COORPAROO Ph. 07 3397 2881





















RICE AND EXTRAS

Steamed Jasmine **Coconut Rice**

Small \$3.00 Large \$6.00 Small \$4.00 Large \$8.00

SOUP (ENTREE SIZE)

the contract of the contract o	
Vegetarian Tofu Soup	\$10.00
Beef Vegetable Soup	\$10.00
Chicken Corn Soup	\$10.00
Wonton Soup	\$10.00
Tom Kha / Tom Yum Soup	
Vegetables / Chicken	\$11.00
King Prawn / Seafood	\$14.00

Please advise our staff of any dietary requirements. Due to the ongoing uncertainty & shortage of materials supply, our prices may be subject to change without further notice. 10% surcharge may apply on Public Holidays

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-	PPETISERS	
Fr	esh Tofu Salad Rolls (3 pcs) Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint,	\$12.00
Ve	lettuce, cucumber and bean sprouts, served with special dipping sauce. getarian Taro Spring Rolls (3 pcs)	\$9.00
Ve	Taro and sweet potato wrapped in a light crispy pastry, deep-fried and served with lime sweet chilli sauce. getarian Curry Puffs (3 pcs)	\$9.00
,	Sweet potatoes, onions and curry spices wrapped in puff pastry, deep-fried and served with lime sweet chilli sauce.	Ψ7.00
Ve	egetarian Homemade Spring Rolls (3 pcs) Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet and	\$9.00 sour sauce.
Ve	g eetarian Cha Tofu Deep-fried golden soft tofu with sweet and sour/soy sauce.	\$11.00
Ve	getarian deep-fried Wontons (4 pcs) Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wropped in a light pastry, deep-fried, and served with sweet and sour sauce.	\$9.00
Ve	getarian Steamed Dim Sims (4 pcs) Steamed chopped vegetables, water chestmuts, shallats and coriander wrapped in a traditional Chinese pastry and served with soy sauce.	\$10.00
Ve	getarian Crispy Satay (3 pcs) Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sar	\$11.00 uce.
S	ALAD	
Ve	getarian Vietnamese Salad Bowl A Vietnamese style salad with deep-fried tofu, vegetarian spring rolls, vermicelli noodles, lett cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and soy sauce.	\$20.00
Ve	getarian Papaya Salad Fresh young papaya threads combines with fresh chilli, garlic, tomatoes, green beans and p served with tofu and crispy soy pieces, dressed with lime and soy sauce.	\$22.00 eanuts
S	getarian Mango Salad (Seasonal) Freshly shredded green mango combines with fresh chill, mint, basil and peanuts served with forth chill, mint, basil and peanuts served with forth child and crispy soy pieces, dressed with lime and soy sauce.	
	io Vegetarian egetarian Wonton Noodle Soup	\$20.00 \$20.00
Ve	getarian Tom Yum Noodle Soup	\$20.00
۷e	getarian Laksa 🌙	\$20.00
VI.	AINS (ALL WITH COMPLIMENTARY JASMINE	RICE)
7.	Chilli Lemongrass Tofu	\$20.00
'a.	Deep-fried tofu slices wok-toseed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts. Thai Spicy Tofu Vegetarian Seasonal vegetables and tofu wok-tossed with dried red curry paste	\$20.00
3. `	and aromatic kaffir lime leaves. Vegetarian Delight Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.	\$18.00
). '	Vegetarian Pad Thai 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 j	\$19.00
).	flat rice noodles, egg, been spouts and shallots garnished with roasted cashew nuts and ground in the state of the state o	\$ 9.0 0
	Satzı Vegetarian Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roosted cashew nuts.	\$19.00
	Chilli Black Bean Basil Tofu 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.	\$20.00
	Basil Prik Phao Vegetarian Seasonal vegetables wek-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashev nuts.	\$19.00
ı.	Vegetarian Jasmine Fried Rice Seasonal vegetables wok-tossed with egg and rice.	\$19.00
	Basil Tofu Deep-fried tofu slices wak-tossed with seasonal vegetables and	\$20.00
	sweet basil leaves garnished with roasted cashew nuts.	
