

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	1650
Hosso Maki Roll –	Salmon, avocado and mayonnaise	1990
Prawn Tempura Maki Roll –	With Japanese mayonnaise	1850
Californian Maki Roll –	Prawn, crab stick, avocado, mayonnaise and tobicco	2150
Crunchy Maki Roll –	With teriyaki chicken, cheddar cheese, vegetables	1990
Spicy Soft-Shell Crab Maki Roll –	Fried soft-shell crab, cucumber and toasted sesame seeds	1410

Temaki & HandRoll

<i>Salmon, Cucumber, and Avocado</i>	2150
<i>Californian, Cucumber, Crabstick, Avocado, Tobicco</i>	2350

Assorted Nigiri Sushi Platter

<i>NIGIRI UME</i>	2550
Six pieces of nigiri sushi	
<i>NIGIRI TAKE</i>	3190
Nine pieces of nigiri sushi	
<i>NIGIRI MATSU</i>	3950
Twelve pieces of nigiri sushi	

Assorted Sashimi Platter

<i>SASHIMI UME</i>	2250
Six pieces of sashimi	
<i>SASHIMI TAKE</i>	2590
Nine pieces of sashimi	
<i>SASHIMI MATSU</i>	3250
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> with strips of Napa cabbage, scallion, mint leaf, and sesame ginger dressing	890
<u>CHINESE</u>	<i>“Chinese Treasure Soup”</i> 🌶️ Thick soup with chicken, prawns and Chinese vegetables	1150
<u>CHINESE</u>	<i>“Wonton Soup”</i> Chinese wonton soup with Asian green, spring onions and sesame oil drizzle	990

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	2350
<u>CHINESE</u>	<i>“Sweet-sour Fish”</i> Crispy fish fillet cooked with pineapple, bell pepper and sweet-sour sauce	1750
<u>CHINESE</u>	<i>“Steamed Fish”</i> Steamed fish fillet, ginger and coriander scented with soy sesame oil drizzle	2150
<u>CHINESE</u>	<i>“Black Pepper Beef”</i> 🌶️ Wok fried sliced sirloin of beef, with broccoli, shitake mushrooms and Chinese black pepper sauce	2490
	<i>“Black Pepper Beef”</i> 🌶️ with US Prime sirloin of beef	3850
<u>CHINESE</u>	<i>“Spicy Szechuan Beef”</i> 🌶️🌶️🌶️ Stir fry spicy sliced US Prime sirloin of beef with bell pepper and Szechuan chili paste	2590
<u>CHINESE</u>	<i>“Kung Pao Chicken”</i> 🌶️🌶️ Stir fry chicken meat cube, chili paste, onion capsicum, black vinegar and nut	1690
<u>CHINESE</u>	<i>“Sweet & Sour Chicken”</i> Crispy chicken meat cooked Chinese style with a sweet- sour sauce	1690

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Rice & Noodles

<u>CHINESE</u>	<i>“Garlic Rice”</i> Chinese style garlic and egg fried rice with green onion	910
<u>CHINESE</u>	<i>“Glazed Broccoli”</i> With Asian mushrooms in oyster garlic sauce and sesame glazed	1050
<u>CHINESE</u>	<i>“Szechuan eggplant”</i> 🌶️🌶️ Stir fry eggplant with chili paste and dark soy	910
<u>CHINESE</u>	<i>“Stir Fry Vegetables”</i> Stir fry assorted vegetables with fragrant garlic sauce	950
<u>CHINESE</u>	<i>“Four Treasure Vegetables”</i> Broccoli, shiitake mushroom, baby corn and carrot in black pepper sauce	910

🌶️ *Mild*

🌶️🌶️ *Hot*

🌶️🌶️🌶️ *Very Hot*

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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	2850
<u>JAPANESE</u>	<i>“Gyoza”</i> Roasted minced duck dumplings with pickled turnip and ginger soy dip	1250
<u>INDONESIAN</u>	<i>“Lumpia”</i> Crispy chicken spring rolls with a sweet chili sauce and mango sauce	1450

Cold Appetizer

<u>VIETNAMESE</u>	<i>“Summer Roll”</i> Shredded vegetables, crab stick wrapped in rice paper and garlic sweet chili dip	1250
<u>THAI</u>	<i>“Chilled Grilled Prawn”</i>  With basil, shallot, raw mango salad and Thai dressing	1990
<u>JAPANESE</u>	<i>“Hiyayakko”</i> Chilled morinaga silken tofu with soy dashi broth and bonito flakes	2050

