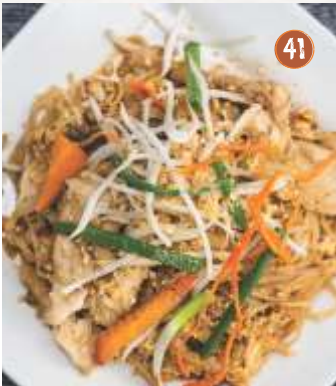


ROSALIE
Ph. 07 3511 6511



VEGETARIAN

APPETISERS

Fresh Tofu Salad Rolls (3 pcs) VGO <small>Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint, lettuce, cucumber and bean sprouts, served with special dipping sauce.</small>	\$8.00
Vegetarian Taro Spring Rolls (3 pcs) VGO <small>Taro and sweet potato wrapped in a light crispy pastry, deep-fried and served with lime sweet chilli sauce.</small>	\$8.00
Vegetarian Curry Puffs (3 pcs) <small>Sweet potatoes, onions and curry spices wrapped in puff pastry, deep-fried and served with lime sweet chilli sauce.</small>	\$8.00
Vegetarian Homemade Spring Rolls (3 pcs) <small>Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet and sour sauce.</small>	\$8.00
Vegetarian Cha Tofu VGO <small>Deep-fried golden soft tofu with sweet and sour/soy sauce.</small>	\$8.00
Vegetarian Steamed Dumplings (4 pcs) VGO <small>Steamed chopped vegetables and shallots wrapped in a traditional Chinese pastry, served with soy sauce</small>	\$8.00
Vegetarian Deep-fried Dumplings (4 pcs) VGO <small>Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wrapped in a light pastry, deep-fried, and served with sweet and sour sauce.</small>	\$8.00
Vegetarian Crispy Satay (4 pcs) VGO <small>Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sauce.</small>	\$8.00

SALAD

Vegetarian Vietnamese Salad Bowl VGO <small>A Vietnamese style salad with deep-fried tofu, vegetarian spring rolls, vermicelli noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and soy sauce.</small>	\$17.90
Vegetarian Papaya Salad VGO  <small>Fresh young papaya threads combines with fresh chilli, garlic, tomatoes, green beans and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.</small>	\$17.90
Vegetarian Mango Salad (Seasonal)  <small>Freshly shredded green mango combines with fresh chilli, mint, basil and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.</small>	\$17.90
Vegetarian Thai Salad  <small>Crispy deep-fried soy pieces, freshly squeezed lemon juice, mint, roasted chilli, coriander, onion and grounded roasted rice on a bed of mixed leaves.</small>	\$17.90

SOUPS

Pho Vegetarian	\$16.90
Vegetarian Dumpling Noodle Soup VGO	\$16.90
Vegetarian Tom Yum Noodle Soup 	\$16.90
Vegetarian Laksa 	\$16.90

MAINS (ALL WITH COMPLIMENTARY JASMINE RICE)

