

食
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SING'S ASIAN KITCHEN



We cater for your personal meal.
Please advise of allergies to any ingredients or for gluten-free meals.
15% surcharge applies on public holidays. One bill per table.
Corkage charge \$2.50 per person. All prices subject to change without notice.
All photos are for reference only.

www.singsasiankitchen.com.au

APPETISERS

Duck Spring Rolls (3 pcs) <i>Lemongrass infused duck mince mixed with chilli, coriander and chopped cashew nuts, wrapped in a light pastry, deep-fried and served with plum sauce.</i>	\$11.00
Vegetarian Sweet Taro Spring Rolls (3 pcs) <i>Taro and sweet potato wrapped in crispy netted rice paper, deep-fried and served with lime sweet chilli sauce.</i>	\$8.00
1. Vegetarian Spring Rolls (3 pcs) <i>Taro slices and vegetables wrapped in a light pastry, deep-fried and served with lime sweet chilli sauce.</i>	\$8.00
1a. Vegetarian Curry Puffs (3 pcs) <i>Sweet potatoes, onion and curry spices wrapped in a fluffy puff pastry, deep-fried and served with a lime sweet chilli sauce.</i>	\$8.00
2. Homemade Spring Rolls (3 pcs) <i>Minced pork and vegetables wrapped in a light pastry, deep-fried and served with a sweet and sour sauce.</i>	\$8.00
3. Honey Sesame Chicken <i>Tempura-battered chicken breast pieces glazed with honey and roasted sesame seeds on crispy glass noodles.</i>	\$11.00
4. Cha Tofu <i>Freshly deep-fried tofu with sweet and sour sauce.</i>	\$10.00
5. Steamed Homemade Dim Sims (4 pcs) <i>Traditional Chinese wrap with pork, water chestnuts, shallots, coriander and served with soy sauce.</i>	\$9.00
6. Chicken Satay Sticks (3 pcs) <i>Chicken fillet marinated in an aromatic turmeric blend served with homemade peanut satay sauce.</i>	\$10.00
7. Honey King Prawns (4 pcs) <i>Tempura battered tail-on king prawns glazed with honey and roasted sesame seeds on crispy glass noodles.</i>	\$11.00
7a. Mach Ton Ngap <i>Honey glazed tender roast duck on a bed of crisp mixed leaves.</i>	\$14.00
8. Coconut Prawns (4 pcs) <i>Coconut coated tail-on king prawns, deep-fried and served with lime sweet chilli sauce.</i>	\$11.00
9. Paper Chicken (Deep-fried) (3 pcs) <i>Vietnamese rice paper rolls with marinated chicken, coriander and shallots, deep-fried and served with lime sweet chilli sauce.</i>	\$9.00
10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs) <i>Vietnamese rice paper rolls with your choice of filling, rice vermicelli, mint, lettuce, cucumbers and bean sprouts, served with special dipping sauce.</i>	\$11.00
11. Sang Choi Bao <i>Lemongrass infused chicken breast stir-fried with capsicum, onion and coriander, served in a lettuce cup.</i>	\$11.00
12. Salt and Spicy Calamari <i>Tempura battered five-spice and chilli squid slices.</i>	\$11.00
12a. Fish Cakes (4 pcs) <i>Spicy fish cakes served with lime sweet chilli sauce.</i>	\$8.00
12c. Tamarind King Prawns (4 pcs) <i>Tempura battered tail-on king prawns glazed in a tasty mild chilli tamarind sauce on crispy glass noodles.</i>	\$11.00
12d. Salt and Spicy Chicken or Tofu <i>Tempura battered five spice and chilli chicken breast pieces or tofu.</i>	\$11.00
12e. Golden Bags <i>A combination of ground chicken, prawn meat, water chestnuts, fresh coriander wrapped in light pastry, deep-fried and served with lime sweet chilli sauce.</i>	\$11.00
12f. Wing Wing <i>De-boned chicken wing, filled with a combination of ground pork, Mung bean noodles, water chestnuts and coriander. Crumbed, deep-fried and served with a lime sweet chilli sauce.</i>	\$13.00
12g. Soft Shell Crab <i>Tempura battered five-spice and chilli soft shell crab served with sweet vinegar.</i>	\$13.00
12h. Beef Look Luck <i>Marinated beef fillet cubes, capsicums, onions and shallots, wok-tossed with black pepper sauce.</i>	\$14.00
12i. Wontons (4 pcs) <i>A traditional and popular Chinese entrée. Pork Wonton deep-fried and served with sweet and sour sauce.</i>	\$8.00
12j. Peking Duck Wraps (2 pcs) <i>Roasted Peking duck breast slices wrapped with fresh cucumbers, coriander, shallots and traditional sauce.</i>	\$13.00
12k. Nibble Nibble (4 pcs) <i>Marinated chicken nibbles deep-fried and served with lime sweet chilli sauce.</i>	\$8.00
12l. Slider Bun <i>With cucumber, tomatos, lettuce, coriander and pickles</i>	
	Chicken / Beef / BBQ Pork \$15.00
	Crackling Pork \$16.00
	Soft Shell Crab \$15.00
12m. Sing's Gyoza (5 pcs) <i>Garlic minced pork, cabbage, coriander, chives and shallots wrapped in pastry and fried</i>	\$12.00



