

## From Our Live Sushi Counter

### Nigiri to Sashimi Moriawase

*Combination of Maki Rolls, Assorted Sashimi and Assorted Nigiri Sushi Platter*  
*Rs; 7500*

#### Maki Roll

Spicy Tuna Maki Roll –	With Japanese mayonnaise and spices	2100
Hosso Maki Roll –	Salmon, avocado and mayonnaise	2150
Prawn Tempura Maki Roll –	With Japanese mayonnaise	2100
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	2250
Crunchy Maki Roll –	With teriyaki chicken, cheddar cheese, vegetables	2100
Spicy Soft-Shell Crab Maki Roll –	Fried soft-shell crab, cucumber and toasted sesame seeds	2100

#### Temaki & HandRoll

<i>Salmon, Cucumber, and Avocado</i>	2250
<i>Californian, Cucumber, Crabstick, Avocado, Tobicco</i>	2500

#### Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	2800
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	3400
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	4200
Twelve pieces of nigiri sushi	

#### Assorted Sashimi Platter

<i>SASHIMI UME</i>	2850
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	3090
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	3750
Twelve pieces of sashimi	


*Served with wasabi, soya sauce and Serena special homemade pickled ginger*

*All prices are subject to sales tax*



# Chinese Dishes

## Appetizer & Soup

<u>CHINESE</u>	<i>“Chicken Salad”</i> with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	990
<u>CHINESE</u>	<i>“Chinese Treasure Soup”</i>  Thick soup with chicken, prawns and Chinese vegetables	1250
<u>CHINESE</u>	<i>“Wonton Soup”</i> Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	1490

## Main Courses

<u>CHINESE</u>	<i>“Spicy Szechuan Prawn”</i>    Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili paste	2900
<u>CHINESE</u>	<i>“Sweet-sour Fish”</i> Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce	1850
<u>CHINESE</u>	<i>“Steamed Fish”</i> Steamed fish fillet, ginger and coriander scented with soy sesame oil drizzle	2250
<u>CHINESE</u>	<i>“Black Pepper Beef”</i>  Wok fried sliced sirloin of beef, with broccoli, shitake mushrooms and Chinese black pepper sauce	2490
	<i>“Black Pepper Beef”</i>  with US Prime sirloin of beef	3850
<u>CHINESE</u>	<i>“Spicy Szechuan Beef”</i>    Stir fry spicy sliced sirloin of beef with bell pepper and Szechuan chili paste	2590
	<i>“Spicy Szechuan Beef”</i>    Stir fry spicy sliced US Prime sirloin of beef with bell pepper and Szechuan chili paste	4950
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i>   Stir fry chicken meat cube, chili paste, onion capsicum, black vinegar and nut	1790
<u>CHINESE</u>	<i>“Sweet &amp; Sour Chicken”</i> Crispy chicken meat cooked Chinese style with a sweet- sour sauce	1790

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## Rice & Noodles

<u>CHINESE</u>	<i>“Garlic Rice”</i> Chinese style garlic and egg fried rice with green onion	1350
<u>CHINESE</u>	<i>“Glazed Broccoli”</i> With Asian mushrooms in oyster garlic sauce and sesame glazed	1150
<u>CHINESE</u>	<i>“Szechuan eggplant”</i> 🌶️🌶️ Stir fry eggplant with chili paste and dark soy	1010
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i> Stir fry assorted vegetables with fragrant garlic sauce	1050
<u>CHINESE</u>	<i>“Four Treasure Vegetables”</i> Broccoli, shiitake mushroom, baby corn and carrot in black pepper sauce	1010

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*


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## Hot Appetizer

<u>JAPANESE</u>	<i>“Ebi Tempura”</i> Deep fried prawns in a Japanese batter accompanied with a tempura sauce	3150
<u>JAPANESE</u>	<i>“Gyoza”</i> Roasted minced duck dumplings with pickled turnip and ginger soy dip	1650
<u>INDONESIAN</u>	<i>“Lumpia”</i> Crispy chicken spring rolls with a sweet chili sauce and mango sauce	1550





## Cold Appetizer

<u>VIETNAMESE</u>	<i>“Summer Roll”</i> Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	1350
<u>THAI</u>	<i>“Chilled Grilled Prawn”</i>  With basil, shallot, raw mango salad and Thai dressing	2090
<u>JAPANESE</u>	<i>“Hiyayakko”</i> Chilled morinaga silken tofu with soy dashi broth and bonito flakes	2150

## Salad

<u>THAI</u>	<i>“Yam Nua”</i>  Grilled thin sliced US Prime sirloin of beef salad with cucumber and lime chili dressing	2200
<u>THAI</u>	<i>“Som Tam”</i>    Spicy shredded raw papaya salad, dry baby shrimps and peanuts	2050

## Soup

<u>THAI</u>	<i>“Tom Yum Goong”</i>    Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir lime leaves	1650
<u>THAI</u>	<i>“Pumpkin Soup”</i>  Creamy spiced pumpkin soup with black mushrooms and prawns	1090
<u>JAPANESE</u>	<i>“Miso Soup”</i> Japanese soybean paste with spring onions, wakame and tofu	1450

 Mild  Hot  Very Hot

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## Main Course Fish & Seafood

<u>JAPANESE</u>	<i>“Sakana Teriyaki”</i> Pan seared Tasmanian salmon cooked with teriyaki sauce	4050
<u>INDONASIAN</u>	<i>“Ikan Bakar Bumbu Merah”</i> Aromatic spice marinated grilled fish fillet with stir fry vegetables and onion relish	2050
<u>THAI</u>	<i>“Pla Sam Ros”</i> 🌶️ Deep fried fish fillet with onion, capsicum and a spicy tamarind sauce	2450

