



Since 1974

Serikandi

Cafe and Restaurants

Caters For Every Taste



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Good Morning!



THE PAGON PANCAKE

\$6.00

Stake Pancake, maple syrup, honey & fruits compote.

SUNNY SUNSHINE

\$5.90

Eggs any style served with grilled sausage, baked bean and hash brown.

MASALA DOSAI

\$5.20

A popular variation of plain Dosai.

OMELLETE W/ TOAST

\$5.00

Omellete with diced capsicum, mushroom, onion and tomato, served with 2 slice of toast bread and baked beans.

ROTI PRATHA

\$4.00

Served with curry sauce and bull's eye fried egg.

UTTA PAM

\$4.00

Traditional Indian Pancake.

AMERICAN PANCAKE (2 PCS)

\$3.90

Pancakes served with Maple syrup and icing sugar.

POFFERTJES (12 PCS)

\$3.90

Dutch baby pancake served with icing sugar & butter.

PLAIN DOSAI

\$3.00

Indian crepe served with three types of condiments.

WAFFLE DE RAFFLE

\$3.00

Serve with maple syrup and butter.

Snack

- SHACK -

LAMB SHAWARMA

Lamb Shawarma and rolled up with Homemade Tortilla filled with salad, tomato & cucumber.

\$9.50

BEEF SHAWARMA

Lamb Shawarma and rolled up with Homemade Tortilla filled with salad, tomato & cucumber.

\$9.00

CHICKEN SHAWARMA

Chicken Shawarma and rolled up with Homemade Tortilla filled with salad, tomato & cucumber.

\$7.20

CHICKEN SATAY

Served with cucumber, onion , Rice cake & Peanut sauce.

\$8.00

BEEF SATAY

Served with cucumber, onion , Rice cake & Peanut sauce.

\$8.20

BUFFALO CHICKEN WINGS (3 PCS)

Deep fried chicken wing, Homemade BBQ sauce, side salad, french fries.

\$8.50

FRIED CHICKEN IN THE BASKET

Deep Fried 5 pieces crispy chicken.

\$8.00

CHICKEN LOLLIPOP

Breaded Chicken 5 pieces served with coleslaw & french fries.

\$7.50

VOLCANO MEXICAN NACHOS

Tortilla corn chips, Bolognese Sauce, Melted Mozzarella Cheese and Salsa.

\$7.00



Snack

- SHACK -

PRAWN FRITTERS (5 PCS) \$8.50
Crispy fritters filled with succulent prawns.

CHEESY GARLIC BREAD \$5.50
French Loaf, Garlic Butter Spread, Cheese.

QUESADILLAS \$5.20
Tortilla skin filled with cheese, slice chicken, tomato, onion and capsicum.

VEGETABLE SPRING ROLLS (5 PCS) \$4.50
Served with Thai Chilli sauce.

INDIAN SAMOSA (2 PCS) \$3.50
Served with Green Mint chutney.

WEDGES \$3.50
Deep Fried seasonal Potato Wedges.

FRENCH FRIES \$3.00
Deep fried french fries.

PAPADAM BASKET \$2.50
A casual restaurant starter featuring roasted or fried papadams paired with yoghurt.

FISH CRACKERS \$2.50
Crispy, savoury fish crackers.

CRISPYLICIOUS CHICKEN \$1.50
One piece chicken with salad roll.





BY THE BOWL



Tomyum Prawn Soup **\$10.00**

Delicious spicy prawn soup bursting with strong flavour.

Tomyum Seafood Soup **\$9.50**

Delicious spicy seafood soup bursting with strong flavour.

Tomyum Chicken Soup **\$9.00**

Delicious spicy chicken soup bursting with strong flavour.

Soup Kambing Berempah **\$7.00**

A rich, aromatic broth made by slow-cooking bone-in goat with a blend of warming spices like coriander, cumin, fennel, cinnamon, and star anise.

Soup Tulang Rawan **\$6.00**

Spiced broth made with meat-attached bones that contain soft, chewy cartilage.

Cream Of Chicken Soup **\$5.60**

With dice of chicken, capsicum, carrot and onion and served with 1 pc garlic bread.

Cream Of Tomato Soup **\$5.50**

Served with 1 pc garlic bread.

Cream Of Pumpkin & Avocado Soup **\$5.50**

Served with 1 pc garlic bread.

Cream Of Mushroom Soup **\$5.50**

Served with 1 pc garlic bread.

Clear Vegetable Soup **\$5.00**

With sliced mixed vegetable, ginger and seasonings served with 1 pc bun.

Sweet Corn Crab Meat Soup **\$4.60**

Creamy sweet corn with crab meat, served with 1 pc garlic bread.



Tiny Tummies!

Spaghetti Bolognaise \$8.30

Classic Italian-inspired meat pasta dish featuring ground beef, aromatic vegetables, and rich tomato sauce served over long strands of spaghetti.

Spaghetti Carbonara \$8.30

Carbonara is a pasta dish made with hard cheese, Beef Bacon, Slice Mushroom, eggs yolk, and salt.

Spaghetti Sausage \$8.00

Mix together spaghetti with sausage and peppers for a quick Italian meal that's sure to please the entire kids.

Lasagna Beef \$8.30

A baked pasta dish made with meat sauce, cheese, and lasagna skin.

Lasagna Chicken \$8.00

A baked pasta dish made with meat sauce, cheese, and lasagna skin.

Banger & Mash' \$7.50

1pc Jumbo sausage, mashed potato, green peas and served with Mushroom sauce

Seasonal Curly Fries \$7.50

Deep fried seasonal curly fries and served with Tartar Sauce.

Sailor Moon \$7.50

Traditional Hotdog, with salad, mayonaisse, tomato, cucumber and served with french fries.

The Sliders (3 pcs) \$6.50

The brioche, beef patty, cheddar cheese and served with french fries.

Chicken Finger \$6.30

Deep fried 6 pcs of homemade chicken finger served with french fries and coleslaw.

Tempura Chicken Nugget \$6.20

6 pieces chicken nugget served with French fries & tomato ketchup.

Little Mermaid \$6.20

6 pcs Breaded fish finger served with french fries and steamed vegetables.

Pop Corn Chicken (5 pcs) \$5.50

Deep fried crispy chicken cubelet, Homemade seasoning, Seasonal Chips served with Tartar sauce.

Mac & Cheese \$5.20

Macaroni served in a cheese sauce.

Cheese Toasties \$3.50

Toasted cheese sandwich served with french fries.



Yummy!

Special Menu Just for Kids!