Salad

<u>THAI</u>	<i>“Yam Nua”</i>  Grilled thin sliced US Prime sirloin of beef salad with cucumber and lime chili dressing	1890
<u>THAI</u>	<i>“Som Tam”</i>    Spicy shredded raw papaya salad, dry baby shrimps and peanuts	1950

Soup

<u>THAI</u>	<i>“Tom Yum Goong”</i>    Spicy and sour prawn soup with straw mushroom, lemongrass, and Kaffir lime leaves	1350
<u>THAI</u>	<i>“Pumpkin Soup”</i>  Creamy spiced pumpkin soup with black mushrooms and prawns	990
<u>JAPANESE</u>	<i>“Miso Soup”</i> Japanese soybean paste with spring onions, wakame and tofu	1450

 Mild   Hot    Very Hot

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Main Course Fish & Seafood

<u>JAPANESE</u>	<i>“Sakana Teriyaki”</i> Pan seared Tasmanian salmon cooked with teriyaki sauce	3250
<u>INDONESIAN</u>	<i>“Ikan Bakar Bumbu Merah”</i> Aromatic spice marinated grilled fish fillet with stir fry vegetables and onion relish	1950
<u>THAI</u>	<i>“Pla Sam Ros”</i> 🌶️ Deep fried fish fillet with onion, capsicum and a spicy tamarind sauce	1750

Main Course Beef & Lamb

<u>THAI</u>	<i>“Kabo Paneng Beef”</i> 🌶️ Grilled sliced US Prime sirloin of beef with wok fried vegetables and paneng curry Sauce	2590
<u>JAPANESE</u>	<i>“Gyuniku Oroshi Ponzu”</i> Grilled sliced US Prime sirloin of beef served with sweet corn and garlic soy sauce	2490
<u>THAI</u>	<i>“Red Curry Lamb”</i> 🌶️🌶️ Wok fried slice of lamb meat with green pepper & corn in a coconut red Thai curry gravy	1990

Main Course Poultry

<u>JAPANESE</u>	<i>“Tori Gomayaki”</i> 🌶️ Japanese crispy coated and sesame glazed chicken with a sweet, hot sauce	1550
<u>THAI</u>	<i>“Geang Phed Wan Gai”</i> 🌶️🌶️ Hot Thai green curry chicken in coconut milk with exotic eggplant	1650

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Rice & Noodles

INDONESIAN

“Nasi Goreng” 

1650

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

JAPANESE

“Sukiyaki”

1990

Simmered sliced US Prime sirloin of beef, Chinese cabbage, silken tofu, udon noodles served in cast iron

Vegetables Dishes

INDONESIAN

“Tahu Pedas Manis” 

1250

With diced capsicum tossed in spicy sweet-sour sauce

THAI

“Aubergine curry” 

1450

In Thai green curry with coconut milk

 *Mild*

 *Hot*

 *Very Hot*

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Teppanyaki Main Courses

<i>“Nishiki Garlic Rice”</i>	1250
Japanese style garlic rice with egg, US Prime sirloin of beef strips and fried garlic	
<i>“The Seafood Trio”</i>	3550
Tasmanian Salmon, King Prawns, Sea Scallops Served with lemon butter soya sauce	
<i>”US Prime Sirloin of Beef”</i>	4950
Served on vegetables seared fried on flat top grill accompanied with teppanyaki sauce.	
<i>“Sirloin of Beef”</i>	2250
Served on vegetables seared fried on flat top grill accompanied with teppanyaki sauce.	
<i>“Yaki Calamari “</i>	1390
Spiced calamari with a tomato and onion salsa with tabasco sauce	
<i>“Yaki Tori Skewer”</i>	1490
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	650
<u>INTERNATIONAL</u>	<i>“Coconut Cheesecake”</i> Short bread biscuit base, pineapple compote	550
<u>MALAYSIAN</u>	<i>“Coconut Milk Sago”</i> Chilled pearl tapioca in coconut milk and diced seasonal fruits	690
<u>INTERNATIONAL</u>	<i>“Chocolate Truffle Cake”</i> with chocolate sauce	550
<u>INTERNATIONAL</u>	<i>“Ice Cream”</i> Choice of vanilla, strawberry, chocolate and mango Ice cream	690
<u>PAKISTANI</u>	<i>“Fresh fruit”</i> Seasonal Fresh Fruits platter	650

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