

From Our Live Sushi Counter

Nigiri to Sashimi Moriawase

Combination of Maki Rolls, Assorted Sashimi and Assorted Nigiri Sushi Platter –

12 pieces - Rs. 10,690 24 pieces – Rs. 19,690

Assorted Sushi & Maki Platter

Chef's Special. Served with wasabi soya sauce and pickled ginger –

09 pieces - Rs. 8990 15 pieces – Rs. 11,990

Maki Roll

Spicy Tuna Maki Roll –	With Japanese mayonnaise and spices	5690
Hosso Maki Roll –	Salmon, avocado and mayonnaise	5690
Prawn Tempura Maki Roll –	With Japanese mayonnaise	5690
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	5690
Crunchy Maki Roll –	With teriyaki chicken, cheddar cheese, vegetables	5690
Spicy Soft-Shell Crab Maki Roll –	Fried soft-shell crab, cucumber and toasted sesame seeds	5690
Volcano Maki Roll –	Fried prawns, cucumber, avocado, crab stick & spicy mayo	5690
Crazy Salmon Maki –	Sriracha sauce, spring onion, Salmon, sesame seed mayo	5690

Temaki & Hand Roll

<i>Salmon, Cucumber, and Avocado</i>	6690
<i>Californian, Cucumber, Crabstick, Avocado, Tobicco</i>	6690
<i>Cheddar Cheese, Cucumber, Avocado</i>	6690

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	6590
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	8490
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	9490
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

<i>SASHIMI UME</i>	4190
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	6190
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	7590
Twelve pieces of sashimi	




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

*“All food ingredients are locally sourced”
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Chinese Dishes

Appetizer & Soup

- *“Hot & Sour Soup”*  1990
Chicken, black fungus mushroom, white fungus mushroom & carrot
- *“Chinese Treasure Soup”*   2290
Chicken, prawns and vegetables

Main Courses

- *“Szechuan Prawn”*     4890
Wok fried, tail on prawn, seasonal vegetables, homemade special chili paste
- *“Sweet-sour Fish”*  3190
Wok fried, pineapple, Onion, capsicum
- *“Manchurian Chicken”*  2590
Wok fried, capsicum, red onion, homemade chili sauce
- *“Sesame Beef”*  9990
Australian beef, capsicum, onion, red wine vinegar and soya sauce
- *“Black Pepper Beef”*   9990
Wok fried, Australian Beef, Capsicum, onion, shitake Mushroom
- *“Spicy Szechuan Beef”*     9990
Wok fried, Australian beef, seasonal vegetables, homemade special chili paste,
- *“Kung Pao Chicken” Szechuan style*    2590
Wok fried, capsicum, onion, dried chili, cashew nuts
- *“Sweet & Sour Chicken”*  2590
Wok fried, pineapple, capsicum, onion

 *Mild*

  *Hot*

   *Very Hot*

 *China*

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Rice & Vegetables








- *“Garlic Rice”*  1690
Chinese style garlic, egg, scallion
- *“Broccoli XO Sauce”*  2490
- *“Kung Pao Bean Curd”*    2490
Wok fried, capsicum, onion, dried chili, cashew nuts
- *“Seasonal Mixed Vegetables”*   2490
Wok fried, soya sauce, garlic oil
- *“Four Treasure Vegetables”*   2490
Broccoli, shiitake mushroom, baby corn, carrot, egg, sauce

Thai Dishes

Soup

- *“Tom Yum Goong”*     2590
Spicy and sour prawn soup, straw mushroom, lemongrass, and Kaffir lime leaves
- *“Pumpkin Soup”*   1990
spiced pumpkin soup with black mushrooms and prawns
- *“Prawn Noodle Soup”*  3990
spiced laksa broth, choy sum, bean sprout, bean curd, rice noodle, scallion & boiled egg

Salad

- *“Yam Nua”*   4990
Grilled Australian beef, onion, cucumber, tomato, carrot, coriander lime chili dressing
- *“Som Tam”*     4990
Spicy papaya salad, dry shrimps and roasted peanuts
- *“Poached King Prawn”*  4590
Glass noodle, julienne carrot, coriander, spring onion, cherry tomato, fine sliced onion, spicy mango salad

