



**SING'S ASIAN KITCHEN**



**One bill per table.**

*We cater for your personal meal.  
Please advise of allergies to any ingredients or for gluten-free meals.  
15% surcharge applies on public holidays.  
Corkage charge \$3 per person. All prices subject to change without notice.  
All photos are for reference only.*

[www.singsasiankitchen.com.au](http://www.singsasiankitchen.com.au)



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



SOUP

Vegetarian Tofu Soup	\$10.00	Tom Kha or Tom Yum Soup	
Beef Vegetable Soup	\$10.00	Vegetables	\$10.00
Chicken Corn Soup	\$10.00	Chicken	\$10.00
Won Ton Soup	\$10.00	King Prawn	\$13.00
		Seafood	\$13.00

SALADS

NON-SPICY OPTION AVAILABLE

Papaya Salad

Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice.

Chicken

\$22.00

Beef / Pork

\$23.00

King Prawns

\$26.00

Soft Shell Crab

\$27.00

Mango Salad (Seasonal)

Freshly shredded green mangoes combined with fresh tomatoes, cucumber, mint, basil leaves, peanuts, roasted chilli and roasted ground rice served with a special dressing with lime on crisp mixed leaves.

Chicken

\$22.00

Beef / Pork

\$23.00

King Prawns

\$26.00

Soft Shell Crab

\$27.00

16. Calamari Salad

Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.

\$24.00

16a. Larb Gai

Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chilli, coriander and ground roasted rice.

\$22.00

16d. Duck Salad

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.

\$27.00

16e. Yum Beef Salad

Selection of grilled beef slices tossed with special spicy sauce, fresh lemongrass, onion, mint, coriander, roasted chilli and roasted ground rice on crisp mixed leaves.


\$23.00

16f. Fish Mango Salad


Golden deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chilli and ground roasted rice on crisp mixed leaves.

\$27.00

16d



16f



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

\$26.00

Sugarcane Prawn Salad Bowl


\$26.00

Combination Grilled Salad Bowl


(Grilled Chicken, Beef, Pork & Spring Rolls)

\$26.00

LEMONGRASS CHICKEN SALAD BOWL



COMBINATION SALAD BOWL



MILD

MEDIUM

HOT

All photos are for reference only.



# MAINS

## PLEASE ORDER RICE SEPARATELY

Steamed Jasmine **S \$3 L \$6**  
Coconut Rice **S \$4 L \$8**

### NON-SPICY OPTION AVAILABLE

18. Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets) 

Tempura battered fish fillet wok tossed with Thai Krachai, fresh chilli, peppercorns, capsicum, zucchini and carrot in a creamy red curry.

\$25.00
19. Peking Prawn

A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed with lightly deep-fried tail-on king prawns, onion, tomatoes, pineapples and capsicum.

\$24.00
20. King Prawn Cashew Nuts

Tail-on king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.

\$25.00
21. Garlic King Prawn

Garlic infused tail-on king prawns wok-tossed with seasonal vegetables.

\$24.00
22. Ginger Shallot King Prawn

Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.

\$24.00
23. Tasty King Prawn 

Coriander infused tail-on king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.

\$24.00
24. Szechuan Calamari 

Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.

\$22.00
- 24a. Prik Phao Calamari (Roasted Chilli Paste) 

Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.

\$22.00
- 24b. Chilli Plum Calamari 

Tempura battered tender calamari glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.


\$22.00

## BEEF, LAMB AND PORK

### NON-SPICY OPTION AVAILABLE

25. Black Bean Steak

Tender beef slices wok-tossed and blended with special black bean sauce.

\$22.00
- 25a. Black Pepper Beef 

Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.

\$22.00
26. Mongolian Beef

Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.

Lamb \$22.00  
\$25.00
27. Beef Stir Fried


Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.

\$22.00
- 27a. Peking Beef

Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato.

Lamb \$22.00  
\$25.00
- 27b. Garlic Basil Pork

Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.

\$22.00
- 27c. XO Beef 

Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.

\$22.00



 MILD  MEDIUM   HOT

## CHICKEN

### PLEASE ORDER RICE SEPARATELY

Steamed Jasmine **S \$3 L \$6** Coconut Rice **S \$4 L \$8**

28. Chicken Cashew Nuts

Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.

\$23.00
- 28a. Garlic Chicken

Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.

\$21.00
- 28b. Mango Chicken

Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.

\$23.00
- 28c. Honey Soy Chicken Wings **NEW!**

Crispy deep-fried chicken wings generously coated in our homemade honey garlic soy sauce on crisp mixed leaves.

\$22.00
- 28d. Spicy Chilli Chicken Wings  **NEW!**

Crispy deep-fried chicken wings smothered in our tasty ginger chilli sauce on crisp mixed leaves.

\$22.00
29. Chilli Garlic Chicken 

Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.

