

*Blind Testing 4-Course Creation*  
*By Chef Wayan Rs: 2950*

**Family Style Chef Special Menu for Two**  
**To Begin**

***FRIED***

*“Lumpia”* Crispy chicken spring rolls with sweet chili sauce and mango sauce

***ROLLED***

*“Vietnamese Summer Roll”* Shredded vegetables, crab stick wrapped in rice paper with garlic sweet chili dip

***SALAD***

*“Yam Nua”* Grilled US Prime sirloin salad with cucumber and lime chili dressing

**In Between**

***FROM THE BOWL*** 

*“Tom Yum Goong”* Spicy and sour prawn soup with straw mushrooms, lemongrass and kaffir lime leaves

**Main**

***WOK*** 

*“Kung Pao”* Stir fry diced chicken, chili paste, onions, capsicum, black vinegar and nuts

*“Black Pepper Beef”* Wok Fried US Prime, with broccoli, shitake mushrooms and Chinese black pepper sauce

***RICE & NOODLES***

*“Mie Goreng”* Wok fried egg noodles with prawns, vegetables and chicken satay

*“Garlic Fried Rice”*

**Final**

***SWEET***

*“Chilled Coconut Sago”* with fresh fruits.

Rs: 6500



Mild



Hot



Very Hot

*All prices are subject to sales tax*



## Appetizer

*Chef Wayan Signature*  
“Hot and Cold Experience” Serve Two.  
Rs.2150

### Hot Appetizer

<u>JAPANESE</u>	“Ebi Tempura” Deep fried prawns in a Japanese batter accompanied with a tempura sauce	2850
<u>INDONESIAN</u>	“Lumpia” Crispy chicken spring rolls with a sweet chili sauce and mango sauce	1250
<u>JAPANESE</u>	“Gyoza” Roasted minced duck dumplings with pickled turnip and ginger soy dip	1150
<u>INDONESIAN</u>	“Sate Ayam” Charcoal grilled chicken on bamboo skewers with a peanut sauce and pickle	1150
<u>THAI</u>	“Tod Mann Pla”  Fried minced fish cake with Thai cucumber salad and garlic chili sauce	850

### Cold Appetizer

<u>VIETNAMESE</u>	“Summer Roll” Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	1150
<u>INDONESIAN</u>	“Telor Balado”  Marinated fried hardboiled egg with eggplant salad and sweet soy chili sambal	990
<u>THAI</u>	“Chilled Grilled Prawn”  With basil, shallot, raw mango salad and Thai dressing	1450
<u>JAPANESE</u>	“Hiyayakko” Chilled morinaga silken tofu with soy dashi broth and bonito flakes	1190

 Mild     Hot     Very Hot

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## Salad

<u>THAI</u>	<i>“Som Tam “</i>  Spicy shredded raw papaya salad, dry crushed shrimps and peanuts	1190
<u>THAI</u>	<i>“Laab Gai “</i>  North eastern spicy minced chicken salad tossed in chili lime dressing	850
<u>CHINESE</u>	<i>“Chicken Salad”</i> with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	810
<u>THAI</u>	<i>“Yam Nua”</i>  Grilled thin sliced US Prime sirloin salad with cucumber and lime chili dressing	1790

## Soup

<u>THAI</u>	<i>“Tom Yum Goong”</i>  Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir lime leaves	1210
<u>CHINESE</u>	<i>“Chinese Treasure Soup”</i>  Thick soup with chicken, prawns and Chinese vegetables	1010
<u>THAI</u>	<i>“Pumpkin Soup”</i>  Creamy spiced pumpkin soup with black mushrooms and prawns	950
<u>CHINESE</u>	<i>“Wonton Soup”</i> Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	850
<u>JAPANESE</u>	<i>“Miso Soup”</i> Japanese soy bean paste with spring onions, wakame and tofu	850
<u>INDONESIAN</u>	<i>“Sari Laut”</i>  Aromatic root spices fish broth with sea food, glass noodles and kaffir lime leaves	910

