

Starters

Lemongrass Grilled Marinated Prawns 1,500
On a bed of sliced cucumber, pineapple and avocado salsa with honey black pepper dressing.

Tom Yum Talay 1,300
Thai Style Spicy -sour mixed prawn and black mussel soup with mushrooms, lemon grass and lime leaves.

Creamy Vegan Cauliflower Soup  1,200
With Coconut Milk, Spiced with Thai Red Curry Paste.

Bites

Vegetable Spring rolls  1,200
Served with light Soy and roasted Sesame seeds

Chicken Spring Rolls 1,200
Served Crispy with Black fungus, mixed greens, sweet chili and mango sauce.

Pork Spare Ribs 1,400
Glazed with honey, cinnamon, nutmeg and red chilli



Main Course

Haka Noodles
Chinese Stir Fried Whole Wheat Noodles, done to your preference , choose from:
Vegeterian  1,500

Chicken 1,800

Beef 2,000

King Prawns 2,600

Crying Tiger 2,200
Thai-style marinated Beef steak, with Dry chili dipping sauce

Chicken Teriyaki 1,950
Pan Seared boneless chicken cooked Japanese Style with Teriyaki Sauce

All Main Course dishes are served with choice of Steamed rice ,Chinese rice, Sweet Potato Mash or French fries.

 - Vegetarian

Prices inclusive of all government taxes

Baked Orange Cauliflower  1,600
Crispy baked Cauliflower coated with Orange Sauce, Served with steamed Rice

Sweet & Sour Fish Fillets 2,000
Fried Tilapia with Bell peppers, Tomatoes, Carrots, with sweet and sour sauce

Desserts

Dark Chocolate Marquise 950
With Berry Halves and White Chocolate Sauce

Assorted Fruit Slices 1,100
With a scoop of Fruit Sorbet

Pistachio Crème Brulee 1,000
With ginger flavored fruit Salsa

Ice Cream 1,000
Choice of Vanilla, Strawberry, Chocolate, Coconut & Mango Ice Cream



NAIROBI SERENA
HOTEL