\$21.00
30. Ginger and Shallot Chicken

Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.

\$21.00
31. Sweet and Sour Chicken or Pork or Fish

Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes

Chicken \$21.00  
Pork \$22.00  
Fish \$25.00
- 31a. Salt and Spicy Pork, Chicken or Tofu 

Lightly seasoned and battered pork, chicken or tofu with spiced fresh chilli.

\$22.00
32. Honey Lemon Chicken

Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted sesame seeds.

Chicken \$21.00  
Prawn \$24.00
- 32a. Satay Chicken

Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.

\$21.00
- 32b. Chicken Chow Mein

Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.

\$23.00
- 32c. Chicken Foo Young Egg

Tender chicken breast pieces scrambled with eggs and vegetables. (Other meat options available)

Chicken \$23.00  
Seafood \$26.00
- 32d. Teriyaki Chicken

Tender chicken breast pieces wok-tossed in a tasty Teriyaki sauce with onions and seasonal vegetables.

\$21.00

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

33. Chilli Lemongrass 

A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns.

Chicken \$21.00  
Beef \$22.00  
King Prawn \$24.00
34. Thai Red Curry 

A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00
35. Thai Green Curry 

A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00
- 35a. Yellow Curry 

A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00
- 35b. Panang Curry 

A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns with vegetables

Chicken \$22.00  
Beef \$23.00  
Lamb \$25.00  
King Prawn \$25.00
- 35c. Mussaman Beef 

Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.

\$23.00
36. Pong Ca Ri 

A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of chicken, beef or king prawns. (contains egg)

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00
37. Sweet and Chilli Fish 

deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, tomato and celery.

\$25.00
38. Prik Khing (Dry Red Curry) 

Red curry paste stir-fried with green beans, vegetables and aromatic kaffir lime leaves. Suitable for curry lovers who enjoy the aroma and flavours of fresh curry without the coconut cream.

Chicken \$21.00  
Beef / Pork \$22.00  
Mixed Seafood \$25.00



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# MAINS

## PLEASE ORDER RICE SEPARATELY

Steamed Jasmine **S \$3 L \$6**  
Coconut Rice **S \$4 L \$8**

### 39. Pad Ka Phao

Wok-tossed garlic-infused tender chicken or pork or king prawns with aromatic basil leaves, green beans, onions and chilli flakes.

Chicken \$22.00  
Pork \$23.00  
King Prawn \$24.00

### 40. Basil Chilli Black Bean

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.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$24.00

### 41. Pad Thai

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.

Chicken \$22.00  
Beef \$24.00

### 41a. Pad Se Heaw

Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.

Chicken \$22.00  
Beef \$24.00

### 41b. Char Kway Teaw

Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, beef, king prawns or seafood.

Chicken \$22.00  
Beef \$24.00  
King Prawn \$26.00

### 41c. Ho Fun Chicken

Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.

\$22.00

### 42. Thai Fried Rice

Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chilli paste.

\$24.00

### 42a. Green Coconut Chicken Fried Rice

Creamy green curry wok-tossed with chicken breast pieces and mixed seasonal vegetables with egg, sweet basil and aromatic kaffir lime leaves.

\$23.00

### 43. Nasi Goreng (Fried Rice or Noodles)

A Southern Asian style fried rice. Tender chicken, pork and beef wok-tossed with mixed vegetables, egg, spicy curry and chilli.

\$22.00

### 44. Chicken Jasmine Fried Rice

Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.

\$22.00

### 44a. Young Chow Fried Rice

Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.

\$25.00

### 44b. Pineapple Prawn Fried Rice

Tail-on king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.

Chicken \$23.00  
King Prawn \$26.00

### 44c. Sing's Signature Fried Rice

Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.

\$26.00



## SOUP (MAINS SIZE)

### 45. Tom Yum

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.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00

### 46. Laksa

A creamy coconut chilli broth in a combination of Hokkien noodles, thin rice noodles and seasonal vegetables in with your choice of tender chicken, beef or king prawns.

Chicken \$22.00  
Beef \$23.00  
King Prawn \$25.00

### Pho Beef Rice Noodle Soup

\$23.00

### Crispy Chicken Skin Noodle Soup

\$23.00

### Wonton Noodle Soup

\$22.00

### BBQ Pork Noodle Soup

\$25.00

### Seafood Noodle Soup

\$25.00

### Peking Roast Duck Noodle Soup

\$27.00

MILD MEDIUM HOT

## PLEASE ORDER RICE SEPARATELY

Steamed Jasmine **S \$3 L \$6** Coconut Rice **S \$4 L \$8**

## CHEF RECOMMENDED

**NON-SPICY OPTION AVAILABLE**

### 66. Peppercorn Roast Duck

Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chilli, sweet basil and aromatic kaffir lime leaves.