SOUP

Vegetarian Tofu Soup	\$9.00	Tom Kha / Tom Yum Soup	
Beef Vegetable Soup	\$9.00	Vegetables	\$9.00
Chicken Corn Soup	\$9.00	Chicken	\$9.00
Won Ton Soup	\$9.00	King Prawn	\$12.00
		Seafood	\$12.00

SALADS NON-SPICY OPTION AVAILABLE

Papaya Salad 🌶️ <i>Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice.</i>	Chicken / Beef / Pork \$22.00
	King Prawns \$25.00
	Soft Shell Crab \$27.00
Mango Salad (Seasonal) 🌶️ <i>Freshly shredded green mangoes combined with fresh chilli, mint, basil and peanuts served with a special dressing with lime.</i>	Chicken / Beef / Pork \$22.00
	King Prawns \$25.00
	Soft Shell Crab \$27.00
16. Calamari Salad 🌶️ <i>Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.</i>	\$24.00
16a. Larb Gai 🌶️ <i>Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chilli, coriander and ground roasted rice.</i>	\$22.00
16b. Seafood Salad 🌶️ <i>Combination of wok-tossed king prawns, mussels, fish balls and calamari in a special sauce of lemongrass, lemon juice, onion, chilli and mint.</i>	\$25.00
16c. Soft Shell Crab Salad <i>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.</i>	\$27.00
16d. Duck Salad 🌶️ <i>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.</i>	\$27.00
16e. Yum Beef or Pork Salad 🌶️ <i>Selection of beef or pork slices wok-tossed with special spicy sauce, fresh lemongrass, onion, mint, coriander and roasted chilli on crisp mixed leaves.</i>	\$22.00
16f. Fish Mango Salad <i>Golden deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chilli and ground roasted rice on crisp mixed leaves.</i>	\$25.00
16g. Chicken / Beef / Pork / Seafood Salad <i>Lemongrass infused grilled chicken pieces on a bed of cucumber, onion, coriander and tomato dressed with fresh lime sauce on crisp mixed leaves.</i>	\$22.00
16h. Thai Salad 🌶️ <i>Prawns tossed with shredded fresh young papaya and celery, cucumber, onions, mint and pickled carrots served with crispy prawn crackers.</i>	\$25.00

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	\$22.00
Vegetarian Spring Rolls Salad Bowl	\$22.00
Homemade Spring Rolls Salad Bowl	\$22.00
Crab Spring Rolls Salad Bowl	\$22.00
Grilled Lemongrass Chicken Salad Bowl	\$22.00
Grilled Beef Salad Bowl	\$22.00
Grilled Pork Salad Bowl	\$22.00
Grilled King Prawns Salad Bowl	\$25.00
Sugarcane Prawn Salad Bowl	\$25.00
Combination Grilled Salad Bowl (Grilled Chicken, Beef, Pork & Spring Rolls)	\$25.00



LEMONGRASS CHICKEN SALAD BOWL



COMBINATION SALAD BOWL

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MAINS

ALL WITH COMPLIMENTARY JASMINE RICE
NON-SPICY OPTION AVAILABLE

- 17. Basil Chilli Black Bean Mussels** 🌶️ \$25.00
Steamed 1/2 shell New Zealand mussels wok-tossed special chilli black bean sauce and sweet basil leaves.
- 18. Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets)** 🌶️ \$25.00
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** \$25.00
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** \$25.00
Tail-on king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.
- 21. Garlic King Prawn** \$25.00
Garlic infused tail-on king prawns wok-tossed with seasonal vegetables.
- 22. Ginger Shallot King Prawn** \$25.00
Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.
- 23. Tasty King Prawn** 🌶️ \$25.00
Coriander infused tail-on king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.
- 24. Szechuan Calamari** 🌶️ \$24.00
Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.
- 24a. Prik Phao Calamari (Roasted Chilli Paste)** 🌶️ \$24.00
Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.
- 24b. Chilli Plum Calamari** 🌶️ \$24.00
Tempura battered tender calamari glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.

