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

Temaki & Hand Roll

Salmon, Cucumber, and Avocado	6690
Californian, Cucumber, Crabstick, Avocado, Tobicco	6690
Cheddar Cheese, Cucumber, Avocado	6690

Assorted Nigiri Sushi Platter

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

Assorted Sashimi Platter

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

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



Chinese Dishes

Appetizer & Soup "Hot & Sour Soup" Chicken, black fungus mushroom, white fungus mushroom & carrot "Chinese Treasure Soup" Chicken, prawns and vegetables 2290

Main Courses

0	"Szechuan Prawn" *** Wok fried, tail on prawn, seasonal vegetables, homemade special chili paste	4890
0	"Sweet-sour Fish" Wok fried, pineapple, Onion, capsicum	3190

- "Manchurian Chicken"
 Wok fried, capsicum, red onion, homemade chili sauce
- o "Sesame Beef"

 Australian beef, capsicum, onion, red wine vinegar and soya sauce
- "Black Pepper Beef"
 Wok fried, Australian Beef, Capsicum, onion, shitake Mushroom
- "Kung Pao Chicken" Szechuan style"
 Wok fried, capsicum, onion, dried chili, cashew nuts
- "Sweet & Sour Chicken"
 Wok fried, pineapple, capsicum, onion



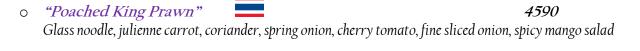


Rice & Vegetables

0	"Garlic Rice" Chinese style garlic, egg, scallion	1690
0	"Broccoli XO Sauce"	2490
0	"Kung Pao Bean Curd" * * * * * * * * * * * * * * * * * * *	2490
0	"Seasonal Mixed <i>Vegetables</i> " Wok fried, soya sauce, garlic oil	2490
0	"Four Treasure Vegetables" Broccoli, shiitake mushroom, baby corn, carrot, egg, sauce	2490

Thai Dishes

	Soup		
0	"Tom Yum Goong" * * * * * * * * * * * * * * * * * * *	2590	
0	<i>"Pumpkin Soup"</i> spiced pumpkin soup with black mushrooms and prawns	1990	
0	<i>"Prawn Noodle Soup"</i> spiced laksa broth, choy sum, bean sprout, bean curd, rice noodle, scallion & boiled egg	3990	
	Salad		
0	"Yam Nua" The Grilled Australian beef, onion, cucumber, tomato, carrot, coriander lime chili dressing	4990	
0	"Som Tam"	4990	



Spicy papaya salad, dry shrimps and roasted peanuts





Main Course Fish & Seafood

"Pla Sam Ros" Crispy fried white Salmon fillet, spicy tamarind sauce

3190

Main Course Beef & Lamb

"Panang Lamb Curry" 🕴 Braised, whole ground nuts, potatoes

4990

"Chili Black Bean New Zealand Lamb" Slow cooked, coriander, garlic



14,590

Main Course Poultry

"Wok Fried Red Curry Chicken" Spicy, coconut cream, seasonal vegetables, fresh basil

2590

"Geang Phed Wan Gai" 🔰 🕽 Thai green chicken curry, coconut milk, basil, eggplant

3290

Rice & Noodles

"Pad Thai" Wok fried flat rice noodle with prawn, sprout, onions, local tofu and peanuts

3490

Vegetables Dishes

"Aubergine curry" Mild, Thai green curry with coconut milk





3290



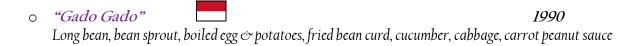








Hot Appetizer "Ebi Tempura" 4490 Deep fried prawns / tempura sauce "Gyoza" 2290 minced duck dumplings with pickled turnip and ginger soy dip "Nyonya Spring Roll" 1990 Minced chicken, bean curd, coriander, onion, carrot, dried shrimp, sweet chili sauce "Satay Kajang" 1990 Char grilled, spiced marinated chicken, peanut sauce, pickled watermelon skin o "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