\$25.00

### 67. Ketchup Pork Chop

Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.

\$23.00

### 68. Crisp Garlic Black Bean King Prawn

Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.

\$24.00

### 69. XO King Prawn

Tail-on king prawns wok-tossed with seasonal vegetables in our homemade XO sauce.

\$24.00

### 70. Ginger Shallot Scallops

Ginger infused roe-off scallops wok-tossed with fresh ginger, onion, carrot, shallots capsicum and zucchini.

\$27.00

### 70a. Teriyaki Scallops

Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce, onion and broccoli.

\$27.00

### 70b. Spicy Scallop

Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli, spicy black bean, capsicum, onion and shallots.

\$27.00

### 71. Chilli Tamarind King Prawn

Coriander infused tail-on king prawns wok-tossed with roasted chilli tamarind, onion, fresh lemongrass, coriander and ground peanuts.

\$24.00

### 72. Goong Bowl Ha

Tail-on king prawn wok-tossed with fresh garlic, onion, dry chilli, shallots and capsicum in our special sauce garnished with roasted cashew nuts.

\$24.00

### 73. Snow Peas King Prawn

Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms in oyster sauce.

\$25.00

### 74. Green Lemongrass Seafood

Tail-on king prawns, calamari, 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.

\$24.00

### 75. Tasty Pepper Seafood

Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.

\$24.00

### 76. Spicy Lemongrass Fish

Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.

\$25.00

### 77. Saw Leaves Coconut Fish

Steamed snapper fillet in an aromatic broth of fresh lemongrass, chilli, saw leaves, coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.

\$25.00

### 78. Samonpai Fish

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.

\$25.00

### 79. Ginger Fish

Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.

\$25.00

### 80. Basil Duck

Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.

\$25.00



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PLEASE ORDER RICE SEPARATELY

Steamed Jasmine **S \$3 L \$6**

Coconut Rice **S \$4 L \$8**

81. Red Curry Duck

Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.

\$25.00
82. Garlic Lamb

Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aromatic basil leaves.

\$25.00
83. Spicy Lamb

Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.

\$25.00
84. Ball Law Gai

Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.

\$22.00
85. Chicken Chilli Mushroom

Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.

\$23.00
86. Yellow Crab

Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.

\$26.00
- 86a. Tamarind Soft Shell Crab

Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.

\$26.00
- 86b. Garlic Peppercorn

Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum.

Prawn \$24.00  
Soft Shell Crab \$26.00
- 86c. Black Pepper Soft Shell Crab

Tempura battered soft shell crab wok-tossed with black pepper, butter caramelised onion, shallots and capsicum.

\$26.00
- 86d. Ginger Chilli Soft Shell Crab

Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chilli sauce.

\$26.00
87. Sweet Plum Pork Ribs

Lightly battered pork ribs wok-tossed in a sweet plum sauce and steamed broccoli.

\$25.00
88. Spicy Pork Ribs

Tempura battered tasty pork ribs wok-tossed with garlic, fresh chilli, spicy black beans, capsicum, onion and shallots.

\$25.00



SING'S SPECIALS NEW!

- M1. Orange Duck

Boneless roast Peking duck breast fillet glazed with Sing's orange sauce, resting on a bed of seasonal greens

\$25.00
- M2. Spicy Creamy Duck

Boneless roast Peking duck breast fillet combined with a spicy creamy sauce, resting on a bed of steamed vegetables and noodles

\$25.00
- M3. Basil Crackling Pork

Tasty crackling pork wok-tossed with garlic, basil leaves and seasonal vegetables

\$25.00
- M4. Chilli Jam Crackling Pork / Chicken

Crackling pork stir-fried with our home made chilli jam sauce and mixed seasonal vegetables

\$25.00
- M5. Honey Duck and Broccoli with Plum Sauce

Honey duck and broccoli served with a special plum sauce

\$25.00



VEGETARIAN

APPETISERS

- Fresh Tofu Salad Rolls (3 pcs)

Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint, lettuce, cucumber and bean sprouts, served with special dipping sauce.

\$12.00
- Vegetarian Taro Spring Rolls (3 pcs)

Taro and sweet potato wrapped in a light crispy pastry, deep-fried and served with lime sweet chilli sauce.

\$9.00
- Vegetarian Curry Puffs (3 pcs)

Sweet potatoes, onions and curry spices wrapped in puff pastry, deep-fried and served with lime sweet chilli sauce.

\$9.00
- Vegetarian Homemade Spring Rolls (3 pcs)

Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet and sour sauce.

\$9.00
- Vegetarian Cha Tofu

Deep-fried golden soft tofu with sweet and sour/soy sauce.

\$11.00
- Vegetarian Deep-fried Wontons (3 pcs)

Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wrapped in a light pastry, deep-fried, and served with sweet and sour sauce.