BETWEEN 2 BUNS

POOLSIDE DOUBLE DECKER BEEF

\$10.50

Double of grilled Beef patty ,mayonnaise ,lettuce, cucumber, tomato, cheese, fried egg, served with french fries & coleslaw.

POOLSIDE DOUBLE DECKER CHICKEN

\$10.20

Double of grilled Chicken patty,mayonnaise ,lettuce, cucumber ,tomato ,cheese, fried egg, served with french fries & coleslaw.

SINGLE BEEF BURGER

\$8.50

Single of grilled Beef patty,mayonnaise ,lettuce ,cucumber, and tomato served with french fries & coleslaw.

SINGLE CHEESY BEEF BURGER

\$8.50

Homemade Beef patty ,mayonaise, mushroom sauce, lettuce, cucumber,tomato, cheddar cheese, served with tartar sauce, seasonal chips.

SINGLE CHICKEN BURGER

\$8.20

Single of grilled Chicken patty, mayonnaise , lettuce, cucumber, and tomato served with frenchfries & coleslaw.

VEGETABLE BURGER

\$7.20

Combination of potato, carrot, broccoli and cauliflower with layer mayonnaise, lettuce, cucumber and tomato served with french fries and coleslaw.

SERIKANDI CLUB SANDWICH

\$9.50

Toasted bread and layered of cucumber,tomato,grilled chicken,beef rasher,cheese,fried egg and served with french fries and coleslaw.

SOUR BREAD SANDWICH

\$9.50

Choice of Beef Rasher,Grilled Chicken or Smoked Salmon. Completed with Mayonaisse, Mustard Sauce, Tomato, Cucumber, Onion Ring and Cheese served with Salad Roll and French Fries.

PANINI SALMON

\$10.90

Smoked Salmon,Avocado,Tomato,Lettuce and Mayonaisse served with french fries.

PANINI BEEF

\$9.50

Grilled Beef Rasher served with mayonaisse, lettuce, tomato, gherkin and caramelized onion served with French Fries.

PANINI CHICKEN

\$9.00

Grilled Paprika Chicken Breast, Mayonaisse, lettuce, tomato, cucumber and caramelized onions served French Fries.



PANINI BEEF

SERIKANDI CLUB SANDWICH

Green Ateliar

Prawn Salad w/ Mango Salsa

Grilled Tiger Prawn Mixed with Mango Salsa and Avocado.

\$11.50

Grilled Chicken Salad w/ Avocado

Grilled Chicken, Courton; Boiled egg, Avocado, Mixed Lettuce and Tossed with Dressing and Parmessan Cheese.

\$11.50

Panaga Caesar Salad

Grilled Chicken,Beef Bacon, Boiled egg, Crouton, Mixed Lettuce and Tossed with Dressing and Parmessan Cheese.

\$11.30

Chick Pea Salad

Combination of Chickpeas, Red Onion, Garlic, Tomato, Parsley, Olive Oil, Lemon Juice, Salt and Pepper.

\$11.20

Smoked Salmon Avocado Salad

Rolled Avocado with Smoked Salmon,Mixed Lettuce, and topped with Salsa.

\$11.20

Tuna Salad

Flaked Tuna, Mixed Lettuce, Cucumber, Cherry tomatoes, Black olives,Cashewnut, Green apple,Capsicum, Lemon juice, Red onion and French dressing.

\$11.20

Mixed Green Salad

Mixed lettuce, Tomato, Cucumber, Capsicum, Black olive, Onion rings, Cherry tomato and Thousand Island.

\$9.50

Tuscan Butter Roast Chicken

Grilled Chicken with Potato, Tomato Cherry, Steamed Broccoli and served with Salad and Mushroom Sauce.

\$9.00

Other salad dressings are available:

Thousand Island, Vinaigrette, Balsamic Dressing and Tartar



DOUGH-RE-MI

PEPPERONI PIZZA

Pizza Based, Home-made Pizza Sauce, Pepperoni, Mozzarella Cheese

\$12.90



HONEY GARLIC CHICKEN PIZZA

Pizza Based, Home-made Pizza Sauce, Honey, Garlic Marinated Chicken, Fried Garlic, Mozzarella Cheese

\$12.90



CHICKEN HAWAIIAN PIZZA

Pizza Based, Home-made Pizza Sauce, Grilled Chicken, Onion, Dice Pineapple, Capsicum, Black Olive, Mozzarella Cheese

\$12.90



MUSHROOM PIZZA

Pizza Based, Home-made Pizza Sauce, Slice Mushroom, Mozzarella Cheese

\$12.90



DOUGH-RE-MI

SERIKANDI SPECIAL PIZZA

Pizza Based, Home-made Pizza Sauce, Daging Rendang Serikandi, Chilli, Onion, Green peas, Mozzarella Cheese

\$12.90



SALTED EGG CHICKEN PIZZA

Pizza Base, Home-made Pizza Sauce, Stir Fried Salted Egg, Chicken breast, Chilli, Curry leaf, Mozzarella Cheese

\$12.90



CHICKEN TIKKA MASALA PIZZA

Pizza Based, Home-made Pizza Sauce, Chicken Tikka Masala, Chilli, Onion, Mozzarella cheese

\$12.90



CHICKEN SATAY PIZZA

Marinated Shredded Chicken Satay, Peanut Sauce, Onion, Cucumber, Mozzarella Cheese

\$12.90



DOUGH-RE-MI

SPICY TUNA & CAPERS PIZZA

Pizza Based, Home-made Pizza Sauce, Tuna Flakes, Chilli Flakes, Onion, Mozzarella Cheese

\$12.90



VEGETARIAN PIZZA

Pizza Based, Home-made Pizza Sauce, Onion, Capsicum, Mushroom, Jalapeno, Black Olive, Mozzarella Cheese.

\$12.90



CHEESE PIZZA

Pizza Based, Home-made Pizza Sauce, Mozzarella cheese

\$10.90



Pasta bilities

Spaghetti Aglio - Olio

\$12.90

Mixed Seafood , Chiili Flakes, Capers, Olive, Cheery Tomato, Capsicum, Olive Oil, Chopped Garlic and Garlic Bread.

Spinach Pasta Pesto

\$11.70

This healthy sauce is made by simply blending together, Cream Sauce, spinach, garlic, Black olive, Tomato cherry and olive oil.

Spaghetti Beef Bolognaise

\$11.60

Classic Italian-inspired meat pasta dish featuring ground Beef, aromatic vegetables, and rich tomato sauce served over long strands of spaghetti.

