

COORPAROO

Ph. 07 3397 2881



SING'S SPECIALS **NEW!**

- M1. Orange Duck** \$23.00
Boneless roast Peking duck breast fillet glazed with Sing's orange sauce, resting on a bed of seasonal greens
- M2. Spicy Creamy Duck** \$23.00
Boneless roast Peking duck breast fillet combined with a spicy creamy sauce, resting on a bed of steamed vegetables and noodles
- M3. Basil Crackling Pork** \$23.00
Tasty crackling pork wok-tossed with garlic, basil leaves and seasonal vegetables
- M4. Chilli Jam Crackling Pork / Chicken** \$23.00
Crackling pork stir-fried with our home made chilli jam sauce and mixed seasonal vegetables
- M5. Honey Plum Duck** \$23.00
Seasonal vegetables

Please advise our staff of any dietary requirements.

Our dearest customers:
Due to the ongoing uncertainty & shortage of materials supply,
our prices may be subject to change without further notice.

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 chili 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 chili 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/sau sauce.
- Vegetarian deep-fried Wontons (4 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 (4 pcs)** \$9.00
Steamed chopped vegetables, water chestnuts, shallots and coriander wrapped in a traditional Chinese pastry and served with soy sauce.
- Vegetarian Crispy Satay (4 pcs)** \$10.00
Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sauce.

SALAD

- Vegetarian Vietnamese Salad Bowl** \$20.00
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** \$20.00
Fresh young papaya threads combined with fresh chili, garlic, tomatoes, green beans and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.
- Vegetarian Mango Salad (Seasonal)** \$20.00
Freshly shredded green mango combined with fresh chili, mint, basil and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.
- Vegetarian Thai Salad** \$20.00
Crispy deep-fried soy pieces, freshly squeezed lemon juice, mint, roasted chili, coriander, onion and grounded roasted rice on a bed of mixed leaves.

SOUPS

- Pho Vegetarian** \$20.00
- Vegetarian Wonton Noodle Soup** \$20.00
- Vegetarian Tom Yum Noodle Soup** \$20.00
- Vegetarian Laksa** \$20.00

MAINS (ALL WITH COMPLIMENTARY JASMINE RICE)

- 47. Chilli Lemongrass Tofu** \$19.00
Deep-fried tofu slices wok-tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts.
- 47a. Thai Spicy Tofu Vegetarian** \$19.00
Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.
- 48. Vegetarian Delight** \$18.00
Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.
- 49. Vegetarian Pad Thai** \$18.00
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.
- 50. Thai Red, Green or Panang Vegetarian** \$18.00
Seasonal vegetables and your choice of spicy red curry, hot green curry or aromatic Panang curry. All coconut cream based.
- 51. Satay Vegetarian** \$18.00
Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.
- 52. Chilli Black Bean Basil Tofu** \$19.00
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.
- 53. Basil Prik Phao Vegetarian** \$18.00
Seasonal vegetables wok-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashew nuts.
- 54. Vegetarian Jasmine Fried Rice** \$18.00
Seasonal vegetables wok-tossed with egg and rice.
- 55. Basil Tofu** \$19.00
Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts.
- 56. Chinese Vegetables** \$17.00
Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce.
- 57. Vegetarian Thai Fried Rice** \$18.00
Seasonal vegetables wok-tossed with egg and roasted chili paste.
- 57a. Vegetarian Pineapple Fried Rice** \$18.00
Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.
- 58. Vegetarian Chow Mein** \$18.00
Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.
- 58a. Vegetarian Singapore Fried Noodles** \$18.00
Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli.
- 58b. Vegetarian Hokkien Stir Fry** \$18.00
Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.
- 58c. Vegetarian Pad Se Heaw** \$18.00
Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.
- 59. Vegetarian Foo Young Egg** \$19.00
Seasonal vegetables scrambled with egg.
- 60. Vegetarian Mussaman Curry** \$19.00
Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry.
- 60a. Crispy Honey Soy** \$20.00
Crispy deep-fried soy pieces smothered in a homemade blend of honey, soy, garlic and ginger on a bed of mixed leaves.
- 60b. Crispy Ginger Chilli** \$20.00
Crispy deep-fried soy pieces wok-tossed in a fresh ginger and special chilli sauce on a bed of mixed leaves.
- 60c. Garlic Peppercorn Mushroom** \$20.00
Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.
- 60d. Salt and Spicy Mushroom** \$20.00
Tempura battered five-spice and chilli mushroom.
- 60e. Pan-fried Tofu** \$20.00
Lightly pan-fried fresh silken tofu on a bed of wok-tossed Chinese vegetables in garlic and oyster sauce.
- 60f. Vegetarian Tofu Pot** \$20.00
Deep-fried tofu, a combination of Chinese mushroom and seasonal vegetables.
- 60g. Spicy Teriyaki Tofu** \$20.00
Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli.
- 61. Pickled Olive Leaves Fried Rice** \$19.00