\$9.00
- Vegetarian Steamed Dim Sims (3 pcs)

Steamed chopped vegetables, water chestnuts, shallots and coriander wrapped in a traditional Chinese pastry and served with soy sauce.

\$9.00
- Vegetarian Crispy Satay (3 pcs)

Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sauce.

\$11.00
- Honey Sesame Crispy Soy

Crispy soy with honey and roasted sesame on crispy noodles

\$11.00

SALAD NON-SPICY OPTION AVAILABLE

- Vegetarian Vietnamese Salad Bowl

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.

\$22.00
- Vegetarian Papaya Salad

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.

\$23.00
- Vegetarian Mango Salad (Seasonal)

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.

\$23.00

SOUPS

- Pho Vegetarian

\$22.00
- Vegetarian Wonton Noodle Soup

\$22.00
- Vegetarian Tom Yum Noodle Soup

\$22.00
- Vegetarian Laksa

\$22.00



MILD MEDIUM HOT

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# VEGETARIAN

PLEASE ORDER  
RICE SEPARATELY

## MAINS

NON-SPICY OPTION AVAILABLE

47. Chilli Lemongrass Tofu 	\$21.00
Deep-fried tofu slices wok-tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts.	
47a. Thai Spicy Tofu Vegetarian 	\$21.00
Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.	
48. Vegetarian Delight	\$17.00
Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.	
49. Vegetarian Pad Thai	\$20.00
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.	
50. Thai Red / Green / Panang Curry Vegetarian 	\$20.00
Seasonal vegetables and your choice of spicy red curry, hot Green curry or aromatic Panang curry. All coconut cream based.	
51. Satay Vegetarian	\$19.00
Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.	
52. Chilli Black Bean Basil Tofu 	\$21.00
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 	\$19.00
Seasonal vegetables wok-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashew nuts.	
54. Vegetarian Jasmine Fried Rice	\$19.00
Seasonal vegetables wok-tossed with egg and rice.	
55. Basil Tofu	\$21.00
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. Thai Fried Rice Vegetarian	\$21.00
Seasonal vegetables wok-tossed with egg and roasted chilli paste.	
57a. Pineapple Fried Rice Vegetarian 	\$21.00
Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.	
58. Chow Mein Vegetarian	\$20.00
Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.	
58a. Singapore Fried Noodles Vegetarian 	\$20.00
Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli.	
58b. Hokkien Stir Fry Vegetarian	\$20.00
Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.	
58c. Pad Se Heaw Vegetarian	\$20.00
Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.	
59. Foo Young Egg Vegetarian	\$22.00
Seasonal vegetables scrambled with egg.	
60. Mussaman Curry Vegetarian 	\$20.00
Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry.	
60a. Crispy Honey Soy	\$22.00
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 	\$22.00
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 	\$22.00
Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.	
60d. Salt and Spicy Mushroom 	\$22.00
Tempura battered five-spice and chilli mushroom.	
60e. Pan-fried Tofu	\$22.00
Lightly pan-fried fresh silken tofu on a bed of wok-tossed Chinese vegetables and Chinese mushrooms in garlic and oyster sauce.	
60f. Vegetarian Tofu Pot	\$22.00
Deep-fried tofu, a combination of Chinese mushroom and seasonal vegetables.	
60g. Spicy Teriyaki Tofu 	\$22.00
Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli.	

# NOODLE 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	\$20.00	Calamari	\$24.00
Beancurd (Tofu)	\$21.00	Prawn	\$26.00
Chicken	\$23.00	Seafood	\$26.00
Beef or Pork	\$24.00	Combination	\$27.00

 MILD  MEDIUM  HOT

# DESSERTS

Lychee & Vanilla Ice Cream	\$12.00
Black Sticky Rice & Vanilla Ice Cream	\$12.00
Mango Sticky Rice	\$12.00
Deep-fried Banana Fritter	\$12.00
Strawberry / Chocolate / Caramel	

# BEVERAGES

Sparkling Fruit Juice	\$6.00	Vietnamese-style Iced Coffee	\$9.00
Appletiser		Jasmine Tea	\$3.00/person
Soft Drinks	\$6.00	Green Tea	\$3.00/person
Coke / Coke Zero / Diet Coke / Sprite / Fanta			
Mount Franklin	\$6.00		
Lightly Sparking Mineral Water			
Lipton Ice Tea	\$6.00		
Lemon / Peach			
Bundaberg Brews	\$6.00		
Ginger Beer / Orange & Passionfruit			
Fruit Juice	\$6.00		
Orange / Apple			
Coconut Juice	\$6.00		
Lemon Lime & Bitters	\$9.00		
Lemon Ribena	\$9.00		
Lemon Soda	\$8.00		
Lychee Mint Cooler	\$9.00		
Mango Frappé	\$9.00		