Spaghetti Carbonara

\$11.60

Carbonara is a pasta dish made with Parmessan cheese, Beef Bacon, Slice Mushroom, eggs yolk, and salt.

Spaghetti Chicken Bolognaise

\$11.40

Classic Italian-inspired meat pasta dish featuring ground Chicken, aromatic vegetables, and rich tomato sauce served over long strands of spaghetti.

Beef Lasagna

\$11.20

A baked pasta dish made with meat sauce, cheese, and lasagna skin.

Chicken Lasagna

\$11.00

A baked pasta dish made with meat sauce, cheese, and lasagna skin.

Mac & Cheese

\$10.50

Macaroni served in a cheese sauce.



MEAT

ME AT THE GRILL

MIXED GRILLED COMBO \$26.70

Grilled King Prawn, Tenderloin, Chicken Chop, Sauteed Potato and Serve on a bed of Mixed green salad and Choice of Mushroom sauce or Blackpepper Sauce.

TENDERLOIN STEAK \$26.40

Grilled Australian Tenderloin Steak, Served with Sauteed Potato or Mashed Potato, with Salad and Choice of Mushroom Sauce Or Blackpepper Sauce.

STUFFED FILLET STEAK \$26.70

Grilled Australian Tenderloin Steak, Stuffed with Sauteed Onion and Mushroom, Salad, French Fries and Choice of Mushroom sauce or Blackppper Sauce.

SURF & TURF \$24.90

Grilled Striploin, Scallops, Jumbo Prawn, Sauteed Buttered Vegetable, Creamy Mashed Pumpkin and Choice of Mushroom Sauce Or Blackpepper Sauce.



SIRLOIN STEAK \$24.50

Grilled Australian Sirloin Steak, Served with Sauteed Potato or Mashed Potato, with Salad and Choice of Mushroom Sauce Or Blackpepper Sauce.

PAN FRIED SALMON \$21.20

Grilled Salmon Fillet, with Mashed Potato, Steamed Vegetables and served with Lemon Butter Sauce.

GRILLED LAMB CHOP \$21.00

Grilled Lamb Shoulder served with Sauteed Potato Or Mashed Potato, Side Salad and Choice of Blackpepper sauce or Mushroom Sauce.

GRILLED CHICKEN CHOP \$14.50

Grilled Boneless Chicken Leg served with French Fries Or Mashed Potato, Side Salad and Choice of Blackpepper sauce or Mushroom Sauce.

FISH & CHIP (BREADED OR BATTERED) \$14.00

Breaded or Battered fish fillet, with French Fries, Coleslaw and served with Tartar Sauce.

Rice

To Meet You



Serikandi Special fried Rice \$10.00

Wok-tossed rice with eggs, vegetables, served with Crackers, Fried Chicken wing and Fried egg

Pineapple Fried rice \$10.00

Wok-seared rice packed with fresh pineapple, savory choice of meats, and crunchy cashews, served with a bright tropical flavor.

Belutak Fried Rice \$10.00

Fragrant fried rice stir-fried with distinctively spiced traditional Belutak sausage and crisp greens.

Tandoori Chicken Fried Rice \$10.00

Savory wok-seared Biryani rice packed with bold, smoky tandoori chicken, and crisp vegetables.

Nasi Goreng USA \$9.00

Wok-fried rice topped with a sunny-side-up egg, savory chicken, prawns and squid, and a rich, homemade sambal.

Cornbeef Fried Rice \$7.00

Comforting wok-fried rice tossed with tender chunks of seasoned corned beef and garlic, topped with fried egg.

Ayam Penyet \$7.00

Crispy smashed fried chicken served with fiery sambal, fried tofu, tempeh, and fresh cucumber slices.

Kampong Fried Rice \$6.50

Rustic village-style wok-fried rice with crispy anchovies, aromatic chili-shrimp paste, and fresh vegetables.

Chinese Fried Rice \$6.00

Wok-tossed rice with eggs, vegetables.

Pattaya Fried Rice \$6.00

Fragrant wok-tossed rice packed with choice of chicken, Beef, Seafood and vegetables, sealed tightly inside a fluffy folded omelette.

Plain Egg Fried Rice \$2.00

Fragrant rice cooked over high heat with farm-fresh eggs and a touch of savory seasoning.



Jummy Mee



Pad Thai Noodle **\$10.00**

Wok tossed rice noodles, flavoured with fish sauce, shallot, chilli flakes, palm sugar and roasted cashew. Savoury sauce made with dried shrimp, peanut, cashew nut and turmeric.

Fried Mee Mamak **\$8.00**

Wok-tossed yellow noodles stir-fried with potatoes, tofu, eggs, and a savory, slightly spicy signature Mamak sauce.

Laksa Sarawak **\$7.50**

Your choice of noodles in a fragrant, spicy broth made from sambal, belacan, tamarind, and lemongrass with a hint of coconut milk.

Nyonya Curry Laksa **\$7.50**

Your choice of noodles in a rich, fragrant coconut curry broth infused with aromatic herbs, spices, Boiled egg and traditional Nyonya seasoning.

Mee Bakso **\$7.50**

Your choice of noodles served in a savory, aromatic clear broth with tender Indonesian beef meatballs and fresh greens.

Fried Mee Hoon Marudi **\$7.00**

Delicate rice vermicelli stir-fried to perfection with traditional Marudi-style seasonings, aromatic garlic, crisp prawns, Bamboo shoot and fresh greens.

Fried Mee Hoon Singapore **\$7.00**

Delicate rice vermicelli wok-seared to perfection with choice of seafood, chicken, Beef, and a hint of England curry aroma.

Fried Wet Mee **\$6.50**

Choice of noodles, kueh teow, Vermicelli rice with your choice of Chicken, Seafood or Beef

Fried Kueh Teow **\$6.00**

Choice of noodles, kueh teow, Vermicelli rice with your choice of Chicken, Seafood or Beef.

Fried Mee Hoon **\$6.00**

Wok-charred vermicelli stir-fried with eggs, bean sprouts, and choice of Seafood, Chicken, Beef in a savory soy glaze.

Mee Hoon Soup Ayam **\$6.00**

Delicate rice vermicelli served in a clear, aromatic chicken broth with tender shredded chicken and fresh greens.



Chicken



Thai Green Curry Chicken \$10.60

Tender chicken simmered in a vibrant, aromatic green curry paste with coconut milk, eggplant, and fresh Thai basil.

Pad Gra Pao Chicken \$9.50

Minced chicken stir-fried with fragrant garlic, bird's eye chillies, and fresh holy basil in a savory soy and oyster sauce glaze.

