

Serikandi Since 1974
Cafe and Restaurants



SERIKANDI RESTHOUSE

-INDIAN CUISINE-

CONTACT NUMBER:

3347595 | 7288786

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HOT DRINKS

HOT TEA / TEA O/ TEA C	\$1.00
TEA TARIK / TEA TARIK INDIA	\$2.00
COFFEE 'O'	\$2.00
NESCAFE	\$2.00
HOT LEMON	\$2.00
HOT LIME	\$2.00
HOT LEMON TEA	\$2.00
HOT KASTURI	\$2.00
HOT HORLICK	\$2.00

COLD DRINKS

ICED MILO	\$3.50
SPARKLING RIBENA	\$3.50
SPARKLING LEMON	\$3.50
HORLICK PING	\$2.50
SOFT DRINKS (CANNED)	\$1.50
FRESH ICED LEMON	\$3.50
FRESH ICED LEMON TEA	\$3.50
FRESH KASTURI	\$3.50
FRESH JUICE (ORANGE/ APPLE /CARROT/WATERMELON)	\$4.00
PLAIN LASSI	\$3.00
SWEET LASSI	\$3.50
MANGO LASSI	\$4.00
STRAWBERRY LASSI	\$4.00

COLD DRINKS

CLASSIC MOJITO	\$4.50
BLUE MOON MOJITO	\$5.50
MOJITO (ORANGE/STRAWBERRY/BLUEBERRY)	\$5.50
WATER MELON MOJITO	\$5.50
CHOCOLATE SMOOTHIE	\$5.50
VANILLA SMOOTHIE	\$5.50
STRAWBERRY SMOOTHIE	\$5.50
MANGO SMOOTHIE	\$5.50
STRAWBERRY MATCHA LATTE	\$5.20
MANGO MATCHA LATTE	\$4.00
HORNBILL	\$5.50

SALAD & RAITA

INDIAN SALAD

\$3.50

A Fresh Mix of Crisp Vegetables, Tomatoes, Cucumbers, Onions, and Carrots.

JEERA RAITA

\$3.00

Creamy Yogurt Blended with Roasted Cumin Seeds and Mild Spices.

MIXED RAITA

\$3.00

Creamy Yogurt Blended with a Mix of Fresh Vegetables.

SOUP

CREAM TOMATO SOUP

\$4.50

Rich And Creamy Tomato Soup Made with Fresh Tomatoes and Herbs.

CREAM MUSHROOM SOUP

\$4.50

Smooth And Creamy Soup Made with Fresh Mushrooms and Herbs.

HOT & SOUR SOUP (VEGETABLE/ CHICKEN)

\$4.50

A Flavorful Soup with a Perfect Balance of Tangy and Spicy Notes, Made with Fresh Vegetables or Tender Chicken.

MANCHOW SOUP (VEGETABLE/ CHICKEN)

\$4.50

A Flavorful, Spicy Soup with Fresh Vegetables or Tender Chicken, Topped with Crispy Fried Noodles.

SWEETCORN SOUP (VEGETABLE/ CHICKEN)

\$3.50

A Light, Creamy Soup Made with Sweet Corn and Fresh Vegetables or Tender Chicken.

VEGETABLE STARTER

PANEER AJWAIN

\$7.50

Soft Paneer Cubes Marinated with Ajwain (Carom Seeds) and Mild Spices, Then Grilled To Perfection.

ACHARI MUSHROOM TIKKA

\$7.50

Mushrooms Marinated in Tangy Achari (Pickle) Spices and Grilled to Perfection.

GOBI 65

\$6.00

Crispy Deep-Fried Cauliflower Florets Tossed in a Spicy, Tangy Masala.

GOBI MANCHURIAN

\$5.50

Crispy Cauliflower Florets Tossed in a Tangy, Spicy Indo-Chinese Sauce.

PANI PURI

\$3.90

Crispy Hollow Puris Filled with Spiced Potatoes, Chickpeas, and Tangy Tamarind Water.

