

From Our Live Sushi Counter

Nigiri to Sashimi Moriawase

Combination of Maki Rolls, Assorted Sashimi and Assorted Nigiri Sushi Platter
Rs; 7500

Maki Roll

Spicy Tuna Maki Roll –	With Japanese mayonnaise and spices	2290
Hosso Maki Roll –	Salmon, avocado and mayonnaise	2790
Prawn Tempura Maki Roll –	With Japanese mayonnaise	2490
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	2590
Crunchy Maki Roll –	With teriyaki chicken, cheddar cheese, vegetables	2290
Spicy Soft-Shell Crab Maki Roll –	Fried soft-shell crab, cucumber and toasted sesame seeds	2290

Temaki & HandRoll

<i>Salmon, Cucumber, and Avocado</i>	2990
<i>Californian, Cucumber, Crabstick, Avocado, Tobicco</i>	2990

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	3290
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	3890
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	4690
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

<i>SASHIMI UME</i>	2850
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	3390
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	4190
Twelve pieces of sashimi	


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

All prices are subject to sales tax



Chinese Dishes

Appetizer & Soup

<u>CHINESE</u>	<i>“Chicken Salad”</i> 1100 with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing
<u>CHINESE</u>	<i>“Chinese Treasure Soup”</i>  1690 Thick soup with chicken, prawns and Chinese vegetables
<u>CHINESE</u>	<i>“Wonton Soup”</i> 1590 Chinese wonton soup with Asian green, spring onions and sesame oil drizzle

Main Courses

<u>CHINESE</u>	<i>“Spicy Szechuan Prawn”</i>    3490 Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili paste
<u>CHINESE</u>	<i>“Sweet-sour Fish”</i> 2050 Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce
<u>CHINESE</u>	<i>“Steamed Fish”</i> 2590 Steamed fish fillet, ginger and coriander scented with soy sesame oil drizzle
<u>CHINESE</u>	<i>“Black Pepper Beef”</i>  3850 Wok fried sliced sirloin of beef, with broccoli, shitake mushrooms and Chinese black pepper sauce
	<i>“Black Pepper Beef”</i>  4990 with US Prime sirloin of beef
<u>CHINESE</u>	<i>“Spicy Szechuan Beef”</i>    2590 Stir fry spicy sliced sirloin of beef with bell pepper and Szechuan chili paste
	<i>“Spicy Szechuan Beef”</i>    5990 Stir fry spicy sliced US Prime sirloin of beef with bell pepper and Szechuan chili paste
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i>   2290 Stir fry chicken meat cube, chili paste, onion capsicum, black vinegar and nut
<u>CHINESE</u>	<i>“Sweet & Sour Chicken”</i> 2290 Crispy chicken meat cooked Chinese style with a sweet- sour sauce



Mild



Hot



Very Hot

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Rice & Vegetables

<u>CHINESE</u>	<i>“Garlic Rice”</i> Chinese style garlic and egg fried rice with green onion	1650
<u>CHINESE</u>	<i>“Glazed Broccoli”</i> With Asian mushrooms in oyster garlic sauce and sesame glazed	1490
<u>CHINESE</u>	<i>“Szechuan eggplant”</i>    Stir fry eggplant with chili paste and dark soy	1100
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i>  Stir fry assorted vegetables with fragrant garlic sauce	1490
<u>CHINESE</u>	<i>“Four Treasure Vegetables”</i>  Broccoli, shiitake mushroom, baby corn and carrot in black pepper sauce	1390



Mild



Hot



Very Hot



Vegan


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Hot Appetizer

<u>JAPANESE</u>	<i>“Ebi Tempura”</i>	3490
	Deep fried prawns in a Japanese batter accompanied with a tempura sauce	
<u>JAPANESE</u>	<i>“Gyoza”</i>	2090
	Roasted minced duck dumplings with pickled turnip and ginger soy dip	
<u>INDONESIAN</u>	<i>“Lumpia”</i>	2090
	Crispy chicken spring rolls with a sweet chili sauce and mango sauce	






Cold Appetizer

<u>VIETNAMESE</u>	<i>“Summer Roll”</i>	1890
	Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	
<u>THAI</u>	<i>“Chilled Grilled Prawn”</i> 	2390
	With basil, shallot, raw mango salad and Thai dressing	
<u>JAPANESE</u>	<i>“Hiyayakko”</i>	2490
	Chilled morinaga silken tofu with soy dashi broth and bonito flakes	