SING'S ASIAN KITCHEN
COORPAROO
1/377 Cavendish Road, Coorparoo QLD
Ph. 07 3397 2881
Dinner 4:30pm to 10:30pm, Monday to Sunday

APPETISERS

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

SALADS

- Papaya Salad** \$23.00
Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice.
- Mango Salad (Seasonal)** \$23.00
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. Depending on availabilities, green apples may be to substitute mangoes.
- 16. Calamari Salad** \$21.00
Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on a crisp mixed leaves.
- 16a. Larb Gai** \$20.00
Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chili, coriander and ground roasted rice.
- 16b. Seafood Salad** \$22.00
Combination of wok-tossed king prawns, mussels, fish balls and calamari in a special sauce of lemongrass, lemon juice, onion, chilli and mint.
- 16c. Soft Shell Crab Salad** \$23.00
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 a crisp mixed leaves.
- 16d. Duck Salad** \$23.00
Peking shredded duck slices with fresh lemongrass, chili, lemon juice, onions, mint, sweet basil, coriander, kaffir lime leaves and ground roasted rice on a crisp mixed leaves.
- 16e. Yum Beef or Pork Salad** \$20.00
Selection of beef or pork slices wok-tossed with special spicy sauce, fresh lemongrass, onion, mint, coriander and roasted chilli on a crisp mixed leaves.
- 16f. Fish Mango Salad** \$22.00
Golden deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chilli and ground roasted rice on a crisp mixed leaves.
- 16g. Chicken Salad** \$20.00
Lemongrass infused grilled chicken pieces on a bed of cucumber, onion, and coriander, dressed with fresh lime sauce on a crisp mixed leaves.
- 16h. Thai Prawn Salad** \$22.00
Prawns tossed with shredded fresh young papaya and celery, cucumber, onions, mint and pickled carrots served with crispy brown crackers.

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	\$20.00
Vegetarian Spring Rolls Salad Bowl	\$20.00
Homemade Spring Rolls Salad Bowl	\$20.00
Crab Spring Rolls Salad Bowl	\$20.00
Grilled Chicken / Beef / Pork Salad Bowl	\$20.00
Grilled King Prawns Salad Bowl	\$22.00
Sugarcane Prawn Salad Bowl	\$22.00
Combination Grilled Salad Bowl	\$22.00
<small>(Grilled Chicken, Beef, Pork & Spring Rolls)</small>	

MAINS

ALL WITH COMPLIMENTARY JASMINE RICE

18. Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets)	\$22.00
<small>Tempura battered fish fillet wok tossed with Thai Krachai, fresh chilli, peppercorns, capsicum, zucchini and carrot in a creamy red curry.</small>	
19. Peking King Prawn	\$22.00
<small>A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed with lightly deep-fried tail-on king prawns, onion, tomatoes, pineapples and capsicum.</small>	
20. King Prawn Cashew Nuts	\$22.00
<small>Tail-on king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.</small>	
21. Garlic King Prawn	\$22.00
<small>Garlic infused tail-on king prawns wok-tossed with seasonal vegetables.</small>	
22. Ginger Shallot King Prawn	\$22.00
<small>Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.</small>	
23. Tasty King Prawn	\$22.00
<small>Coriander infused tail-on king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.</small>	
24. Szechuan Calamari	\$21.00
<small>Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.</small>	
24a. Prik Phao Calamari (Roasted Chilli Paste)	\$21.00
<small>Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.</small>	
24b. Chilli Plum Calamari	\$21.00
<small>Tempura battered tender calamari glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.</small>	