Serikandi Chicken Rendang \$8.50

Succulent chicken braised in a traditional, highly spiced coconut reduction offering a perfect balance of spice, sweetness, and rich umami flavor.

Buttermilk Chicken \$8.50

Crispy fried chicken pieces tossed in a rich, creamy, and buttery spiced sauce infused with curry leaves and bird's eye chili.

Chicken Nestum \$8.50

Crispy fried chicken pieces tossed in a sweet, buttery, and aromatic cereal flake coating infused with curry leaves and chili.

Butter Chicken Egg Floss \$8.50

Juicy, crunch-fried chicken served in a luxurious, aromatic butter sauce, beautifully garnished with fine, melt-in-your-mouth golden egg threads.

Butter Chicken Dry \$8.50

Crispy fried chicken pieces tossed in a rich, and buttery spiced infused with milk powder, curry leaves and bird's eye chili.

Fried Tumeric Chicken \$8.00

Succulent chicken chunks infused with vibrant yellow turmeric and traditional seasonings, pan-fried with crispy aromatics for a rich, savory crunch.

Vietnamese Chicken \$7.50

Tender, bite-sized cubes of marinated Chicken with lemon grass seared to caramelized perfection on high heat, served over a bed of crisp greens, sliced onions, and a dipping sauce.

Served with Steam Rice
Additional \$2.00 - Egg Fried Rice



Chicken



Ayam masak merah **\$7.50**

Succulent chicken cooked in a traditional Malay-style spiced tomato glaze offering a perfect harmony of warmth, subtle sweetness, and rich depth of flavor.

Chilli Chicken **\$7.50**

Tender chicken pieces wok-tossed with bell peppers, onions, and green chilies in a bold, savory, and slightly spicy soy-chili glaze.

Dragon Chicken **\$7.50**

Crispy battered chicken strips tossed in a fiery, sweet-and-savory spicy sauce infused with dried chillies, cashews, and aromatic garlic.

Chicken Manchurian **\$7.50**

Tender, crispy chicken pieces tossed in a savory, tangy, and slightly spicy Indo-Chinese sauce infused with chopped garlic, ginger, and green chillies.

Sweet & Sour Chicken **\$7.00**

Juicy, crunch-fried chicken wok-tossed with fresh vegetables and a perfectly balanced sweet, savory, and tangy citrus sauce, topped with sesame seeds.

Chicken Cashew Nut **\$7.00**

Tender chicken stir-fried with crunchy roasted cashew nuts, bell peppers, onions, and red chillies in a savory soy and oyster sauce glaze.

Malay Chicken Curry **\$7.00**

Succulent chicken braised in a velvety, deeply flavorful local-style curry reduction offering a perfect balance of spices, aromatics, and warmth.

Chicken Ginger **\$6.50**

Tender chicken slices stir-fried with fragrant julienned ginger, garlic, and scallions in a savory soy and sesame sauce.

Blackpepper Chicken **\$6.50**

Juicy chicken wok-tossed in a rich, savory, and mildly spiced gravy packed with freshly cracked black peppercorns and garlic.

Served with Steam Rice
Additional \$2.00 - Egg Fried Rice



Beef



Serikandi Beef Rendang \$10.00

Melt-in-your-mouth beef braised in a fragrant, complex paste of galangal, turmeric leaf, shallots, and chili, reduced until dry and deeply flavorful.

Daging Masak Merah \$8.00

Tender slices of beef simmered in a rich, sweet-and-spicy tomato-based chili gravy infused with aromatic spices, onions.

Daging Masak Kicap Ubi Kentang \$8.00

Tender chicken slices stir-fried with fragrant julienned ginger, garlic, and scallions in a savory soy and sesame sauce.

Beef Ginger \$8.00

Tender beef slices stir-fried with fragrant julienned ginger, garlic, and scallions in a savory soy and sesame sauce.

Vietnamese Beef \$8.00

Tender, bite-sized cubes of marinated beef seared to caramelized perfection on high heat, served over a bed of crisp greens, sliced onions, and a dipping sauce.

Thai Green Curry Beef \$11.00

Tender beef slices simmered in a vibrant, aromatic green curry paste with coconut milk, bamboo shoots, eggplant, and fresh Thai basil.

Beef Blackpepper \$8.00

Tender beef slices stir-fried with bell peppers, onions, and scallions in a bold, aromatic black pepper sauce.

Indian Curry Beef \$7.50

Tender chunks of beef simmered in a robust, aromatic, and deeply spiced curry sauce rich with traditional Indian herbs and warm spices.

Served with Steam Rice
Additional \$2.00 - Egg Fried Rice



Seafood



Buttermilk Prawn \$10.00

Crispy-fried prawns coated in a rich, buttery, and creamy sauce infused with aromatic curry leaves and spicy bird's eye chillies.

Butter Prawn \$10.00

Crispy-fried prawns enveloped in a rich, buttery, and aromatic sauce infused with fragrant curry leaves and wispy egg floss.

Nestum Prawn \$10.00

Crispy-fried prawns tossed in a fragrant, buttery blend of toasted Nestum cereal flakes, curry leaves, and bird's eye chillies.

Blackpepper Prawn \$10.00

Succulent prawns wok-tossed in a bold, aromatic, and spicy crushed black pepper and oyster sauce with bell peppers and onions.

Prawn In Ginger Spring Onion \$10.00

Succulent prawns wok-tossed with aromatic sliced ginger, fresh spring onions, and a savory garlic-soy sauce.

Prawn Indian Curry \$8.50

Succulent prawns simmered in a robust, aromatic spiced curry sauce with a rich blend of traditional Indian spices.

Sotong Goreng Kunyit \$8.00

Tender squid stir-fried with fragrant turmeric, onions, for a classic, savory taste.

Sotong Goreng Tepung \$8.00

Tender rings of fresh squid coated in a light, ultra-crispy batter and fried to golden perfection.

Sotong Goreng Berlado \$8.00

Tender, crispy-fried squid tossed in a fiery, aromatic spiced chili paste.

Sambal Sotong \$7.50

Tender squid tossed in a rich, spicy, and aromatic caramelized chili sambal.

Served with Steam Rice
Additional \$2.00 - Egg Fried Rice



Fish



Fish Tenggara Curry w/ Lady Finger \$7.00

Tender Spanish mackerel simmered in a rich, aromatic spiced coconut curry with crisp lady fingers (okra).