SAMOSA CHAT

\$4.90

Crispy Samosas Topped with Chickpeas, Yogurt Tamarind Chutney, and Spices.

PAPDI CHAT

\$4.90

Crispy Papdi Topped with Chickpeas Yogurt, Tamarind Chutney, and Spices.

VEGETABLE SAMOSA

\$3.00

Crispy Pastry Filled with Spiced Mixed Vegetables.

VEGETABLES SPRING ROLL

\$3.50

Crispy Rolls Filled with Fresh, Lightly Spiced Vegetables.

NON-VEGETABLE STARTER

SEEKH KABAB (CHICKEN/ BEEF /LAMB) \$9.50

Spiced Minced Meat Molded into Skewers and Grilled to Perfection.

CHAPLI KABAB (BEEF/LAMB) 2 PCS \$8.00

Spiced Minced Meat Patties Pan-Fried to Perfection with Aromatic Herbs and Traditional Spices.

CHICKEN PEELI MIRCH TIKKA \$7.90

Tender Chicken Marinated in Yellow Chili (Peeli Mirch) Spices and Grilled to Perfection

CHICKEN ACHARI \$7.90

Tender Chicken Cooked in a Tangy and Spicy Achari (Pickle-Style) Masala.

MURGH MALAI KABAB \$7.90

Tender Chicken Marinated in Cream, Cheese, and Mild Spices, Then Grilled to Perfection.

CHICKEN RESHMI KABAB \$7.90

Tender Chicken Marinated in Cream and Mild Spices, Then Grilled to a Silky, Juicy Finish.

CHICKEN PAHADI \$7.90

Tender Chicken Marinated with Fresh Herbs and Mild Spices, Grilled to Perfection.

BHATTI KA MURGH \$7.90

Tender Chicken Marinated in Traditional Spices and Roasted Over an Open Flame, Delivering A Smoky, Rich, And Authentic Flavor.

TANDOORI CHICKEN \$7.50

Classic Roasted Chicken with Tandoori Spices.

AFGHANI TANGRI KABAB (4 PCS) \$8.50

Creamy Grilled Chicken Drumsticks.

NON-VEGETABLE STARTER

FISH AJWAIN TIKKA \$7.50
Grilled Fish Marinated with Carom Seeds.

TANDOORI JINGHA \$9.50
Prawns Marinated in Aromatic Spices and Grilled to Perfection in a Traditional Tandoor.

MURGH KASTURI TIKKA \$7.90
Tender Chicken Marinated in A Fragrant Kasturi Methi (Fenugreek) Spice Blend Grilled to Perfection with Smoky.

TAWA FISH \$7.90
Fish Lightly Marinated and Pan-Seared on a Hot Tawa with Aromatic Spices.

TANDOORI FISH \$7.90
Fish Marinated in Aromatic Spices and Grilled to Perfection in a Traditional Tandoor Served with a Hint of Charred Smokiness.

CHICKEN BANJARA \$7.90
Tender Chicken Stir-Fried with Aromatic Spices and Herbs, Served Dry for a Bold and Flavorful Taste.

PRAWN KOLIWADA \$9.50
Crispy Deep-Fried Prawns Marinated in Traditional Spices.

PRAWN 95 \$9.50
Crispy, Spicy Prawns Bites Tossed in Bold Indian Spices.

CHICKEN 65 \$7.50
Crispy Spicy Chicken Bites Tossed in Bold Indian Spices.

CHICKEN HONEY CASHEWNUT \$9.50
Tender Chicken Cooked with Crunchy Cashews in a Sweet and Savory Honey Sauce

VEGETABLE

MUSHROOM MUTTER MASALA

\$6.00

Mushrooms And Green Peas Cooked in a Rich, Spiced Tomato-Onion Gravy.

VEGETABLE JALFREZI

\$5.90

Vegetables Stir-Fried with Bell Peppers, Onions, And Tomatoes in a Tangy, Mildly Spiced Sauce.

