

## 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

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

### Temaki & Hand Roll

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

### Assorted Nigiri Sushi Platter

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

### Assorted Sashimi Platter

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

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

“All food ingredients are locally sourced”

All prices are subject to sales tax



# Chinese Dishes

## Appetizer & Soup

### “Hot & Sour Soup”

Chicken, black fungus mushroom, white fungus mushroom & carrot

1990

### “Chinese Treasure Soup”

Chicken, prawns and vegetables

2290

## Main Courses

### “Szechuan Prawn”



4890

Wok fried, tail on prawn, seasonal vegetables, homemade special chili paste

### “Sweet-sour Fish”

Wok fried, pineapple, Onion, capsicum

3190

### “Manchurian Chicken”

Wok fried, capsicum, red onion, homemade chili sauce

2590

### “Sesame Beef”

Australian beef, capsicum, onion, red wine vinegar and soya sauce

9990

### “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”

Wok fried, pineapple, capsicum, onion

2590



Mild



Hot



Very Hot

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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

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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

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## Hot Appetizer

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

## Cold Appetizer

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

## Salad

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



Mild



Hot



Very Hot

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## Soup

“Japanese Miso Soup” Scallion, wakame and tofu	(V)	2390
“Indonesian Ox-tail Soup” Spiced, carrot, potato and scallion	(V)	2290

## Main Course Fish & Seafood

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

## Main Course Beef & Lamb

“Singaporean Nyonya Beef” Braised in herbs, shitake mushrooms, seasonal vegetables, bean curd	8590
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## Main Course Poultry

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

 Mild

  Hot

   Very Hot

 Vegan

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## Rice & Noodles

“Indonesian Sumbal Nasi Goreng”  2490

Wok fried rice, Spicy, chicken satay, prawns. Cracker, egg

“Japanese Yaki Udon”  12590

Wok fried, tonkatsu sauce, vegetables, grilled Australian beef

“Indonesian Mie Goreng”  3990

Wok fried, egg, prawns, chicken, bean sprout, vegetables, cracker

 Mild

 Hot

 Very Hot

 Vegan

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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, 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**

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## Desserts

“Indonesian 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

“Malaysian Coconut Milk Sago” (V) 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” (V) 1390

Seasonal Fresh Fruits platter

(V) Vegan

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## Beverages Menu

Soft Drinks (Canned)	Rs. 450	Mineral Water 1.5 l	Rs. 450
Club Soda	Rs. 850	Mineral Water 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 330 ml	Rs. 2250
Juices (Canned)	Rs. 550	Pellegrino 750 ml	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

Ginseng Tea Rs. 700

Iced Tea Rs. 750

All Prices are subject to sales tax