Butter Milk Fish \$6.50

Crispy, golden-fried fish fillets tossed in a rich, buttery, and aromatic curry leaf-infused cream sauce.

Sweet & Sour Fish \$6.50

Crispy, golden-fried fish fillets tossed in a vibrant, tangy-sweet sauce with bell peppers, onions.

Fish Nestum \$6.50

Tender fish fillets fried to golden perfection, generously tossed in aromatic, buttery toasted Nestum cereal flakes.

Served with Steam Rice
Additional \$2.00 - Egg Fried Rice



Green Farms



Japanese Bean curd w/ Broccoli \$7.50

Tender broccoli florets tossed with pan-seared Japanese bean curd in a savory oyster sauce glaze.

Japanese Bean curd w/garlic oyster sauce \$7.50

Crispy, golden-fried fish fillets tossed in a vibrant, tangy-sweet sauce with bell peppers, onions.

Mix Veg Chinese Style \$6.50

A vibrant medley of carrot, cabbage, broccoli, cauliflower tossed in a savory, classic oyster sauce.

Mix Veggies Steamed \$4.50

A slice Cauliflower, broccoli & Carrot, cook on medium heat.

Served with Steam Rice

Additional \$2.00 - Egg Fried Rice

Additional \$3.00 - Seafood & Beef | \$2.00 - Chicken



Little India

Serikandi Biryani House

Special Biryani (Mixed Chicken, Beef & Lamb) \$12.00

A hearty combination of chicken, beef, and lamb layered with long-grain basmati rice, Packed with bold, savory flavors.

Lamb Biryani \$10.50

A hearty combination of chicken, beef, and lamb layered with long-grain basmati rice, Packed with bold, savory flavors.

Prawn Biryani \$9.50

A hearty combination of chicken, beef, and lamb layered with long-grain basmati rice, Packed with bold, savory flavors.

Beef Biryani \$9.50

Long grain basmati rice layered boneless beef slow cooked in a rich blend of aromatic spices. Served with raita.

Chicken Biryani \$8.50

Juicy, boneless chicken marinated in yogurt and traditional spices, slow-cooked in a sealed pot.

Fish Biryani \$8.50

Delicate, tender chunks of fish and layered with fragrant basmati rice and aromatic spices.

Vegetable Biryani \$7.20

Fragrant basmati rice layered with seasonal vegetables, slow cooked in traditional indian spices.



Little India

Indian Bread

Chicken Keema Naan \$4.00

Soft, tandoor-baked flatbread stuffed with savory, minced chicken and aromatic herbs for a hearty, protein-packed bite.

Beef Keema Naan \$4.00

Soft, tandoor-baked flatbread stuffed with savory, minced beef and aromatic herbs for a hearty, protein-packed bite.

Aloo Pratha \$4.00

Golden-brown whole-wheat flatbread stuffed with, mashed potatoes and pan-cooked with ghee for a warm, comforting crunch.

Cheese Naan \$3.90

Soft, tandoor-baked flatbread generously stuffed with melted cheese for a rich, gooey, and indulgent treat.

Butter Naan \$3.90

Soft, tandoor-baked flatbread generously stuffed with melted cheese for a rich, gooey, and indulgent treat.

Kashmiri Naan \$3.90

Soft, tandoor-baked flatbread stuffed with a sweet and nutty blend of dried fruits, nuts for a rich, aromatic treat.

Garlic Naan \$3.90

Soft, tandoor-baked flatbread topped with fresh garlic and cilantro, then brushed with melted butter for a savory, aromatic bite.

Pudina Pratha \$3.90

Flaky, multi-layered whole-wheat flatbread infused with fresh mint, pan-cooked brushed with Clarified butter for a crisp.

Methi Pratha \$3.90

Multi-layered whole-wheat flatbread infused with nutrient-rich fenugreek leaves, pan-cooked to a golden, fragrant crisp.

Aloo Onion Kulcha \$3.50

Indian bread stuffed a flavourful mix of spiced potatoes and onion, baked to golden perfection in a clay oven.

Pakistani Naan \$3.50

Thick, leavened flatbread baked in a searing tandoor oven, boasting a pillowy soft center, and a rich, traditional finish.

Plain Naan \$3.00

Soft, leavened flatbread freshly baked in a traditional tandoor oven for a light, pillowy texture.

Chappati \$3.00

Soft, whole-wheat flatbread freshly baked on a hot griddle for a light, rustic complement to any meal.

Fulka \$2.50

Puff-up whole-wheat indian flatbread soft and thin finished on a hot griddle.



Little India

From Tandoor Kitchen (Chicken)

Chicken Tikka

\$11.20

Boneless tender, bite-sized chicken pieces marinated in yogurt and vibrant spices, skewered and charred to smoky perfection in a traditional clay oven.

Chicken Malai Kebab

\$11.20

Boneless tender, melt-in-the-mouth chicken pieces marinated in rich cream, yogurt, cheese, and mild spices, charred to a delicate, smoky finish.

Chicken Hariyali Kebab

\$11.20

Boneless tender chicken pieces marinated in a vibrant, herbaceous blend of fresh mint, cilantro, and spices, then charred to juicy perfection in a tandoor.

Chicken Reshmi Kebab

\$11.20

Velvety, chicken pieces marinated in a rich blend of cream, cashews, and mild spices, grilled to a tender, silky finish.

Chicken Sekh Kebab

\$11.20

Minced chicken mix with aromatic herbs and spices, molded onto skewers, and charred to juicy perfection in a tandoor.

Chicken Afghani Tengiri Kebab

\$11.20

Juicy chicken drumsticks marinated in a rich, creamy blend of yogurt, cashews, and mild spices, then charred to smoky, tender perfection.

Basil Leaves Tikka

\$11.20

Tender, boneless chicken marinated in a blend of fresh basil, yogurt, and aromatic spices, charred to smoky perfection.

Tandoori Chicken

\$9.50

All time favourite tandoori chicken, marinated with indian spices and charred to smoky perfection in a traditional clay oven.



Little India

From Tandoor Kitchen (Seafood)

Salmon Fish Tikka

\$13.50

Boneless tender, bite-sized chicken pieces marinated in yogurt and vibrant spices, skewered and charred to smoky perfection in a traditional clay oven.

Ajwain Prawn Tikka

\$13.00

Boneless tender, melt-in-the-mouth chicken pieces marinated in rich cream, yogurt, cheese, and mild spices, charred to a delicate, smoky finish.

Prawn tikka

\$13.00

Boneless tender chicken pieces marinated in a vibrant, herbaceous blend of fresh mint, cilantro, and spices, then charred to juicy perfection in a tandoor.

