

Indulge.

Prices quoted in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes.



Tom Yam



Gado Gado



Serai Tasting Platter

Appetizers.

Serai *48* Tasting Platter

6 sticks of our famous Satay (choice of chicken or beef), Gado Gado salad, deep fried crispy squid and fish crackers.

Gado *29* Gado

Tofu, potatoes, baby green beans, chinese cabbage, kyuri cucumber, beansprouts, shredded carrots, soft- boiled eggs with our signature peanut sauce.

Tom Yam Seafood or Chicken

Choice of Serai's homemade tom yam paste or clear broth

Standard *16*
Large *25*

Satay

Served with signature peanut sauce, cucumber, onions and nasi impit.

Chicken *22*
Beef *23*
Mix *23*



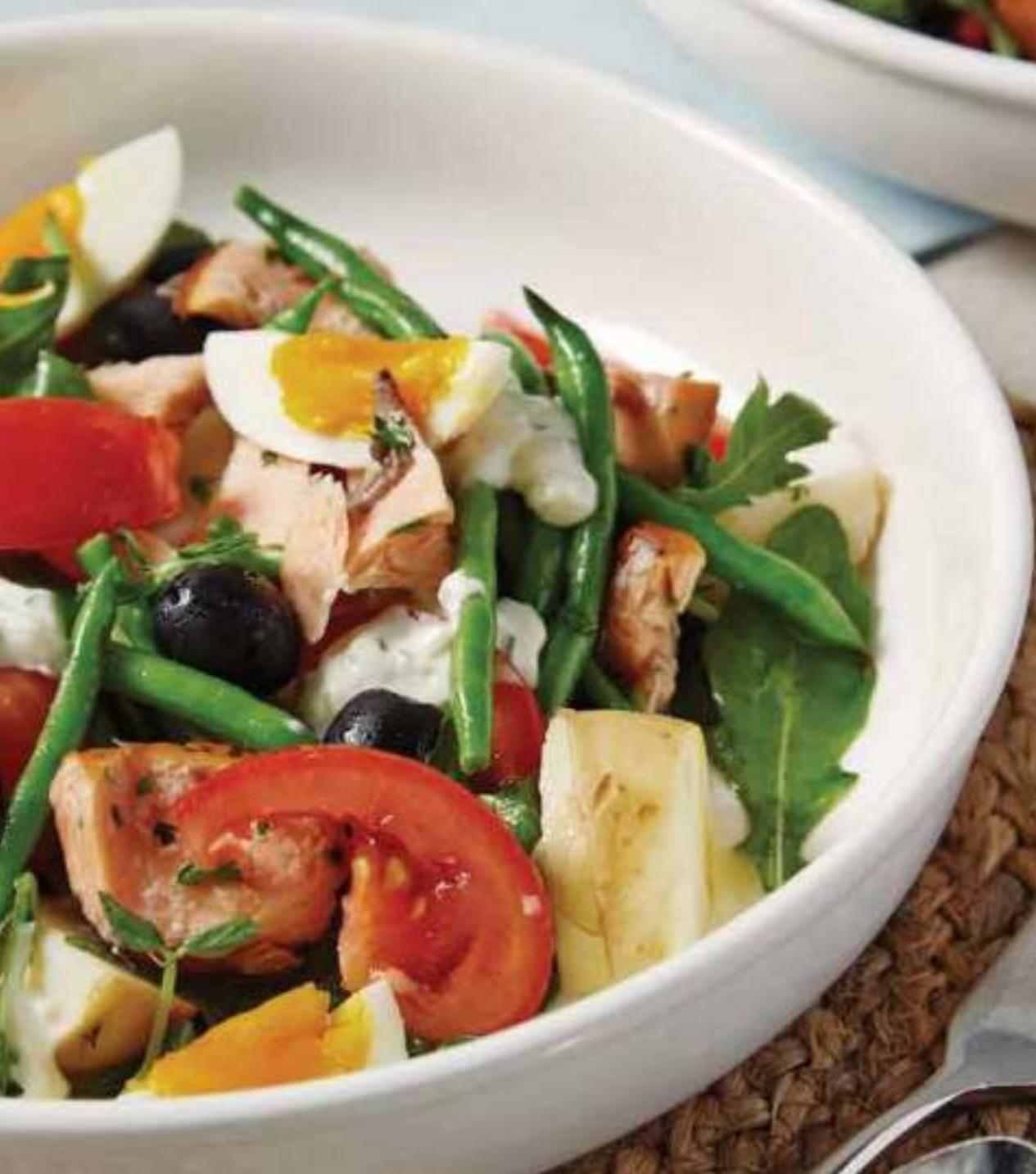
Sweet *16* Potato Fries

With our signature sambal dip.

Soup *17* Of The Day

Kindly refer to our service staff.

Salmon Nicoise Salad



Salads.

 *Vegetarian*



Salmon Nicoise 33

Chunks of Norwegian salmon fillets, roma and cherry tomatoes, baby green beans, chat potatoes, arugula leaves, black olives, drizzled with olive oil vinegratte and horseradish yogurt.

Caesar Salad 30

Cos heart lettuce, crispy beef bacon, soft-boiled egg, croutons, shaved Parmesan and anchovies dressing.

+ *Grilled chicken breast* 9
+ *Smoked salmon* 15

Roasted Pumpkin 30

With baby spinach, fresh mint, cranberries, walnuts, feta cheese, pomegranate and pesto dressing.

+ *Grilled chicken breast* 9

Mushroom & Chargrilled Broccoli 33

With sugar snap peas, baby spinach, arugula leaves, butter beans, dried cranberries, shaved Parmesan, drizzled with hazelnut and honey lemon vinegratte.

+ *Grilled chicken breast.* 9

Crispy Calamari 30

With green leaves, kyuri cucumber, ripe cherry tomatoes, sugar snap peas, pickle onion, dried cuttlefish and chilli lime dressing.

Mango Kerabu 18

Freshly sliced young mangoes with chillies, shallots and mixed with tangy honey lime dressing topped with roasted peanuts.

Mushroom & Chargrilled Broccoli —



