

SERA

LOUNGE BAR ROOFTOP

menu

STARTERS

Edamame

\$7

Steamed edamame pods, tossed with soy sauce and topped with furikake spices

Tostadas

\$8

Crispy tortilla, spiced served with Avo and Beetlabneh dips

Smoked Fries Dip

\$8

Coated Fries, Smokey paprika, served with tobiko mayo

Arancini Funghi

\$13

Homemade funghi risotto, stuffed with mozzarella cheese, cooked till crisp served with marinara sauce

Tacos Salmon

\$13

Soft Shell tacos, filled with smoked salmon, avocado dip, sour cream crispy tortilla topped with capers and lemon dice

Truffle Sliders

\$12

Homemade beef patty, served in a brioche mini burger bun, stuffed with truffle mayo, roca, parmesan and potato chips

Katsu Chicken Sandwich

\$13

In-house breaded chicken cooked till crisp, served in brioche bread with special sauce, Asian slow and dill pickles

Miso Broccoli & Shrimp

\$13

Broccoli and shrimps cooked to perfection tossed with miso sauce topped with coriander

Bao Beef

\$13

Slow cooked briskets, served in a bao bun, with BBQ mayo, and pickled carrots

Crab Summer roll

\$12

Rice paper filled with crab mix, mango, and cucumber on a teriyaki glaze

CRUDO

Tartar Salmon

Fresh Salmon marinated in a special mix topped with chili hair and radish

\$17

Ceviche

Fresh seabream, marinated with citrus perfume, fresh chili, green onion, and crackers

\$24

SALAD

Shrimp Peanut Kale

Poached shrimps, peanut, Kale, carrots, red cabbage, black sesame, cucumber, tossed with peanut sauce

\$15

Artichoke

A mixture of roca and wild roca leaves combined with artichoke, avocado, sundried tomato, parmesan cheese served with lemon mustard sauce

\$12

Crab

Mixture of cabbage, carrots, kale, cucumber, furikake, mango, sesame mix, served with sriracha mayo sauce topped with tobiko

\$14

Sera Chicken Ceasar

Romaine heart, Caesar sauce, parmesan, sundried tomato topped with grilled chicken breast and tostadas

\$14

MAIN

Salmon Teriyaki

Seared Salmon, topped with teriyaki glaze, served with miso black rice and broccoli

\$24

Umami Grilled Tenderloin

Grilled tenderloin, served with grilled mushroom, miso sauce accompanied with side of Smokey fries

\$22

Tartuffe Grilled Chicken

Marinated grilled chicken breast, served with broccoli, potato chips and truffle creamy sauce

\$18

SWEETS

Pina Baba

Savarin dipped with rum and pina colada, served with pineapple and whipped cream

\$10

Hazelnut Chocolate Liégeois

Roasted hazelnuts, chocolate ice cream, chocolate sauce topped with whipped cream

\$6

Pistachio Pain Perdu

Brioche bread tossed in a special custard baked until golden topped with pistachio cream and crushed pistachio served with mastic ice cream

\$11