Salad

<u>THAI</u>	<i>“Yam Nua”</i> 	2690
	Grilled thin sliced US Prime sirloin of beef salad with cucumber and lime chili dressing	
<u>THAI</u>	<i>“Som Tam”</i>   	2590
	Spicy shredded raw papaya salad, dry baby shrimps and peanuts	

Soup

<u>THAI</u>	<i>“Tom Yum Goong”</i>   	1990
	Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir lime leaves	
<u>THAI</u>	<i>“Pumpkin Soup”</i> 	1590
	Creamy spiced pumpkin soup with black mushrooms and prawns	
<u>JAPANESE</u>	<i>“Miso Soup”</i> 	1590
	Japanese soybean paste with spring onions, wakame and tofu	



Mild



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Main Course Fish & Seafood


JAPANESE

“Sakana Teriyaki” 5490
Pan seared Tasmanian salmon cooked with teriyaki sauce

INDONASIAN


“Ikan Bakar Bumbu Merah” 2250
Aromatic spice marinated grilled fish fillet with stir fry vegetables and onion relish


THAI

“Pla Sam Ros”  2590
Deep fried fish fillet with onion, capsicum and a spicy tamarind sauce

Main Course Beef & Lamb

THAI



“Kabo Paneng Beef”  2590
Grilled sliced sirloin of beef with wok fried vegetables and paneng curry Sauce

“Kabo Paneng Beef”  5990
Grilled sliced US Prime sirloin of beef with wok fried vegetables and paneng curry Sauce

JAPANESE


“Gyuniku Oroshi Ponzu” 4990
Grilled sliced US Prime sirloin of beef served with sweet corn and garlic soy sauce

THAI



“Red Curry Lamb”   3290
Wok fried slice of lamb meat with green pepper & corn in a coconut red Thai curry gravy

Main Course Poultry

JAPANESE

“Tori Gomayaki”  1850
Japanese crispy coated and sesame glazed chicken with a sweet, hot sauce

THAI

“Geang Phed Wan Gai”   2590
Hot Thai green curry chicken in coconut milk with exotic eggplant



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Rice & Noodles

INDONESIAN

“Nasi Goreng” 

1750

Indonesian style wok fried rice with chicken drumstick, sate and pickled vegetables

JAPANESE

“Sukiyaki”

4790

Simmered sliced US Prime sirloin of beef, Chinese cabbage, silken tofu, udon noodles

INDONESIAN

“Mie Goreng” 

3390

Wok fried egg noodles with fried prawns, vegetables and chicken satay

THAI

“Pad Thai” 

Wok fried flat rice stick noodle with prawn, sprout, onions, local tofu and peanuts 2690

Vegetables Dishes




INDONESIAN

“Tahu Pedas Manis”   

1490

With diced capsicum tossed in spicy sweet-sour sauce

THAI

“Aubergine curry”   

2100

In Thai green curry with coconut milk



Mild



Hot



Very Hot



Vegan

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T Teppanyaki Main Courses

<i>“Nishiki Garlic Rice”</i>	3190
Japanese style garlic rice with egg, US Prime sirloin of beef strips and fried garlic	
<i>“The Seafood Trio”</i>	4850
Tasmanian Salmon, King Prawns, Sea Scallops Served with lemon butter soya sauce	
<i>“US Prime Sirloin of Beef”</i>	5590
Served on vegetables seared fried on flat top grill accompanied with teppanyaki sauce.	
<i>“Yaki Calamari “</i>	1990
Spiced calamari with a tomato and onion salsa with tabasco sauce	
<i>“Yaki Tori Skewer”</i>	1990
Japanese grilled chicken and green onion skewer and glazed soy mirin sauce	

