

From Our Live Sushi Counter

Nigiri to Sashimi Moriawase

Combination of Maki Rolls with Assorted Sashimi and Nigiri Sushi Platter
Rs. 8,000

Maki Roll

Hoso Maki Roll	Salmon, avocado and mayonnaise	3,700
Spicy Soft-Shell Crab Maki Roll	Fried soft-shell crab, cucumber, and toasted sesame seeds	3,700
Spicy Tuna Maki Roll	With Japanese mayonnaise and spices	3,100
Californian Maki Roll	Prawn, crab stick, avocado, mayonnaise and tobicco	3,200
Prawn Tempura Maki Roll	With Japanese mayonnaise	2,800
Crunchy Maki Roll	With teriyaki chicken, cheddar cheese and vegetables	4,000

Temaki & HandRoll

<i>Salmon, cucumber and avocado</i>	3,800
<i>Californian, cucumber, crabstick, avocado and tobicco</i>	3,800

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	3,800
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	5,500
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	6,900
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

<i>SASHIMI UME</i>	2,600
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	3,700
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	4,800
Twelve pieces of sashimi	

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

All prices are subject to sales tax



Hot Appetizer

<u>JAPANESE</u>	“Ebi Tempura” Deep fried prawns in a Japanese batter accompanied with tempura sauce	3,700
<u>JAPANESE</u>	“Gyoza” Roasted minced chicken dumplings with pickled turnip and ginger soy dip	1,750
<u>INDONESIAN</u>	“Lumpia” Crispy chicken spring rolls with a sweet chili sauce and mango sauce	1,950

Cold Appetizer

<u>THAI</u>	“Chilled Grilled Prawns” 🌶️ Prawn with basil, shallot, raw mango salad and Thai dressing	1,750
<u>VIETNAMESE</u>	“Summer Roll” Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	1,450

Soup

<u>THAI</u>	“Tom Yum Goong” 🌶️🌶️🌶️ Spicy and sour prawn soup with straw mushroom, lemongrass, and kaffir lime leaves	1,450
<u>THAI</u>	“Pumpkin Soup” 🌶️ Creamy spiced pumpkin soup with black mushrooms and prawns	1,350
<u>JAPANESE</u>	“Miso Soup” Japanese soybean paste with spring onions, wakame and tofu	1,950
<u>CHINESE</u>	“Chinese Treasure Soup” 🌶️ Thick soup with chicken, prawns and Chinese vegetables	1,100
<u>CHINESE</u>	“Wonton Soup” Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	900

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*

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Salad

THAI

“Yam Nua” 🌶️

Grilled thin sliced sirloin of beef salad with cucumber and lime chili dressing

1,450

CHINESE

“Chicken Salad”

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

950

Teppanyaki

“The Seafood Trio”

Tasmanian salmon, King prawns, Sea scallops served with lemon butter soya sauce

4,500

“Nishiki Garlic Rice”

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

2,100

Fish & Seafood

JAPANESE

“Sakana Teriyaki”

Pan-seared Tasmanian Salmon cooked with teriyaki sauce

6,300

THAI

“Pla Sam Ros”

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

2,150

CHINESE

“Spicy Szechuan Prawn” 🌶️🌶️🌶️

Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili paste

3,300

CHINESE

“Sweet-Sour Fish”

Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce

1,600

INDONESIAN

“Ikan Bakar Bumbu Merah”

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

2,150

🌶️ Mild

🌶️🌶️ Hot

🌶️🌶️🌶️ Very Hot

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Beef & Lamb

<u>THAI</u>	<i>“Red Curry Lamb”</i> Wok fried sliced lamb meat with green pepper & corn in coconut red Thai curry	2,650
<u>THAI</u>	<i>“Kabo Penang Beef”</i> Grilled sliced beef sirloin with wok-fried vegetables and penang curry sauce	2,250
<u>CHINESE</u>	<i>“Black Pepper Beef”</i> 🌶️ Wok fried sliced beef sirloin with broccoli, shitake mushrooms & Chinese black pepper sauce	3,150
<u>CHINESE</u>	<i>“Spicy Szechuan Beef”</i> 🌶️🌶️🌶️ Stir fry spicy sliced beef sirloin with bell pepper and szechuan chili paste	2,550