BEEF, LAMB AND PORK

NON-SPICY OPTION AVAILABLE

- 25. Black Bean Steak** \$22.00
Tender beef slices wok-tossed and blended with special black bean sauce.
- 25a. Black Pepper Beef** 🌶️ \$22.00
Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.
- 26. Mongolian Beef** \$22.00
Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables. **Lamb \$25.00**
- 27. Beef Stir Fried** \$22.00
Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.
- 27a. Peking Beef** \$22.00
Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato. **Lamb \$25.00**
- 27b. Garlic Basil Pork** \$23.00
Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.
- 27c. XO Beef** 🌶️ \$23.00
Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.



CHICKEN **NON-SPICY OPTION AVAILABLE**

- 28. Chicken Cashew Nuts** \$24.00
Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.
- 28a. Garlic Chicken** \$22.00
Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.
- 28b. Mango Chicken** \$24.00
Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.
- 28c. Honey Soy Chicken Wings** 🌶️ **NEW!** \$23.00
Crispy deep-fried chicken wings generously coated in our homemade honey garlic soy sauce on crisp mixed leaves.
- 28d. Spicy Chilli Chicken Wings** 🌶️ **NEW!** \$23.00
Crispy deep-fried chicken wings smothered in our tasty ginger chilli sauce on crisp mixed leaves.
- 29. Chilli Garlic Chicken** 🌶️ \$22.00
Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.
- 30. Ginger and Shallot Chicken** \$22.00
Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.
- 31. Sweet and Sour Chicken or Pork** \$22.00
Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes. **Fish \$25.00**
- 31a. Salt and Spicy Pork, Chicken or Tofu** 🌶️ \$22.00
Lightly seasoned and battered pork, chicken or tofu with spiced fresh chilli.
- 32. Honey Lemon Chicken** \$22.00
Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted sesame seeds. **Prawn / Fish \$25.00**
- 32a. Satay Chicken** \$22.00
Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.
- 32b. Chicken Chow Mein** \$22.00
Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.
- 32c. Chicken Foo Young Egg** \$23.00
Tender chicken breast pieces scrambled with eggs and vegetables. **Seafood \$25.00**
(Other meat options available)
- 32d. Teriyaki Chicken** \$22.00
Tender chicken breast pieces wok-tossed in a tasty Teriyaki sauce with onions and seasonal vegetables.

THAI / VIETNAMESE **NON-SPICY OPTION AVAILABLE**

- 33. Chilli Lemongrass** 🌶️ \$22.00
A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns. **King Prawn \$25.90**
- 34. Thai Red Curry** 🌶️ \$23.00
A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables. **King Prawn \$25.00**
- 35. Thai Green Curry** 🌶️ \$23.00
A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables. **King Prawn \$25.50**
- 35a. Yellow Curry** 🌶️ \$23.00
A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables. **King Prawn \$25.00**
- 35b. Panang Curry** 🌶️ \$23.00
A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns. **Lamb \$25.00**
King Prawn \$25.00
- 35c. Mussaman Beef** 🌶️ \$23.00
Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.
- 36. Pong Ca Ri** 🌶️ \$22.00
A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of chicken, beef or king prawns. (contains egg) **King Prawn \$25.00**
- 37. Sweet and Chilli Fish** 🌶️ \$25.00
deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, tomato and celery.
- 38. Prik Khing (Dry Red Curry)** 🌶️ **Chicken / Beef / Pork \$22.00**
Red curry paste stir-fried with green beans and aromatic kaffir lime leaves. **Mixed Seafood \$25.00**
Suitable for curry lovers who enjoy the aroma and flavours of fresh curry without the coconut cream.



