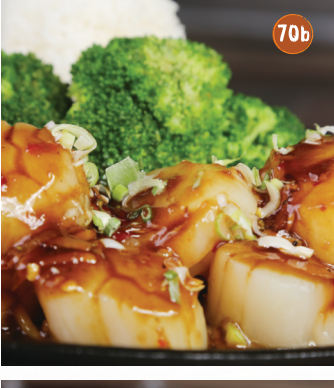
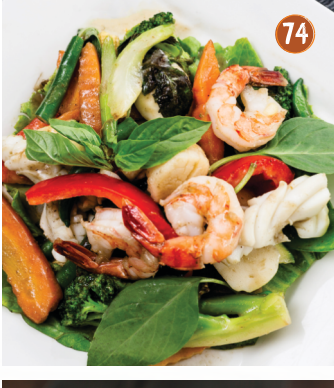
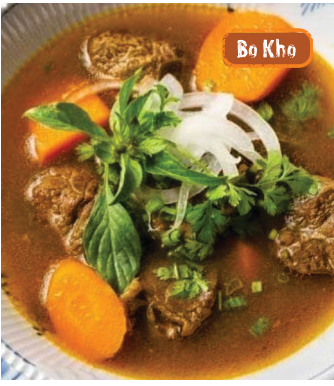
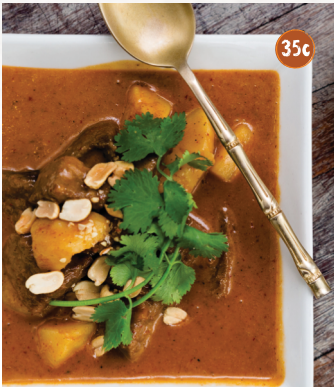


ROSALIE  
Ph. 07 3511 6511



Order Online!



# VEGETARIAN

## APPETISERS

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

## SALAD

|   |         |
|---|---------|
| <b>Vegetarian Vietnamese Salad Bowl VGO</b><br><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 |
| <b>Vegetarian Papaya Salad VGO</b><br><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 |
| <b>Vegetarian Mango Salad (Seasonal)</b><br><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 |
| <b>Vegetarian Thai Salad</b><br><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

|  |         |
|--|---------|
| <b>Pho Vegetarian</b>                      | \$16.90 |
| <b>Vegetarian Dumpling Noodle Soup VGO</b> | \$16.90 |
| <b>Vegetarian Tom Yum Noodle Soup</b>      | \$16.90 |
| <b>Vegetarian Laksa</b>                    | \$16.90 |

## MAINS (All with complimentary Jasmine Rice)

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

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

## SALADS

|  |  |                                |
|--|--|--------------------------------|
| <b>Papaya Salad</b><br><small>Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice.</small>   | <b>Chicken / Beef / Pork King Prawns Soft Shell Crab</b> | <b>\$18.90 \$21.90 \$24.90</b> |
| <b>Mango Salad (Seasonal)</b><br><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>  | <b>Chicken / Beef / Pork King Prawns Soft Shell Crab</b> | <b>\$18.90 \$21.90 \$24.90</b> |
| <b>16. Calamari Salad</b><br><small>Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.</small>  |  | <b>\$21.90</b>                 |
| <b>16a. Larb Gai</b><br><small>Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chilli, coriander and ground roasted rice.</small>  |  | <b>\$18.90</b>                 |
| <b>16c. Soft Shell Crab Salad</b><br><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> |  | <b>\$24.90</b>                 |
| <b>16d. Duck Salad</b><br><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>  |  | <b>\$23.90</b>                 |
| <b>16e. Yum Beef or Pork Salad</b><br><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>  |  | <b>\$18.90</b>                 |
| <b>16f. Fish Mango Salad</b><br><small>Golden deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chilli and ground roasted rice on crisp mixed leaves.</small>   |  | <b>\$21.90</b>                 |
| <b>16h. Thai Prawn Salad</b><br><small>Prawns tossed with shredded fresh young papaya and celery, cucumber, onions, mint and pickled carrots served with crispy prawn crackers.</small>  |  | <b>\$21.90</b>                 |

# 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.

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

## D.I.Y RICE PAPER ROLLS

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

## MAINS

ALL WITH  
COMPLIMENTARY  
JASMINE RICE

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

## BEEF, LAMB AN PORK

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

## CHICKEN

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

# 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

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

## RICE AND EXTRAS

|                        |                     |                     |
|------------------------|---------------------|---------------------|
| <b>Steamed Jasmine</b> | <b>Small \$2.00</b> | <b>Large \$4.00</b> |
| <b>Coconut Rice</b>    | <b>Small \$4.00</b> | <b>Large \$7.00</b> |

## SOUP

|                               |               |
|-------------------------------|---------------|
| <b>Chicken Corn Soup</b>      | <b>\$9.00</b> |
| <b>Won Ton Soup</b>           | <b>\$9.00</b> |
| <b>Tom Kha / Tom Yum Soup</b> |               |
| Vegetables                    | <b>\$9.00</b> |
| Chicken                       | <b>\$9.00</b> |
| King Prawn                    | <b>\$9.00</b> |
| Seafood                       | <b>\$9.00</b> |

## CHEF RECOMMENDED

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

## DESSERT

|  |               |
|--|---------------|
| <b>Triple Flavour Ice Cream</b> <b>NEW!</b>      | <b>\$8.00</b> |
| <b>Black Sticky Rice</b> <b>NEW!</b>             | <b>\$8.00</b> |
| <b>Lychee Ice Cream</b> <b>NEW!</b>              | <b>\$8.00</b> |
| <b>Vietnamese Coffee Flan (2pcs)</b> <b>NEW!</b> | <b>\$9.90</b> |