

## APPETIZERS

- CHICKEN SHUMAI (3)  
7.00
- LOBSTER AND CHICKEN SHUMAI (3)  
14.00
- CHICKEN LETTUCE WRAP  
8.00
- HOUSE SALAD  
WITH PECAN SESAME VINAIGRETTE  
9.00
- CRISPY VEGETABLE SPRING ROLLS (2)  
5.00
- \*◇ STEAMED WONTONS (6)  
PORK AND SHRIMP WONTONS  
WITH HOUSE SOY SAUCE, HOT CHILI OIL, AND  
PEANUT SAUCE  
7.00
- FRIED PAN ASIAN OYSTERS  
WITH GINGER AIOLI SAUCE  
9.00
- PORK PAN FRIED POT STICKERS (4)  
8.00
- CRISPY CRAB WONTONS (6)  
12.00
- ◇ TOFU SALAD ROLLS (GF)(V)  
7.00
- PEKING DUCK SALAD ROLLS  
8.00
- BULGOGI SALAD ROLLS  
10.00

## SOUPS

- \*CUP HOT & SOUR  
4.00
- CUP EGG FLOWER (GF)  
4.00
- \*SEAFOOD MAE WUN TANG (FOR 2)  
SEASONAL FISH, SCALLOPS, KOREAN MU,  
NAPA CABBAGE, BEAN CURD AND ONIONS  
IN GO CHU BROTH  
19.00
- WONTON (FOR 2)  
PORK AND SHRIMP WONTONS  
WITH BARBEQUE PORK AND CABBAGE  
IN CHICKEN BROTH  
8.00
- BEAN CURD & SPINACH (GF) (FOR 2)  
12.00
- ASPARAGUS WITH CRABMEAT (GF)  
(FOR 2)  
14.00
- CHICKEN, SPINACH,  
& MUSHROOM (GF) (FOR 2)  
13.00
- SWEET CORN, CHICKEN  
& CRABMEAT (FOR 2)  
16.00
- ODEN WITH MUSHROOM (FOR 2)  
13.00

## VEGETABLES

- \*ORGANIC KALE  
STIR-FRIED WITH TANGY SAUCE AND ROASTED CASHEWS (GF)(V)  
16.00
- BUDDHA'S DELIGHT  
STIR-FRIED VEGETABLE MEDLEY  
IN A GINGER-INFUSED WHITE WINE SAUCE (GF)(V)  
17.00
- \*DRY-SAUTÉED STRING BEANS  
STRING BEANS STIR-FRIED WITH CHINESE SPICES  
AND MINCED PRESERVED MUSTARD STEM (GF)  
16.00
- \*MA PO BEAN CURD  
SOFT BEAN CURD IN HOUSE SZECHUAN CHILI SAUCE (GF)(V)  
15.00
- STIR-FRIED EGGPLANT WITH GARLIC (GF)(V)  
16.00
- STIR-FRIED SPINACH WITH GARLIC (GF)(V)  
17.00
- STIR-FRIED BABY BOK CHOY (GF)(V)  
16.00
- STIR-FRIED WILD MUSHROOMS  
IN GINGER-INFUSED WHITE WINE SAUCE (GF)(V)  
17.00
- \*◇ KUNG PAO TOFU  
STIR-FRIED TOFU WITH ROASTED PEANUTS  
AND SZECHUAN CHILI PEPPERS IN HOUSE KUNG PAO SAUCE (GF)(V)  
17.00
- \*SALT & PEPPER FRIED TOFU  
DRY STIR-FRIED TOFU WITH GARLIC, ONIONS AND HOUSE SPICES (GF)(V)  
15.00
- STIR-FRIED SEASONAL SQUASH WITH PECANS  
15.00

## SEAFOOD

- \*SESAME PRAWNS  
CRISPY PRAWNS STIR-FRIED WITH SAVORY SWEET SESAME SAUCE  
AND SERVED WITH A SIDE OF BROCCOLI (GF)  
19.00
- CRISPY PRAWNS WITH HONEYED WALNUTS  
LIGHTLY COATED PRAWNS, DEEP FRIED  
AND SERVED WITH HONEY LEMON SAUCE AND CANDIED WALNUTS (GF)  
26.00
- SERES PRAWNS WITH SNOW PEAS  
IN GINGER-INFUSED WHITE WINE SAUCE (GF)  
22.00
- \*STIR-FRIED PRAWNS IN TANGY SAUCE  
WITH WOOD EAR, ONIONS, AND BAMBOO SHOOTS  
22.00
- \*◇ KUNG PAO PRAWNS  
STIR-FRIED PRAWNS WITH ROASTED PEANUTS AND SZECHUAN CHILI PEPPERS  
IN HOUSE KUNG PAO SAUCE (GF)  
21.00
- \*SALT & PEPPER SCALLOPS OR PRAWNS  
DRY STIR-FRIED WITH GARLIC, ONIONS AND HOUSE SPICES (GF)  
25.00
- STUFFED BEAN CURD WITH MINCED SEAFOOD  
22.00
- \*DRAGON & PHOENIX  
LOBSTER TAILS & GENERAL TSO'S 69.00  
LOBSTER TAILS & ROAST DUCK 75.00
- SESAME SALMON BITES  
CRISPY SALMON STIR-FRIED WITH SAVORY SWEET SESAME SAUCE  
AND SERVED WITH A SIDE OF BROCCOLI (GF)  
23.00
- SWEET & SOUR FISH  
17.00