Malai Prawn Tikka

\$13.00

Velvety, chicken pieces marinated in a rich blend of cream, cashews, and mild spices, grilled to a tender, silky finish.

Ajwain Fish Tikka

\$8.50

Minced chicken mix with aromatic herbs and spices, molded onto skewers, and charred to juicy perfection in a tandoor.

Hariyali Fish Tikka

\$8.50

Juicy chicken drumsticks marinated in a rich, creamy blend of yogurt, cashews, and mild spices, then charred to smoky, tender perfection.

Malai Fish Tikka

\$8.50

Tender, boneless chicken marinated in a blend of fresh basil, yogurt, and aromatic spices, charred to smoky perfection.



Little India

From Tandoor Kitchen (Mutton)

Mutton Sekh Kebab

\$13.50

Boneless tender, bite-sized chicken pieces marinated in yogurt and vibrant spices, skewered and charred to smoky perfection in a traditional clay oven.

Mutton Basil Leave Tikka

\$13.50

Boneless tender, melt-in-the-mouth chicken pieces marinated in rich cream, yogurt, cheese, and mild spices, charred to a delicate, smoky finish.

From Tandoor Kitchen (Paneer)

Panner Tikka

\$10.20

Homemade, fresh paneer cubes marinated in vibrant tandoori spices and yogurt, dived in the tandoor for a smoky, charred finish.

Hariyali Paneer Tikka

\$10.20

Fresh cottage cheese marinated in fresh mint, coriander, yogurt & aromatic spices, then grilled to perfection for a smoky, flavorful finish.

Paneer Malai Tikka

\$10.20

Tender cottage cheese cubes marinated in a rich blend of cream, yogurt, and mild aromatic spices, then char-grilled to smoky perfection.



Little India

Indian Vegetarian Counter

Gobi Manchurian

\$8.50

Boneless tender, bite-sized chicken pieces marinated in yogurt and vibrant spices, skewered and charred to smoky perfection in a traditional clay oven.

Palak Paneer

\$8.50

Boneless tender, melt-in-the-mouth chicken pieces marinated in rich cream, yogurt, cheese, and mild spices, charred to a delicate, smoky finish.

Paneer Tikka Masala

\$8.50

Boneless tender chicken pieces marinated in a vibrant, herbaceous blend of fresh mint, cilantro, and spices, then charred to juicy perfection in a tandoor.

Baigan Subnami

\$7.50

Tender baby eggplants cooked in a rich, creamy white gravy infused with mild spices, cashews, and fenugreek, offering a delicately sweet and velvety flavor profile.

Vegetable Mela

\$7.50

A vibrant, colorful melange of garden-fresh vegetables simmered in a spiced, flavorful onion-tomato gravy, capturing a festive array of textures and tastes.

Vegetable Hydrabadi

\$7.50

A royal medley of garden-fresh vegetables simmered in a rich, aromatic gravy crafted from yogurt, cashews, and a vibrant blend of spinach, mint, and traditional spices.

All Dishes Are Served With Plain Rice.

Little India

Indian Vegetarian Counter

Paneer Banjara

\$6.50

Succulent cottage cheese cubes coated in rustic spices and herbs, simmered in a rich, robust, and flavorful onion-tomato gravy.

Bhindi Masala

\$6.50

Tender okra stir-fried and tossed in a tangy, spiced onion-tomato masala with traditional Indian herbs.

Aloo Gobi

\$6.50

A classic homestyle dry curry featuring tender chunks of potatoes and fresh cauliflower florets tossed with cumin, turmeric, ginger, and aromatic spices.

Palak Channa Masala

\$6.50

Protein-rich chickpeas simmered in a smooth, vibrant spinach gravy infused with garlic, cumin, and warm Indian spices.

Mushroom with Green Peas

\$6.00

Tender button mushrooms and sweet green peas simmered together in a rich, spiced onion-tomato gravy.

Chana Masala

\$6.00

Hearty chickpeas simmered in a robust, tangy, and spiced onion-tomato gravy infused with authentic Indian herbs.

Dal Fry

\$5.20

Classic yellow lentils cooked with onion, tomatoes and a blend of aromatic spices.

All Dishes Are Served With Plain Rice.

Little India

— Indian Chicken —

Chicken Tikka Masala

\$10.50

Tender, char-grilled chicken chunks simmered in a rich, creamy, and spiced tomatobased gravy.

Iranian chicken Masala

\$10.50

Tender chicken pieces simmered in a rich, aromatic gravy featuring a unique fusion of yogurt, sweet-and-sour notes, warm Persian spices like turmeric and cinnamon, and a finishing touch of saffron or lime.

Chicken Tikka Lababdar

\$10.50

Tender, char-grilled chicken pieces simmered in a rich, velvety, and subtly sweet tomato-onion gravy infused with aromatic spices, butter, and cream.

Chicken Mughlai

\$10.50

Tender chicken pieces simmered in a rich, luxurious, and mildly spiced gravy crafted from cream, yogurt, cashews, and aromatic royal spices.

Chicken Sajani

\$10.50

Tender chicken pieces simmered in a rich, velvety, and delicately spiced royal gravy crafted from a smooth paste of cashews, almonds, finished with cream and fragrant aromatics.

Chicken Kosa

\$10.00

Tender chicken pieces slow-cooked in a deeply caramelized, thick, and intensely spiced onion-tomato masala, crafted in the traditional Bengali style.

Chicken Kolhapuri

\$10.00

Tender chicken pieces simmered in an intensely spicy, aromatic, and robust Maharashtrian gravy crafted from a dry-roasted blend of whole spices, dry red chillies, and desiccated coconut.

All Dishes Are Served With Plain Rice.

Little India

— Indian Chicken —

Chicken Butter Masala

\$9.50

Tender, tandoori-grilled chicken pieces simmered in a velvety, rich, and mildly spiced tomato-butter gravy finished with cream and fenugreek.

Chicken Chettinad

\$9.00

Tender chicken pieces simmered in a fiery, aromatic gravy crafted from freshly roasted ground spices, coconut, shallots, and curry leaves in the traditional South Indian style.

Chicken Keema Aloo

\$9.00

Finely minced chicken and tender potato cubes simmered together in a robust, hearty, and spiced onion-tomato gravy.

Chicken Vindaloo

\$9.00

Tender chicken pieces marinated in vinegar, garlic, and fiery red chilies, simmered in a sharp, tangy, and intensely spiced Goan gravy.

