
| <b>Shahi Kheer (N) (D)</b><br>Slow-cooked Rice Pudding with Saffron, Nuts<br>and Cardamom    | Rs. 790   |
| <b>Seasonal Fruit Platter (H)</b><br>Selection of fresh seasonal Fruits                      | Rs. 1,290 |

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All ingredients are locally sourced.

If you have a special dietary requirement, please inform our staff before placing the order.

All prices are subject to applicable taxes

# Healthy & Special Dietary Menu

|                                                                                                |           |
|------------------------------------------------------------------------------------------------|-----------|
| <b>Lentil Soup (D)</b><br>Nutritious lentil soup prepared with mild spices                     | Rs.990    |
| <b>Vegetable Pakora (G)</b><br>Crispy mixed Vegetable Fritters served with Chutney             | Rs.1,100  |
| <b>Village Green Salad (H)</b><br>Fresh Garden greens with Cucumber, Tomato and Lemon dressing | Rs. 1,090 |
| <b>Vegetable Bhujia (D)</b><br>Seasonal Vegetables Sautéed with traditional Spices             | Rs. 1,500 |
| <b>Red Bean Masala</b><br>Slow-cooked red Beans in mild Tomato Masala Gravy                    | Rs. 1,500 |

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# Seafood Specialities

|                                                                                             |           |
|---------------------------------------------------------------------------------------------|-----------|
| <b>Tawa Tali Machli</b><br>Pan-fried Fish Fillet seasoned with traditional Pakistani Spices | Rs. 2,900 |
| <b>Balochi Tawa Jheenga</b><br>Prawns cooked on hot tawa with Garlic, Chili and Spices      | Rs. 4,190 |
| <b>Sindhi Machli Curry</b><br>Fish simmered in traditional Sindhi Tomato and Spice Curry    | Rs. 3,690 |

## Rice & Biryani

|                                                                                                             |           |
|-------------------------------------------------------------------------------------------------------------|-----------|
| <b>Murgh Biryani (D)</b><br>Fragrant basmati Rice cooked with Spiced Chicken and traditional Biryani Masala | Rs. 2,550 |
| <b>Chilman Biryani (G)</b><br>Royal layered Biryani sealed with Dough and slow-cooked to perfection         | Rs. 3,490 |
| <b>Nouvaratan Biryani (D)</b><br>Vegetable Biryani with Nuts, Saffron and Aromatic Spices                   | Rs. 1,500 |
| <b>Mutton Peshawari Pulao (D)</b><br>Traditional Pulao cooked with tender Mutton and Aromatic Spices        | Rs. 3,490 |
| <b>Sindhi Murgh Biryani (D)</b><br>Spicy Sindhi Chicken Biryani with Potatoes and fragrant Rice             | Rs. 2,590 |
| <b>Sindhi Gosht Biryani</b><br>Authentic Sindhi Biryani prepared with tender Mutton                         | Rs. 3,500 |
| <b>Sada Chawal (D)</b><br>Plain steamed basmati rice                                                        | Rs. 800   |

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# *Dawat Signature BBQ Platter*

## **Family BBQ Platter (4 Persons) (D) (S)**

Rs. 17,990

Lamb Chops, Chicken Malai Boti, Reshmi Seekh  
Kebabs and red Snapper Tikka

*All BBQ platters are served with Dawat's signature  
Balochi chutney and Kachumber salad*

## *Chicken Specialities*

### **Murgh Handi (D)**

Rs. 2,490

Traditional Chicken Curry slow-cooked with  
Onion, Tomato and Cream

### **Murgh Badami Handi (N) (D)**

Rs. 2,490

Tender Chicken simmered in rich Almond  
and Cream Gravy

### **Murgh Reshmi Handi (D) (N)**

Rs. 2,490

Chicken cooked with Yogurt, Cashew Nuts,  
Sesame Seeds and mild Spices

### **Murgh Tikka Masala**

Rs. 2,490

Charcoal-grilled Chicken Tikka cooked in  
traditional Masala Sauce

### **Tawa Murgh Malai (For 2 Persons) (D)**

Rs. 4,100

Boneless Chicken cooked with Cream, Spices and  
Tomato Gravy on a sizzling Tawa

### **Hyderabadi Murgh Masala**

Rs. 2,490

Spicy Hyderabadi style Chicken Curry with bold  
Aromatic Flavours

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# Mutton & Beef Specialities