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- 39. Prik Phao (Roasted Chilli Paste)** 🌶️ \$22.00
Roasted chilli paste and aromatic basil leaves wok-tossed with seasonal vegetables and your choice of tender chicken, beef or king prawns. **King Prawn \$25.00**
- 40. Basil Chilli Black Bean** 🌶️ \$22.00
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. **King Prawn \$25.00**
- 41. Pad Thai** \$22.00
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** \$22.00
Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.
- 41b. Char Kway Teaw** 🌶️ \$22.00
Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood. **King Prawn \$25.00**
- 41c. Ho Fun Chicken** \$22.00
Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.
- 42. Thai Fried Rice** \$24.00
Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chilli paste.
- 42a. Green Coconut Chicken Fried Rice** 🌶️ \$23.00
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 (Fried Rice or Noodles)** 🌶️ \$22.00
3 meats - chicken, pork and beef wok-tossed with mixed vegetables, egg, spicy curry and chilli.
- 44. Chicken Jasmine Fried Rice** \$22.00
Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.
- 44a. Young Chow Fried Rice** \$25.00
Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.
- 44b. Pineapple Prawn Fried Rice** 🌶️ **NEW!** \$25.00
Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry. **Chicken \$23.00**
- 44c. Sing's Signature Fried Rice** **NEW!** \$25.00
Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.
- 45. Tom Yum** 🌶️ Chicken / Beef \$22.00
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. **King Prawn \$25.00**
- 46. Laksa** 🌶️ Chicken / Beef \$22.00
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. **King Prawn \$25.00**



- Pho Beef Rice Noodle Soup** \$22.00
- Hue Spicy Noodle Soup** 🌶️ \$22.00
- Crispy Chicken Skin Noodle Soup** \$22.00
- Wonton Noodle Soup** \$22.00
- Chicken Noodle Soup** \$22.00
- BBQ Pork Noodle Soup** \$25.00
- Seafood Noodle Soup** \$25.00
- Peking Roast Duck Noodle Soup** \$27.00
- Bo Kho with Bread or Noodles** \$21.00

RICE AND EXTRAS

- Steamed Jasmine** Small \$3.00 Large \$5.00
- Coconut Rice** Small \$4.00 Large \$7.00

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CHEF RECOMMENDED NON-SPICY OPTION AVAILABLE

- 66. Peppercorn Roast Duck** 🌶️ \$27.00
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** \$25.00
Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.
- 68. Crisp Garlic Black Bean King Prawn** 🌶️ \$25.00
Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.
- 69. XO King Prawn** 🌶️ \$25.00
Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.
- 70. Ginger Shallot Scallops** \$27.00
Ginger infused roe-off scallops wok-tossed with fresh ginger, onion, carrot, shallots capsicum and zucchini.
- 70a. Teriyaki Scallops** \$27.00
Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce, onion and broccoli.
- 70b. Spicy Scallop** 🌶️ \$27.00
Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli, spicy black bean, capsicum, onion and shallots.
- 71. Chilli Tamarind King Prawn** 🌶️ \$25.00
Coriander infused tail-on king prawns wok-tossed with roasted chilli tamarind, fresh lemongrass, coriander and ground peanuts.
- 72. Goong Bowl Ha** 🌶️ \$25.00
Tail-on king prawn wok-tossed with fresh garlic, onion, dry chilli, shallots and capsicum in our special sauce garnished with roasted cashew nuts.
- 73. Snow Peas King Prawn** \$25.00
Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms in oyster sauce.
- 74. Green Lemongrass Seafood** 🌶️ \$25.00
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** 🌶️ \$25.00
Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.
- 76. Spicy Lemongrass Fish** 🌶️ \$25.00
Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.
- 77. Saw Leaves Coconut Fish** \$25.00
Steamed snapper fillet in an aromatic broth of fresh lemongrass, chilli, saw leaves, coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.
- 78. Samonpai Fish** \$25.00
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** \$25.00
Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.
- 80. Basil Duck** \$27.00
Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.
- 80a. Honey Duck and Broccoli with Plum Sauce** \$27.00
Honey duck and broccoli served with a special plum sauce



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- 81. Red Curry Duck** 🌶️ \$27.00
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** \$25.00
Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aromatic basil leaves.
- 83. Spicy Lamb** 🌶️ \$25.00
Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.
- 84. Ball Law Gai** \$23.00
Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.
- 85. Chicken Chilli Mushroom** 🌶️ \$27.00
Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.
- 86. Yellow Crab** \$27.00
Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.
- 86a. Tamarind Soft Shell Crab** \$25.00
Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.
- 86b. Garlic Peppercorn** 🌶️ **NEW!** Prawn \$25.00
Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum. Soft Shell Crab \$27.00
- 86c. Black Pepper Soft Shell Crab** 🌶️ **NEW!** \$27.00
Tempura battered soft shell crab wok-tossed with black pepper, butter caramelised onion, shallots and capsicum.
- 86d. Ginger Chilli Soft Shell Crab** 🌶️ **NEW!** \$27.00
Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chilli sauce.
- 87. Sweet Plum Pork Ribs** \$27.00
Lightly battered pork ribs wok-tossed in a sweet plum sauce and steamed broccoli.
- 88. Spicy Pork Ribs** 🌶️ \$27.00
Tempura battered tasty pork ribs wok-tossed with garlic, fresh chilli, spicy black beans, capsicum, onion and shallots.