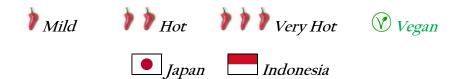




Soup "Miso Soup" 2390 Scallion, wakame and tofu "Ox-tail Soup" 2290 spiced, carrot, potato and scallion Main Course Fish & Seafood "Norwegian Salmon Teriyaki" 9590 0 Pan fried, Bok Choy, Shitake mushroom "Ikan Bakar "Spicy Chili Paste" 3250 0 Grilled, marinated white Salmon fillet, seasonal vegetables, 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 Hot Very Hot Indonesia



Rice & Noodles





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, beansprout, 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

Desserts

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











Beverages Menu

Soft Drinks (Canned)	Rs. 450	Mineral Wat	er- 1.5 L	Rs. 450
Club Soda	Rs. 850	Mineral Wate	er- 0.5 L	Rs. 300
Tonic Water	Rs. 2250	Evian Water-	-1.5 L	Rs. 1450
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 Spri	ing Water 320 ML	Rs. 400
Premium Spring Water 01 L	Rs. 650			

Fresh Seasonal Juices

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

Refreshing Mocktails

Serena Lemonade

Mint Lemonade

Thirst quencher with fresh mint Rs. 550

Pina-Colada

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

	Maki Koli	
Spicy Tuna Maki Roll - Hosso Maki Roll -	With Japanese mayonnaise and spices Salmon, avocado and mayonnaise	5690 5690
Californian Maki Roll -	Prawn, crab stick, avocado, mayonnaise and tobicco	5690
	Assorted Nigiri Sushi Platter	
<i>NIGIRI UME</i> Six pieces of nigiri sushi		6590
<i>NIGIRI TAKE</i> Nine pieces of nigiri sushi		8490
NIGIRI MATSU Twelve pieces of nigiri sushi		9490
	Assorted Sashimi Platter	
SASHIMI UME Six pieces of sashimi		4190
SASHIMI TAKE Nine pieces of sashimi		6190
SASHIMI MATSU Twelve pieces of sashimi		<i>7590</i>

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



Chinese Dishes

	Appetizer & Soup			
0	"Hot & Sour Soup" Chicken, black fungus mushroom, white fungus mushroom & carrot	1990		
0	"Chinese Treasure Soup" Chicken, prawns and vegetables	2290		
	Main Courses			
0	"Szechuan Prawn" *** Wok fried, tail on prawn, seasonal vegetables, homemade special chili paste	4890		
0	"Sweet-sour Fish" Wok fried, pineapple, Onion, capsicum	3190		
0	"Manchurian Chicken" Wok fried, capsicum, red onion, homemade chili sauce	2590		
0	"Black Pepper Beef" Wok fried, Australian Beef, Capsicum, onion, shitake Mushroom	9990		
0	"Spicy Szechuan Beef" * * * * * * * * * * * * * * * * * * *	9990		
0	"Kung Pao Chicken" Szechuan style" *** Wok fried, capsicum, onion, dried chili, cashew nuts	2590		
0	"Sweet & Sour Chicken" Wok fried, pineapple, capsicum, onion	2590		





Rice & Vegetables

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

Thai Dishes

Soup

"Tom Yum Goong"
 Spicy and sour prawn soup, straw mushroom, lemongrass, and Kaffir lime leaves
 "Pumpkin Soup"

o "Prawn Noodle Soup" 3990 spiced laksa broth, choy sum, bean sprout, bean curd, rice noodle, scallion & boiled egg

spiced pumpkin soup with black mushrooms and prawns

Salad

"Yam Nua"
 Grilled Australian beef, onion, cucumber, tomato, carrot, coriander lime chili dressing

Main Course Fish & Seafood

o "Pla Sam Ros" Telephone Salmon fillet, spicy tamarind sauce





Main Course Poultry

"Wok Fried Red Curry Chicken"
 Spicy, coconut cream, seasonal vegetables, fresh basil

Rice & Noodles

"Pad Thai"
 Wok fried flat rice noodle with prawn, sprout, onions, local tofu and peanuts

Vegetables Dishes

Hot Appetizer

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











Wild Rice Dietary Menu

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(Bok choy, carrot, beansprout, celery & wombok)

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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















Dairy

Desserts

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