Nasi Ulam Ayam Bakar

Nasi Kerabu

Middle Eastern Medley

Serai Platter

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Serai Specialties.

Middle Eastern Medley 85

Moroccan lamb shank cooked to perfection, served with Middle Eastern-style rice, lemon chilli harissa, fried onion, mint labneh yoghurt.

Nasi Campur Serai 29

Jasmine rice served with our signature beef rendang tok tenderloin, salted egg, Thai-style ikan goreng tepung and sambal terung.

Serai Platter 37

Our signature dish features serai rice served with portions of oxtail asam pedas, honey squid, fresh acar and ayam goreng berempah.

Nasi Ulam Ayam Bakar 28

Grilled chicken marinated in fragrant spices, accompanied with mango sambal, keropok ikan, fried tempe, served with calamansi and shallots kecap dip.

Nasi Kerabu 28

Blue-tinted rice served with ayam percik, salted egg, ulam, solok lada, keropok ikan accompanied with budu sauce.

Nasi Lemak Pandan 25

Aromatic coconut and pandan rice served with ayam goreng berempah, prawn sambal and traditional accompaniments.



280gm Australian Ribeye Steak

Double Cheese Burger

Chicken Parmigiana

Crispy Skinned Salmon

Continental Platter.

280gm Australian Ribeye Steak *130*

Grain fed chilled Australian beef with roasted rosemary potatoes, sautéed portobello mushrooms, baby spinach and onions, accompanied with Sarawak pepper sauce.

Moroccan Spiced Lamb Shank *85*

Oven cooked to perfection, served with Parisian mash and sautéed asparagus.

Chicken Parmigiana *33*

Crumbed chicken breast topped with Italian tomato sauce and melted cheese served with steak fries and Greek salad.

Crispy Skinned Salmon *40*

Served with blue mussels in tomato stew, baby spinach, potato cakes and fried capers.

Portobello Mushroom Steak *30*

Crumbed mushroom served with rocket leaves, shaved Parmesan, Parisian mash and shallot jus.

Fish & Chips *32*

Crispy light battered fish of the day served with tartare sauce and cabbage slaw.