BEEF, LAMB AND PORK

25. Black Bean Steak	\$19.00
<small>Tender beef slices wok-tossed and blended with special black bean sauce.</small>	
25a. Black Pepper Beef	\$19.00
<small>Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.</small>	
26. Mongolian Beef	Lamb \$22.00
<small>Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.</small>	
27. Beef Stir Fried	\$19.00
<small>Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.</small>	
27a. Peking Beef	Lamb \$22.00
<small>Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato.</small>	
27b. Garlic Basil Pork	\$20.00
<small>Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.</small>	
27c. XO Beef	\$20.00
<small>Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.</small>	

CHICKEN

28. Chicken Cashew Nuts	\$21.00
<small>Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.</small>	
28a. Garlic Chicken	\$19.00
<small>Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.</small>	
28b. Mango Chicken	\$21.00
<small>Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.</small>	
28c. Honey Soy Chicken Wings NEW!	\$21.00
<small>Crispy deep-fried chicken wings generously coated in our homemade honey garlic soy sauce on a crisp mixed leaves.</small>	
28d. Spicy Chilli Chicken Wings NEW!	\$21.00
<small>Crispy deep-fried chicken wings smothered in our tasty ginger chilli sauce on a crisp mixed leaves.</small>	
29. Chilli Garlic Chicken	\$19.00
<small>Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.</small>	
30. Ginger and Shallot Chicken	\$19.00
<small>Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.</small>	
31. Sweet and Sour Chicken or Pork	\$19.00
<small>Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes</small>	
31a. Salt and Spicy Pork, Chicken or Tofu	\$19.00
<small>Lightly seasoned and battered pork, chicken or tofu with spiced fresh chilli.</small>	
32. Honey Lemon Chicken	\$19.00
<small>Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted sesame seeds.</small>	
32a. Satay Chicken or Beef	\$19.00
<small>Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.</small>	
32b. Chicken Chow Mein	\$19.00
<small>Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.</small>	
32c. Chicken Foo Young Egg	\$20.00
<small>Tender chicken breast pieces scrambled with eggs and vegetables.</small>	
32d. Teriyaki Chicken	\$19.00
<small>Tender chicken breast pieces wok-tossed in a tasty Teriyaki sauce with onions and seasonal vegetables.</small>	

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			
Vegetarian	\$19.00	Prawn	\$22.00
Beancurd (Tofu)	\$19.00	Seafood	\$22.00
Chicken, Beef or Pork	\$19.00	Combination	\$22.00
Calamari	\$21.00		

All dishes include vegetables

THAI / VIETNAMESE

33. Chilli Lemongrass	King Prawn \$22.00
<small>A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns.</small>	
34. Thai Red Curry	King Prawn \$22.00
<small>A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables.</small>	
35. Thai Green Curry	King Prawn \$22.00
<small>A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables.</small>	
35a. Yellow Curry	King Prawn \$22.00
<small>A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.</small>	
35b. Panang Curry	Lamb \$22.00
<small>A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns.</small>	King Prawn \$22.00
35c. Mussaman Beef	\$21.00
<small>Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.</small>	
37. Sweet and Chilli Fish	\$22.00
<small>deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, tomato and celery.</small>	
38. Prik Khing (Dry Red Curry)	Chicken / Beef / Pork \$20.00
<small>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.</small>	Mixed Seafood \$23.00
39. Prik Phao (Roasted Chilli Paste)	King Prawn \$22.00
<small>Roasted chilli paste and aromatic basil leaves wok-tossed with seasonal vegetables and your choice of tender chicken, beef or king prawns.</small>	
40. Basil Chilli Black Bean	King Prawn \$22.00
<small>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.</small>	
41. Pad Thai	\$19.00
<small>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.</small>	
41a. Pad Se Heaw	\$19.00
<small>Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.</small>	
41b. Char Kway Teaw	King Prawn \$22.00
<small>Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.</small>	
41c. Ho Fun Chicken	\$19.00
<small>Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.</small>	
42. Thai Fried Rice	\$20.00
<small>Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chilli paste.</small>	
42a. Green Coconut Chicken Fried Rice	\$20.00
<small>Creamy green curry wok-tossed with chicken breast pieces and mixed seasonal vegetables with egg, sweet basil and aromatic kaffir lime leaves.</small>	
43. Nasi Goreng	\$20.00
<small>3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.</small>	
44. Chicken Jasmine Fried Rice	\$19.00
<small>Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.</small>	
44a. Young Chow Fried Rice	\$21.00
<small>Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.</small>	
44b. Pineapple Prawn Fried Rice NEW!	Chicken \$20.00
<small>Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.</small>	
44c. Sing's Signature Fried Rice NEW!	\$22.00
<small>Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.</small>	
45. Tom Yum	Chicken / Beef \$20.00
<small>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.</small>	King Prawn \$22.00
46. Laksa	Chicken / Beef \$20.00
<small>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.</small>	King Prawn \$22.00
Pho Beef Rice Noodle Soup	\$20.00
Hue Spicy Noodle Soup	\$20.00
Crispy Chicken Skin Noodle Soup	\$20.00
Wonton Noodle Soup	\$20.00
Chicken Noodle Soup	\$20.00
Bbq Pork Noodle Soup	\$22.00
Seafood Noodle Soup	\$22.00
Peking Roast Duck Noodle Soup	\$23.00
Bo Kho with Bread or Noodles	\$21.00