## Main Course Beef & Lamb

<u>THAI</u>	<i>“Kabo Paneng Beef”</i> 🌶️ Grilled sliced sirloin of beef with wok fried vegetables and paneng curry Sauce	2590
	<i>“Kabo Paneng Beef”</i> 🌶️ Grilled sliced US Prime sirloin of beef with wok fried vegetables and paneng curry Sauce	4950
<u>JAPANESE</u>	<i>“Gyuniku Oroshi Ponzu”</i> Grilled sliced US Prime sirloin of beef served with sweet corn and garlic soy sauce	3450
<u>THAI</u>	<i>“Red Curry Lamb”</i> 🌶️🌶️ Wok fried slice of lamb meat with green pepper & corn in a coconut red Thai curry gravy	2450



## Main Course Poultry

<u>JAPANESE</u>	<i>“Tori Gomayaki”</i> 🌶️ Japanese crispy coated and sesame glazed chicken with a sweet, hot sauce	1650
<u>THAI</u>	<i>“Geang Phed Wan Gai”</i> 🌶️🌶️ Hot Thai green curry chicken in coconut milk with exotic eggplant	2150



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## Rice & Noodles

<u>INDONESIAN</u>	<i>“Nasi Goreng”</i>  Indonesian style wok fried rice with chicken drumstick, sate and pickled vegetables	1750
<u>JAPANESE</u>	<i>“Sukiyaki”</i> Simmered sliced US Prime sirloin of beef, Chinese cabbage, silken tofu, udon noodles	2100
<u>INDONESIAN</u>	<i>“Mie Goreng”</i>  Wok fried egg noodles with fried prawns, vegetables and chicken satay	2750
<u>THAI</u>	<i>“Pad Thai”</i>  Wok fried flat rice stick noodle with prawn, sprout, onions, local tofu and peanuts	2350

## Vegetables Dishes

<u>INDONESIAN</u>	<i>“Tahu Pedas Manis”</i>  With diced capsicum tossed in spicy sweet-sour sauce	1350
<u>THAI</u>	<i>“Aubergine curry”</i>  In Thai green curry with coconut milk	1550

 Mild

 Hot

 Very Hot

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## Teppanyaki Main Courses

<i>“Nishiki Garlic Rice”</i>	2550
Japanese style garlic rice with egg, US Prime sirloin of beef strips and fried garlic	
<i>“The Seafood Trio”</i>	3950
Tasmanian Salmon, King Prawns, Sea Scallops Served with lemon butter soya sauce	
<i>”US Prime Sirloin of Beef”</i>	5050
Served on vegetables seared fried on flat top grill accompanied with teppanyaki sauce.	
<i>“Yaki Calamari “</i>	1490
Spiced calamari with a tomato and onion salsa with tabasco sauce	
<i>“Yaki Tori Skewer”</i>	1590
Japanese grilled chicken and green onion skewer and glazed soy mirin sauce	

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## Desserts

<u>INDONESIAN</u>	<i>“Bubur Injin”</i> Pandan leaf infused warm sticky black rice and ice cream	750
<u>INTERNATIONAL</u>	<i>“Coconut Cheesecake”</i> Short bread biscuit base, pineapple compote	650
<u>MALAYSIAN</u>	<i>“Coconut Milk Sago”</i> Chilled pearl tapioca in coconut milk and diced seasonal fruits	790
<u>INTERNATIONAL</u>	<i>“Chocolate Truffle Cake”</i> with chocolate sauce	650
<u>INTERNATIONAL</u>	<i>“Ice Cream”</i> Choice of vanilla, strawberry, chocolate and mango Ice cream	690
<u>PAKISTANI</u>	<i>“Fresh fruit”</i> Seasonal Fresh Fruits platter	800

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## *Beverages Menu*

<i>Soft Drinks (Canned)</i>	<i>Rs. 370</i>	<i>Mineral Water 1.5 L</i>	<i>Rs. 370</i>
<i>Club Soda</i>	<i>Rs. 650</i>	<i>Mineral Water 330ml</i>	<i>Rs. 160</i>
<i>Tonic Water</i>	<i>Rs. 650</i>	<i>Evian Water 1.5 L</i>	<i>Rs. 1050</i>
<i>Ginger Ale</i>	<i>Rs. 650</i>	<i>Evian Water 0.5L</i>	<i>Rs. 650</i>
<i>Non-Alcoholic Beer</i>	<i>Rs. 650</i>	<i>Perrier 330ml</i>	<i>Rs. 1250</i>
<i>Juices (Canned)</i>	<i>Rs. 370</i>	<i>Pellegrino 750ml</i>	<i>Rs. 1250</i>

## *Fresh Seasonal Juices*

Please ask a member of our staff regarding the available fresh juices.

## *Refreshing Mocktails*

### *Serena Lemonade*

Truly refreshing drink with fresh lime and grenadine, topped with 7up Rs. 575

### *Mint Lemonade*

Thirst quencher with fresh mint Rs. 550

### *Pina-Colada*

Pineapple juice mixed with coconut cream & hint of lime, topped with a pineapple Rs. 585

## *Coffee Selection*

Espresso Single Rs 430

Espresso Double Rs 510

Cappuccino Rs 510

Café Latte Rs 460

Pot of Fresh Coffee Rs 400

Cold Coffee Rs 510

## *Tea Selection*

Earl Gray Tea Rs 375

Green / Jasmine / Mint Tea Rs 375

Lipton Tea Rs 375

Camomile Herbal Tea Rs 375

Iced Tea Rs 375

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