Grilled Honey *35* & Lemon Thyme Chicken

Chicken thigh glazed with honey lemon, cracked black pepper accompanied with Parisian mash, roasted garlic and shimeji mushrooms.

Panko *29* Chicken Burger

Parmesan crusted chicken breast, creamy mushrooms, cabbage slaw served with steak fries.

Double *33* Cheese Burger

180gm juicy Australian beef with double melt cheese, double mushrooms, grilled onions, tomatoes and homemade BBQ relish served with steak fries.

+*Beef bacon* *6*

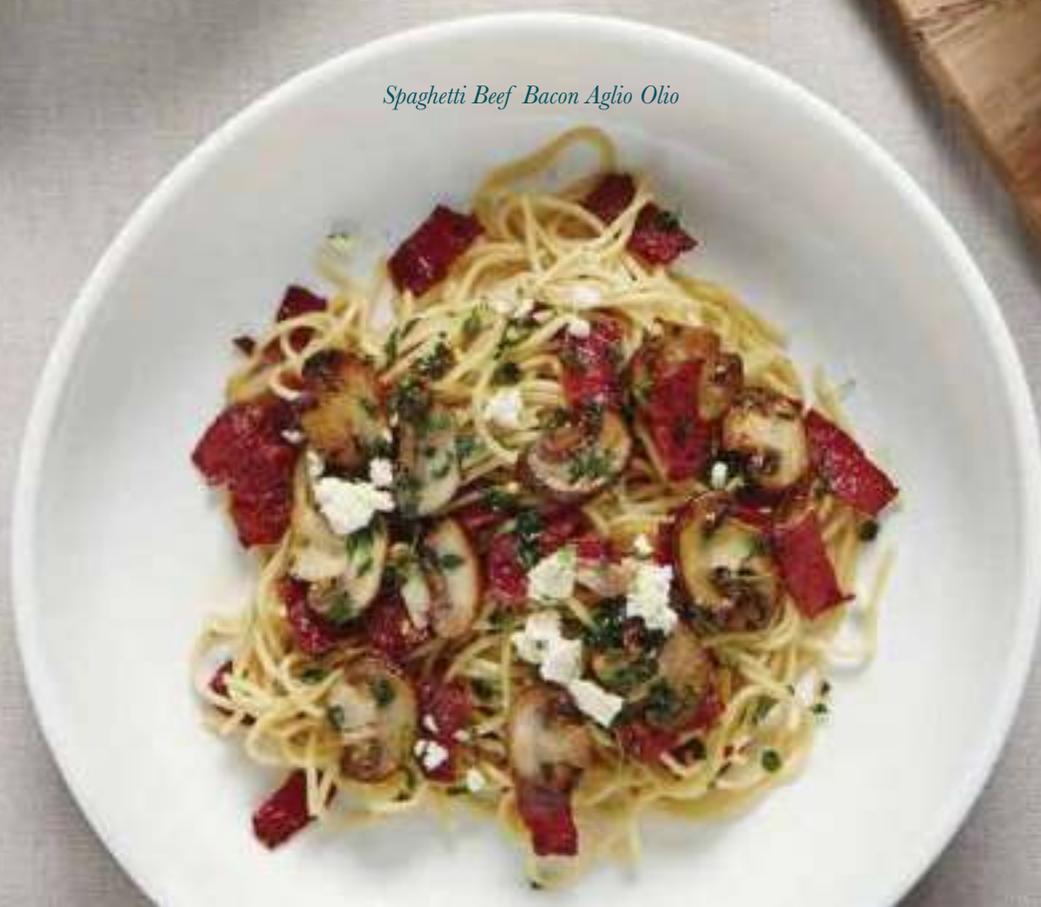
+*Sunny side up egg* *4*



Spaghetti Seafood Marinara



Creamy Penne Pesto Chicken



Spaghetti Beef Bacon Aglio Olio



Pasta.

Spaghetti 37 **Seafood Marinara**

With tiger prawns, squid, salmon pieces, blue mussels in rich napoli sauce.