|                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>Bhuna Gosht</b><br>Slow-cooked Mutton in thick Onion and Tomato Masala                                       | Rs. 5,200 |
| <b>Shinwari Karahi</b><br>Traditional Lamb Karahi cooked with minimal Spices and natural fat                    | Rs. 4,290 |
| <b>Tawa Qeema</b><br>Spiced minced Mutton cooked on hot tawa and served with Naan                               | Rs. 3,250 |
| <b>Kashmiri Roghan Josh (D)</b><br>Tender Lamb simmered in Kashmiri Yogurt-based Gravy                          | Rs. 3,600 |
| <b>Shahjahani Gosht Lazizi (N) (SE) (D)</b><br>Mutton cooked in rich Mughlai Sauce with Cashew and Sesame Seeds | Rs. 3,990 |
| <b>Sindhi Gosht Curry</b><br>Classic Sindhi spicy Mutton Curry prepared with traditional Spices                 | Rs. 3,290 |
| <b>Maghaz Masala</b><br>Slow-cooked Lamb Brain Curry flavored with Aromatic Spices                              | Rs. 2,600 |
| <b>Mutton Chapli Kebab</b><br>Traditional Peshawari minced Mutton Kebab fried with Herbs and Spices             | Rs. 4,500 |
| <b>Jahangiri Chanp Masala</b><br>Tender Mutton Ribs cooked with Aromatic Spices in Tomato Onion Gravy           | Rs. 3,800 |

*All dishes are served with Dawat's signature  
Balochi chutney and Kachumber salad*

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# BBQ Specialities

|                                                                                                                 |            |
|-----------------------------------------------------------------------------------------------------------------|------------|
| <b>Lamb Shinwari Tikka</b><br>Char-grilled Lamb cubes marinated with authentic Shinwari Spices                  | Rs. 5,250  |
| <b>Jumbo Tandoori Jheenga (S)</b><br>Large Prawns marinated in classic Tandoori Spices and Charcoal grilled     | Rs. 5,200  |
| <b>Beef Behari Kebab</b><br>Tender Beef Strips marinated in traditional Behari Spices and grilled over charcoal | Rs. 3,200  |
| <b>Beef Namkeen Boti</b><br>Lightly seasoned Beef Cubes grilled over charcoal in traditional style              | Rs. 3,390  |
| <b>Chicken Hazari Kebab (D)</b><br>Boneless Chicken marinated with Garlic, Chili and Cheddar Cheese             | Rs. 3,400  |
| <b>Reshmi Seekh Kebab (N) (D)</b><br>Minced Chicken blended with Cream Cheese, Cashew Nuts and mild Spices      | Rs. 2,490  |
| <b>Murgh Malai Tikka (D)</b><br>Creamy Boneless Chicken Tikka marinated with Cream, Cheese and Spices           | Rs. 2,490  |
| <b>Sheesh Kastoory Kebab</b><br>Minced Mutton Kebab flavored with Fenugreek, Poppy Seeds and Spices             | Rs. 3,400  |
| <b>Australian Lamb Chops (4 pcs)</b><br>Premium Lamb Chops marinated with Herbs and charcoal grilled            | Rs. 16,000 |
| <b>Till Mill Jheenga (S) (SE)</b><br>Sesame-coated Prawns grilled with Aromatic Spices                          | Rs. 3,300  |

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## *Soups & Shorba*

|                                                                                                                        |           |
|------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Mutton Yakhni</b><br>Slow-cooked Mutton Broth delicately flavoured with traditional Pakistani Spices                | Rs. 1,300 |
| <b>Chicken Yakhni</b><br>Traditional clear Chicken Broth infused with aromatic Pakistani Spices and Caramelized Onions | Rs. 1,190 |
| <b>Mulligatawny Soup (D)</b><br>Classic Spiced Lentil Soup with Chicken, Rice, Achar and fresh Lemon                   | Rs. 1,200 |
| <b>Dowdo Soup (G)</b><br>Traditional Hunza Noodle Soup with Tender Mutton in a rich Aromatic Broth                     | Rs. 1,300 |

