

Indulge.

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



Gado Gado



Serai Tasting Platter



Tom Yam





Sweet Potato Fries

Appetizers.

Serai Tasting Platter

48

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

Satay

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

Chicken

23.90

Beef

25.90

Mix

25.90

Gado Gado

29

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

19

Large

34

Sweet Potato Fries

17.90

With our signature sambal dip.

Soup of The Day

17

Kindly refer to our service staff.

+Garlic Bread

8

Mango Kerabu

19

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



Salads.

Salmon Nicoise

39

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

Caesar Salad

32

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

+ Grilled chicken breast

9

+ Smoked salmon

15

 Vegetarian



Caesar Salad

Mushroom & Chargrilled Broccoli

Roasted Pumpkin

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

33

+ Grilled chicken breast

9

Mushroom & Chargrilled Broccoli

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

33

+Grilled chicken breast.

9

Crispy Calamari

32

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



Middle Eastern Medley

Nasi Kerabu

Serai Specialties.

Middle Eastern Medley

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

85

Nasi Kerabu

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

33

Nasi Campur Serai

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

35



Serai Platter



Nasi Ulam Ayam Bakar

Nasi Ulam Ayam Bakar

33

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

Serai Platter

38

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

Nasi Lemak Pandan Ayam Berempah

28

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

Nasi Lemak Pandan Rendang Tok

33

Aromatic coconut and pandan rice served with beef rendang tok tenderloin, prawn sambal and traditional accompaniments.



Continental Platter.

280gm Australian Ribeye Steak

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

130

Moroccan Spiced Lamb Shank

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

85

Chicken Parmigiana

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

37



Portobello Mushroom Steak

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

33

Crispy Skinned Salmon

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

48



Double Cheese Burger



Fish & Chips

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

35.90

Grilled Honey & Lemon Thyme Chicken

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

37

Panko Chicken Burger

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

34.90

Double Cheese Burger

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

42

+Beef bacon

3.90

+Sunny side up egg

2.50

Moroccan Spiced Lamb Shank

Fish & Chips



Spaghetti Prawn Aglio Olio

Creamy Penne Pesto Chicken

Spaghetti Beef Bacon Aglio Olio

Pasta.

Spaghetti Seafood Marinara

42

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

Spaghetti Prawn Aglio Olio

38

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

Spaghetti Carbonara

38

With portobello mushroom and beef bacon.

Beef Rendang Penne

35

Malay-spiced beef tenderloin ragu and green peas.



Spaghetti Carbonara



Beef Rendang Penne



Pumpkin Penne



Spaghetti Seafood Marinara

**Creamy Penne
Pesto Chicken**

With shimeji mushrooms.

38

**Spaghetti Beef
Bacon Aglio Olio**

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

32

Spaghetti 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.

34

**Spaghetti
Smoked Salmon**

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

38



Pumpkin Penne

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

29.90



Fresh Tomato Penne

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

28.90



Deep Fried with Spicy Sauce & Tangy Mango

Buttered Prawns

Petai Sambal Belacan Squid

Seafood.

Fish (Seabass / Garoupa)

Standard / Large

Steamed / Deepfried with Samrot Sauce

 Steamed with Lime Sauce

Steamed Siamese-Style

Deep Fried Sweet & Sour

 Deep Fried with Spicy Sauce & Tangy Mango

Steamed with Soy & Ginger

Asam Curry

Market Price

Market Price

Market Price

Market Price

Market Price

Market Price

Market Price



Seabass Steamed with Lime Sauce

Deep Fried Salted Egg Squid

Serai Special Kantan Prawns

Prawns

- Buttered
- Kam Heong
- Asam Curry
- Samrot
-  Serai Special Kantan Prawns
- Green Curry
- Sambal
-  Chilli Padi Curry
- Sweet & Sour
-  Hot Chilli Basil

Standard / Large

Market Price
Market Price
Market Price
Market Price
Market Price
Market Price
Market Price
Market Price
Market Price
Market Price

Squid

Standard / Large

Steamed Lime Sauce	42	48
Deep Fried Honey	27	38
Deep Fried Salted Egg	29	45
Hot Chilli Basil	27	45
Deep Fried Crispy	24	42
Petai Sambal Belacan	29	45

Meat & Poultry

Beef

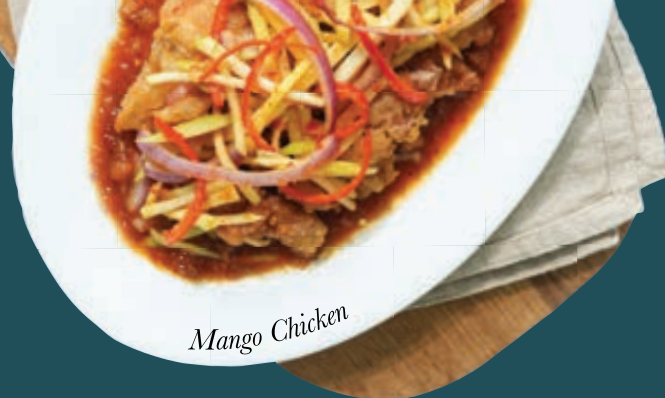
	Standard / Large	
Oxtail Asam Pedas	55	78
Rendang Tok Tenderloin	45	60
Beef Spring Onion & Ginger	28	38
Beef Basil	28	38
Black Pepper	28	38

Lamb

Massaman Lamb Shank Curry	85
With aubergine, long beans, potato and okra.	
Thai Style BBQ	55
New Zealand lamb shoulder glazed with sticky Asian barbecue.	