Spaghetti 32 **Mussels**

In Italian tomato sauce with garlic, fresh basil and a hint of chilli, topped with chunky croutons and extra virgin olive oil to finish.

Spaghetti 35 **Smoked Salmon**

With capers, onion, napoli sauce and a touch of cream.

Spaghetti 35 **Prawn Aglio Olio**

Tiger prawns with baby spinach, semi dried cherry tomatoes, chilli flakes and extra virgin olive oil.

Spaghetti 29 **Beef Bacon Aglio Olio**

With brown mushrooms, chilli flakes, extra virgin olive oil finished with shaved Parmesan and crumbed feta.

Spaghetti 32 **Carbonara**

With portobello mushroom and beef bacon.

Beef 32 **Rendang Penne**

Malay-spiced beef tenderloin ragu and green peas.

Creamy 30 **Penne Pesto Chicken**

With shimeji mushrooms.

Pumpkin 29 **Penne**

With basil pesto, arugula leaves, mushrooms, fresh tomatoes, black olives, finished with shaved Parmesan.

Fresh 28 **Tomato Penne**

With fresh basil, garlic, baby spinach, crumbed feta, Parmesan, in extra virgin olive oil.

Seafood.

Fish (Seabass / Garoupa)

Standard / Large

 Spicy

Steamed / Deepfried with Samrot Sauce

Market Price

 **Steamed with Lime Sauce**

Market Price

Steamed Siamese-Style

Market Price

Deep Fried Sweet & Sour

Market Price

 **Deep Fried with Spicy Sauce & Tangy Mango**

Market Price

Steamed with Soy & Ginger

Market Price

Asam Curry

Market Price



Buttered Prawn



Steamed Fish with Lime Sauce



Hot Chilli Basil Squid

Squid

Standard / Large

 Steamed Lime Sauce	35	45
Deep Fried Honey	26	36
Deep Fried Salted Egg	28	38
 Hot Chilli Basil	26	36
Deep Fried Crispy	23	33
Petai Sambal Belacan	28	38

Prawns

Standard / Large

Buttered	<i>Market Price</i>	
Kam Heong	<i>Market Price</i>	
Asam Curry	<i>Market Price</i>	
Samrot	<i>Market Price</i>	
 Serai Special Kantan Prawns	<i>Market Price</i>	
Green Curry	<i>Market Price</i>	
Sambal	<i>Market Price</i>	
 Chilli Padi Curry	<i>Market Price</i>	
Sweet & Sour	32	42
 Hot Chilli Basil	31	41



Asam Curry Prawn

Deep Fried Salted Egg Squid

Oxtail Asam Pedas



Beef Spring Onion & Ginger



Beef

	Standard / Large	
Oxtail Asam Pedas	50	63
Rendang Tok Tenderloin	42	55
Beef Spring Onion & Ginger	26	35
Beef Basil	26	35
Black Pepper	26	35

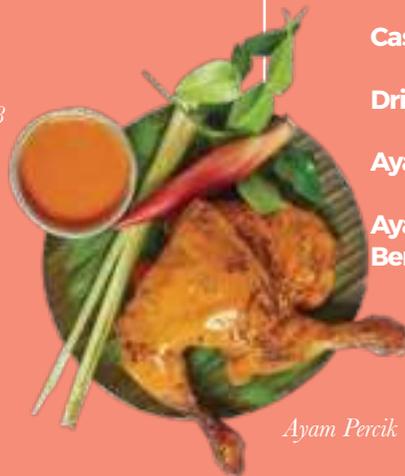
Lamb

Massaman Lamb Shank Curry 85

With aubergine, long beans and okra.

Thai Style BBQ 48

New Zealand lamb shoulder glazed with sticky Asian barbecue sauce.



