APPETIZERS

Serai Tasting Platter

our famous 6 sticks satay, sotong goreng, sweet potato fries & mushroom bruschetta

Rojak Mamak

fried dough & prawn fritters, tofu, boiled potatoes, hard boiled eggs, bean sprouts cuttlefish & cucumber mixed with a sweet spicy peanut sauce





Asan Pedas oxtail 35 tetel 28 with turkish bread



Satay chicken 22 / beef 23 / mix 23 served with signature peanut sauce, cucumber, onions & nasi impit.

Crispy Brinjal 23 with sambal dipping sauce

Sweet Potato Fries 16 with sambal dipping sauce

Keropok Lekor 16/set with serai chilli sauce

Soup Of The Day 17 kindly refer to our service staff

Nyonya Kuih 2.5/1pc Cucur Udang 20/set Cekodok Pisang 16/set

Bubur Chaha_{5/bowl}



Thai Style Crispy Calamari

kyuri cucumber, mint, cori&er, chilli, grilled pineapple, dried cuttle fish, fresh leaves, sweet & sour dressing

Smoked Salmon 33

fresh leaves, marinated cherry tomatoes, green beans, red onion, soft boiled egg, new potato, capers mayonnaise, lemon vinaigrette





Crispy Panko Chicken 30

romaine lettuce, shaved parmesan, corn kernel, cherry tomato, onion, dried cranberry, yoghurt garlic aioli

Roasted Pumpkin & Mushroom 30

baby spinach, mushroom, roasted onion, feta cheese, basil pesto, honey balsamic vinaigrette

+ grilled chicken breast 9



Serai

SERAI SPECIALTIES



Serai Platter 37 our signature dish features serai rice served with portions of oxtail asam pedas, honey squid, fresh acar & ayam goreng berempah



• Nasi

Hyderabad 85
5 hours braised spiced lamb
shank, safron basmati rice,
yoghurt cucumber, papadom &
lemon chilli harissa



Nasi
Kerabu 28
blue-tinted rice served with ayam percik, salted egg, ulam, solok lada, keropok ikan accompanied with budu

Nasi Uduk Nusantara 30 ayam bakar sambal goreng, tetel asam pedas, pickled cucumber, keropok ikan, sambal mangga

Lontong
Satay₂₉
compressed rice, suhoon,
fucuk, tauhu, boiled egg,
sambal sotong, charcoal
chicken satay, kuah kacang





Grilled Honey & Lemon Thyme Chicken 35

glazed with honey lemon, cracked black pepper accompanied with parisian mash, roasted garlic & shimeji mushrooms



Norwegian
Salmon 40
seafood stew of mussels, prawn, squid, potato, fresh dill

Grilled New Zeal& Lamb Shoulder 65 french fries, sautéed buttered peas

Australian Rib Eye Steak 250g

crispy potato, sautéed mushroom, beef sauce



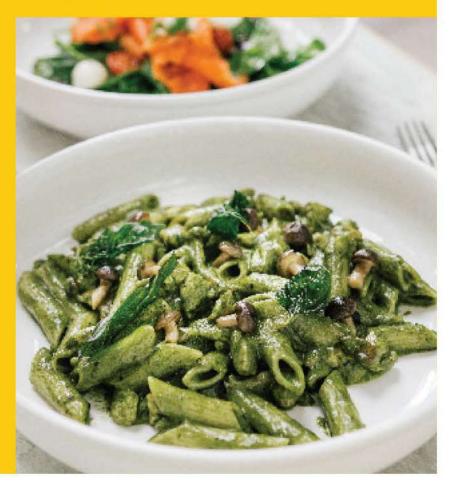
Fish & Chips 32 crispy battered fish fillet with tartare sauce, pickled slaw

Double Cheese Smash Burger 40 australian mince beef patties, beef bacon, grilled onion, homemade bbq sauce, relish mayo on brioche bread served with fries





PASTA



Pumpkin
Penne 29
with basil pesto, arugula
leaves, mushrooms,
sundried tomatoes,
walnut, finished with
shaved parmesan

Beef Rendang Penne 32 malay-spiced beef tenderloin ragu, baby green peas

Spagnetti
Seafood
Aglio Olio 35
prawn, squid, fish pieces, baby
spinach, garlic finished with
chilli oil



Creamy
 Penne Pesto
 Chicken 30
 with shimeji mushrooms

Spaghetti Smoked Salmon 35 with fresh basil, onion, capers, napoli sauce & a touch of cream