47. Chilli Lemongrass Tofu GFO VGO  <small>Deep-fried tofu slices wok-tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts.</small>	\$16.90
47a. Thai Spicy Tofu Vegetarian GFO  <small>Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.</small>	\$16.90
48. Vegetarian Delight GFO VGO <small>Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.</small>	\$16.90
49. Vegetarian Pad Thai GFO <small>A popular Thai style noodle dish in our special homemade sauce wok-tossed with vegetables, flat rice noodles, egg, bean spouts and shallots garnished with roasted cashew nuts and ground peanuts.</small>	\$16.90
50. Thai Red, Green or Panang Vegetarian GFO  <small>Seasonal vegetables and your choice of spicy red curry, hot Green curry or aromatic Panang curry. All coconut cream based.</small>	\$16.90
51. Satay Vegetarian GFO <small>Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.</small>	\$16.90
52. Chilli Black Bean Basil Tofu GFO VGO  <small>Deep fried tofu slices and seasonal vegetables wok-tossed in a special black bean sauce with fresh chilli and sweet basil leaves, garnished with roasted cashew nuts.</small>	\$16.90
53. Basil Prik Phao Vegetarian GFO  <small>Seasonal vegetables wok-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashew nuts.</small>	\$16.90
54. Vegetarian Jasmine Fried Rice GFO VGO <small>Seasonal vegetables wok-tossed with egg and rice.</small>	\$16.90
55. Basil Tofu GFO VGO <small>Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts.</small>	\$16.90
56. Chinese Vegetables GFO VGO <small>Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce.</small>	\$16.90
57. Vegetarian Thai Fried Rice GFO VGO <small>Seasonal vegetables wok-tossed with egg and roasted chilli paste.</small>	\$16.90
57a. Vegetarian Pineapple Fried Rice GFO  <small>Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.</small>	\$16.90
58. Vegetarian Chow Mein <small>Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.</small>	\$16.90
58a. Vegetarian Singapore Fried Noodles GFO VGO  <small>Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli.</small>	\$16.90
58b. Vegetarian Hokkien Stir Fry <small>Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.</small>	\$16.90
58c. Vegetarian Pad Se Heaw <small>Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.</small>	\$16.90
59. Vegetarian Foo Young Egg <small>Seasonal vegetables scrambled with egg.</small>	\$16.90
60. Vegetarian Mussaman Curry GFO  <small>Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman Curry.</small>	\$16.90
60a. Crispy Honey Soy VGO <small>Crispy deep-fried soy pieces smothered in a homemade blend of honey, soy, garlic and ginger on a bed of mixed leaves.</small>	\$16.90
60c. Garlic Peppercorn Mushroom VGO  <small>Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.</small>	\$16.90
60d. Salt and Spicy Mushroom  <small>Tempura battered five-spice and chilli mushroom.</small>	\$16.90
60f. Vegetarian Tofu Pot GFO VGO <small>Deep-fried tofu, a combination of mushroom and seasonal vegetables.</small>	\$16.90
60g. Spicy Teriyaki Tofu  <small>Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli.</small>	\$16.90



**SING'S
ASIAN KITCHEN**
ROSALIE
1/5 Nash Street, Rosalie Village QLD
Ph. 07 3511 6511
Lunch 11am to 2:30pm, Monday to Friday
Dinner 4:30pm to 9:30pm, Monday to Sunday