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Desserts

<u>INDONESIAN</u>	<i>“Bubur Injin”</i> Pandan leaf infused warm sticky black rice and ice cream	1090
<u>INTERNATIONAL</u>	<i>“Coconut Cheesecake”</i> Short bread biscuit base, pineapple compote	990
<u>MALAYSIAN</u>	<i>“Coconut Milk Sago”</i>  Chilled pearl tapioca in coconut milk and diced seasonal fruits	990
<u>INTERNATIONAL</u>	<i>“Chocolate Truffle Cake”</i> with chocolate sauce	990
<u>INTERNATIONAL</u>	<i>“Ice Cream”</i> Choice of vanilla, strawberry, chocolate and mango Ice cream	990
<u>PAKISTANI</u>	<i>“Fresh fruit”</i>  Seasonal Fresh Fruits platter	890



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Beverages Menu

<i>Soft Drinks (Canned)</i>	<i>Rs. 450</i>	<i>Mineral Water 1.5 L</i>	<i>Rs. 450</i>
<i>Club Soda</i>	<i>Rs. 850</i>	<i>Mineral Water 0.5 L</i>	<i>Rs. 300</i>
<i>Tonic Water</i>	<i>Rs. 1750</i>	<i>Evian Water 1.5 L</i>	<i>Rs. 1450</i>
<i>Ginger Ale</i>	<i>Rs. 1750</i>	<i>Evian Water 0.5L</i>	<i>Rs. 1050</i>
<i>Non-Alcoholic Beer</i>	<i>Rs. 1650</i>	<i>Perrier 330ml</i>	<i>Rs. 1950</i>
<i>Juices (Canned)</i>	<i>Rs. 550</i>	<i>Pellegrino 750ml</i>	<i>Rs. 1450</i>
<i>Premium Spring Water 01 L</i>	<i>Rs. 650</i>	<i>Premium Spring Water 320 ML</i>	<i>Rs. 350</i>

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

Espresso Single *Rs 450*

Espresso Double *Rs 550*

Cappuccino *Rs 600*

Café Latte *Rs 600*

Pot of Fresh Coffee *Rs 600*

Cold Coffee *Rs 650*

Tea Selection

Earl Gray Tea *Rs 450*

Green / Jasmine / Mint Tea *Rs 450*

Lipton Tea *Rs 450*

Camomile Herbal Tea *Rs 450*

Iced Tea *Rs 400*

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Rs; 7500

Maki Roll

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Hosso Maki Roll –	Salmon, avocado and mayonnaise	2790
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	2590

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	3290
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	3890
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	4690
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

<i>SASHIMI UME</i>	2850
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	3390
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	4190
Twelve pieces of sashimi	


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

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Chinese Dishes

Appetizer & Soup

<u>CHINESE</u>	<i>“Chicken Salad”</i> with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	1100
<u>CHINESE</u>	<i>“Chinese Treasure Soup”</i>  Thick soup with chicken, prawns and Chinese vegetables	1690
<u>CHINESE</u>	<i>“Wonton Soup”</i> Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	1590

Main Courses

<u>CHINESE</u>	<i>“Spicy Szechuan Prawn”</i>    Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili paste	3490
<u>CHINESE</u>	<i>“Sweet-sour Fish”</i> Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce	2050
<u>CHINESE</u>	<i>“Black Pepper Beef”</i>  Wok fried sliced sirloin of beef, with broccoli, shitake mushrooms and Chinese black pepper sauce	3850
	<i>“Black Pepper Beef”</i>  with US Prime sirloin of beef	4990
<u>CHINESE</u>	<i>“Spicy Szechuan Beef”</i>    Stir fry spicy sliced US Prime sirloin of beef with bell pepper and Szechuan chili paste	5990
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i>   Stir fry chicken meat cube, chili paste, onion capsicum, black vinegar and nut	2290
<u>CHINESE</u>	<i>“Sweet & Sour Chicken”</i> Crispy chicken meat cooked Chinese style with a sweet- sour sauce	2290



Mild



Hot



Very Hot

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Rice & Vegetables

<u>CHINESE</u>	<i>“Garlic Rice”</i> Chinese style garlic and egg fried rice with green onion	1650
<u>CHINESE</u>	<i>“Glazed Broccoli”</i> With Asian mushrooms in oyster garlic sauce and sesame glazed	1490
<u>CHINESE</u>	<i>“Szechuan eggplant”</i>    Stir fry eggplant with chili paste and dark soy	1100
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i>  Stir fry assorted vegetables with fragrant garlic sauce	1490
<u>CHINESE</u>	<i>“Four Treasure Vegetables”</i>  Broccoli, shiitake mushroom, baby corn and carrot in black pepper sauce	1390



