

ENTREE

01	Peking Duck wraps(4pcs) <i>Roast Duck, pancake with spring onions, strips of cucumber and hoi sin sauce.</i>	18
02	Duck san choy bao <i>stir fried finely diced roast duck, onion, capsicum, celery on crisp lettuce leaf (2)</i>	12
03	Mix entree <i>(4 kinds in a serve) spring roll, steam dim sim, coconut prawn, satay chicken</i>	10
04	Quail with salt, pepper and five spice	9
05	Satay chicken (4)	10
06	Beef curry puff (4)	10
07	Chicken & crab meat spring rolls (4)	10
08	Vegetarian spring roll (4)	9
09	Thai fish cake (4)	10
10	Steam dim sim (4)	10
11	Coconut prawn (4)	14
12	Grilled scallops with garlic, lime sauce (6)	18
13	Steam oysters with ginger & shallot (1/2 doz)	18
14	Deep-fried oysters (1/2 doz)	18

SOUP

15	Prawn, pork wonton with rich chicken broth (4)	10
16	Corn soup with crab meat	9
17	Corn soup with chicken	8
18	Tom Yum Soup <i>spicy and sour soup with lemon grass and lime leaf</i>	
19	Chicken	8
20	Prawn	10



MAINS

21	Roast duck (half duck) Cantonese classic <i>Deboned, served with plum sauce, steam chinese vegetable garnish</i>	25
22	Sauteeds scallops with snow peas	28
23	Fried calamari salt , pepper and five spice	19
24	Steam fish of the day <i>fillets steamed with ginger & spring onions, seasoned soya, Chinese vegetable garnish</i>	25
25	Moreton Bay bugs with Singapore style chilli sauce	28
26	Honey king prawn <i>crispy fried then wok tossed with honey</i>	26
27	Sizzling king prawns with fresh garlic sauce	26
28	Crispy fried Coral Trout fillet <i>Your choice of sweet corn topping or sweet & sour sauce</i>	25
29	Tempura soft shell crab with salt, pepper and five spice	22
30	Crispy fried duck with plum sauce <i>(deboned Half slow cooked duck with chinese herb)</i>	24
31	Sizzling Hot Plate with Mongolian Style Sauce	
	a Lamb	26
	b Beef	22
32	Wok Tossed Tender pork neck with sweet seasoned soya, fried onion garnish	22
33	Deep-Fried Honey Chicken <i>Battered whole marinated chicken breast, deep fried with honey topping</i>	
34	pork loin with Peking style sauce	22
35	Pork with classic Chinese style sweet & sour sauce	22

CURRIES

36	Jungle curry (hot)	37	Thai green curry (hot)	
38	Thai red curry (medium)	39	Penang curry (medium)	
40	Masaman curry (mild)	41	Yellow curry (mild)	
	a with beef / b with chicken / c with pork			25
	d with lamb			26
	e with sea food			28
	f with prawn			28
	g with fish fillet (Coral Trout)			26



STIR FRIED DISHES

41	Stirfry Thai chilli jam and cashew nut	
42	Stirfry sweet & sour sauce	
43	Stirfry with fresh garlic, chilli, and basil leaves	
44	Stirfry with fresh garlic and black pepper	
45	Stirfry with oyster sauce	
46	Stirfry with fresh ginger and garlic	
47	Stirfry with home made satay sauce	
	a) with grain fed angus beef / b) chicken / c) pork	22
	d) with lamb (Tender Loin)	26
	e) with prawn / f) sea food,	25
	g) calamari / h) coral trout fish fillets	25

FAVOURITES

48	King prawn wok tossed with Singapore style chilli sauce	28
49	Fried New Zealand flounder with salt & five spice (whole)	28
50	Sizzling eye fillet steak with black pepper sauce	25
51	Roast duck with Thai red curry (deboned half duck)	28
52	BBQ pork with plum sauce	22
53	Grain fed angus beef threaded, fried to crispy and wok tossed in homemade sweet vinaigrette sauce	22
54	Roasted pork belly, <i>served with hoisin sauce and pickle vegetable</i>	22

VEGETARIAN

55	Fried tofu with salt & pepper	16
56	Stir fried Chinese vegetable with oyster sauce	16
57	Stir fried mix vegetable with oyster sauce	16
58	Mix vegetable with Thai red, green or yellow curry	18

SALAD

59	Mix seafood Thai salad	25
60	Grilled black angus beef Thai salad	22
61	Grilled chicken breast salad	22

NOODLE & RICE DISHES

62	Steamed jasmine rice (single serve)	4
63	Coconut rice (single serve)	6
64	Thai fried rice with chicken	14
65	Chinese fried rice with BBQ pork and prawn	16
66	PadThai chicken noodles	14
67	Crispy pan fried egg noodles (<i>Cantonese style chow mien</i>)	
	a) with a) chicken / b) beef	18
	c) with seafood / d) prawn	24
68	Singapore noodles with pork and prawn	16

BANQUET 1

\$36 per person

Steam dim sim

Chicken and crab spring roll

Calamari with salt, five spice

Chicken breast fillets wok tossed with thai chilli jam

Sauteed coral trout fish fillets with ginger and broccoli

Grain fed angus beef with thai masaman curry

Steamed jasmine rice

Dessert of the day



BANQUET 2

\$48 per person

Peking duck wraps

Chicken and crab meat spring roll

Prawn and pork wonton soup (winter warmer)

Moreton Bay bugs (one bug per person) with Singapore style chilli sauce

Lamb tender loin with satay sauce served in hot plate

Roast pork belly served with pickle vegetable and hoisin sauce

Coral trout fish fillets with yellow curry

Steamed jasmine rice

Dessert of the day