BHINDI DOPIAZA

\$6.00

Fresh Okra (Bhindi) Cooked with A Generous Amount of Onions and Mild Spices in a Flavorful Gravy

BHAGARA BAIGAN

\$6.00

Tender Eggplants Cooked in a Rich, Spiced Peanut and Sesame Gravy.

VEGETABLE KOLHA PURI

\$6.00

Fresh Seasonal Vegetables Cooked in a Spicy, Flavorful Kolhapur-Style Gravy with Bold Indian Spices.

PALAK PANEER

\$6.00

Fresh Cottage Cheese Cubes Cooked in a Smooth, Spice Spinach (Palak) Gravy.

VEGETABLE

PANEER PASANDA

\$8.00

Soft Cottage Cheese Stuffed with Mild Spices, Cooked in Rich, Creamy Tomato-Based Gravy.

PANEER BUTTER MASALA

\$6.90

Soft Cottage Cheese Cubes Cooked in a Rich, Creamy Tomato-Butter Gravy with Mild Spices

VEGETABLE KOFTA

\$5.50

Crispy Vegetable Dumplings Cooked in a Rich, Creamy Tomato-Based Gravy.

ALOO GOBI

\$6.00

Potatoes And Cauliflower Cooked with Mild Spices in Flavorful Gravy.

ALOO MUTTER

\$5.50

Tender Potatoes and Fresh Green Peas Cooked in a Flavorful Tomato-Onion Gravy with Aromatic Indian Spices.

CHANNA MASALA

\$5.50

Tender Chickpeas Cooked in a Rich, Spiced Tomato-Onion Gravy with Traditional Indian Spices.

NAAN

PLAIN NAAN	\$1.50
GARLIC NAAN	\$1.80
BUTTER NAAN	\$2.00
GARLIC BUTTER NAAN	\$2.00
CHEESE NAAN	\$3.00
ROGHANI NAAN	\$3.50
SPECIAL NAAN (CHICKEN/BEEF/LAMB)	\$3.50
GARLIC CHEESE NAAN W/ BUTTER	\$3.00
KASHMIRI NAAN	\$3.50

ROTI

CHAPATI	\$1.00
FULKA	\$0.80
METHI PARATHA	\$3.50
INDIAN PARATHA	\$3.00
ALOO PARATHA	\$3.50
ROTI KOSONG	\$1.00
ROTI TELUR	\$2.00
ROTI TELUR BAWANG	\$2.00
ROTI JANTAN	\$2.50
SPECIAL MARTABAK (CHICKEN/BEEF/LAMB)	\$4.50

RICE

STEAM RICE

Fluffy Steamed Basmati Rice, Cooked to Perfection.

\$1.00

VEGETABLE PILAU

Aromatic Basmati Rice Served with Fresh Vegetable and Mild Indian Spices.

\$3.50

MUTTER PILAU

Aromatic Basmati Rice Cooked with Fresh Green Peas and Mild Indian Spices.

\$3.00

MUSHROOM PILAU

Aromatic Basmati Rice Cooked with Fresh Mushrooms and Subtle Indian Spices.

\$3.50

PANEER PILAU

Aromatic Basmati Rice Cooked with Tender Paneer Cubes and Subtle Indian Spices.

\$5.50

TANDOORI CHICKEN FRIED RICE

Fluffy Fried Rice Tossed with Succulent Tandoori Chicken Vegetables and Aromatic Spices.

\$7.50

BIRYANI

SERIKANDI LAMB SHANK BIRYANI

\$22.90

Slow-Braised Lamb Shank Cooked in Aromatic Basmati Rice, Traditional Spices, And Rich Biryani Gravy.

SERIKANDI LAMB SHANK MANDI

\$22.90

Slow-Cooked Lamb Shank Served with Fragrant Mandi Rice, Infused with Traditional Arabian Spices.

NASI BIRYANI CHICKEN

\$6.50

Fragrant Basmati Rice Cooked with Tender Chicken and Traditional Biryani Spices, Served with Raita and Gravy.

