



TAKE AWAY MENU

Pick up only. Delivery not available.

Take away available to pick up 7 nights from 5.00pm-late
Thursday –Tuesday Lunch 11 am-3pm

PH 5348 4946

STARTERS AND DUMPLINGS

1. PRAWN CRACKER (PER BAG).....\$2.5
2. HOUSE BEEF DIMSIM (2pcs), steamed or fried..... \$5.0
3. VEGETARIAN CURRY SPRING ROLL (3pcs)\$8
4. CHICKEN SKEWERS WITH SATAY SAUCE (3pcs)\$ 9
5. SCALLOP WONTON WITH PEANUT CHILL SAUCE (5pcs)..... \$11
- 6, SOUP OF THE DAY when it is available..... POA
7. FRESH HAND MADE DUMPLINGS (12PCS)
 - a. Chicken, prawn and spring onion \$16
 - b. Pork, Ginger and Wombok.....\$14
 - c. Beef, savoy cabbage, celery..... \$14
 - d. Shiitake mushroom, beans, veggies(fried only) \$15
(pan-fried, half half or mix, additional \$1.0)

GOURMET ASIAN NOODLE

8. CHAR KWAI TEOW.....\$17
Stir-fried thick rice noodle with eggs, BBQ pork and market vegetable
in sweet dark soy sauce
9. HONEY SOY NOODLE.....\$16
Thick noodle stir-fried with chicken fillet & Asian greens in honey soy sauce

10. TERIYAKI CHICKEN NOODLE.....\$16
Thick noodles, chicken & fresh vegetable in Japanese teriyaki sauce
11. BLACK BEAN BEEF NOODLE.....\$17
Thick noodle, market Asian greens with house black bean sauce
12. HOT & SPICY COMBINATION.....\$17
Stir-fried thin noodles with beef, chicken breast and seasonal greens
cooked in sambal chill sauce
13. SATAY CHICKEN OR BEEF NOODLE\$17
Thick egg noodles in house made satay sauce and fresh veggies
14. HOKKIEN NOODLE.....\$16
Thick noodle stir-fried with chicken fillet & Asian greens in oyster sauce
15. SINGAPOREAN NOODLE.....\$18
Thin vermicelli noodle, chicken, prawns with house satay curry sauce
16. MEAT LOVERS\$19
BBQ pork, beef, chicken fillet with thin egg noodles, bbq and hoisin sauce
17. VEGETARIAN FRIED NOODLE.....\$15
Thin noodle, silken tofu with seasonal greens in special soy sauce

CHICKEN

18. BLACK BEAN CHICKEN.....\$18
Lean chicken fillet, house garlic black bean sauce with market asian greens
19. MONGOLIAN CHICKEN..... \$18
Lean chicken fillet with chef special mongolian sauce and mixed asian green
20. SWEET AND SOUR CHICKEN.....\$17.5
Lean chicken fillet with house sweet sour sauce and vegetables.
21. LOCAL HONEY CHICKEN..... \$17.5
Tender chicken fillet, lightly battered with local honey.
22. SATAY CHICKEN.....\$18
Lean chicken fillet cooked with house satay sauce and fresh veggies
23. LEMON CHICKEN.....\$17.5
Lightly battered tender crispy chicken fillet with side lemon sauce
24. CHILLI CHICKEN.....\$18
Lean chicken fillet with chef special chill sauce and mixed vegetables

BEEF

25. OYSTER BEEF..... \$18
Wok fried lean beef , tossed with garlic mongolian sauce and asian greens
- 26.MONGOLIAN BEEF.....\$18.5
Wok fried lean beef, tossed with house mongolian sauce and seasonal greens
27. SZECHUAN BEEF..... \$18.5
Stir-fried lean beef strip, tossed with special szechuan sauce with greens
28. BLACK PEPPER BEEF.....\$18.5
Lean beef strip, tossed with chef special pepper sauce and fresh vegetables
- 29.BLACK BEAN BEEF..... \$18.5
Lean beef strip with house black bean sauce and green vegetables
30. PEKING SAUCE BEEF..... \$18.5
Wok fried lean beef strip, tossed with Peking sauce and mixed vegetables
31. SATAY BEEF.....\$19.0
Lean beef strip with house mild satay sauce and fresh vegetables