RICE AND EXTRAS

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

SOUP

Vegetarian Tofu Soup	\$9.00
Beef Vegetable Soup	\$9.00
Chicken Corn Soup	\$9.00
Wonton Soup	\$9.00
Tom Kha / Tom Yum Soup	
Vegetables / Chicken	\$10.00
King Prawn / Seafood	\$13.00

CHEF RECOMMENDED

66. Peppercorn Roast Duck	\$23.00
<small>Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chilli, sweet basil and aromatic kaffir lime leaves.</small>	
67. Ketchup Pork Chop	\$21.00
<small>Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.</small>	
68. Crisp Garlic Black Bean King Prawn	\$22.00
<small>Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.</small>	
69. XO King Prawn	\$22.00
<small>Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.</small>	
70. Ginger Shallot Scallops	\$23.00
<small>Ginger infused roe-off scallops wok-tossed with fresh ginger, onion, carrot, shallots capsicum and zucchini.</small>	
70a. Spicy Teriyaki Scallops	\$23.00
<small>Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce, onion and broccoli.</small>	
70b. Spicy Scallop	\$23.00
<small>Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli, spicy black bean, capsicum, onion and shallots.</small>	
71. Chilli Tamarind King Prawn	\$22.00
<small>Coriander infused tail-on king prawns wok-tossed with roasted chilli tamarind, fresh lemongrass, coriander and ground peanuts.</small>	
72. Goong Bowl Ha	\$22.00
<small>Tail-on king prawn wok-tossed with fresh garlic, onion, dry chilli, shallots and capsicum in our special sauce garnished with roasted cashew nuts.</small>	
73. Snow Peas King Prawn	\$22.00
<small>Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms in oyster sauce.</small>	
74. Green Lemongrass Seafood	\$22.00
<small>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.</small>	
75. Tasty Pepper Seafood	\$22.00
<small>Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.</small>	
76. Spicy Lemongrass Fish	\$22.00
<small>Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.</small>	
77. Saw Leaves Coconut Fish	\$22.00
<small>Steamed snapper fillet in an aromatic broth of fresh lemongrass, chilli, saw leaves, coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.</small>	
78. Samonpai Fish	\$22.00
<small>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.</small>	
79. Ginger Fish	\$22.00
<small>Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.</small>	
80. Basil Duck	\$23.00
<small>Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.</small>	
81. Red Curry Duck	\$23.00
<small>Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.</small>	
82. Garlic Lamb	\$22.00
<small>Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aromatic basil leaves.</small>	
83. Spicy Lamb	\$22.00
<small>Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.</small>	
84. Ball Law Gai	\$20.00
<small>Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.</small>	
85. Chicken Chilli Mushroom	\$22.00
<small>Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.</small>	
86. Spicy Yellow Crab	\$23.00
<small>Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.</small>	
86a. Tamarind Soft Shell Crab	\$23.00
<small>Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.</small>	
86b. Garlic Peppercorn NEW!	Prawn \$22.00
<small>Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum.</small>	Soft Shell Crab \$23.00
86c. Black Pepper Soft Shell Crab NEW!	\$23.00
<small>Tempura battered soft shell crab wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.</small>	
86d. Ginger Chilli Soft Shell Crab NEW!	\$23.00
<small>Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chilli sauce.</small>	
87. Chilli Plum Pork Ribs	\$23.00
<small>Lightly battered pork ribs wok-tossed in a sweet chilli plum sauce and steamed broccoli.</small>	
88. Spicy Pork Ribs	\$23.00
<small>Tempura battered tasty pork ribs wok-tossed with garlic, fresh chilli, spicy black beans, capsicum, onion and shallots.</small>	