## *Salads & Raita*

|                                                                                                                                  |           |
|----------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Chicken Tikka Salad</b><br>Charcoal-Grilled Chicken Tikka served over fresh Greens with Cucumber, Tomatoes and house dressing | Rs. 1,000 |
| <b>Hummus with Green Chili &amp; Olive Oil (SE)</b><br>Creamy Chickpea Purée topped with Green Chili and Extra Virgin Olive Oil  | Rs. 1,100 |
| <b>Kachumber Salad (H)</b><br>Fresh Cucumber, Tomatoes, Onions, Mint, Coriander and Lemon dressing                               | Rs. 890   |
| <b>Mint Chutney (D)</b><br>Refreshing Mint and Coriander Chutney blended with Yogurt and Green Chili                             | Rs. 490   |

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# Starters & Appetizers

|                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Chicken Gilafi Kebab (SE)</b><br>Minced Chicken Kebab coated with Capsicum,<br>Onion, Coriander and Sesame Seeds     | Rs. 1,800 |
| <b>Jheenga Pakora (S) (D)</b><br>Crispy Prawns Fried in Spiced gram Flour Batter,<br>served with Balochi Chutney        | Rs. 4,390 |
| <b>Tawa Sabzi (D)</b><br>Seasonal Vegetables Sautéed with Pakistani Spices<br>on a Sizzling Tawa                        | Rs. 1,600 |
| <b>Paneer Tikka Skewers (D)</b><br>Yogurt-marinated Paneer Cubes grilled with<br>Aromatic Spices                        | Rs. 1,690 |
| <b>Lamb Mantu (6 pcs) (G) (D)</b><br>Steamed Dumplings filled with seasoned Minced<br>Lamb and served with Yogurt Sauce | Rs. 2,000 |
| <b>Kashmiri Rajma (D)</b><br>Slow-cooked red kidney beans in Kashmiri<br>tomato and spice gravy                         | Rs. 1,400 |
| <b>Palak Paneer (D)</b><br>Paneer cubes simmered in creamy spinach curry<br>with aromatic spices                        | Rs. 1,690 |

# Signature Dishes

|                                                                                                                   |           |
|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Chicken Tandoori Makhanī (D)</b><br>Charcoal-grilled Tandoori Chicken Simmered in rich<br>Buttery Tomato Sauce | Rs. 2,400 |
| <b>Shahi Dal (D)</b><br>Slow-cooked Lentils and Chicken tempered with<br>Ghee, Garlic and Aromatic Spices         | Rs. 1,600 |
| <b>Hyderabadi Khatti Dal</b><br>Tangy Lentil Curry infused with dried Mango<br>Powder, Tomatoes and Spices        | Rs. 1,300 |

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# *Soft Drinks & Juices*

## **Soft Drinks,**

### **Mineral Water & Juices**

|                        |           |
|------------------------|-----------|
| Club Soda              | Rs. 950   |
| Perrier Water (330 ml) | Rs. 2,100 |
| Canned Soft Drinks     | Rs. 450   |
| Mineral Water (320 ml) | Rs. 450   |
| Mineral Water (1L)     | Rs. 750   |
| Premium Water (320 ml) | Rs. 450   |
| Premium Water (1L)     | Rs. 750   |
| Murree Sparkling Water | Rs. 550   |
| Ginger Ale             | Rs. 1,850 |
| Non-alcoholic Beer     | Rs. 1,650 |
| Fresh Lime (7-Up)      | Rs. 550   |

### **Seasonal Freshly Squeezed Vegetable Juices**

Rs. 950

Mixed Vegetables, Carrot,  
Tomato & Cucumber

### **Canned Juices**

Rs. 500

Peach, Grape, Mango & Orange

### **Seasonal Freshly Squeezed Fruit Juices**

Rs. 950

Orange, Apple,  
Watermelon, Carrot

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# *For the love of Coffee*

## **Italian Hot Coffee**

|                 |         |
|-----------------|---------|
| Single Espresso | Rs. 700 |
| Double Espresso | Rs. 800 |
| Cafe Latte      | Rs. 900 |
| Affogato Coffee | Rs. 800 |
| Macchiato       | Rs. 800 |
| Cappuccino      | Rs. 900 |
| Freshly Brewed  | Rs. 700 |

