From Our Live Sushi Counter

Nigiri to Sashimi Moriawase

***Combination of Maki Rolls with Assorted Sashimi and Nigiri Sushi Platter Rs. 8,000***

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| Hoso Maki Roll | Maki Roll  Salmon, avocado and mayonnaise | 3,700 |
| Spicy Soft-Shell Crab Maki Roll | Fried soft-shell crab, cucumber and toasted sesame seeds | 3,700 |
| Spicy Tuna Maki Roll | With Japanese mayonnaise and spices | 3,100 |
| Californian Maki Roll | Prawn, crab stick, avocado, mayonnaise and tobicco | 3,200 |
| Prawn Tempura Maki Roll | With Japanese mayonnaise | 2,800 |
| Crunchy Maki Roll | With teriyaki chicken, cheddar cheese and vegetables | 4,000 |

Temaki & HandRoll

*Salmon, cucumber and avocado*

*Californian, cucumber, crabstick, avocado and tobicco*

# Assorted Nigiri Sushi Platter

3,800

3,800

###### NIGIRI UME

Six pieces of nigiri sushi

###### NIGIRI TAKE

Nine pieces of nigiri sushi

###### NIGIRI MATSU

Twelve pieces of nigiri sushi

###### SASHIMI UME

Six pieces of sashimi

###### SASHIMI TAKE

Nine pieces of sashimi

###### SASHIMI MATSU

Twelve pieces of sashimi

*Assorted Sashimi Platter*

3,800

5,500

6,900

2,600

3,700

4,800

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

*All prices are subject to sales tax*



Hot Appetizer

**JAPANESE *“Ebi Tempura”***

Deep fried prawns in a Japanese batter accompanied with tempura sauce

**JAPANESE *“Gyoza”***

Roasted minced chicken dumplings with pickled turnip and ginger soy dip

**INDONESIAN *“Lumpia”***

Crispy chicken spring rolls with a sweet chili sauce and mango sauce

3,700

1,750

1,950

Cold Appetizer

##### THAI “Chilled Grilled Prawns”

Prawn with basil, shallot, raw mango salad and Thai dressing

**VIETNAMESE *“Summer Roll”***

Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chilli dip

1,750

1,450

Soup

**THAI *“Tom Yum Goong” ***

Spicy and sour prawn soup with straw mushroom, lemongrass, and kaffir lime leaves

**THAI *“Pumpkin Soup” ***

Creamy spiced pumpkin soup with black mushrooms and prawns

1,450

1,350

**JAPANESE *“Miso Soup”***

Japanese soybean paste with spring onions, wakame and tofu

1950

**CHINESE**

### “Chinese Treasure Soup”

Thick soup with chicken, prawns and Chinese vegetables

1,100

**CHINESE *“Wonton Soup”***

Chinese wonton soup with Asian green, spring onions and sesame oil drizzle

900

 Mild Hot Very Hot

*All prices are subject to sales tax*



Salad

**THAI *“Yam Nua” ***

Grilled thin sliced sirloin of beef salad with cucumber and lime chilli dressing

1,250

**CHINESE *“Chicken Salad”***

with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing

950

Teppanyaki

Tasmanian salmon, King prawns, Sea scallops served with lemon butter soya sauce

|  |  |
| --- | --- |
| ***“The Seafood Trio”*** | 4,500 |
| ***“Nishiki Garlic Rice”*** | 2,100 |

Japanese-style garlic rice with egg, sirloin of beef strips and fried garlic

Fish & Seafood

**JAPANESE *“Sakana Teriyaki”***

Pan-seared Tasmanian Salmon cooked with teriyaki sauce

6,300

**THAI *“Pla Sam Ros”***

Deep-fried fish fillet with onion, capsicum and a spicy tamarind sauce

2,150

**CHINESE *“Spicy Szechuan Prawn” ***

Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chilli paste

#### 3,300

**CHINESE *“Sweet- Sour Fish”*** 1,600

**INDONESIAN *“Ikan Bakar Bumbu Merah”***

Aromatic spice marinated grilled fish fillet with stir fry vegetables and onion relish

2,150

 Mild Hot Very Hot

*All prices are subject to sales tax*



Beef & Lamb

**THAI *“Red Curry Lamb”***

Wok fried sliced lamb meat with green pepper & corn in coconut red Thai curry

**THAI *“Kabo Penang Beef”***

Grilled sliced beef sirloin with wok-fried vegetables and penang curry sauce

**CHINESE *“Black Pepper Beef” ***

Wok fried sliced beef sirloin with broccoli, shitake mushrooms & Chinese black pepper sauce