NASI BIRYANI FISH

\$6.50

Fragrant Basmati Rice Cooked with Tender Fish, Traditional Biryani Spices, And Light Aromatic Gravy.

MANDI (LAMB/BEEF)

\$8.50

Fragrant Mandi Rice Paired with Juicy, Flavor-Rich Lamb or Beef – A True Arabian Classic.

GHOST BIRYANI (BEEF/LAMB)

\$9.00

Fragrant Basmati Rice Cooked with Tender Beef or Lamb and Rich, Traditional Biryani Spices.

JINGHA BIRYANI

\$8.90

Fragrant Basmati Rice Cooked with Juicy Prawns and Aromatic Biryani Spices.

SABJ BIRYANI

\$5.00

Fragrant Basmati Rice Cooked with Mixed Vegetables.

CHICKEN

CHICKEN TIKKA MASALA

\$7.50

Tender Grilled Chicken Tikka Simmered in a Rich, Creamy Tomato-Based Masala Gravy.

CHICKEN PATIALA

\$8.00

Succulent Chicken Cooked in a Rich, Mildly Spiced Patiala-Style Gravy with Onions, Tomatoes, And Aromatic Spices.

CHICKEN BUTTER MASALA

\$7.50

Tender Chicken Cooked in a Rich, Creamy Tomato and Butter Gravy, Delicately Spiced for a Classic North Indian Flavor.

CHICKEN ROGHAN JOSH

\$7.00

Tender Chicken Simmered in a Rich, Aromatic Kashmiri-Style Curry with Traditional Spices and a Vibrant, Flavorful Gravy.

CHICKEN HARA MASALA

\$7.50

Tender Chicken Cooked in a Vibrant Green Masala Made with Fresh Herbs and Aromatic Spices.

CHICKEN JELFREZI

\$7.50

Tender Chicken Stir-Fried with Bell Peppers, Onions, And Spices in a Tangy, Slightly Spicy Gravy.

MURGH BANJARA

\$7.50

Tender Chicken Cooked in a Rich, Spicy Gravy with Traditional Banjara-Style Spices, Offering A Bold and Rustic Flavor.

CHICKEN BALTI

\$7.50

Tender Chicken Cooked in a Rich, Spiced Balti-Style Curry with Fresh Herbs and Aromatic Spices.

JAFRANI MURGH

\$7.90

Tender Chicken Cooked in a Rich, Fragrant Saffron-Infused Gravy with Aromatic Spices, Delivering A Royal and Aromatic Taste.

BEEF

BEEF BUTTER MASALA

\$8.50

Tender Beef Slow Cooked in a Rich, Creamy Tomato and Butter Gravy, Delicately Spiced for a Smooth, Classic Taste.

BEEF TIKKA MASALA

\$8.50

Tender Beef Chunks Grilled to Perfection and Simmered in a Rich, Creamy Tomato-Based Masala with Aromatic Spices.

BEEF ROGHAN JOSH

\$8.50

Slow-Cooked, Juicy Beef in a Deeply Spiced Roghan Josh Gravy – Hearty, Aromatic, and Full of Authentic Taste.

BEEF RENDANG SERIKANDI

\$8.00

Traditional Slow-Cooked Beef in Rich Spices.

BEEF BANJARA

\$8.50

Tender Beef Cooked in a Rich, Spicy Banjara-Style Gravy with Aromatic Herbs and Traditional Spices, Delivering Bold and Rustic Flavors.

BEEF PEPPER FRY

\$8.50

Spicy Beef Stir-Fried with Black Pepper.

BEEF KEEMA

\$8.00

Minced Beef Cooked with Aromatic Spices, Onions, Tomatoes, And A Hint of Green Chili

MUTTON

MUTTON ROGHAN JOSH

\$9.90

Tender Pieces of Mutton Slow Cooked in a Rich, Aromatic Gravy with Traditional Kashmiri Spices.

MUTTON KEEMA

\$9.90

Minced Mutton Cooked to Perfection with Onions, Tomatoes, And A Blend of Traditional Spices.