PORK

- 32.SWEET AND SOUR BBQ PORK..... \$17.5
Shredded BBQ pork with house sweet sour sauce and vegetables
- 33.BBQ PORK with OYSTER SAUCE.....\$17.5
BBQ Pork tossed with garlic oyster sauce and Asian greens
- 34 . BLACK BEAN BBQ PORK..... \$17.5
BBQ pork with black bean sauce and green vegetables
35. HONEY PEPPER BBQ PORK..... \$17.5
BBQ pork with house honey and pepper sauce , beansprout and greens

CURRY

36. MALAYSIAN BONELESS CHICKEN CURRY.....\$19.0
Lean chicken fillet cooked with our own curry sauce and seasonal vegetables
37. THAI STYLE RED BEEF CURRY.....\$19.5
Local lean beef strip with Thai mild curry and fresh vegetables
38. SLOW COOKED BONELESS GOAT CURRY..... \$23

- 6 hours slow-cooked goat with chef special curry spices, mixed vegetables
39. ASIAN SEAFOOD CURRY..... \$26
King prawns, snappers, calamari with asian market vegetables in a mild taste
40. COCONUT FISH CURRY.....\$26
Thai inspired fish curry cooked with chef special sauce and mixed vegetables
41. VEGETARIAN CURRY..... \$17.0
curry with silken tofu, mixed asian greens and roasted cashew nut

SEAFOOD

42. MALAYSIA CHILLI KING PRAWNS..... \$25.5
King prawns cooked with house sambal and mixed vegetables
43. KING PRAWNS WITH GARLIC SAUCE..... \$25.5
King prawns cooked with asian style garlic sauce and vegetables
44. COCONUT KING PRAWNS\$25.5
King prawns cooked with creamy coconut prawn and asian greens
45. SATAY KING PRAWNS..... \$25.5
King prawns cooked with house mild satay sauce and asian greens
46. OYSTER FISH AND VEGETABLES.....\$25.5
Tender fish fillet cooked with garlic oyster sauce and mixed vegetables

FRIED RICE(addition \$4 with prawns)

47. SPECIAL FRIED RICE.....\$16
Scrambled eggs, Spanish chorizo, BBQ pork, asian greens, house XO sauce
48. HOMETOWN FRIED RICE
Scrambled eggs, poached chicken, BBQ pork with mixed vegetables \$16
49. HERB CHICKEN FRIED RICE\$16
scrambled eggs, herb chicken breast, market greens, light soy sauce
50. VEGETARIAN FRIED RICE..... \$14
Spring onion scrambled eggs ,seasonal greens, silken tofu, mild curry sauce

SIDES

STEAMED RICE/ROTI BREAD(per serve)	\$4
COCONUT RICE.....	\$4.5
ASIAN STYLE SALAD.....	\$11
mixed lettuce, bean shoot, olives, tomato, fetta with honey citrus dressing	
ASIAN GREENS.....	\$12
Stir fried mixed asian vegetables with garlic oyster butter	
CHIPS AND SAUCE.....	\$6
HOUSE MILD CHILL SAUCE.....	\$1.5

DESSERT

- 1.CHINESE FIVE SPCE STICKY DATE PUDDING.....\$11
With butterscotch sauce and vanilla ice-cream
2. DARK CHOCOLATE AND ESPRESSO FONDANT.....\$12
With berry coulis and ice-cream
- 3.WILD BLACK RICE AND MUNG BEAN PANNA COTTA..... \$10
With passionfruit coulis and almond crumble
4. GRANDMA'S SWEET DUMPLINGS.....\$8
With black sesame fillings and peanut crust