Spaghetti
 Carbonara 32
 with brown mushroom, beef bacon, parmesan cheese



Spagnetti
Beef Bacon
Aglio Olio 29
with brown mushrooms,
chilli flakes, feta cheese
extra virgin olive oil



Kampung Style Fried Rice 27

chicken breast strips, kangkung & ikan bilis, accompanied with acar, keropok ikan & two sticks of chicken satay

Spicy Thai Rice 25

jasmine rice fried with fragrant homemade shrimp paste, chicken breast strips & prawns, accompanied with crispy thai-style fried egg, mango kerabu, fresh acar, thai ikan bilis & our signature sambal belacan



Mee Goreng Mamak

stir-fried yellow noodles with beancurd, chicken, spring onion & eggs

Beef Tenderloin Noodle Soup 30

light & refreshing beef broth with flat rice noodles, topped with tenderloin slices, cilantro & crushed peanuts, served with sambal kecap

Sang Har Yin Yong 45

kuey teow & crispy mee hoon served in egg broth, complemented with fresh river lobster & hong kong kailan

Seafood Char Kueh Teow₂₉

flat rice noodles stir-fried with soy sauce, chilli, prawns, chicken pieces bean sprouts, chopped chinese chives & eggs

Beef Tenderloin Kuey Teow Hor Fun 30

wok hei flat rice noodles in light oyster sauce with beef slices & spring onion



Curry Mee 35 yellow noodles with shredded chicken, fresh river lobster, tofu puffs, long beans, soft-boiled egg accompanied with sambal chilli

Creamy Chicken Mushroom Spaghetti



Chicken Panko

with french fries & bbq sauce



Chinese Style Fried Rice

with chicken & baby peas

DESSERTS



Ice Kachang 16

sweet corn, red rubies, red beans, chendol, longan topped with crushed peanuts finished with palm sugar & rose syrup

Pandan Banana Fritters 17

banana fried in pandan infused batter drizzled with palm sugar & served with vanilla ice cream

Serai Cafe Banana Split 18

3 scoops ice cream, banana fritters, fresh cream, strawberry, nutella sauce, hazelnut

Iced Chendol 11

pandan jelly, sweet corn, red bean, coconut milk, palm sugar & coconut ice cream

Thab Thim Grob 13

waterchestnut in fragrant coconut milk, topped with shaved ice

• Iced Jagung 15

with condensed milk & coconut ice cream

Chocolate Lava Cake 25

freshly baked belgian chocolate cake with vanilla ice cream

SIGNATURE DRINKS

• Serai Iced Tea 17

lemon sorbet, fresh lemongrass extract & a hint of fresh mint

Rosey

Blended 15

ice blended with

lemongrass extract

lychees & fresh

Serai

FiZZ 13 Ice blended with rose syrup & soda Tropical Fiesta 16 ice blended with fresh mangoes,

pineapple, passion

Milky
Bandung 15
pandan infused rose
syrup with ice cream
soda

Honeydew Blast 16 ice blended with fresh

honeydews, lychees &

fresh lime

Minted Calamansi Soda 15

Ice cream soda with crushed mint leaves & fresh calamansi juice



BEVERAGES

Thick Shake

chocolate 16
vanilla banana 16
hazelnut nutella chocolate 18
oreo cookie 18

Carbonated Drinks, coke/coke light/ sprite

Mineral Water sparkling perrier water 330ml serai mineral water 500ml

Fresh Juices

pineapple	13	apple	13
orange	13	carrot	13
watermelon	14	lime	12
honeydew	14	mixed fruits of your choice	16

additional charge for less ice/ no ice 2

Coffee & Chocolate

Tea

CHOCORO		ica					
espresso	8	affogato	13	english breakfast	9	hot lemongrass tea	7
double espresso	12	iced long black	10	earl grey	9	iced lemongrass tea	8
long black	10	iced cappuccino	15	jasmine green	9	hot honey lemon	8
latte	13	iced coffee	13	chamomile	9	iced honey lemon	9
flat white	13	iced latte	15	teh tarik	7	hot lemongrass	7
cappuccino	13	iced mocha	15	iced teh tarik	8	iced lemongrass	8
mocha	14	hot chocolate	13	iced lemon tea	10	iced houjicha latte	16
macchiato	9	iced chocolate	15			iced matcha latte	16



A Concept By

SERAI