VEGETARIAN

APPETISERS

- Fresh Tofu Salad Rolls (3 pcs)** \$11.00
Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint, lettuce, cucumber and bean sprouts, served with special dipping sauce.
- Vegetarian Taro Spring Rolls (3 pcs)** \$8.00
Taro and sweet potato wrapped in a light crispy pastry, deep-fried and served with lime sweet chilli sauce.
- Vegetarian Curry Puffs (3 pcs)** \$8.00
Sweet potatoes, onions and curry spices wrapped in puff pastry, deep-fried and served with lime sweet chilli sauce.
- Vegetarian Homemade Spring Rolls (3 pcs)** \$8.00
Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet and sour sauce.
- Vegetarian Cha Tofu** \$10.00
Deep-fried golden soft tofu with sweet and sour/soy sauce.
- Vegetarian deep-fried Wontons (3 pcs)** \$8.00
Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wrapped in a light pastry, deep-fried, and served with sweet and sour sauce.
- Vegetarian Steamed Dim Sims (3 pcs)** \$8.00
Steamed chopped vegetables, water chestnuts, shallots and coriander wrapped in a traditional Chinese pastry and served with soy sauce.
- Vegetarian Crispy Satay (3 pcs)** \$10.00
Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sauce.
- Honey Sesame Crispy Soy** \$10.00
Crispy soy with honey and roasted sesame on crispy noodles

SALAD **NON-SPICY OPTION AVAILABLE**

- Vegetarian Vietnamese Salad Bowl** \$22.00
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.
- Vegetarian Papaya Salad** 🌶️ \$22.00
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.
- Vegetarian Mango Salad (Seasonal)** 🌶️ \$22.00
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.
- Vegetarian Thai Salad** 🌶️ \$22.00
Crispy deep-fried soy pieces, freshly squeezed lemon juice, mint, roasted chilli, coriander, onion and grounded roasted rice on a bed of mixed leaves.

SOUPS

- Pho Vegetarian** \$22.00
- Vegetarian Wonton Noodle Soup** \$22.00
- Vegetarian Tom Yum Noodle Soup** 🌶️ \$22.00
- Vegetarian Laksa** 🌶️ \$22.00



BE A CREATOR!

Create your own meal here!

STEP 1 - Select your noodles

Thin Egg Noodles
Hokkien Thick Noodles

Flat Rice Noodles
Thin Rice Noodles

STEP 2 - Select your cooking style

Chinese Garlic & Oyster Sauce
Malay Cooked Chilli
Mongolian Mild Spicy Barbeque
Hong Kong Black Bean Sauce

Indonesian Peanut Satay Sauce
Japanese Teriyaki Sauce
Singapore Curry Powder & Egg

STEP 3 - Select your protein **All dishes include vegetables**

Vegetarian	\$20.00	Prawn	\$25.00
Beancurd (Tofu)	\$20.00	Seafood	\$25.00
Chicken, Beef or Pork	\$22.00	Combination	\$25.00
Calamari	\$24.00		

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MAINS (ALL WITH COMPLIMENTARY JASMINE RICE)