 *Mild*

  *Hot*

   *Very Hot*

 *Vegan*



 *China*  *Thailand*

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Main Course Fish & Seafood

- *“Pla Sam Ros”*   3190
Crispy fried white Salmon fillet, spicy tamarind sauce



Main Course Beef & Lamb

- *“Panang Lamb Curry”*   4990
Braised, whole ground nuts, potatoes
- *“Chili Black Bean New Zealand Lamb”*  14,590
Slow cooked, coriander, garlic

Main Course Poultry

- *“Wok Fried Red Curry Chicken”*  2590
Spicy, coconut cream, seasonal vegetables, fresh basil
- *“Geang Phed Wan Gai”*    3290
Thai green chicken curry, coconut milk, basil, eggplant

Rice & Noodles

- *“Pad Thai”*   3490
Wok fried flat rice noodle with prawn, sprout, onions, local tofu and peanuts

Vegetables Dishes

- *“Aubergine curry”*     3290
Mild, Thai green curry with coconut milk

 *Mild*

  *Hot*

   *Very Hot*

 *Vegan*

 *Thailand*


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Hot Appetizer

- *“Ebi Tempura”*  4490
Deep fried prawns / tempura sauce
- *“Gyoza”*  2290
minced duck dumplings with pickled turnip and ginger soy dip
- *“Nyonya Spring Roll”*  1990
Minced chicken, bean curd, coriander, onion, carrot, dried shrimp, sweet chili sauce
- *“Satay Kajang”*  1990
Char grilled, spiced marinated chicken, peanut sauce, pickled watermelon skin
- *“Crispy Fried Soft-Shell Crab”*  7190
Mustard wasabi mayo, pickled ginger
- *“Gyuhiri Tataki”*  8490
Paper thin sliced Australian beef, soya, lime dressing, fresh garlic

Cold Appetizer

- *“Summer Roll”*  2490
Juliene vegetables, crab stick wrapped in rice paper and garlic sweet chili dip

Salad





- *“Gado Gado”*  1990
Long bean, bean sprout, boiled egg & potatoes, fried bean curd, cucumber, cabbage, carrot peanut sauce

 *Mild*
  *Hot*
  *Very Hot*
 *Japan*
  *Malaysia*
  *Indonesia*
  *Vietnam*

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Soup

- *“Miso Soup”*   2390
Scallion, wakame and tofu
- *“Ox-tail Soup”*   2290
spiced, carrot, potato and scallion



Main Course Fish & Seafood

- *“Norwegian Salmon Teriyaki”*  9590
Pan fried, Bok Choy, Shitake mushroom
- *“Ikan Bakar “Spicy Chili Paste”*  3250
Grilled, marinated white Salmon fillet, seasonal vegetables, tamarind

Main Course Beef & Lamb

- *“Nyonya Beef”*  8590
Braised in herbs, shitake mushrooms, seasonal vegetables, bean curd

Main Course Poultry

- *“Tori Teriyaki”*  2590
Chicken, homemade teriyaki sauce
- *“Ayam Bakar Special”*  2590
Grilled, rendang paste -marinated chicken thigh, pickled watermelon skin

 *Mild*  *Japan*  *Hot*  *Indonesia*  *Very Hot*  *Singapore*  *Vegan*

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Rice & Noodles

- *“Sumbal Nasi Goreng”*   2490
Wok fried rice, Spicy, chicken satay, prawns. Cracker, egg
- *“Yaki Udon”*  12590
Wok fried, tonkatsu sauce, vegetables, grilled Australian beef
- *“Mie Goreng”*   3990
Wok fried, egg, prawns, chicken, bean sprout, vegetables, cracker

 *Mild*

 *Hot*

 *Very Hot*

 *Vegan*

 *Japan*

 *Indonesia*

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Wild Rice Dietary Menu

Cooked with Locally Produce Ingredients

(Gluten, Vegetarian, Dairy)



Please talk to our team for your additional requirements (non veg)



Soup

Clear Vegetable Soup - Rs. 1100  
(Bok choy, carrot, bean sprout, celery & wombok)

Vegetable Tom Yum Soup - Rs. 1190  
(Assorted local grown vegetables, mild spicy & sour)