Chicken Jalfrezi

\$9.00

Tender chicken strips tossed with crisp bell peppers, onions, and tomatoes, simmered in a thick, tangy, and vibrantly spiced tomato gravy.

Chicken Malabar Curry

\$9.00

Chicken simmered in a fragrant, malabar style gravy infused with fresh curry leaves, crushed black pepper, mustard seeds, and traditional South Indian spices.

All Dishes Are Served With Plain Rice.

Little India

— Indian Beef —

Beef Bhuna

\$11.50

Tender pieces of beef slow-cooked to perfection in a thick, deeply caramelized, and intensely aromatic onion-tomato masala infused with freshly ground whole spices.

Beef Bhuna Josh

\$11.50

Tender chunks of beef slow-cooked to a rich, caramelized finish using the deep, aromatic flavors of a classic bhuna combined with the warming, robust spices of a traditional rogan josh.

Beef Rogan Josh

\$11.50

Tender, slow-cooked chunks of beef simmered in a rich, deeply aromatic Kashmiri style gravy infused with vibrant red Kashmiri chilies, warming spices, and a rich yogurt base.

Beef Do Pyaza

\$11.50

Tender chunks of beef simmered in a rich, savory gravy featuring onions cooked in two distinct ways—sautéed as a sweet base and folded in as crisp chunks toward the end—all infused with warm, aromatic spices.

Beef Masala

\$11.50

Tender chunks of beef simmered in a robust, aromatic, and deeply spiced onion-tomato gravy infused with classic ginger, garlic, and freshly ground warm spices.

Beef Keema Aloo

\$11.50

Finely minced beef and tender potato cubes simmered together in a robust, hearty, and spiced onion-tomato gravy.

Beef Lagan Boti

\$11.50

Tender, melt-in-the-mouth chunks of beef slow-cooked in a traditional heavy-bottomed lagan using a rich, velvety paste of cashews, poppy seeds, and fried onions, infused with aromatic royal spices.

Beef Butter Masala

\$11.50

Tender chunks of beef simmered in a rich, velvety, and mildly sweet tomato-butter gravy enriched with cream and warm aromatic spices.

All Dishes Are Served With Plain Rice.

Little India

— Indian Mutton —

Mutton Rogan Josh

\$11.20

Tender, slow-cooked chunks of mutton simmered in a rich, deeply aromatic Kashmiri stylegravy infused with vibrant red Kashmiri chilies, warming whole spices, and a rich yogurt base.

Mutton Bhuna Josh

\$11.20

Tender, slow-cooked chunks of mutton finished to a rich, caramelized texture, combining the deep, intense flavors of a traditional bhuna with the warming, aromatic spices of a classic rogan josh.

Mutton Do Pyaza

\$11.20

Slow-cooked mutton simmered in a rich, savory aromatic spicy gravy featuring onions prepared in two distinct ways—sautéed into a sweet, thick base and tossed as crisp chunks toward the end.

Mutton Masala

\$11.20

Tender chunks of slow-cooked mutton simmered in a robust, aromatic, and deeply spiced onion-tomato gravy infused with classic ginger, garlic, and freshly ground warm spices.

Mutton Keema Aloo

\$11.20

Finely minced mutton and tender potato cubes simmered together in a robust, hearty, and spiced onion-tomato gravy.

Mutton Lagan Boti

\$11.20

Tender chunks of mutton simmered in a rich, velvety, and mildly sweet tomato-butter gravy enriched with cream and warm aromatic spices.

Mutton Pepper Masala

\$11.20

Mutton chunks slow-cooked in a fiery, robust gravy driven by freshly cracked black peppers, aromatic curry leaves, and a blend of onions and garlic.

Mutton Vindaloo

\$11.20

Tender chunks of mutton marinated in fiery red chilies, vinegar, and garlic, then slowcooked in a sharp, tangy, and intensely hot Goan-style curry.

All Dishes Are Served With Plain Rice.

Little India

— Indian Seafood —

Prawn salt & pepper

\$11.00

Crispy, wok-tossed prawns seasoned with a fragrant blend of black pepper, sea salt, toasted garlic, and spring onions.

Prawn Pepper Masala

\$11.00

Succulent prawns quick-cooked in a fiery, robust gravy driven by freshly cracked black peppers, aromatic curry leaves, and a pungent blend of onions and garlic.

Prawn Tikka Masala

\$11.00

Succulent, charcoal-smoked prawns simmered in a rich, creamy, and spiced tomato gravy.

Fish Punjabi

\$8.50

Fresh fish fillets simmered in a light, tangy, and aromatic spiced broth.

All Dishes Are Served With Plain Rice.