i.	Chinese Vegetables	\$18.00
5. 7.	Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce. Thai Fried Rice Vegetarian	·
i. '. 'a.	Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce. Thai Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg and roasted chilli paste. Pineapple Fried Rice Vegetarian	\$19.00
5. 7. 7a. 3.	Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce. Thai Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg and roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian	\$19.00
5. 7. 7a. 8.	Feasonal Chinese vegetables wok-tossed with garlic and oyster sauce. Thai Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg and roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aramatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.	\$19.00 \$19.00 \$19.00
5. 7. 7a. 3.	Thai Fried Rice Vegetarian Seasonal Vegetales work-tossed with graft and oyster sauce. Pineapple Fried Rice Vegetarian Seasonal vegetables work-tossed with egg and roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables work-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with graftic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli.	\$19.00 \$19.00 \$19.00 \$19.00
5. 7. 7a. 3. 3a.	Thai Fried Rice Vegetarian Seasonal Vegetables wok-tossed with graft and oyster sauce. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg on froatsed chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli. Hokkien Stir Fry Vegetarian Seasonal vegetables and Hokkien noodles wok-tossed with graft and oyster sauce.	\$19.00 \$19.00 \$19.00 \$19.00
3. 7. 7a. 3a. 3b.	Thai Fried Rice Vegetarian Seasonal Vegetables wok-tossed with graft and oyster sauce. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg of a roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli. Hokkien Stir Fry Vegetarian Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce. Pad Se Heaw Vegetarian Seasonal Cheste vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.	\$19.00 \$19.00 \$19.00 \$19.00 \$19.00
5. 7. 7a. 3a. 3b. 3c.	Thai Fried Rice Vegetarian Seasonal Vegetables wok-tossed with grain and oyster sauce. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg and roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli. Hokkien Stir Fry Vegetarian Seasonal vegetables and Hokkien noodles wok-tossed with garlic and syster sauce. Pad Se Heaw Vegetarian Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, been sprouts and shallots. Foo Young Egg Vegetarian Seasonal vegetables scrambled with egg.	\$19.00 \$19.00 \$19.00 \$19.00 \$19.00
3. 7a. 3a. 3b. 3c.	Thai Fried Rice Vegetarian Seasonal Vegetables wok-tossed with graft and oyster sauce. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg of a roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli. Hokkien Stir Fry Vegetarian Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce. Pad Se Heaw Vegetarian Seasonal Cheste vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.	\$18.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00 \$20.00
3. 7. 7a. 3. 3b. 3c.	Focasonal Chinese vegetables wok-tossed with grafte and oyster sauce. Thai Fried Rice Vegetarian Seconal vegetables wok-tossed with egg of roasted chilli paste. Pineapple Fried Rice Vegetarian Seasonal vegetables wok-tossed with egg of pineapple and aromatic spicy curry. Chow Mein Vegetarian Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles. Singapore Fried Noodles Vegetarian Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli. Hokkien Stir Fry Vegetarian Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce. Pad Se Heaw Vegetarian Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots. Foo Young Egg Vegetarian Seasonal Chinese Seasonal vegetables scrombled with egg.	\$19.00 \$19.00 \$19.00 \$19.00 \$19.00 \$19.00