APPETISERS

Duck Spring Rolls (3 pcs) <small>Lemongrass infused duck mince mixed with chilli, coriander and chopped cashew nuts, wrapped in a light pastry, deep-fried and served with plum sauce.</small>	\$9.00
Vegetarian Sweet Taro Spring Rolls (4 pcs) <small>Taro and sweet potato wrapped in crispy netted rice paper, deep-fried and served with lime sweet chilli sauce.</small>	\$8.00
1. Vegetarian Spring Rolls (3 pcs) <small>Taro slices and vegetables wrapped in a light pastry, deep-fried and served with lime sweet chilli sauce.</small>	\$8.00
1a. Vegetarian Curry Puffs (3 pcs) <small>Sweet potatoes, onion and curry spices wrapped in a fluffy puff pastry, deep-fried and served with a lime sweet chilli sauce.</small>	\$8.00
2. Homemade Spring Rolls (3 pcs) <small>Minced pork and vegetables wrapped in a light pastry, deep-fried and served with a sweet and sour sauce.</small>	\$8.00
3. Honey Sesame Chicken <small>Tempura-battered chicken breast pieces glazed with honey and roasted sesame seeds on crispy glass noodles.</small>	\$8.00
4. Cha Tofu GFO <small>Freshly deep-fried tofu with sweet and sour sauce.</small>	\$8.00
5. Steamed Homemade Dim Sims (4 pcs) GFO <small>Traditional Chinese wrap with pork, water chestnuts, shallots, coriander and served with soy sauce.</small>	\$9.00
6. Chicken Satay Sticks (3 pcs) GFO <small>Chicken fillet marinated in an aromatic turmeric blend served with homemade peanut satay sauce.</small>	\$9.00
7. Honey King Prawns (4 pcs) <small>Tempura battered tail-on king prawns glazed with honey and roasted sesame seeds on crispy glass noodles.</small>	\$9.00
8. Coconut Prawns (4 pcs) <small>Coconut coated tail-on king prawns, deep-fried and served with lime sweet chilli sauce.</small>	\$9.00
9. Fried Pork Chives Dumpling (5 pcs) <small>Deep-fried pork mince and chive dumplings, served with dipping sauce</small>	\$9.00
10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs) GFO	\$9.90
<small>Vietnamese rice paper rolls with your choice of filling, rice vermicelli, mint, lettuce, cucumbers and bean sprouts, served with special dipping sauce.</small>	
11. Sang Choi Bao GFO <small>Lemongrass infused chicken breast stir-fried with capsicum, onion and coriander, served in a lettuce cup.</small>	\$9.00
12. Salt and Spicy Calamari <small>Tempura battered five-spice and chilli squid slices.</small>	\$10.90
12a. Fish Cakes (4 pcs) <small>Spicy fish cakes served with lime sweet chilli sauce.</small>	\$9.00
12c. Buns (2 pcs) NEW! <small>Stuffed with choice of meat, pickle carrot, onion, hoisin, coriander, and crush peanut.</small>	\$8.00
12d. Salt and Spicy Chicken or Tofu <small>Tempura battered five spice and chilli chicken breast pieces or tofu.</small>	\$9.00
12e. Golden Bags <small>A combination of ground chicken, prawn meat, water chestnuts, fresh coriander wrapped in light pastry, deep-fried and served with lime sweet chilli sauce.</small>	\$9.00
12e. Chicken Wings (4 pcs) <small>Deep-fried chicken wings served with sweet chilli sauce.</small>	\$9.00
12g. Soft Shell Crab <small>Tempura battered five-spice and chilli soft shell crab served with sweet vinegar.</small>	\$10.90
12h. Beef Look Luck <small>Marinated beef fillet cubes, capsicums, onions and shallots, wok-tossed with black pepper sauce.</small>	\$9.00
12i. Wontons (5 pcs) <small>A traditional and popular Chinese entrée. Pork Wonton deep-fried and served with sweet and sour sauce.</small>	\$9.00
12j. Peking Duck Wraps (2 pcs) <small>Roasted Peking duck breast slices wrapped with fresh cucumbers, coriander, shallots and traditional sauce.</small>	\$10.90

SALADS

Papaya Salad  <small>Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice.</small>	Chicken / Beef / Pork King Prawns Soft Shell Crab	\$18.90 \$21.90 \$24.90
Mango Salad (Seasonal)  <small>Freshly shredded green mangoes combined with fresh chilli, mint, basil and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.</small>	Chicken / Beef / Pork King Prawns Soft Shell Crab	\$18.90 \$21.90 \$24.90
16. Calamari Salad  <small>Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.</small>		\$21.90
16a. Larb Gai  <small>Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chilli, coriander and ground roasted rice.</small>		\$18.90
16c. Soft Shell Crab Salad  <small>Tempura battered soft shell crab pieces with tangy tamarind dressing, shredded green mango (seasonal), mint, roasted chilli powder, coriander, onion, ground roasted rice and peanuts on crisp mixed leaves.</small>		\$24.90
16d. Duck Salad  <small>Peking roasted duck slices with fresh lemongrass, chilli, lemon juice, onions, mint, sweet basil, coriander, kaffir lime leaves and ground roasted rice on crisp mixed leaves.</small>		\$23.90
16e. Yum Beef or Pork Salad  <small>Selection of beef or pork slices wok-tossed with special spicy sauce, fresh lemongrass, onion, mint, coriander and roasted chilli on crisp mixed leaves.</small>		\$18.90
16f. Fish Mango Salad  <small>Golden deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chilli and ground roasted rice on crisp mixed leaves.</small>		\$21.90
16h. Thai Prawn Salad  <small>Prawns tossed with shredded fresh young papaya and celery, cucumber, onions, mint and pickled carrots served with crispy prawn crackers.</small>		\$21.90

SING'S ASIAN KITCHEN

VIETNAMESE SALAD BOWL

A Vietnamese style salad with vermicelli rice noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and fish sauce.

