

The image features a dark green background with a subtle pattern of fern leaves and a geometric overlay of light gray triangles and hexagons. A central white rectangular frame contains the text. At the bottom of the image, there are detailed illustrations of various green plants, including palm fronds and large-leafed tropical foliage.

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