 Mild     Hot     Very Hot

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## Main Course Fish & Seafood

### *Chef Wayan Signature*

*“Ulam Segare”* Grilled combination of seafood with seasonal vegetables and shallot sambal   
Rs; 3390

#### INDONESIAN

*“Ikan Bakar Bumbu Merah”*  1550  
Aromatic spiced marinated grilled fish fillet with stir fry vegetables and onion relish

#### CHINESE

*“Spicy Szechuan Prawn”*  1710  
Stir fry spicy prawn tail with bell pepper, light soy and Serena special Szechuan chili paste

#### JAPANESE

*“Sakana Teriyaki”* 2150  
Pan seared Tasmanian salmon cooked with teriyaki sauce

#### CHINESE

*“Sweet-sour Fish”* 1490  
Crispy fish fillet cooked with pineapple, bell pepper and sweet sour sauce

#### THAI

*“Pla Sam Ros”*  1550  
Deep fried fish fillet with onion, capsicum and a spicy tamarind sauce

#### CHINESE

*“Steamed Fish”* 1910  
Steamed fish fillet, Ginger & coriander scented with soy sesame oil drizzle

 *Mild*

 *Hot*

 *Very Hot*

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## Main Course Beef & Lamb

### INDONESIAN

*“Kambing Rujak”*  3490  
Lemongrass marinated grilled Australian lamb chops, tamarind, and palm sugar sauce

### CHINESE

*“Black Pepper Beef”*  2190  
Wok Fried US Prime, with broccoli, shitake mushrooms and Chinese black pepper sauce

### THAI

*“Kabo Paneng Beef”*  2490  
Grilled US Prime sirloin with wok fried vegetables and paneng curry sauce

### CHINESE

*“Lamb Chili”*    1610  
Spicy stir fry sliced lamb meat with green chili, onion and dark soy glazed

### JAPANESE

*“Gyuniku Oroshi Ponzu”* 2490  
Grilled US Prime marinated in citrus soy, served with sweet corn and garlic soy sauce

### CHINESE

*“Spicy Szechuan Beef”*    2590  
Stir fry spicy US Prime with bell pepper and Serena Special Szechuan chili paste

### THAI

*“Red Curry Lamb”*   1590  
Wok fried lamb with green pepper & corn in a coconut red Thai curry gravy

 *Mild*

  *Hot*

   *Very Hot*

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## Main Course Poultry

<u>CHINESE</u>	<i>“Roasted Duck”</i> 🌶️ Imported spiced stuffed roasted and fried duck with chili and Hoisin Sauce	2550
<u>JAPANESE</u>	<i>“Tori Gomayaki”</i> 🌶️ Japanese crispy coated and sesame glazed chicken with a sweet, hot sauce	1490
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i> 🌶️🌶️ Stir fry diced chicken meat, chili paste, onion capsicum, black vinegar and nut	1510
<u>INDONESIAN</u>	<i>“Ayam Bakar”</i> 🌶️🌶️ Balinese style grilled chicken with stir fry vegetables lemongrass relish and chili soy	1550
<u>THAI</u>	<i>“Geang Phed Wan Gai”</i> 🌶️🌶️ Hot Thai green curry chicken in coconut milk with exotic eggplant	1550
<u>CHINESE</u>	<i>“Sweet &amp; Sour Chicken”</i> Crispy chicken meat cooked Chinese style with a sweet & sour sauce	1550
<u>INDONESIAN</u>	<i>“Ayam Taliwang”</i> 🌶️🌶️ Lombok style glazed spiced up chili peanut grilled chicken with marinated vegetables	1510