Poultry

<u>THAI</u>	<i>“Geang Phed Wan Gai”</i> Thai chicken green curry in coconut milk with exotic eggplant	2,350
<u>JAPANESE</u>	<i>“Tori Gomayaki”</i> Japanese crispy coated and sesame glazed chicken with sweet & hot sauce	2,950
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i> 🌶️🌶️ Stir fry chicken meat cube, chili paste, onion, capsicum, black vinegar & nut	1,950
<u>CHINESE</u>	<i>“Sweet & Sour Chicken”</i> Crispy chicken meat cooked in Chinese style with a sweet-sour sauce	1,450

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*

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Rice & Noodles

<u>INDONESIAN</u>	<i>“Mie Goreng”</i> 🌶️ Wok fried egg noodles with fried prawns, vegetables and chicken satay	3,450
<u>INDONESIAN</u>	<i>“Nasi Goreng”</i> 🌶️ Indonesian style wok fried rice with chicken drumstick and pickled vegetables	1,750
<u>THAI</u>	<i>“Pad Thai”</i> 🌶️ Wok fried flat rice stick noodles with prawn, sprout, onions, tofu and peanuts	2,350
<u>JAPANESE</u>	<i>“Sukiyaki”</i> Simmered sliced beef sirloin with Chinese cabbage, silken tofu and udon noodles	2,950
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i> Stir fry vegetables with fragrant garlic sauce	1,150
<u>CHINESE</u>	<i>“Garlic Rice”</i> Chinese style garlic and egg fried rice with green onion	800

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*

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Desserts

INDONESIAN

“Bubur Injin”

Pandan leaf infused warm sticky black rice and ice cream

1,450

INTERNATIONAL

“Coconut Cheesecake”

Short bread biscuit base, pineapple compote

850

INTERNATIONAL

“Chocolate Truffle Cake”

With chocolate sauce

850

MALAYSIAN

“Coconut Milk Sago”

Chilled pearl tapioca in coconut milk and diced seasonal fruits

750

PAKISTANI

“Fresh Fruit”

Seasonal Fresh Fruits platter

650

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Chinese Specialties

<i>“Chicken Thai Soup”</i>	1,050
<i>“Hot & Sour Soup”</i>	1,050
<i>“Chicken Vegetable Soup”</i>	1,050
<i>“Chicken Drumstick”</i>	2,750
<i>“Egg Fried Rice”</i>	1,100
<i>“American Chop Suey”</i>	1,450
<i>“Chicken Chow Mein”</i>	1,100
<i>“Chicken Szechuan”</i>	1,950
<i>“Chicken Manchurian”</i>	1,950
<i>“Chicken Chili Dry”</i>	1,950
<i>“Beef Chili Dry”</i>	2,450

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Beverages Menu

Soft Drinks	Rs. 450	Mineral Water Large	Rs. 400
Club Soda	Rs. 500	Mineral Water Small	Rs. 250
Ginger Ale	Rs. 700	Perrier Large	Rs. 2,700
Non-Alcoholic Beer	Rs. 700	Perrier Small	Rs. 1,700
Juices (Canned)	Rs. 650		

Fresh Seasonal Juices

Please ask a member of our staff regarding the available fresh juices.

Refreshing Mocktails

Pina-Colada Pineapple juice mixed with coconut cream & hint of lime, topped with a pineapple Rs. 850

Serena Lemonade Truly refreshing drink with fresh lime and grenadine, topped with 7up Rs. 650

Mint Lemonade Thirst quencher with fresh mint Rs. 700

Coffee Selection

Espresso Single	Rs 700	Espresso Double	Rs 800
Cappuccino	Rs 800	Café Latte	Rs 800
Americano Coffee	Rs 800	Cold Coffee	Rs 1100

Tea Selection

Green Jasmine/Mint Tea	Rs 500	English Tea	Rs 700
Iced Tea	Rs 650	Mix Tea	Rs 800

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