Poultry

	Standard / Large	
Mango Chicken	32	48
Special Thai Chicken	32	45
Lemon Chicken	30	42
Green Curry Chicken	32	45
Cashew Nut Chicken	28	42
Dried Chilli Chicken	28	42
Ayam Percik	29.90 for 2 pieces	
Ayam Goreng Berempah	15 per piece	



Mango Chicken



Ayam Percik



Beef Spring Onion & Ginger



Massaman Lamb Shank Curry



Beef Basil



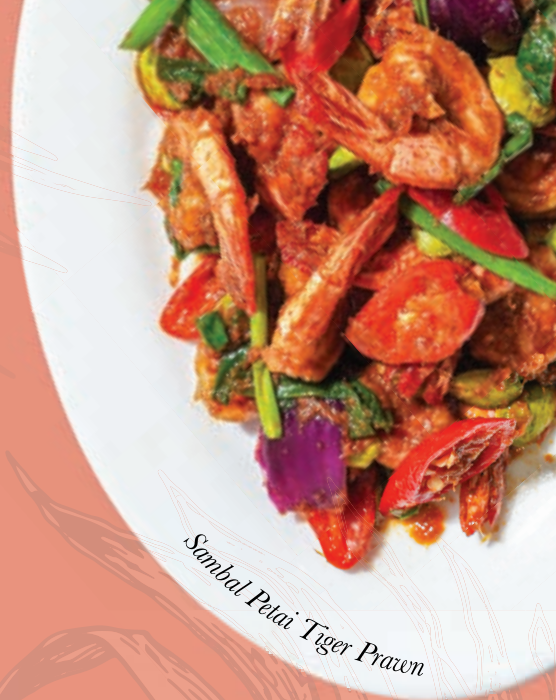
Oxtail Asam Pedas



Lemon Chicken



Hong Kong Kailan with Salted Fish



Sambal Petai Tiger Prawns



Braised Broccoli



Broccoli Prawns

Vegetables.

Braised Broccoli

With shitake mushroom in superior oyster sauce.

Standard / Large

33.90 40

Hong Kong Kailan

With sliced beef

28 38

With salted fish

26 30

Assorted Vegetables Tempura

With sambal belacan.

20

Sambal Petai Tiger Prawns

39.90 48

Asparagus Belacan

30 48

Broccoli Prawn

35 45

Broccoli Beef

35 45

Mixed Vegetables

28 40

Kangkong Belacan

27 32

Deep Fried Crispy Brinjal

24.90 32

Taugeh Salted Fish

21 27

Plain Omelette

15



Deep Fried Crispy Brinjal



Assorted Vegetable Tempura



Beef Tenderloin Noodle Soup

Spicy Thai Rice

Tom Yam Mee Hoon Soup

Noodles.

Beef Tenderloin Noodle Soup 35

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

Seafood Char Kueh Teow 26

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

Seafood Tom Yam Mee Hoon Soup 38

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.

Beef Tenderloin or Vegetables Kueh Teow 32 25

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

Mee Goreng Mamak 25

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

Curry Mee 33

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

Rice.

Spicy Thai Rice 26

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 28

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

Ulam Rice 5





Nasi Goreng with Chicken Satay



Mini Cheese Beef Burger

Penne with Portobello Mushroom



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

Creamy Chicken Mushroom Spaghetti



Fish & Chips





Coconut Gelato

Banoffee Pie

Pandan Banana Fritters

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 Creame 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 20

Kindly refer to our service staff.

Seasonal Fresh Fruits Platter 18

Ice Chendol 15

Ice Kachang 18

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

Pandan Banana Fritters 16

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

Thab Thim Grob 17

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

Selection Of Cakes

Please refer to cake counter.



Minted Calamansi Soda

Serai Iced Tea

Milky Bandung

Oreo Cookies Shake

Specialty Drinks.

Serai Iced Tea 19

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

Minted Calamansi Soda 17

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

Banana Blitz 16

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

Serai Blended 15

Ice blended with lychees and fresh lemongrass extract.

Honeydew Blast 18

Ice blended with fresh honeydews, lychees and fresh lime.

Tropical Fiesta 17

Ice blended with fresh mangoes and pineapple

Orange Blast 17

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

Rosey Fizz 14

Ice blended with rose syrup and soda.

Milky Bandung 16

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

Sirap Selasih 11

Rose syrup with basil seeds.

Thick Shakes.

Chocolate Shake 17

Vanilla & Banana Shake 19

Avocado Shake 20

Hazelnut Chocolate Shake 19

Oreo Cookies Shake 19

Drink.

Coffee.

Espresso	8
Double Espresso	12
Long Black	10
Latte	12
Flat White	13
Cappuccino	13
Mocha	14
Macchiato	9
Affogato	15
Iced Long Black	13
Iced Cappuccino	16
Iced Coffee	15
Iced Latte	15
Iced Mocha	17
<i>oat milk</i>	3

Tea.

English Breakfast	10
Earl Grey	10
Jasmine Green	10
Chamomile	10
Teh Tarik	8
Iced Teh Tarik	10
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
Hot Matcha Green Tea Latte	13
Iced Matcha Green Tea Latte	15

Chocolate.

Hot Chocolate	14
Iced Chocolate	16

Fresh Juices.

Pineapple	15
Orange	15
Watermelon	15
Honeydew	15
Apple	15
Carrot	15
Lime	15
Mixed Fruits Of Your Choice	17
<i>Additional Charge For Less Ice/ No Ice</i>	2

Carbonated Drinks.

EST Cola, OKF Sparkling Lemon	7
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Mineral Water.

Sparkling Perrier Water 330ml	14
Serai Mineral Water 500ml	5
Filtered drinking water	0.80



Watermelon Juice

Teh Tarik

Flat White

Ice Chocolate

Hot Lemongrass