Ayam Percik

Meat & Poultry



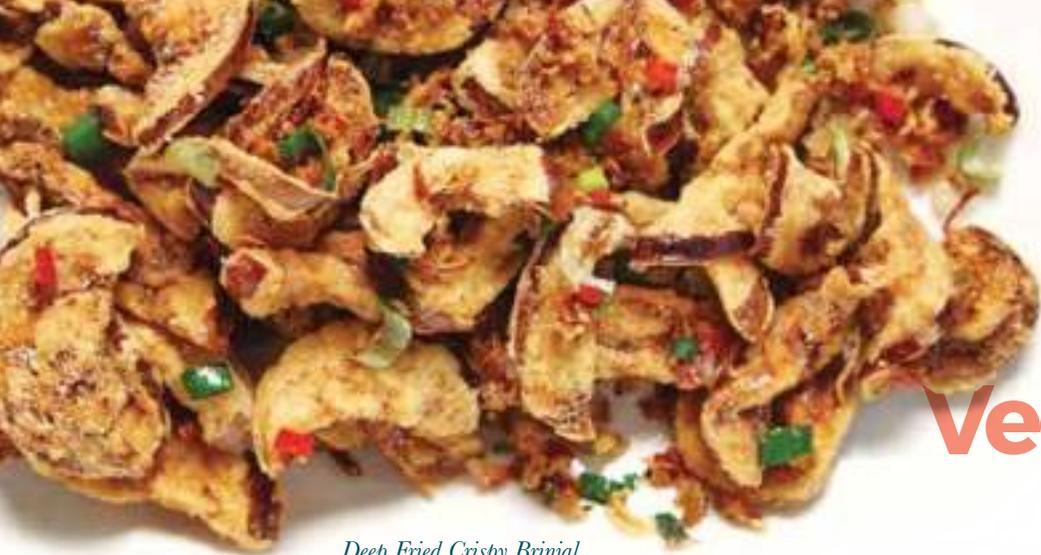
Mango Chicken

Poultry

	Standard / Large	
Mango Chicken	29	38
Special Thai Chicken	29	36
Lemon Chicken	29	36
Green Curry Chicken	29	38
Cashew Nut Chicken	26	32
Dried Chilli Chicken	26	32
Ayam Percik	<i>28 for 2 pieces</i>	
Ayam Goreng Berempah	<i>13 per piece</i>	

Braised Broccoli





Deep Fried Crispy Brinjal

Vegetables.