Fried Tofu Salad Bowl	\$18.90
Vegetarian Spring Rolls Salad Bowl	\$18.90
Homemade Spring Rolls Salad Bowl	\$18.90
Crab Spring Rolls Salad Bowl	\$18.90
Grilled Chicken Salad Bowl	\$18.90
Grilled Beef Salad Bowl	\$18.90
Grilled Pork Salad Bowl	\$18.90
Grilled King Prawns Salad Bowl	\$21.90
Combination Grilled Salad Bowl (Grilled Chicken, Beef, Pork & Spring Rolls)	\$21.90

D.I.Y RICE PAPER ROLLS

Choice of up to 3 fillings:	\$21.90
- Grilled Chicken / Pork / Beef / King Prawns, Homemade Spring Rolls, Vegetarian Spring Rolls, Tofu	

MAINS

ALL WITH
COMPLIMENTARY
JASMINE RICE

17. Crispy Chilli Plum Duck 	\$23.90
Tempura battered tender duck glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.	
18. Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets) 	\$21.90
Tempura battered fish fillet wok tossed with Thai Krachai, fresh chilli, peppercorns, capsicum, zucchini and carrot in a creamy red curry.	
19. Peking King Prawn	\$21.90
A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed with lightly deep-fried tail-on king prawns, onion, tomatoes, pineapples and capsicum.	
20. King Prawn Cashew Nuts GFO	\$21.90
Tail-on king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.	
21. Garlic King Prawn GFO	\$21.90
Garlic infused tail-on king prawns wok-tossed with seasonal vegetables.	
22. Ginger Shallot King Prawn GFO	\$21.90
Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.	
23. Tasty King Prawn 	\$21.90
Coriander infused tail-on king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.	
24. Szechuan Calamari GFO 	\$21.90
Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.	
24a. Prik Phao Calamari (Roasted Chilli Paste) GFO 	\$21.90
Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.	
24b. Chilli Plum Calamari 	\$21.90
Tempura battered tender calamari glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.	

BEEF, LAMB AN PORK

25. Black Bean Steak GFO	\$18.90
Tender beef slices wok-tossed and blended with special black bean sauce.	
25a. Black Pepper Beef 	\$18.90
Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.	
26. Mongolian Beef	\$18.90
Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.	
27. Beef Stir Fried GFO	\$18.90
Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.	
27a. Peking Beef	\$18.90
Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, shallots and tomato.	
27b. Garlic Basil Pork GFO	\$18.90
Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.	
27c. XO Beef GFO 	\$18.90
Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.	

CHICKEN

28. Chicken Cashew Nuts GFO	\$18.90
Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.	
28a. Garlic Chicken GFO	\$18.90
Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.	
28b. Mango Chicken GFO	\$18.90
Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.	
28c. Honey Soy Chicken Wings 	\$18.90
Crispy deep-fried chicken wings generously coated in our homemade honey garlic soy sauce on crisp mixed leaves.	
29. Chilli Garlic Chicken GFO 	\$18.90
Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.	
30. Ginger and Shallot Chicken GFO	\$18.90
Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.	
31. Sweet and Sour Chicken or Pork	\$18.90
Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes	
31a. Salt and Spicy Pork, Chicken or Tofu 	\$18.90
Lightly seasoned and battered pork, chicken or tofu with spiced fresh chilli.	
32. Honey Lemon Chicken	\$18.90
Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted sesame seeds.	
32a. Satay Chicken GFO	\$18.90
Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.	
32b. Chicken Chow Mein	\$18.90
Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.	
32c. Chicken Foo Young Egg	\$18.90
Tender chicken breast pieces scrambled with eggs and vegetables.	
32d. Teriyaki Chicken	\$18.90
Tender chicken breast pieces wok-tossed in a tasty Teriyaki sauce with onions and seasonal vegetables.	
32e. Szechuan Chicken	\$18.90
Tender chicken pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.	

