

ENTRÉE

Grilled lemongrass prawn on skewers with cucumber relish (4)	12.00
Chicken wontons with plum sauce (8)	10.40
Malaysian style grilled satay chicken (3)	10.40
Steamed prawn with mushroom and water chest nuts dumplings (5)	12.80
Sang choy bao of chicken with baby corn and water chestnuts	9.60
Sang choy bao of roasted duck with Chinese cabbage water chestnuts oyster mushrooms and ginger	12.80
Fried spring rolls or vegetarian spring rolls (3)	9.60
Thai fish cakes with sweet chilli sauce (4)	11.20
Vietnamese chicken rice paper rolls (3)	9.60

SALAD

Braised pork belly and green papaya salad	14.40
Grilled beef salad with chilli lime dressing And roasted rice powder	14.40
Vietnamese poached chicken shredded cabbage Salad with fresh herbs and peanuts	14.40

SEAFOOD

Salt and pepper squid	17.60
Grilled barramundi fillets with chilli and black beans	19.20
Grilled barramundi fillets with ginger and shallots	19.20
Fish fillets braised in clay pot with chilli, tomato Shiitake mushrooms and bamboo shoots	19.20
Malaysian style chilli sambal prawns	20.00
Wok braised prawns with red curry paste, pumpkin and Kaffir lime leaves	20.00
Stir fried prawn with shiitake mushroom and snow peas	20.00

MEAT AND POULTRY

Stir fried beef with eggplant and chilli black beans	16.80
Stir fried beef with chilli and lemongrass	16.80
Spicy beef with green beans and hoisin sauce	16.80
Malaysian style chilli sambal beef	16.80
Stir fried beef with vegetables and oyster sauce	16.80
Stir fried chicken fillets with homemade chilli jam and basil	16.80
Stir fried chicken fillets with ginger and snow peas	16.80
Stir fried chicken fillets with chilli, lemongrass, bamboo shoots and coconut	16.80
Crispy skin chicken with chilli, basil and black vinegar dressing	16.80
Stir fried roasted duck fillet with vegetables and yellow bean sauce	18.40
Red braised duck with chilli and tamarind sauce	18.40

CURRIES

Massaman curry of beef with potatoes, Peanuts and cucumber relish	16.80
Vietnamese yellow curry chicken with Sweet potatoes and cucumber relish	16.80
Red curry of duck with pineapple, lychee and beans	18.40
Malay Indian style curry of lamb with tomato, Ground cashew nuts and cucumber relish	16.80
Dry red curry of grilled barramundi fillets and lime leaves	19.20

VEGETABLES

Chinese greens with garlic and oyster sauce	11.20
Stir fried eggplants and pumpkin with chilli and Black beans	11.20
Fried beancurd with shiitake mushroom and snow peas	12.00
Clay pot braised shiitake mushrooms, baboo shoots, baby corn Snow peas and Chinese cabbage	12.00

NOODLES

Pad thai (rice noodle wok fried with bean curd, garlic chive, sprout, dry shrimp and peanuts)	12.80
Singapore noodle (rice vermicelli wok fried with chicken, bbq pork, chives, sprout and lightly spiced)	12.80
Spicy chicken hokkien noodle (wok fried egg noodle with chicken, greens, and spicy chilli)	12.80
Beef rice noodle (beef wok fried with rice noodle, vegetable and black beans)	12.80
Char kway teo (wok fried rice noodle with , chicken, Chinese sausages, prawns, egg and dark soy sauce)	12.80
BBQ pork hokkien noodle (wok fried bbq pork with egg noodle, veg and blend soy sauce)	12.80

RICE

Steamed rice	2.40
Chicken fried rice with egg and shallots	9.60
Special fried rice with Chinese sausages, chicken, prawns Egg and shallots	11.20