**CHINESE *“Spicy Szechuan Beef” ***

Stir fry spicy sliced beef sirloin with bell pepper and szechuan chilli paste

2,650

2,250

#### 3,150

2,550

Poultry

**THAI**

##### “Geang Phed Wan Gai”

Thai chicken green curry in coconut milk with exotic eggplant

2,350

**JAPANESE *“Tori Gomayaki”***

Japanese crispy coated and sesame glazed chicken with sweet & hot sauce

2,950

**CHINESE**

### “Kung Pao Chicken”

Stir fry chicken meat cube, chilli paste, onion, capsicum, black vinegar & nut

#### 1,950

**CHINESE *“Sweet & Sour Chicken”***

Crispy chicken meat cooked in Chinese style with a sweet-sour sauce

#### 1,450

 Mild Hot Very Hot

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**Rice & Noodles**

**INDONESIAN *“Mie Goreng” ***

Wok fried egg noodles with fried prawns, vegetables and chicken satay

**INDONESIAN *“Nasi Goreng” ***

Indonesian style wok fried rice with chicken drumstick and pickled vegetables

**THAI *“Pad Thai” ***

Wok fried flat rice stick noodles with prawn, sprout, onions, tofu and peanuts

**JAPANESE *“Sukiyaki”***

Simmered sliced beef sirloin with Chinese cabbage, silken tofu and udon noodles

**CHINESE *“Stir Fry Vegetables”***

Stir fry vegetables with fragrant garlic sauce

**CHINESE *“Garlic Rice”***

Chinese style garlic and egg fried rice with green onion

3,450

1,750

1,850

2,600

850

650

 Mild Hot Very Hot

*All prices are subject to sales tax*



Desserts

INDONESIAN ***“Bubur Injin”***

Pandan leaf infused warm sticky black rice and ice cream

1200

INTERNATIONAL ***“Coconut Cheesecake”***

Short bread biscuit base, pineapple compote

650

INTERNATIONAL ***“Chocolate Truffle Cake”***

With chocolate sauce

650

MALAYSIAN ***“Coconut Milk Sago”***

Chilled pearl tapioca in coconut milk and diced seasonal fruits

550

PAKISTANI ***“Fresh Fruit”***

Seasonal Fresh Fruits platter

500

*All prices are subject to sales tax*



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| --- | --- | --- |
|  | Chinese Specialties |  |
| ***“Chicken Thai Soup”*** |  | 800 |
| ***“Hot & Sour Soup”*** |  | 800 |
| ***“Chicken Vegetable Soup”*** |  | 800 |
| ***“Chicken Drumstick”*** |  | 2250 |
| ***“Egg Fried Rice”*** |  | 800 |
| ***“American Chop Suey”*** |  | 800 |
| ***“Chicken Chow Mein”*** |  | 1100 |
| ***“Chicken Szechuan”*** |  | 1650 |
| ***“Chicken Manchurian”*** |  | 1650 |
| ***“Chicken Chili Dry”*** |  | 1650 |
| ***“Beef Chili Dry”*** |  | 1800 |

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WILD RICE

## Beverages Menu

Soft Drinks Rs. 400

Mineral water (1.5 L)

Rs. 400

Club Soda Ginger Ale

Non-Alcoholic Beer Juices (Canned)

Rs. 500

Rs. 700

Rs. 700

Rs. 650

Mineral water (330ml) Perrier (large)

Rs. 250

Rs. 700

Rs. 500

***Fresh Seasonal Juices***

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

***Refreshing Mocktails***

***Pina-Colada*** Pineapple juice mixed with coconut cream & hint of lime, topped with a pineapple Rs. 850

***Serena Lemonade*** Truly refreshing drink with fresh lime and grenadine, topped with 7up Rs. 650

***Mint Lemonade*** Thirst quencher with fresh mint Rs. 700

***Coffee Selection***

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| --- | --- | --- | --- |
| Espresso Single | Rs 770 | Espresso Double | Rs 850 |
| Cappuccino | Rs 800 | Café Latte | Rs 800 |
| Coffee | Rs 550 | Cold Coffee | Rs 850 |

***Tea Selection***

Green Jasmine /Mint Tea

Lipton Tea Rs 400

Iced Tea   
Rs 650

Rs 400

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