MUTTON BALTI

\$9.90

Tender Pieces of Mutton Cooked in a Rich, Aromatic Blend of Spices, Tomatoes, And Onions.

MUTTON TIKKA MASALA (BONELESS)

\$10.90

Tender Mutton Chunks Marinated in Aromatic Spices, Grilled to Perfection, And Cooked in a Rich, Creamy Tomato-Based Masala Sauce Bursting with Flavor.

MUTTON RARA GHOST

\$9.90

Tender Pieces of Mutton Cooked in a Rich, Slow-Cooked Gravy with Minced Meat, Spices, And Aromatic Herbs.

MUTTON PESHAWARI

\$9.90

Tender Mutton Cooked in a Rich, Aromatic Peshawari-Style Gravy with Traditional Spices and Herbs.

MUTTON BANJARA

\$9.90

Tender Mutton Cooked in a Vibrant, Spicy Gravy with Traditional Banjara-Style Herbs and Spices.

PRAWN

PRAWN PEPPER FRY

\$8.90

Juicy Prawns Cooked to Perfection with Bold Peppery Flavors.

PRAWN TIKKA MASALA

\$8.90

Succulent Prawns Marinated, Grilled, And Simmered in a Rich, Creamy Tomato-Based Masala with Aromatic Spices.

PRAWN BALTI

\$8.90

Prawns Cooked in a Flavorful Balti-Style Curry with Onions, Tomatoes, And Aromatic Spices.

PRAWN CHETTINAD

\$8.90

Tender Prawns in a Fiery, Aromatic Masala That Captures Authentic South Indian Taste.

PRAWN KADAI

\$8.90

Prawns Cooked in a Rich, Tangy Tomato-Onion Gravy with Bell Peppers and Traditional Indian Spices.

PRAWN DOPIAZA

\$8.90

Prawns Cooked with a Generous Amount of Onions and Aromatic Spices in a Medium-Thick, Flavorful Gravy.

PRAWN BANJARA

\$8.50

Prawns Cooked in a Spicy, Aromatic Banjara-Style Gravy with Bold Indian Spices.

CHILLI PRAWN

\$9.00

Succulent Prawns Stir-Fried with Fresh Chillies, Onions, And Bell Peppers in a Spicy Tangy Sauce.

FISH

FISH MASALA

\$7.50

Fish Cooked in a Rich, Spiced Tomato-Onion Gravy with Aromatic Indian Spices.

FISH CURRY

\$7.50

Fish Simmered in a Tangy, Spiced Curry with Traditional Indian Flavors.

FISH DOPIAZA

\$7.50

Fish Cooked with a Generous Amount of Onions and Aromatic Spices in a Medium-Thick, Flavorful Gravy.

FISH JALFARAZI

\$7.50

Fish Stir-Fried with Bell Peppers, Onions, And Tomatoes in a Tangy, Spicy Sauce.

FISH PEPPER MASALA

\$7.50

Fish Cooked in a Spicy Black Pepper and Tomato-Onion Gravy with Aromatic Indian Spices.

WESTERN

CHICKEN CHOP

Pan-Fried Chicken Served with Sauce.

\$8.50

LAMB CHOP

Grilled Lamb Chops with Seasoning.

\$11.00

FRIED CHICKEN SERIKANDI STYLE

Crispy Fried Chicken with House Spices.

\$6.50

FISH & CHIPS

Fried Fish Served with Crispy Fries and Caslow.

\$8.50

FISH FINGER

Crispy Breaded Fish Fingers.

\$7.50

CHICKEN FINGERS

Golden Fried Chicken Strips.

\$7.50

FRENCH FRIES

Crispy Deep-Fried Potato Fries.

\$2.00

ASIAN

BLACK PEPPER (CHICKEN OR BEEF)

\$8.00

Tender Chicken or Beef Stir-Fried with Cracked Black Pepper, Garlic, and Aromatic Spices, Delivering A Bold and Flavorful Taste.