Main Course

Sweet & Sour Bean Curd - Rs. 1190  
(Broccoli, capsicum, carrot, zucchini, onion)

Spaghetti Chow Mein - Rs. 1890  
(Broccoli, wombok, zucchini, bok choy, bean sprout & carrot)

Dessert

Seasonal fresh cut fruits, lime wedge - Rs. 1390  

Sago Pudding, fresh cut fruits - Rs. 1090  



Gluten Free



Vegetarian



Dairy

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Desserts

- *“Bubur Injin”*  1290
Pandan leaf infused warm sticky black rice and ice cream
- *“Tasting of Pakistani” twist*  1090
Dark chocolate coated Gulab jamun, cham cham coconut coated, Rasmalai
- *“Coconut Milk Sago”*   1090
Chilled pearl tapioca in coconut milk with diced seasonal fruits
- *“Warm Double Chocolate Brownie, Vanilla Ice Cream”* 1090
- *“Fusion of Mango Mousse & Lemon Grass Jelly, Berry Compote”* 1690
- *“Fresh fruit”*   1390
Seasonal Fresh Fruits platter



Vegan



Malaysia



Indonesia



Pakistan

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Beverages Menu

<i>Soft Drinks (Canned)</i>	<i>Rs. 450</i>	Mineral Water- 1.5 L	<i>Rs. 450</i>
<i>Club Soda</i>	<i>Rs. 850</i>	Mineral Water- 0.5 L	<i>Rs. 300</i>
<i>Tonic Water</i>	<i>Rs. 2250</i>	Evian Water- 1.5 L	<i>Rs. 1450</i>
Ginger Ale	Rs. 1750	Evian Water- 0.5 L	Rs. 1050
Non-Alcoholic Beer	Rs. 2250	Perrier 330ml	Rs. 2250
Juices (Canned)	Rs. 550	Pellegrino 750ml	Rs. 1450
Murree Sparkling Water	Rs. 500	Premium Spring Water 320 ML	Rs. 400
Premium Spring Water 01 L	Rs. 650		

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. 650*

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. 1050*

Coffee Selection

Locally Roasted Coffee

Espresso Single *Rs 500*

Espresso Double *Rs 600*

Cappuccino *Rs 700*

Café Latte *Rs 700*

Pot of Fresh Coffee *Rs 600*

Cold Coffee *Rs 650*

Tea Selection

Earl Gray Tea *Rs 500*

Green / Jasmine / Mint Tea *Rs 500*

Lipton Tea *Rs 500*

Camomile Herbal Tea *Rs 500*

Iced Tea *Rs 750*

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Assorted Sushi & Maki Platter

Chef's Special. Served with wasabi soya sauce and pickled ginger –
09 pieces - Rs. 8990 15 pieces – Rs. 11,990

Maki Roll

Spicy Tuna Maki Roll –	With Japanese mayonnaise and spices	5690
Hosso Maki Roll –	Salmon, avocado and mayonnaise	5690
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	5690

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>		6590
Six pieces of nigiri sushi		
<i>NIGIRI TAKE</i>		8490
Nine pieces of nigiri sushi		
<i>NIGIRI MATSU</i>		9490
Twelve pieces of nigiri sushi		

Assorted Sashimi Platter

<i>SASHIMI UME</i>		4190
Six pieces of sashimi		
<i>SASHIMI TAKE</i>		6190
Nine pieces of sashimi		
<i>SASHIMI MATSU</i>		7590
Twelve pieces of sashimi		


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

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Chinese Dishes

Appetizer & Soup

- *“Hot & Sour Soup”*  1990
Chicken, black fungus mushroom, white fungus mushroom & carrot
- *“Chinese Treasure Soup”*   2290
Chicken, prawns and vegetables

Main Courses

- *“Szechuan Prawn”*   4890
Wok fried, tail on prawn, seasonal vegetables, homemade special chili paste
- *“Sweet-sour Fish”*  3190
Wok fried, pineapple, Onion, capsicum
- *“Manchurian Chicken”*  2590
Wok fried, capsicum, red onion, homemade chili sauce
- *“Black Pepper Beef”*   9990
Wok fried, Australian Beef, Capsicum, onion, shitake Mushroom
- *“Spicy Szechuan Beef”*   9990
Wok fried, Australian beef, seasonal vegetables, homemade special chili paste,
- *“Kung Pao Chicken” Szechuan style*   2590
Wok fried, capsicum, onion, dried chili, cashew nuts
- *“Sweet & Sour Chicken”*  2590
Wok fried, pineapple, capsicum, onion