NON-SPICY OPTION AVAILABLE

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| 47. Chilli Lemongrass Tofu 🌶️ | \$22.00 |
| <i>Deep-fried tofu slices wok-tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts.</i> | |
| 47a. Thai Spicy Tofu Vegetarian 🌶️🌶️ | \$22.00 |
| <i>Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.</i> | |
| 48. Vegetarian Delight | \$20.00 |
| <i>Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.</i> | |
| 49. Vegetarian Thai Pad | \$20.00 |
| <i>A popular Thai style noodle dish in our special homemade sauce wok-tossed with vegetables, flat rice noodles, egg, bean sprouts and shallots garnished with roasted cashew nuts and ground peanuts.</i> | |
| 50. Thai Red, Green or Panang Vegetarian 🌶️ | \$20.00 |
| <i>Seasonal vegetables and your choice of spicy red curry, hot Green curry or aromatic Panang curry. All coconut cream based.</i> | |
| 51. Satay Vegetarian | \$20.00 |
| <i>Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.</i> | |
| 52. Chilli Black Bean Basil Tofu 🌶️ | \$22.00 |
| <i>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.</i> | |
| 53. Basil Prik Phao Vegetarian 🌶️ | \$20.00 |
| <i>Seasonal vegetables wok-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashew nuts.</i> | |
| 54. Vegetarian Jasmine Fried Rice | \$20.00 |
| <i>Seasonal vegetables wok-tossed with egg and rice.</i> | |
| 55. Basil Tofu | \$22.00 |
| <i>Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts.</i> | |
| 56. Chinese Vegetables | \$20.00 |
| <i>Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce.</i> | |
| 57. Vegetarian Thai Fried Rice | \$20.00 |
| <i>Seasonal vegetables wok-tossed with egg and roasted chilli paste.</i> | |
| 57a. Vegetarian Pineapple Fried Rice 🌶️ | \$20.00 |
| <i>Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.</i> | |
| 58. Vegetarian Chow Mein | \$20.00 |
| <i>Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.</i> | |
| 58a. Vegetarian Singapore Fried Noodles 🌶️ | \$20.00 |
| <i>Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli.</i> | |
| 58b. Vegetarian Hokkien Stir Fry | \$20.00 |
| <i>Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.</i> | |
| 58c. Vegetarian Pad Se Heaw | \$20.00 |
| <i>Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.</i> | |
| 59. Vegetarian Foo Young Egg | \$22.00 |
| <i>Seasonal vegetables scrambled with egg.</i> | |
| 60. Vegetarian Mussaman Curry 🌶️ | \$20.00 |
| <i>Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry.</i> | |
| 60a. Crispy Honey Soy | \$23.00 |
| <i>Crispy deep-fried soy pieces smothered in a homemade blend of honey, soy, garlic and ginger on a bed of mixed leaves.</i> | |
| 60b. Crispy Ginger Chilli 🌶️ | \$23.00 |
| <i>Crispy deep-fried soy pieces wok-tossed in a fresh ginger and special chilli sauce on a bed of mixed leaves.</i> | |
| 60c. Garlic Peppercorn Mushroom 🌶️ | \$23.00 |
| <i>Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.</i> | |
| 60d. Salt and Spicy Mushroom 🌶️ | \$23.00 |
| <i>Tempura battered five-spice and chilli mushroom.</i> | |
| 60e. Pan-fried Tofu | \$24.00 |
| <i>Lightly pan-fried fresh silken tofu on a bed of wok-tossed Chinese vegetables and Chinese mushrooms in garlic and oyster sauce.</i> | |
| 60f. Vegetarian Tofu Pot | \$24.00 |
| <i>Deep-fried tofu, a combination of Chinese mushroom and seasonal vegetables.</i> | |
| 60g. Spicy Teriyaki Tofu 🌶️ | \$23.00 |
| <i>Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli.</i> | |
| 61. Pickled Olive Leaves Fried Rice | \$21.00 |

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SING'S SPECIALS **NEW!**

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| M1. Orange Duck | \$26.90 |
| <i>Boneless roast Peking duck breast fillet glazed with Sing's orange sauce, resting on a bed of seasonal greens</i> | |
| M2. Spicy Creamy Duck 🌶️ | \$26.90 |
| <i>Boneless roast Peking duck breast fillet combined with a spicy creamy sauce, resting on a bed of steamed vegetables and noodles</i> | |
| M3. Basil Crackling Pork | \$26.90 |
| <i>Tasty crackling pork wok-tossed with garlic, basil leaves and seasonal vegetables</i> | |
| M4. Chilli Jam Crackling Pork / Chicken 🌶️ | \$26.90 |
| <i>Crackling pork stir-fried with our home made chilli jam sauce and mixed seasonal vegetables</i> | |



DESSERTS

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| Lychee & Vanilla Ice Cream | \$9.00 |
| Fresh Fruits & Vanilla Ice Cream | \$9.00 |
| Black Sticky Rice & Vanilla Ice Cream | \$9.00 |
| Mango Sticky Rice | \$9.00 |
| Deep-fried Banana Fritter | \$9.00 |
| <i>Strawberry / Chocolate / Caramel</i> | |

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