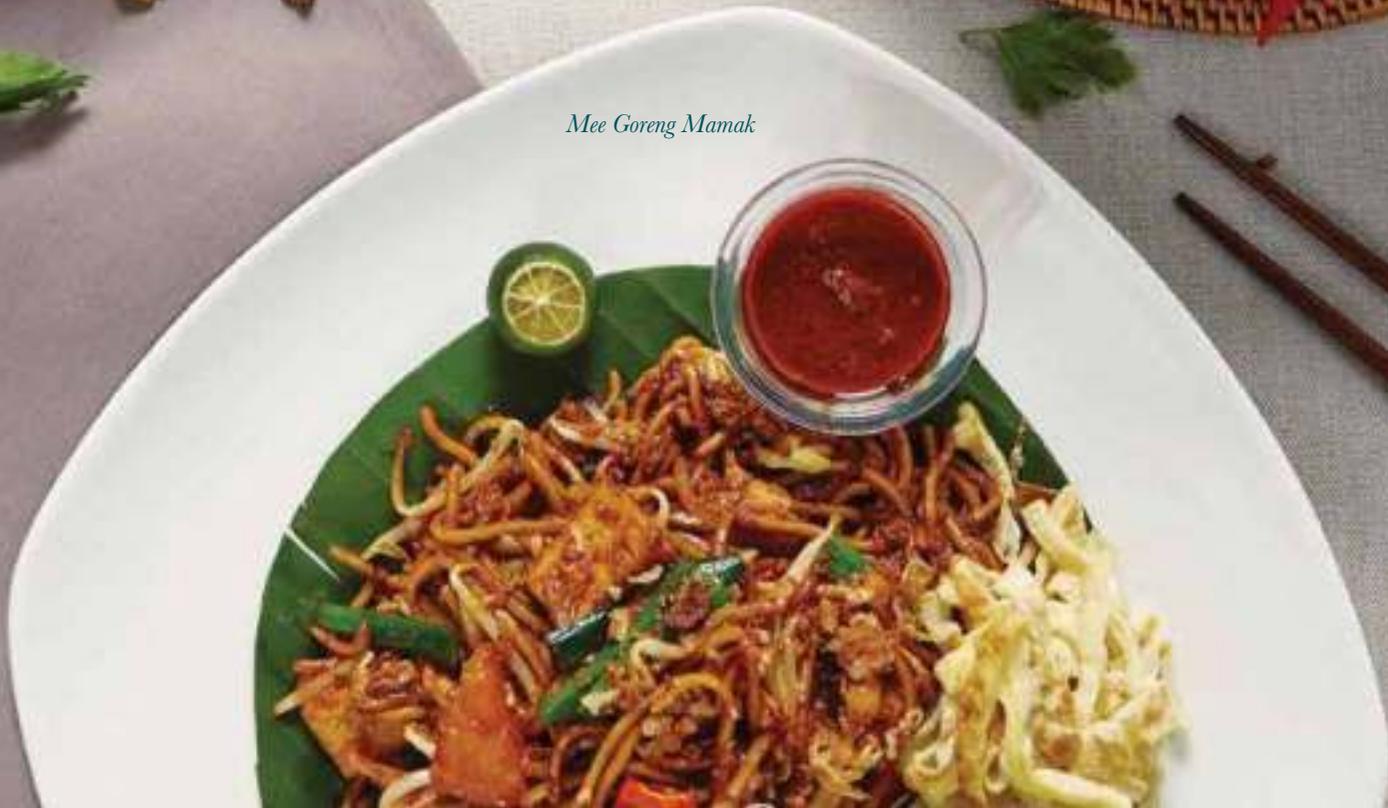
	Standard	Large
Braised Broccoli	32	38
With shitake mushroom in superior oyster sauce.		
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Hong Kong Kailan		
With sliced beef	26	30
With salted fish	25	29
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Assorted Vegetables Tempura	20	
With sambal belacan.		
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Sambal Petai Tiger Prawns	38	46
Asparagus Belacan	29	35
Broccoli Prawn	31	37
Broccoli Beef	31	38
Mixed Vegetables	25	36
Kangkong Belacan	25	29
Deep Fried Crispy Brinjal	23	29
Taugeh Salted Fish	21	27
Plain Omelette	15	



Spicy Thai Rice



Beef Tenderloin Noodle Soup



Mee Goreng Mamak

Images are for illustration purposes only.

Noodles.

Beef Tenderloin Noodle Soup 30

Light and refreshing beef broth with flat rice noodles, topped with tenderloin slices, cilantro and crushed peanuts, served with sambal kecap.

Seafood Tom Yam Mee Hoon 35

Homemade tom yam paste in seafood broth, prawns, squid and fish fillet with mee hoon noodles.

Sang Har Yin Yong 45

Kueh teow and crispy mee hoon served in egg broth, complemented with fresh water prawns and Hong Kong kailan.

Seafood Char Kueh Teow 23

Flat rice noodles stir-fried with soy sauce, chilli, prawns, squid, bean sprouts, chopped Chinese chives and eggs.

Beef Tenderloin or Vegetables Kueh Teow 29 24

Flat rice noodles in thick oyster sauce with beef slices and fresh vegetables.

Mee Goreng Mamak 24

Stir-fried yellow noodles with beancurd, chicken, spring onion and eggs.

Curry Mee 29

Yellow noodles with shredded chicken, fresh water prawn, tofu puffs, long beans, soft-boiled egg accompanied with sambal chilli.

Rice.

Spicy Thai Rice 25

Jasmine rice fried with fragrant homemade shrimp paste, chicken breast strips and prawns, accompanied with crispy Thai-style fried egg, mango kerabu, fresh acar, Thai ikan bilis and our signature sambal belacan.

Kampung Style Fried Rice 25

Rice fried with chicken breast strips, kangkung and ikan bilis, accompanied with acar, keropok ikan and two sticks of chicken satay.

Middle Eastern Rice 8

Kerabu Rice 5

Serai Rice 6

White Rice 4

Mini Cheese Beef Burger



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Fish & Chips



Creamy Chicken Mushroom Spaghetti

Kids.