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*

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## Rice & Noodles

<u>INDONESIAN</u>	<i>“Nasi Goreng”</i> 	1490
	Indonesian style wok fried rice with chicken drum stick, sate and pickled vegetables	
<u>MALAYSIAN</u>	<i>“Kway Teow”</i> 	1610
	Wok fried flat rice noodles with vegetables, US Prime beef, shiitake and soy sauce	
<u>INDONESIAN</u>	<i>“Mie Goreng”</i> 	1650
	Wok fried egg noodles with fried prawns, vegetables and chicken satay	
<u>JAPANESE</u>	<i>“Sukiyaki”</i> 	1890
	Seared US Prime, Chinese cabbage, silken tofu, udon noodles served in cast iron	
<u>CHINESE</u>	<i>“Garlic Rice”</i>	910
	Chinese style garlic and egg fried rice with green onion	
<u>THAI</u>	<i>“Pad Thai”</i> 	1510
	Wok fried flat rice stick noodle with prawn, sprout, onions, tofu and peanuts	

## Vegetables Dishes

<u>CHINESE</u>	<i>“Glazed Broccoli”</i>	1050
	With Asian mushrooms in oyster garlic sauce and sesame glazed	
<u>CHINESE</u>	<i>“Szechuan eggplant”</i>  	910
	Stir fry eggplant with chili paste and dark soy	
<u>INDONESIAN</u>	<i>“Tahu Pedas Manis”</i>  	1100
	With diced capsicum tossed in spicy sweet sour sauce	
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i>	950
	Stir fry assorted vegetables with fragrant garlic sauce	
<u>CHINESE</u>	<i>“Four Treasure Vegetables”</i>	910
	Broccoli, shiitake mushroom, baby corn and carrot in black pepper sauce	
<u>THAI</u>	<i>“Aubergine curry”</i>  	1020
	In Thai green curry with coconut milk	

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## Dessert

### *Chef Wayan Signature*

*“Warm and Chilled” Dessert Sampler for Two*

*Rs: 1350*

#### INDONESIAN

#### *“Bubur Injin”*

650

*Pandan leaf infused warm sticky black rice and ice cream*

#### INTERNATIONAL

#### *“Coconut Cheese Cake”*

590

*Short bread biscuit base, toasted coconut, chocolate, pineapple compote*

#### MALAYSIAN

#### *“Coconut Milk Sago”*

690

*Chilled pearl tapioca in coconut milk and diced seasonal fruits*

#### INTERNATIONAL

#### *“Chocolate Truffle Cake”*

550

*with a decadent chocolate sauce*

#### INTERNATIONAL

#### *“Ice Cream”*

510

*Choice of vanilla, strawberry, chocolate and mango Ice cream*

#### PAKISTANI

#### *“Fresh fruit”*

650

*Seasonal fresh assorted local fruit platter*

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## From Our Live Sushi Counter

### *Nigiri to Sashimi Moriawase*

*Combination of Maki Rolls, Assorted Sashimi and Assorted Nigiri Sushi Platter  
Rs; 6500*

### Maki Roll

Crunchy Maki Roll– With teriyaki chicken, cheddar cheese, vegetables.	1490
Spicy Tuna Maki Roll–With Japanese mayonnaise and spices	1410
Hosso Maki Roll– Salmon, avocado and mayonnaise	1750
Prawn Tempura Maki Roll–With Japanese mayonnaise	1750
Spicy Soft Shell Crab Maki Roll– Fried soft shell crab, cucumber and toasted sesame seeds	1410
Californian Maki Roll– Prawn, crab stick, avocado, mayonnaise and tobico	1590

### Temaki & HandRoll

<i>Salmon, Cucumber, and Avocado</i>	1390
<i>Cheddar Cheese, Cucumber, Avocado</i>	1210
<i>Californian, Cucumber, Crabstick, Avocado, Tobico</i>	1390

### Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i> Six pieces of nigiri sushi	2150
<i>NIGIRI TAKE</i> Nine pieces of nigiri sushi	2490
<i>NIGIRI MATSU</i> Twelve pieces of nigiri sushi	3150

### Assorted Sashimi Platter

<i>SASHIMI UME</i> Six pieces of sashimi	2050
<i>SASHIMI TAKE</i> Nine pieces of sashimi	2590
<i>SASHIMI MATSU</i> Twelve pieces of sashimi	3110

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

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