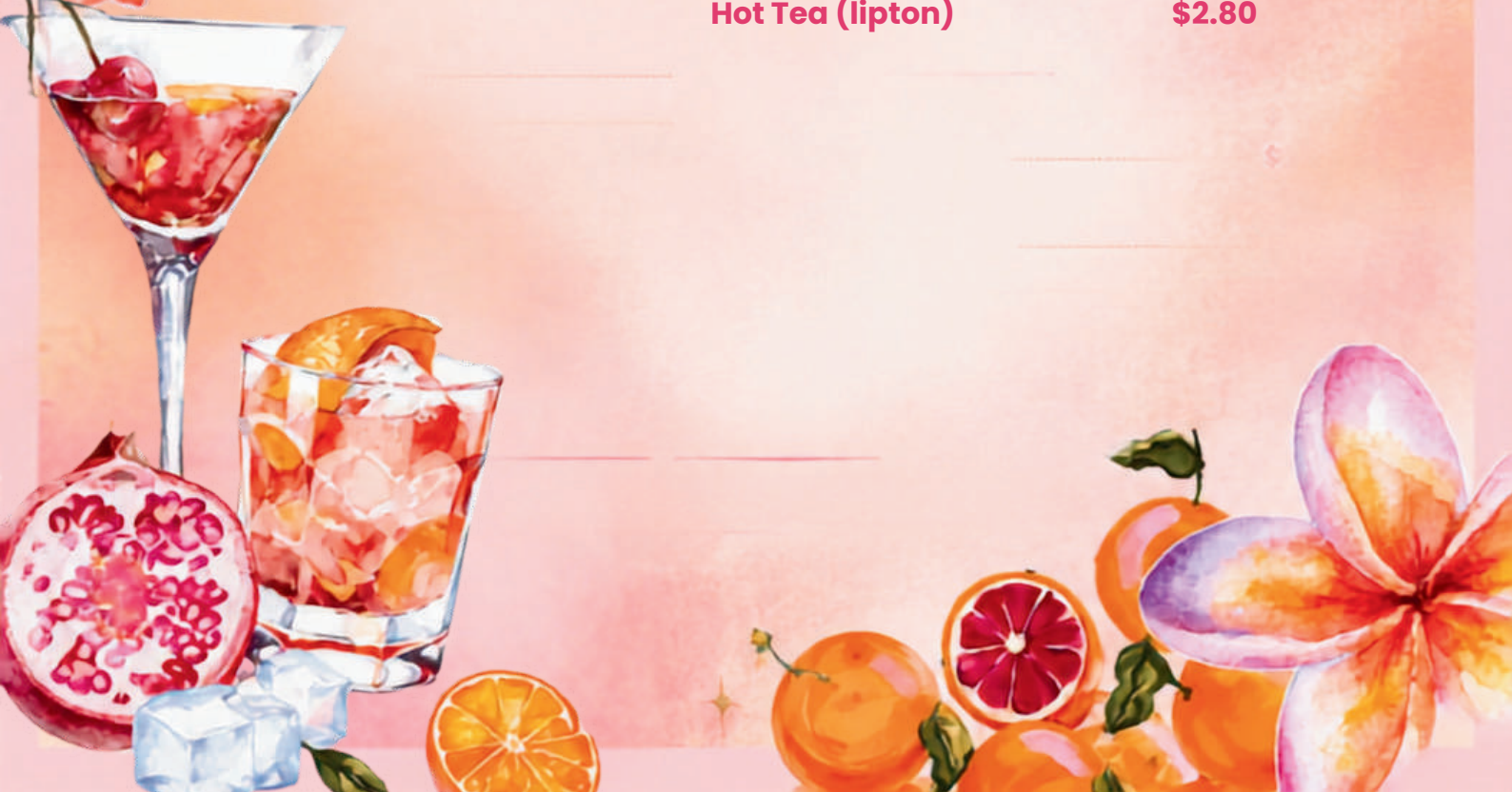
Hot Beverages

Hot Hazelnut Latte	\$6.00
Hot Vanilla Latte	\$6.00
Hot Cafe Mocha	\$6.00
Hot Spanish Latte	\$6.00
Hot Caramel Mocchiato	\$6.00
Hot Espresso	\$5.50
Hot Doppio	\$5.50
Hot Piccolo	\$5.50
Hot Cortado	\$5.50
Hot Caffè Latte	\$5.00
Hot Long Black	\$5.00
Hot Americano	\$5.00





Hot Beverages



Hot Cappucino \$5.00

Hot Milo \$3.80

Hot Honey Lemon Tea \$3.80

Hot Nescafe \$3.20

Hot Tea Tarik \$3.20

Hot Tea C Special \$3.20

Hot Lemon Tea \$3.20

Hot Honey Lemon \$3.20

Hot Tea (lipton) \$2.80



Cold Beverages



Ice Hazelnut Latte **\$6.50**

Ice Vanilla Latte **\$6.50**

Ice Café Mocha **\$6.50**

Ice Spanish Latte **\$6.50**

Ice Caramel Macchiato **\$6.50**

Ice Cafe Latte **\$5.50**

Ice Long Black **\$5.30**

Ice Americano **\$5.30**

Ice Capuccino **\$5.30**



Cold Beverages

Milkshake

\$4.80

Strawberry/Vanilla/Chocolate

Smoothies

\$4.50

Strawberry/ Blueberry/ Raspberry/ Mango/ Peach
Nectar

Sparkling Fruit Juice

\$4.50

Strawberry/ Blueberry/ Raspberry/ Mango/ Peach
Nectar with Sprite

Choice Of Lassi

\$4.50

Strawberry/Blueberry/Raspberry/Mango/Peach Nectar
with Yoghurt

Float

\$3.80

Strawberry/ Blueberry/ Raspberry/ Mango/ Peach
Nectar with one scoop of Ice cream

Soda Water

\$2.50

Ginger Ale

\$2.50

Soft Drinks

\$1.80





Blended

Sunrise Surprise

\$5.00

A refreshing fusion of sweet pineapple, orange juice, and mango nectar, blended together into a refreshing island treat.

Banana Crush

\$5.00

A rich, velvety blend of ripe bananas, yogurt, and milk, sweetened with a drizzle of golden honey.

Apple Peach

\$5.00

A crisp, refreshing blend of tart green apple, sweet peach nectar, and creamy yogurt for a smooth and fruity treat.

Crush Berry

\$5.00

A refreshing, velvety blend of crisp green apple, sweet blueberry nectar, and creamy yogurt for a tart and fruity treat.

Mango Rush

\$5.00

Velvety blend of ripe bananas, tropical mango nectar, sweet peach nectar, and creamy yogurt for a smooth and fruity treat.





Healthy Drinks

Miracle Juice **\$6.00**
Carrot, Cucumber, Celery, Beetroot, Lemon and Ginger

My Detox **\$5.80**
Cucumber, Lime juice and Pineapple

Liver Lover **\$5.80**
Apple, Celery, Lime and Ginger

The Hornbill **\$5.20**
Apple, Orange and Lime juice

Melon Mania **\$4.50**
watermelon, lime & mint

The Jungle Juice **\$4.50**
Green Apple, Cucumber, Ginger, Lemon and Parsley

Triple Star Juice **\$4.50**
Pineapple, Carrot and Apple

Freshly Squeezed Juice **\$4.50**
Choice of Orange, Pineapple, Watermelon, Carrot, and Honeydew

Melon Delight **\$4.50**
Watermelon, Honeydew and Honey





Mocktails

Sweet Sunrise

\$5.80

-A vibrant orange juice and grenadine drop with a sleek, sunset-style layered finish, garnished with a fresh citrus wheel.

Citrus Punch Mocktail

\$5.80

A bold, zesty blend of orange juice, ginger juice, and orange cordial, rounded out with a touch of honey.

Lychee Smash

\$5.80

A modern, refreshing twist on the classic featuring sweet lychee, muddled fresh mint, zesty lime, and soda, finished with a crisp, aromatic fizz.

Watermelon Lemon Crush

\$5.80

contemporary spin on the classic, featuring muddled fresh watermelon, mint, and zesty lime, finished with a crisp, splash.

Oceana

\$5.00

A vibrant, refreshing mocktail featuring sweet blueberry cordial, zesty lime juice, and tropical pineapple juice, shaken and served chilled.





Serikandi Since 1974
Cafe and Restaurants



Caters For Every Taste



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