Nasi Goreng 18

with Chicken Satay

Mini Cheese Beef Burger 18

with Chips

Creamy Chicken Mushroom Spaghetti 18

Fish & Chips 18

Penne with Portobello Mushroom 18

in Napoli Sauce

Pandan Banana Fritters



Coconut Gelato

Banoffee Pie



Berry Pavlova

Desserts.

Chocolate Lava Cake 25

Chocolate cake with liquid Valrhona chocolate center served with vanilla ice cream. *(Please allow 20 minutes baking time)*

Pistachio Creme Brulee 25

Served with vanilla ice cream.

Coconut Gelato 17

Two scoops of coconut gelato, corn kernels, red rubies and toasted peanuts.

Chocolate Banana Parfait 20

Chocolate and vanilla ice cream with layers of crushed oreos, honey cornflakes and sliced bananas.

Banana & Nutella Wantons 18

Filled with Nutella and fresh bananas served with vanilla ice cream.

Sorbet Of The Day 15

Kindly refer to our service staff.

Seasonal Fresh Fruits Platter 18

Iced Chendol 11

Ice Kachang 16

With corn, red rubies, red beans, chendol, crushed peanuts topped with vanilla ice cream finished with palm sugar and rose syrup.

Pandan Banana Fritters 17

Banana fried in pandan infused batter drizzled with palm sugar and served with vanilla ice cream.

Thab Thim Grob 13

Water chestnut in fragrant coconut milk, topped with shaved ice.

Selection Of Cakes

Please refer to cake counter.

Minted Calamansi Soda



Milky Bandung



Serai Iced Tea



Oreo Cookie Shake



Specialty Drinks.

Serai Iced Tea *17*

Lemon sorbet, fresh lemongrass extract and a hint of fresh mint.

Minted Calamansi Soda *15*

Ice cream soda with crushed mint leaves and fresh calamansi juice.

Banana Blitz *15*

Blended bananas, pineapples and coconut milk topped with crushed ice.

Serai Blended *15*

Ice blended with lychees and fresh lemongrass extract.

Honeydew Blast *16*

Ice blended with fresh honeydews, lychees and fresh lime.

Tropical Fiesta *16*

Ice blended with fresh mangoes and pineapple.

Orange Blast *16*

Ice cream soda, orange juice, passionfruit, grenadine, topped with mint and crushed ice.

Rosey Fizz *13*

Ice blended with rose syrup and soda.

Milky Bandung *15*

Pandan infused rose syrup with ice cream soda and fresh milk.

Sirap Selasih *10*

Rose syrup with basil seeds.

Thick Shakes.

Chocolate Shake *16*

Vanilla & Banana Shake *18*

Hazelnut Chocolate Shake *18*

Oreo Cookie Shake *18*



Watermelon Juice

Teh Tarik

Iced Chocolate

Hot Lemongrass

Flat White

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Drinks.

Coffee.

Espresso	8
Double Espresso	12
Long Black	10
Latte	12
Flat White	13
Cappuccino	13
Mocha	14
Macchiato	9
Affogato	13
Iced Long Black	10
Iced Cappuccino	15
Iced Coffee	13
Iced Latte	15
Iced Mocha	15

Tea.

English Breakfast	9
Earl Grey	9
Jasmine Green	9
Chamomile	9
Teh Tarik	7
Iced Teh Tarik	8
Iced Lemon Tea	10
Hot Lemongrass Tea	7
Iced Lemongrass Tea	8
Hot Honey Lemon	8
Iced Honey Lemon	9
Hot Lemongrass Drink	7
Iced Lemongrass Drink	8

Chocolate.

Hot Chocolate	13
Iced Chocolate	15

Fresh Juices.

Pineapple	13
Orange	14
Watermelon	13
Honeydew	14
Apple	14
Carrot	13
Lime	12
Mixed Fruits Of Your Choice	16
<i>Additional Charge For Less Ice/ No Ice</i>	2

Carbonated Drinks.

Coke, Coke Light, Sprite	7
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Mineral Water.

Sparkling Perrier Water 330ml	14
Serai Mineral Water 500ml	3

