

BITES

PORK SPARE RIBS Starter portion 2200
Glazed with honey, cinnamon, nutmeg and red chilli Main course portion 3200

ASSORTED SUSHI PLATTER NEW 2000
Vegetable, seafood nigiri, sashimi

PAIR OF STEAMED FLAVOUR VEGETABLE OR CHICKEN MOMO NEW 2000
(dim sum dumpling)

CHICKEN SPRING ROLLS 1800
Served crispy with black fungus, mixed greens, sweet chili and mango sauce

PERI PERI KING PRAWNS NEW 2800
Seared served with spicy tomato and bell peppers sauce

SATAY GAI 2000
Chicken satay, peanut sauce, cucumber dip

LEMONGRASS MARINATED GRILLED PRAWNS 2800
On a bed of sliced cucumber, pineapple and avocado salsa with honey and blackpepper.

SOUPS

VEGETABLE SOUP V NEW 2000
Clear vegetable soup with vermicelli

MISO SOUP NEW 2000
Traditional Japanese soup with seaweed and tofu

TOM YUM TALAY 2500
Thai style spicy sour mixed prawn soup with mushrooms, lemon grass and lime leaves

TOM KHA GAI 1800
Aromatic coconut soup with chicken thigh, lemon grass, kaffir lime leaves, galangal, coriander and chilli oil



SALADS

SOM TUM 2000
Spicy green papaya salad, peanuts, sugar and tamarind sauce

MAIN COURSE

PET SOT SOM NEW 3500
Grilled magret of duck with orange sauce

CRYING TIGER 3200
Thai style marinated beef steaks, with dry chilli dipping sauce

CHICKEN TERIYAKI 2800
Pan seared boneless chicken cooked Japanese style with teriyaki sauce

GAENG DAENG PLA 4200
Grilled salmon in red curry coconut milk, egg plant, chilli, kaffir lime leaves

KAE YANG SOT TA-KRAI 4200
Grilled lamb chops, vegetables, oyster sauce, soy sauce and lemongrass

PLA RAT PHRIK NEW 3000
Fried tilapia with chilli and basil sauce

KUN NANG TORD 4500
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

NUEA NAM MAN HOI 3000
Wok fried beef with vegetables, chilli and oyster sauce

GRILLED TURMERIC CHICKEN 3000
Grilled chicken marinated in Thai spices, turmeric and tamarind

NASI GORENG NEW 3000
Jasmine rice topped with fried egg, with a choice of chicken, beef or prawns with vegetables in dark soy sauce

CRISPY FRIED TOFU V NEW 2500
Glazed with hoisin sauce and colourful vegetables served with whole wheat noodles or steamed rice

All main courses are served with a choice of steamed rice, Chinese rice, sweet potato mash or French fries

DESSERTS

BANANA FRITTERS 1800
Sesame banana fritters, kulfi ice cream and pandan custard ice cream

MATCHA CRÈME BRULEE 1800
Thai green tea, macerated tree tomato

MANGO STICKY RICE 1800

ASSORTED FRUIT SLICES 1800
With a scoop of fruit sorbet

ICE CREAM 1800
Choice of three scoops: vanilla, strawberry, chocolate, Pistachio, banana, mango, coconut and kulfi ice cream

– Mild

V – Vegetarian

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



NAIROBI SERENA
HOTEL