

BITES

VEGETABLE SPRING ROLLS 	1500
Served with light soy and roasted sesame seeds	
CHICKEN SPRING ROLLS	1800
Served crispy with black fungus, mixed greens, sweet chili and mango sauce	
PORK SPARE RIBS 	Starter portion 2000
Glazed with honey, cinnamon, nutmeg and red chilli	
	Main course portion 3100
MUEK THOT KROP	2000
Crispy calamari with chili, garlic sauce	

STARTERS

SOM TUM 	2000
Spicy green papaya salad, peanuts, sugar and tamarind sauce	
LEMONGRASS MARINATED GRILLED PRAWNS	2500
On a bed of sliced cucumber, pineapple and avocado salsa with honey black pepper dressing	
TOM YUM TALAY	2300
Thai style spicy sour mixed prawn soup with mushroom, lemongrass and lime leaves	
VEGAN CAULIFLOWER SOUP 	1700
With coconut milk, spiced with Thai red curry paste	
SALMON CEVICHE	2100
Marinated Tasmanian salmon with orange segments, rocket leaves and Wasabi soy dressing	
TOM KHA GAI 	1800
Aromatic coconut soup with chicken thigh, lemongrass kaffir lime leaves, galangal, coriander and chili oil	
TOM SAB PLA 	1800
Spicy fish soup with shallots, chili, lime and sweet basil	



MAIN COURSE

HAKA NOODLES	
Chinese stir fried whole wheat noodles done to your preference, choose from:	
Vegetarian 	2000
Chicken / Beef	2500
King Prawns	3100
PHAD THAI CHAO WANG	3100
Thai style rice noodles with shrimps and tamarind sauce	
CRYING TIGER	3000
Thai-style marinated beef steak, with dry chili dipping sauce	
CHICKEN TERIYAKI	2700
Pan seared boneless chicken cooked Japanese style with teriyaki sauce	
CRISPY FRIED TOFU 	2300
Glazed with hoisin sauce and colourful vegetables served with whole wheat noodles or steamed rice	
GAENG DAENG PLA 	4200
Grilled salmon in red curry coconut milk, eggplant, chili, kaffir lime leaves	
KAE YANG SOT TA-KRAI	3500
Grilled lamb chops, vegetables, oyster sauce, soy sauce and lemongrass	

SWEET & SOUR FISH FILLETS	3000
Fried tilapia with bell peppers, tomatoes, carrots with sweet and sour sauce	
KUN NANG TORD	3800
Thai style deep-fried jumbo prawns with crisp garlic, chilli and black pepper sauce	
GAENG KIEW WAAN 	2800
Chicken green curry, sweet basil, coconut milk	
PHAD PHONG KAREE 	3500
Wok fried seafood with yellow curry egg custard	
DAL MAHARANI 	2400
Black dal cooked over slow fire with a light touch of Gujarat spice rack	
BHUNA GOSHT	3000
Tender mutton simmered in spices, onions and tomato gravy, rice and buttered nan	

All main course dishes are served with choice of steamed rice, Chinese rice, sweet potato mash or French fries.

DESSERTS

HALO HALO	1800
Mixed seasonal fruits, crushed ice, condensed milk, banana fritters dusted with cinnamon powder	
MATCHA CRÈME BRÛLÉE	1600
Thai green tea, macerated tree tomato	
ASSORTED FRUIT SLICES	1500
With a scoop of fruit sorbet	
ICE CREAM	1500
Choice of three scoops: vanilla, strawberry, chocolate, pistachio, banana, mango, coconut and kulfi ice cream	

 - Vegetarian  - Mild  - Hot / Spicy

Seasonality can affect availability of ingredients. Please inform your server of any food intolerances. Prices inclusive of all government taxes



NAIROBI SERENA
HOTEL