

## Snacks/nibbles

### Oyster shots \$3.5

Pacific oysters lightly “cured” in a tangy, nutty, basil and sesame dressing.

### Thai style yum oysters \$3.5

Pacific oysters on grilled oyster mushroom then lightly cured in a lemongrass, chilli and fresh ginger dressing, partner with julienne of green apple and finely sliced fresh herbs.

### Vegetarian Rice Paper Rolls \$5

Shredded vegetables, fried tofu, fresh herbs and sweet bean paste, wrapped in rice paper, drizzle with maltose syrup.

### Vegetarian Triangle \$6.5

Wok tossed shredded daikon and Asian chives, folded in Chinese white pastry, pan fried and served with caramelised dark sweet soy sauce.

### Rojak \$8.0

A popular fresh fruits salad that originate from Nonya culture. Mixed fruits dressed with rich and pungent, dark liquid shrimp paste.

### Thai Fish Cake \$8.0

Deep-fried traditional Thai fish cake served with cucumber and peanut relish.

### Mini Roll \$5.5

Mixed vegetable and prawn mince mini roll, deep-fried and served with tangy chilli sauce.

### Deep fried Wontons \$7.0

Pork and prawn wontons served with cucumber and sesame vinaigrette.

### Pandan Chicken \$6

Red curry marinated chicken Maryland wrapped in pandanus leaves, then deep-fried and served with palm sugar vinaigrette.

### Crisp Tofu Parcels \$7

Bean thread noodles wok tossed with Chinese mushroom, carrot and ginkgo nut; and then carefully wrapped in paper-thin tofu “skin, deep-fried till crisp. Served with salted plum sauce

## Noodle

### My Mum’s Laksa \$10

Fresh Thin Hor-Fun top with Char-Siu pork, shredded chicken and prawns meat in a fragrant Laksa broth. (Originated from Ipoh, Malaysia. Another version of curries Laksa. The main different is, instead of the common Rice Vermicelli it use thin fresh “Hor Fun” (Pho Noodles)

### Laksa Lemak \$10

Fine rice vermicelli top with fish cake, fish dumplings, hard-boiled egg, fried tofu puff, prawns meat, and shredded cucumber in a fragrant mouth watering creamy Laksa stock.

### Vegetarian Skinny Laksa \$10

Thin Rice Vermicelli, baby green, mixed mushroom, crisp tofu puff and deep fried eggplant in a light tangy Laksa stock.

### Ginger and Spring Onion Noodles \$9

Quick blanched thin egg noodles tossed with ginger and spring onion mixture accompanied with choi-sum green deep fried tofu.

### Vegetarian “Gon-Lo-Mein” \$9

Thin rice vermicelli on bed of Asian green and bean shoots dress with Chinese mushroom, sea-moss and wood fungus in soy gravy.

### Wheat Noodles with Preserved Cabbage \$9.5

Wheat noodles tossed with olive oil preserved cabbage and fresh Asian green.

### Khao Soi Gai \$9

Crisp egg noodles topped with chicken in creamy red curry gravy.

### Braised hokkien noodles \$12

Chicken and Chinese sausages braised with oyster sauce.

### A la Woo “Watdaan Hor” \$13

Rice noodles, chicken, shrimps and greens. In a velvet egg gravy.

### Pad Thai \$10

Dry shrimps, bean shoots, turnips, tofu, chives and egg.

### Char Kwei Teow \$12

Stir-fried rice noodles. Choi sum, baby prawn, bean shoots & eggs.

### Pork Noodles \$12

Egg noodles, char sui pork and vegetables tossed in a tasty pork gravy.

### “Cheung-Fun” \$10.

A popular rice noodles dish in Singapore and Malaysia’s streets cuisine. Steamed Cheung-Fun (round fresh rice noodles) served with fish dumplings and fried pork crackling in light curry gravy

### Dry Chicken Curry Noodles \$10

Super spicy boneless chicken curry on Hokkien noodles; top with garden mint and spring onion rings.

### Wonton Noodles \$10

Egg-noodle served in duck broth with pork wonton and fresh Asian green.

## Rice *(Served with rice)*

### Hainanese Chicken Rice \$ 10

Portions of “White-Cut” chicken with 3 different dipping sauces served with a bowl of aromatic clear chicken broth.

### Nasi Lemak of the day \$ 12.5

Aromatic coconut rice, ikan bilis, sambal fried egg, sambal Vegetables, peanuts and cucumber.

### Wok Tossed Beef Rump \$16

Sliver of beef rump wok tossed with chilli, capsicums and green bean, finished with fish sauce and palm sugar gravy.

### Beef in oyster sauce \$16

Beef rump and vegetables in a oyster sauce gravy.

### Bai ka pow (mince chicken stir fry) \$12.5

Mince chicken, chilli garlic and basil.

### Thai Style fried rice \$10

Fried rice with chicken, basil, chillies and egg.

### Sambal Asian green \$10

Asian greens stir-fried in chilli paste.

### Asian Green with mixed mushrooms \$10

Mixed mushroom and asian greens in oyster sauce.

### Red curry chicken stir fry \$13

Chicken and vegetables in a red curry sauce stir-fry.

### San-bei-ji (Braised Chicken) \$ 13

One of Jack’s favourites. Chunk of chicken braised with 3 cups of seasoning, garlic, ginger and chilli.

### Chilli Chicken \$13

Flame tossed chicken with chillies, roasted peanuts, in a sweet Thai chilli paste.

### CORKAGE \$10 per bottle

All prices shown are GST inclusive

# Main Dishes

(All curries will require 20minutes cooking time)

## Vegetarian Curry \$16

Assorted Root vegetables in a popular Malaysian's turmeric infused curry.

## Nonya Pork Ribs \$20

Stewed Asian style pork ribs in a sweet, spicy and sour reduction.

## Three Flavours Fish \$23

Fish of the day, deep -fried then dress with 3.flavour sauce – Sweet, Sour, and Spicy.

## Red duck curry \$22

Roast duck paired with aromatic red curry, with seasonal vegetables.

## Twice Cooked Devil's Chicken Curry\$19

Chunks of chicken, bean, potatoes, bird-eye chilli tossed in flaming wok with house's special curry paste.

## Chilli Prawn \$24

Prawns with capsicum, chillies and vegetables in a mouth watering sweet chilli jam.

## Green Chicken Curry \$19

Chunks of chicken slow cooked with variety of vegetables in aromatic Green Curry

Main dishes do not come with rice.

# Extras

Steamed rice	\$2
Extra topping	\$2
Sambal /chillies	\$1
Extra soup	\$2

## CORKAGE \$10 per bottle

All Prices shown are GST inclusive