GINGER (CHICKEN OR BEEF)

\$7.50

Tender Chicken or Beef Cooked with Fresh Ginger, Aromatic Spices, And Herbs, Delivering A Zesty and Flavorful Taste.

SWEET & SOUR PRAWN

\$7.50

Juicy Prawns Cooked in a Tangy and Slightly Sweet Sauce with Fresh Vegetables, Delivering A Perfect Balance of Flavors.

SWEET & SOUR(CHICKEN OR FISH)

\$7.00

Tender Chicken or Fresh Fish Cooked with Crisp Vegetables in a Tangy-Sweet Sauce, Offering A Perfect Balance of Flavors.

SPICE FRIED CHICKEN

\$5.50

Crispy Fried Chicken Marinated with a Blend of Traditional Malaysian Spices, Perfectly Golden and Bursting with Flavors.

BUTTER CHICKEN

\$6.50

Crispy Fried Chicken Tossed in a Rich, Topped with Aromatic Egg Floss.

ASIAN

BUTTER FISH

\$6.50

Crispy Fried Fish Tossed in a Rich, Topped with Aromatic Egg Floss.

BUTTER PRAWN

\$8.00

Crispy Fried Prawn Tossed in a Rich, Topped with Aromatic Egg Floss.

BUTTER MILK CHICKEN

\$7.50

Creamy Buttery Chicken Dish.

BUTTER MILK FISH

\$7.00

Fish Cooked in Buttery Milk Sauce.

BUTTER MILK PRAWN

\$8.00

Prawns in Creamy Butter Milk Sauce.

BROCOLI JAPANESE BEANCURD

\$6.50

Soft Beancurd Cooked with Broccoli.

MIXED VEGETABLE CHINESE STYLE

\$5.50

Stir-Fried Mixed Vegetables.

EGGPLANT SAMBAL

\$6.00

Eggplant Cooked in Sambal Sauce.

NOODLES

**FRIED MEE / FRIED MEE HOON /
FRIED KWAY TEOW PLAIN** **\$4.00**

**FRIED MEE / FRIED MEE HOON /
FRIED KWAY TEOW
(CHICKEN,BEEF,SEAFOOD)** **\$6.00**

**FRIED MEE WET / FRIED MEE HOON WET /
FRIED KWAY TEOW WET** **\$6.00**

**FRIED MEE MAMAK
(CHICKEN ,BEEF, SEAFOOD)** **\$6.00**

**FRIED SINGAPORE MEE HOON
(CHICKEN,BEEF, SEAFOOD)** **\$6.50**

DESSERT

GULAB JAMUN **\$3.00**
Soft, Golden Milk Dumplings Soaked in Fragrant Sugar Syrup.

RASMALAI **\$4.00**
Soft Spongy Paneer Dumplings Soaked in Sweet, Creamy Saffron-Flavored Milk.

CARROT HALWA **\$3.00**
Grated Carrots Slow-Cooked with Milk, Ghee, And Sugar, Garnished with Nuts.

ICE CREAM **\$4.00**
Creamy, Chilled Ice Cream Available in Assorted Flavors.

MIXED CUT FRUITS **\$3.50**
A Refreshing Selection of Seasonal Fruits, Freshly Cut and Served Chilled.

KULFI **\$4.00**
Traditional Indian Ice Cream Made from Creamy Milk, Flavored with Cardamom, Saffron, Or Pistachios.

BUNDI LADUU (2PCS) **\$2.00**
Sweet, Soft and Round Laddu Made from Tiny Fried Gram Flour Balls.



CATERING SERVICES

**SERIKANDI RESTHOUSE CAN CATER FOR ALL YOUR
HOME PARTIES, OFFICE CELEBRATIONS AND PRIVATE FUNCTION!
JUST PLACE YOUR ORDER WITH US AND WE WILL TAKE CARE OF THE REST!**

SOCIAL MEDIA:

SERIKANDICAFERESTAURANT

EMAIL:

RESTHOUSE@SERIKANDICATERING.COM

LOCATION:

JALAN MAULANA, GOVERNMENT RESTHOUSE, KUALA BELAIT