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	<i>2790</i>
Prawn Tempura Maki Roll -	With Japanese mayonnaise	<i>2490</i>
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	<i>2590</i>
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
Te	maki & HandRoll	
Salmon, Cucumber, and Avocado		2990
Californian, Cucumber, Crabstick	, Avocado, Tobicco	2990
Assort	ed Nigiri Sushi Platter	
NIGIRI UME	_	<i>3290</i>
Six pieces of nigiri sushi		
NIGIRI TAKE		3890
Nine pieces of nigiri sushi		
NIGIRI MATSU		4690
Twelve pieces of nigiri sushi		
Asso	orted Sashimi Platter	
SASHIMI UME		2850
Six pieces of sashimi		
SASHIMI TAKE		3390
Nine pieces of sashimi		
SASHIMI MATSU		4190
Twelve pieces of sashimi		

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

22,225,199

Chinese Dishes

<u>CHINESE</u>	Appetizer & Soup "Chicken Salad" with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	1100
CHINESE	"Chinese Treasure Soup" Thick soup with chicken, prawns and Chinese vegetables	1690
<u>CHINESE</u>	"Wonton Soup" Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	<i>1590</i>
	Main Courses	
CHINESE	"Spicy Szechuan Prawn" *** Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili p	3490 paste
CHINESE	"Sweet-sour Fish" Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce	2050
CHINESE	"Steamed Fish" Steamed fish fillet, ginger and coriander scented with soy sesame oil drizzle	2590
<u>CHINESE</u>	"Black Pepper Beef" V Wok fried sliced sirloin of beef, with broccoli, shitake mushrooms and Chinese black pepper sauce	3850
	"Black Pepper Beef" vith US Prime sirloin of beef	4990
CHINESE	"Spicy Szechuan Beef" ** ** ** ** ** ** ** ** ** ** ** ** **	2590
	"Spicy Szechuan Beef" * * * * * * * * * * * * * * * * * * *	5990 e
<u>CHINESE</u>	"Kung Pao Chicken" 🄰 🕽 Stir fry chicken meat cube, chili paste, onion capsicum, black vinegar and nut	2290
CHINESE	"Sweet & Sour Chicken" Crispy chicken meat cooked Chinese style with a sweet- sour sauce	2290
	Mild Hot Very Hot All prices are subject to sales tax	



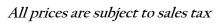
Rice & Vegetables

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





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
INDONESIAN	"Lumpía" Crispy chicken spring rolls with a sweet chili sauce and mango sauce	2090
	Cold Appetizer	
VIETNAMESE	<i>"Summer Roll"</i> Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili	<i>1890</i> dip
THAI	<i>"Chilled Grilled Prawn"</i> With basil, shallot, raw mango salad and Thai dressing	2390
<u>JAPANESE</u>	"Hiyayakko" Chilled morinaga silken tofu with soy dashi broth and bonito flakes	2490
	Salad	
THAI	"Yam Nua" Grilled thin sliced US Prime sirloin of beef salad with cucumber and lime chi	2690 li dressing
<u>THAI</u>	"Som Tam " " " " " " Spicy shredded raw papaya salad, dry baby shrimps and peanuts	2590
	Soup	
THAI	<i>"Tom Yum Goong"</i> *** Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir l	1990 ime leaves
<u>THAI</u>	"Pumpkin Soup" 🌶 Creamy spiced pumpkin soup with black mushrooms and prawns	1590
<u>JAPANESE</u>	"Miso Soup" Japanese soybean paste with spring onions, wakame and tofu	1590
) A	Aild hot Very Hot Vegan	





Main Course Fish & Seafood

JAPANESE "SakanaTeriyaki" 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" 1 2590

Deep fried fish fillet with onion, capsicum and a spicy tamarind sauce

Main Course Beef & Lamb

THAI "Kabo Paneng Beef" 1 2590

Grilled sliced sirloin of beef with wok fried vegetables and paneng curry Sauce

*"Kabo Paneng Beef" 1990*Grilled sliced US Prime sirloin of beef with wok fried vegetables and paneng curry Sauce

Or filed silved as I rithe stribin of beef with work fried regetables and paneling 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" 1290

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" 1 2590

Hot Thai green curry chicken in coconut milk with exotic eggplant

Mild Hot Very Hot



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" \(\)

Wok fried egg noodles with fried prawns, vegetables and chicken satay 3390

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



Teppanyaki Main Courses

"Nishiki Garlic Rice"

Japanese style garlic rice with egg, US Prime sirloin of beef strips and fried garlic

"The Seafood Trio"

4850

Tasmanian Salmon, King Prawns, Sea Scallops Served with lemon butter soya sauce

"US Prime Sirloin of Beef"

5590

Served on vegetables seared fried on flat top grill accompanied with teppanyaki sauce.

"Yaki Calamari"

Spiced calamari with a tomato and onion salsa with tabasco sauce

*"Yaki Tori Skewer"*Japanese grilled chicken and green onion skewer and glazed soy mirin sauce



Desserts

INDONESIAN	<i>"Bubur Injín"</i> Pandan leaf infused warm sticky black rice and ice cream	1090
INTERNATIONAL	"Coconut Cheesecake" Short bread biscuit base, pineapple compote	990
MALAYSIAN	<i>"Coconut Milk Sago"</i> Chilled pearl tapioca in coconut milk and diced seasonal fruits	990
INTERNATIONAL	"Chocolate Truffle Cake" with chocolate sauce	990
INTERNATIONAL	<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





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. 1750	Evian Water 1.5 L	Rs. 1450
Ginger Ale	Rs. 1750	Evian Water 0.5L	Rs. 1050
Non-Alcoholic Beer	Rs. 1650	Perrier 330ml	Rs. 1950
Juices (Canned)	Rs. 550	Pellegrino 750ml	Rs. 1450
Premium Spring Water 01 L	Rs. 650	Premium Spring Water 320 ML	Rs. 350

Fresh Seasonal Juices

Please ask a member os 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

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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NIGIRI TAKE	3890
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NIGIRI MATSU	4690
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Served with wasabi, soya sauce and Serena special homemade pickled ginger



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	with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	
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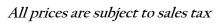
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