BE A CREATOR!

Create your own meal here!

STEP 1 - Select your noodles

Thin Egg Noodles	Flat Rice Noodles
Hokkien Thick Noodles	Thin Rice Noodles

STEP 2 - Select your cooking style

Chinese Garlic & Oyster Sauce	Indonesian Peanut Satay Sauce
Malay Cooked Chilli	Japanese Teriyaki Sauce
Mongolian Mild Spicy Barbeque	Singapore Curry Powder & Egg
Hong Kong Black Bean Sauce	

STEP 3 - Select your protein

 All dishes include vegetables

Vegetarian	\$16.90	Prawn	\$21.90
Beancurd (Tofu)	\$16.90	Seafood	\$21.90
Chicken, Beef or Pork	\$17.90	Combination	\$21.90
Calamari	\$21.90		

THAI / VIETNAMESE

33. Chilli Lemongrass GFO 	\$18.90
A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns.	
33a. Ah-Sam (Hot Tamarind) GFO 	\$18.90
A fresh new style of a hot tamarind base, saw-leaves, coriander and seasonal vegetables stir-fried with your choice of tender chicken, beef or king prawns.	
34. Thai Red Curry GFO 	\$19.90
A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables.	
35. Thai Green Curry GFO 	\$19.90
A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables.	
35a. Yellow Curry GFO 	\$19.90
A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.	
35b. Panang Curry GFO 	\$19.90
A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns.	
35c. Mussaman Beef GFO 	\$19.90
Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.	
36. Pong Ca Ri GFO 	\$18.90
A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of chicken, beef or king prawns. (contains egg)	
37. Sweet and Chilli Fish 	\$21.90
deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, tomato and celery.	
38. Prik Khing (Dry Red Curry) GFO 	Mixed Seafood \$21.90
Red curry paste stir-fried with green beans and aromatic kaffir lime leaves. Suitable for curry lovers who enjoy the aroma and flavours of fresh curry without the coconut cream.	
40. Basil Chilli Black Bean GFO 	\$18.90
A new way of combining chilli, black bean sauce and sweet basil, wok-tossed with seasonal vegetables and your choice of tender chicken, beef or king prawns.	
41. Pad Thai GFO	\$17.90
A popular Thai style noodle dish in our special homemade sauce wok-tossed with tender chicken, flat rice noodles, egg, shallots, onion, bean sprouts and ground peanuts.	
41a. Pad Se Heaw GFO	\$17.90
Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.	
41b. Char Kway Teaw GFO 	\$17.90
Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.	
41c. Ho Fun Chicken GFO	\$17.90
Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.	
42. Thai Fried Rice GFO	\$17.90
Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chilli paste.	
42a. Green Coconut Chicken Fried Rice GFO 	\$17.90
Creamy green curry wok-tossed with chicken breast pieces and mixed seasonal vegetables with egg, sweet basil and aromatic kaffir lime leaves.	
43. Nasi Goreng GFO 	\$17.90
3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.	
44. Chicken Jasmine Fried Rice GFO	\$17.90
Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.	
44a. Young Chow Fried Rice GFO	\$17.90
Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.	
44b. Pineapple Prawn Fried Rice GFO 	\$21.90
Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.	
44c. Sing's Signature Fried Rice GFO	\$21.90
Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.	
44d. Pickled Beef Fried Rice NEW!	\$17.90
Wok toasted with asian pickled vege, mix vege and egg.	
45. Tom Yum GFO 	Chicken / Beef \$21.90 King Prawn \$21.90
Thin rice noodles and seasonal vegetables in a traditional sour and spicy Tom Yum broth with your choice of tender chicken, beef or king prawns.	
46. Laksa GFO 	Chicken / Beef \$17.90 King Prawn \$21.90
Combination of Hokkien noodles, thin rice noodles and seasonal vegetables in a creamy coconut chilli broth with your choice of tender chicken, beef or king prawns.	
Bo Kho GFO  NEW!	\$18.90
(Braised beef stew) ser with rice / noodles or bread	
Pho Beef Rice Noodle Soup	\$17.90
Wonton Noodle Soup	\$17.90
Chicken Noodle Soup	\$17.90
BBQ Pork Wonton Noodle Soup	\$19.90