 Mild  Hot  Very Hot  China

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Rice & Vegetables



- *“Garlic Rice”*  1690
Chinese style garlic, egg, scallion
- *“Kung Pao Bean Curd”*    2490
Wok fried, capsicum, onion, dried chili, cashew nuts
- *“Seasonal Mixed Vegetables”*   2490
Wok fried, soya sauce, garlic oil
- *“Four Treasure Vegetables”*   2490
Broccoli, shiitake mushroom, baby corn, carrot, egg, sauce

Thai Dishes



Soup

- *“Tom Yum Goong”*   2590
Spicy and sour prawn soup, straw mushroom, lemongrass, and Kaffir lime leaves
- *“Pumpkin Soup”*   1990
spiced pumpkin soup with black mushrooms and prawns
- *“Prawn Noodle Soup”*  3990
spiced laksa broth, choy sum, bean sprout, bean curd, rice noodle, scallion & boiled egg

Salad

- *“Yam Nua”*   4990
Grilled Australian beef, onion, cucumber, tomato, carrot, coriander lime chili dressing
-

Main Course Fish & Seafood

- *“Pla Sam Ros”*   3190
Crispy fried white Salmon fillet, spicy tamarind sauce



Mild



Hot



Very Hot



China



Thailand



Vegan



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Main Course Poultry

- *“Wok Fried Red Curry Chicken”*  2590
Spicy, coconut cream, seasonal vegetables, fresh basil
- *“Geang Phed Wan Gai”*   3290
Thai green chicken curry, coconut milk, basil, eggplant




Rice & Noodles

- *“Pad Thai”*   3490
Wok fried flat rice noodle with prawn, sprout, onions, local tofu and peanuts

Vegetables Dishes

- *“Aubergine curry”*    3290
Mild, Thai green curry with coconut milk

Hot Appetizer


- *“Ebi Tempura”*  4490
Deep fried prawns / tempura sauce
- *“Gyoza”*  2290
minced duck dumplings with pickled turnip and ginger soy dip
- *“Nyonya Spring Roll”*  1990
Minced chicken, bean curd, coriander, onion, carrot, dried shrimp, sweet chili sauce

 *Mild*  *Hot*  *Very Hot*  *Vegan*
 *Thailand*  *Japan*  *Malaysia*

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Cold Appetizer

- *“Summer Roll”*  2490
Juliene vegetables, crab stick wrapped in rice paper and garlic sweet chili dip

Salad

- *“Gado Gado”*  1990
Long bean, bean sprout, boiled egg & potatoes, fried bean curd, cucumber, cabbage, carrot peanut sauce


Soup

- *“Miso Soup”*   2390
Scallion, wakame and tofu


Main Course Fish & Seafood

- *“Norwegian Salmon Teriyaki”*  9590
Pan fried, Bok Choy, Shitake mushroom
- *“Ikan Bakar “Spicy Chili Paste”*  3250
Grilled, marinated white Salmon fillet, seasonal vegetables, tamarind

Main Course Poultry

- *“Ayam Bakar Special”*  2590
Grilled, rendang paste -marinated chicken thigh, pickled watermelon skin

Rice & Noodles

- *“Sumbal Nasi Goreng”*   2490
Wok fried rice, Spicy, chicken satay, prawns. Cracker, egg

 Mild  Hot  Very Hot  Vegan
 Japan  Indonesia  Vietnam

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(Assorted local grown vegetables, mild spicy & sour)

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(Broccoli, capsicum, carrot, zucchini, onion)

Spaghetti Chow Mein - Rs. 1890  
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Dessert

Seasonal fresh cut fruits, lime wedge - Rs. 1390  

Sago Pudding, fresh cut fruits - Rs. 1090  



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Vegan



Malaysia



Indonesia



Pakistan

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Locally Roasted Coffee

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