

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

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	6590
Six pieces of nigiri sushi	
NIGIRI TAKE	8490
Nine pieces of nigiri sushi	
NIGIRI MATSU	9490
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

SASHIMI UME	4190
Six pieces of sashimi	
SASHIMI TAKE	6190
Nine pieces of sashimi	
SASHIMI MATSU	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”	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

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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



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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	



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Soup

“Japanese Miso Soup”

Scallion, wakame and tofu



2390

“Indonesian Ox-tail Soup”

Spiced, carrot, potato and scallion



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

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



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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



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Very Hot



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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” 	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	



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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