RICE AND EXTRAS

Steamed Jasmine	Small \$2.00	Large \$4.00
Coconut Rice	Small \$4.00	Large \$7.00

SOUP

Chicken Corn Soup	\$9.00
Won Ton Soup	\$9.00
Tom Kha / Tom Yum Soup	
Vegetables	\$9.00
Chicken	\$9.00
King Prawn	\$9.00
Seafood	\$9.00

CHEF RECOMMENDED

66. Peppercorn Roast Duck GFO 	\$23.90
Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chilli, sweet basil and aromatic kaffir lime leaves.	
67. Ketchup Pork Chop	\$20.90
Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.	
68. Crisp Garlic Black Bean King Prawn 	\$21.90
Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.	
69. XO King Prawn GFO 	\$21.90
Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.	
70. Ginger Shallot Scallops GFO	\$24.90
Ginger infused roe-off scallops wok-tossed with fresh ginger, onion, carrot, shallots capsicum and zucchini.	
70a. Spicy Teriyaki Scallops 	\$24.90
Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce, onion and broccoli.	
70b. Spicy Scallop 	\$24.90
Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli, spicy black bean, capsicum, onion and shallots.	
71. Chilli Tamarind King Prawn 	\$21.90
Coriander infused tail-on king prawns wok-tossed with roasted chilli tamarind, fresh lemongrass, coriander and ground peanuts.	
73. Snow Peas King Prawn GFO	\$21.90
Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms in oyster sauce.	
74. Green Lemongrass Seafood GFO 	\$21.90
Tail-on king prawns, calamari, scallops and fish balls wok-tossed with fresh chilli, green curry paste, lemongrass, onion, green beans, capsicums, zucchini, aromatic kaffir lime leaves and sweet basil leaves.	
75. Tasty Pepper Seafood 	\$21.90
Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.	
76. Spicy Lemongrass Fish GFO 	\$21.90
Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.	
77. Saw Leaves Coconut Fish GFO	\$21.90
Steamed snapper filler in an aromatic broth of fresh lemongrass, chilli, saw leaves, coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.	
78. Samonpai Fish	\$21.90
Deep-fried snapper fillet wok-tossed in a special sauce made from fresh lemongrass, apple or mango slices, saw leaves, coriander, sweet basil leaves, onion, chilli, fish sauce, lemon juice and roasted peanuts on a bed of crisp mixed leaves.	
79. Ginger Fish GFO	\$21.90
Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.	
80. Basil Duck GFO	\$23.90
Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.	
81. Red Curry Duck GFO 	\$23.90
Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.	
82. Garlic Lamb GFO	\$21.90
Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aromatic basil leaves.	
83. Spicy Lamb GFO 	\$21.90
Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.	
86. Spicy Yellow Crab 	\$24.90
Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.	
86a. Tamarind Soft Shell Crab	\$24.90
Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.	
86b. Garlic Peppercorn 	Prawn \$21.90 Soft Shell Crab \$24.90
Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum.	
86c. Black Pepper Soft Shell Crab 	\$24.90
Tempura battered soft shell crab wok-tossed with black pepper, butter caramelised onion, shallots and capsicum.	
87. Chilli Plum Pork Chops 	\$20.90
Lightly battered pork ribs wok-tossed in a sweet chilli plum sauce and steamed broccoli.	
88. Spicy Pork Chops 	\$20.90
Tempura battered tasty pork ribs wok-tossed with garlic, fresh chilli, spicy black beans, capsicum, onion and shallots.	

DESSERT

Triple Flavour Ice Cream NEW!	\$8.00
Black Sticky Rice NEW!	\$8.00
Lychee Ice Cream NEW!	\$8.00
Vietnamese Coffee Flan (2pcs) NEW!	\$9.90