## **American Hot Coffee**

Rs. 950

|                              |
|------------------------------|
| Mochaccino (D)               |
| Decaffeinated Café Latte (D) |
| Decaffeinated Coffee Nescafe |
| Chocolate Mocha (D) (Si)     |
| Thick Vanilla latte (D) (Si) |

## **Iced Coffee**

Rs. 950

|                                     |
|-------------------------------------|
| Iced Coffee (D)                     |
| Iced Café latte (D)                 |
| Iced Cappuccino (D)                 |
| Iced Coffee blended with            |
| Ice Cream of your choice            |
| (Chocolate & Vanilla Ice Cream) (D) |

## **Frappuccino (D) (N)**

Rs. 990

|                                  |
|----------------------------------|
| Hazelnut, Irish Cream or Caramel |
|----------------------------------|

## **Americano (D) (N)**

Rs. 700

## **Flavored Hot Chocolate**

Rs. 1,100

|                                          |
|------------------------------------------|
| Hazelnut, Caramel, Vanilla, Almond Mint, |
| Grenadine & Chocolate                    |

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# Signature Drinks

**Pina Colada** Rs. 1,150  
Pineapple Juice Mixed with Coconut Cream  
& Hint of Lime

**Serena Lemonade** Rs. 750  
A truly refreshing combination of fresh Lime  
Grenadine & 7up

**Mojito (si)** Rs. 850  
Club soda with fresh Mint, Lemon Chunks  
& Brown Sugar

**Serena Smash** Rs. 800  
Combination of Orange Juice with crushed Ice  
topped & Strawberry Sauce

**Coconut Punch (Si)** Rs. 800  
Coconut Milk Grenadine Syrup & 7-Up with  
crushed Ice

**Granita Ice Blend Mocktail** Rs. 800  
**Citrus Ice**  
Granita Ice blend with Orange,  
Lemon Juice,  
Mango & Mint Syrup

**Ginger Lime Mint Granita (Si)** Rs. 800  
Super refreshing Ice blend with  
Ginger, Lime & Mint Leaves

**Banana Cooler** Rs. 800  
Classic Ice blend with Orange,  
Banana, Fruit Cocktail & Mint

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# Tea, Shakes and Smoothies

|                                                                                     |           |
|-------------------------------------------------------------------------------------|-----------|
| <b>Milk Shakes (D)</b>                                                              | Rs. 1,300 |
| Banana, Caramel Apple, Banana<br>& Strawberry, Mango, Vanilla,<br>Chocolate, Coffee |           |

|                        |         |
|------------------------|---------|
| <b>Lassi (D)</b>       | Rs. 700 |
| <b>Sweet or Salted</b> |         |

|                                                            |           |
|------------------------------------------------------------|-----------|
| <b>Smoothies (D)</b>                                       | Rs. 1,300 |
| Banana, Strawberry, Pineapple<br>& Coconut, Berry Smoothie |           |

## Hot Tea

|                              |         |
|------------------------------|---------|
| <b>Hot Mint</b>              | Rs. 700 |
| <b>Earl Grey</b>             | Rs. 700 |
| <b>English Breakfast</b>     | Rs. 700 |
| <b>Green Tea</b>             | Rs. 700 |
| <b>Masala Tea</b>            | Rs. 750 |
| <b>Traditional Mixed Tea</b> | Rs. 750 |
| <b>Ginseng Tea</b>           | Rs. 700 |

## Cold Tea

|                        |         |
|------------------------|---------|
| <b>Iced Tea</b>        | Rs. 700 |
| <b>Mint Tea</b>        | Rs. 700 |
| <b>Ice Lemonade</b>    | Rs. 700 |
| <b>Iced Green Tea</b>  | Rs. 700 |
| <b>Pepper Mint Tea</b> | Rs. 700 |
| <b>Lemon Iced Tea</b>  | Rs. 700 |

Please ask your server or a selection of your thirst quenching mocktails,  
daily specials and signature drinks

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