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Hot Appetizer

<u>JAPANESE</u>	<i>“Ebi Tempura”</i> Deep fried prawns in a Japanese batter accompanied with a tempura sauce	3490
<u>JAPANESE</u>	<i>“Gyoza”</i> Roasted minced duck dumplings with pickled turnip and ginger soy dip	2090
<u>INDONESIAN</u>	<i>“Lumpia”</i> Crispy chicken spring rolls with a sweet chili sauce and mango sauce	2090






Cold Appetizer

<u>VIETNAMESE</u>	<i>“Summer Roll”</i> Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	1890
<u>THAI</u>	<i>“Chilled Grilled Prawn”</i>  With basil, shallot, raw mango salad and Thai dressing	2390
<u>JAPANESE</u>	<i>“Hiyakko”</i> Chilled morinaga silken tofu with soy dashi broth and bonito flakes	2490

Salad

<u>THAI</u>	<i>“Yam Nua”</i>  Grilled thin sliced US Prime sirloin of beef salad with cucumber and lime chili dressing	2690
<u>THAI</u>	<i>“Som Tam”</i>    Spicy shredded raw papaya salad, dry baby shrimps and peanuts	2590

Soup

<u>THAI</u>	<i>“Tom Yum Goong”</i>    Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir lime leaves	1990
<u>THAI</u>	<i>“Pumpkin Soup”</i>  Creamy spiced pumpkin soup with black mushrooms and prawns	1590
<u>JAPANESE</u>	<i>“Miso Soup”</i>  Japanese soybean paste with spring onions, wakame and tofu	1590



Mild



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Main Course Fish & Seafood

JAPANESE

“Sakana Teriyaki”

5490

Pan seared Tasmanian salmon cooked with teriyaki sauce

INDONASIAN

“Ikan Bakar Bumbu Merah”

2250

Aromatic spice marinated grilled fish fillet with stir fry vegetables and onion relish

Main Course Beef & Lamb

JAPANESE

“Gyuniku Oroshi Ponzu”

4990

Grilled sliced US Prime sirloin of beef served with sweet corn and garlic soy sauce

THAI

“Red Curry Lamb”

3290

Wok fried slice of lamb meat with green pepper & corn in a coconut red Thai curry gravy

Main Course Poultry

THAI

“Geang Phed Wan Gai”

2590

Hot Thai green curry chicken in coconut milk with exotic eggplant

Vegetables Dishes

THAI

“Aubergine curry”

2100

In Thai green curry with coconut milk



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Desserts

INDONESIAN

“Bubur Injin”

1090

Pandan leaf infused warm sticky black rice and ice cream

INTERNATIONAL

“Coconut Cheesecake”

990

Short bread biscuit base, pineapple compote

MALAYSIAN

“Coconut Milk Sago”

990

Chilled pearl tapioca in coconut milk and diced seasonal fruits

INTERNATIONAL

“Chocolate Truffle Cake”

990

with chocolate sauce

INTERNATIONAL

“Ice Cream”

990

Choice of vanilla, strawberry, chocolate and mango Ice cream

PAKISTANI

“Fresh fruit”

890

Seasonal Fresh Fruits platter



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Beverages Menu

<i>Soft Drinks (Canned)</i>	<i>Rs. 450</i>	<i>Mineral Water 1.5 L</i>	<i>Rs. 450</i>
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<i>Non-Alcoholic Beer</i>	<i>Rs. 1650</i>	<i>Perrier 330ml</i>	<i>Rs. 1950</i>
<i>Juices (Canned)</i>	<i>Rs. 550</i>	<i>Pellegrino 750ml</i>	<i>Rs. 1450</i>
<i>Premium Spring Water 01 L</i>	<i>Rs. 650</i>	<i>Premium Spring Water 320 ML</i>	<i>Rs. 350</i>

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Coffee Selection

Espresso Single *Rs 450*

Espresso Double *Rs 550*

Cappuccino *Rs 600*

Café Latte *Rs 600*

Pot of Fresh Coffee *Rs 600*

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Earl Gray Tea *Rs 450*

Green / Jasmine / Mint Tea *Rs 450*

Lipton Tea *Rs 450*

Camomile Herbal Tea *Rs 450*

Iced Tea *Rs 400*

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