## RICE & NOODLES

BARBEQUE PORK CHOW MEIN  
17.00

LOBSTER CHOW MEIN  
26.00

SEAFOOD CHOW MEIN  
24.00

VEGETABLE CHOW MEIN (V)  
16.00

SUNGARI FRIED RICE (GF)  
BEEF, SHRIMP & CHICKEN  
16.00

VEGETABLE FRIED RICE WITH TOFU  
(GF)(V)  
15.00

SHRIMP FRIED RICE (GF)  
18.00

SCALLOPS & CRABMEAT FRIED RICE  
(GF)  
20.00

CHICKEN & MUSHROOM FRIED RICE  
16.00

\*SALT & PEPPER  
CHICKEN FRIED RICE (GF)  
16.00

SEAFOOD & PINEAPPLE FRIED RICE  
(GF)  
19.00

STEAMED ORGANIC BROWN RICE  
3.00

WHITE RICE  
2.00

## ADD STEAMED SIDE FOR \$8

STEAMED BROCCOLI

STEAMED KALE

STEAMED TOFU

(GF) AVAILABLE GLUTEN FREE

(V) AVAILABLE VEGAN

\* SPICY

◇ DISH CONTAINS NUTS

WE DO NOT ADD MSG TO ANY OF  
OUR DISHES. TRACE AMOUNTS MAY BE  
FOUND IN SAUCES CONTAINING HOISIN,  
SOY SAUCE, OR OYSTER SAUCE.  
ASK YOUR SERVER FOR MORE INFORMATION



**seres**

restaurant & bar

www.seresrestaurant.com

## POULTRY

\*◇ JADE CHICKEN  
SLICED CHICKEN BREAST STIR-FRIED WITH VEGETABLES  
AND ROASTED CASHEWS IN HOUSE KUNG PAO SAUCE  
18.00

\*SESAME CHICKEN  
LIGHTLY COATED CHICKEN STIR-FRIED IN SAVORY SWEET SESAME SAUCE (GF)  
18.00

\*CRISPY PEPPER-SKIN DUCK  
DRY-RUBBED WITH HOUSE SPICES AND ROASTED (GF)  
(PLEASE ALLOW FOR EXTRA TIME)  
HALF 24.00  
WHOLE 45.00

\*GENERAL TSO'S CHICKEN  
CLASSIC NEW YORK STYLE CHICKEN THIGH, STIR-FRIED  
WITH HOUSE GENERAL TSO'S SAUCE (TANGY AND SAVORY, NOT SWEET)  
17.00

\*◇ KUNG PAO CHICKEN  
STIR-FRIED WITH ROASTED PEANUTS AND SZECHUAN CHILI PEPPERS  
IN HOUSE KUNG PAO SAUCE (GF)  
17.00

\*CHIANG SHA CHICKEN  
TENDERLOIN SLICES STIR-FRIED WITH SWEET RED BELL PEPPERS,  
ONIONS AND MUSHROOMS OVER STEAMED ORGANIC BABY SPINACH  
19.00

SUNGARI CHICKEN AND BROCCOLI  
IN GINGER-INFUSED WHITE WINE SAUCE (GF)  
17.00

\*SALT & PEPPER CHICKEN  
DRY STIR-FRIED CHICKEN WITH GARLIC, ONIONS AND HOUSE SPICES (GF)  
17.00

FRIED CHICKEN BREAST  
DEEP FRIED CHICKEN STRIPS SERVED WITH HOUSE ASIAN PEAR SLAW  
18.00

PEKING DUCK  
SERVED WITH JULIENNED LEEKS, CHINESE CREPES AND HOISIN SAUCE  
SERVED TABLESIDE  
(PLEASE ALLOW FOR EXTRA TIME)  
54.00

ROAST DUCK  
SERVED BONE-IN WITH HOISIN SAUCE ON THE SIDE  
(PLEASE ALLOW FOR EXTRA TIME)  
HALF 24.00  
WHOLE 45.00

3 COURSE PEKING DUCK  
1. TRADITIONAL PEKING DUCK SERVED TABLESIDE  
2. SAVORY DUCK BONE SOUP WITH BABY BOK CHOY  
3. STIR-FRIED DUCK BREAST WITH SWEET PEA PODS  
(PLEASE ALLOW FOR EXTRA TIME)  
75.00

## BEEF, PORK & LAMB

\*SESAME BEEF  
MARINATED FLANK STEAK STIR-FRIED IN SAVORY SWEET SESAME SAUCE (GF)  
19.00

FLANK STEAK WITH BROCCOLI OR ASPARAGUS (GF)  
19.00

\*MONGOLIAN BEEF OR LAMB  
FLANK STEAK STIR-FRIED WITH ONIONS, SCALLIONS AND SPICES  
19.00

\*PEPPERED LAMB  
SERVED WITH CILANTRO AND CHINESE CREPES  
21.00

\*SWEET SPICY PORK  
MARINATED IN SPICY SWEET GO CHU SAUCE  
AND SERVED WITH HOUSE ASIAN PEAR SLAW  
18.00

\*SALT & PEPPER PORK  
DRY STIR-FRIED PORK LOIN WITH GARLIC, ONIONS AND HOUSE SPICES (GF)  
18.00

HUNAN PORK  
PORK AND VEGETABLES STIR-FRIED IN BLACK BEAN SAUCE  
18.00