60c. Garlic Peppercorn Mushroom

60d. Salt and Spicy Mushroom

60e. Pan-fried Tofu

60f. Vegetarian Tofu Pot

60g. Spicy Teriyaki Tofu

\$21.00

\$21.00

\$21.00

\$21.00



Monday to Sunday - 4:30pm to 10:30pm

Ph. 07 3397 2881

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Duck Spring Rolls (3 pcs) Lemongrass ifused duck mince mixed with chili, corionder and chopped cashew nuts, wrapped in a light pasty, deep-fried and served with plum sauce.	\$10.00
Vegetarian Sweet Taro Spring Rolls (3 pcs) Taro and sweet potato wrapped in crispy netted rice paper, deep-fried and served with lime sweet chill is	\$9.00
I. Vegetarian Spring Rolls (3 pcs) Taro slices and vegetables wrapped in a light postry, deep-fried and served with lime sweet chill sauce.	\$9.00
Ia. Vegetarian Curry Puffs (3 pcs) Sweet potatoes, onion and curry spices wrapped in a fluffy puff pastry, deep-fried and served with a lime	\$9.00 sweet chilli sau
2. Homemade Spring Rolls (3 pcs) Minced pork and vegetables wrapped in a light pastry, deep-fried and served with a sweet and sour sauce.	\$9.00
3. Honey Sesame Chicken Tempura-battered chicken breast pieces glazed with honey and roasted sesame seeds on crispy glass noc	\$12.00
Cha Tofu Freshly deep-fried tofu with sweet and sour sauce.	\$11.00
5. Steamed Homemade Dim Sims (4 pcs) Traditional Chinese wrap with pork, water chestnuts, shallots, corlander and served with say sauce.	\$10.00
6. Chicken Satay Sticks (3 pcs) Chicken fillet marinated in an aromatic turmeric blend served with hornemade peanut satay sauce.	\$12.00
7. Honey King Prawns (4 pcs) Tempura battered tail-on king prawns glazed with honey and roasted sesame seeds on crispy gloss noodles.	\$12.00
7a. Mach Ton Ngap Honey glazed tender roast duck on a bed of crisp mixed leaves.	\$15.00
8. Coconut Prawns (4 pcs) Coconut coated tail-on king prawns, deep-fried and served with lime sweet chilli souce.	\$12.00
9. Paper Chicken or (vegetable) (Deep-fried) (3 pcs) Victoranese rice paper rolls with maninated chicken, coriander and shallatis, deep-fried and served with line sweet chill issuice.	\$10.00
10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs) Vietnames rice paper rolls with your choice of filling, rice vermicelli, rinin, lettuce, cusumbers and been spreuts, served with special dipping sauce.	\$12.00
II. Sang Choi Bao or (vegetable) Lemongrass infused chicken breast stir-fried with capsicum, onion and coriander, served in a lettuce cup.	\$11.00
12. Salt and Spicy Calamari Tempura battered five-spice and chilli squid slices.	\$12.00
I 2a. Fish Cakes (4 pcs) Spicy fish cakes served with lime sweet chilli sauce.	\$10.00
12c.Tamarind King Prawns (4 pcs) Tempure battered tali-an king prawns glazed in a tasty mild chilli tamarind sauce on crisby glass noodles.	\$12.00
12d. Salt and Spicy Chicken or Tofu Tempura battered five spice and chilli chicken breast pieces or tofu.	\$11.00
12e. Golden Bags A combination of ground chicken, prown meat, water chestnuts, fresh contander wateppd in light pastry, deep-fried and served with lime sweet chilli sauce.	\$11.00
I 2f. Wing Wing De-boned chicken wing, filled with a combination of ground pork, Mung bean noodles, water chestrusts and coriander. Crumbed, deep-fried and served with a line sweet chill souce.	\$13.00
12g. Soft Shell Crab Tempura battered five-spice and chilli soft shell crab served with sweet vinegar.	\$14.00
12h. Beef Look Luck Marinated beef fillet cubes, capsicums, onions and shallots, wok-tossed with black pepper sauce.	\$14.00
12i. Wontons (4 pcs) A traditional and popular Chinese entrée. Pork Wonton deep-fried and served with sweet and sour sauce.	\$9.00
12j. Peking Duck Wraps (2 pcs) Roasted Peking duck breast slices wrapped with fresh cucumbers, coriander, shallots and traditional sauce	\$13.00
12k.Nibble Nibble (4 pcs) Marinated chicken nibbles deepfied and served with lime sweet chilli sauce.	\$9.00
12m. Sing's Gyoza (5 pcs) Garlic minced pork + cabbage + coriander + chives + shallot wrapped in pastry and pan-fried.	\$11.00
SALADS	
Papaya Salad Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice. Beef / Pork	

	aya Salad Chicken Fresh young popoya threads combined with fresh chilli, garlic, tomato, green beans, dried shrimps, peanut, fish sauce and lemon juice. Ring Prawns Soft Shell Crab	\$23.00 \$25.00
Mar	ngo Salad (Seasonal) Chicken Freshly shredded green mangees combined with fresh chilli, mint, basil and peanuts served with a special dressing with lime. (Depending on availability, green apples may substitute mangos.) Soft Shelll Crab	\$23.00 \$25.00
16.6	Calamari Salad Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.	\$23.00
l6a.	Larb Gai Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mil kewes, chilli, coriander and ground roasted rice.	\$22.00
l 6d.	Duck Salad Peking roosted duck slices with fresh lemongrass, chilli, lemon juice, onions, mint, sweet bosil, coriander, kaffir lime leaves and ground roosted rice on crisp mixed leaves.	\$25.00
l 6e	Yum Beef Salad — Selection of grilled beef slices with special spicy souce, fresh lemongrass, onion, mint, corinder and ground roasted rice on craspy mixed leaves	\$23.00
l 6f.	Fish Mango Salad Golden deep-fried fish pieces, shredded green mango (seasonal) combined with fresh tomatoes, cucumber, onion, mint, basil leaves and ground roasted rice on a crispy mixed leaves	\$25.00

VIETNAMESE SALAD BOWL

A Vietnamese style salad with vermicelli rice noodles, lettuce, cucumber,

bean sprous, onion, mine, peanats, aressed with line and psir sauce.	
Fried Tofu Salad Bowl	\$21.00
Vegetarian Spring Rolls Salad Bowl	\$21.00
Homemade Spring Rolls Salad Bowl	\$21.00
Crab Spring Rolls Salad Bowl	\$21.00
Grilled Chicken / Beef / Pork Salad Bowl	\$21.00
Grilled King Prawns Salad Bowl	\$23.00
Sugarcane Prawn Salad Bowl	\$23.00
Combination Grilled Salad Bowl (Grilled Chicken, Beef, Pork & Spring Rolls)	\$23.00





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 King 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 vegeta	\$22.00 bles.
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	
25. Black Bean Steak Tender beef slices wok-tossed and blended with special black bean sauce.	\$21.00
25a. Black Pepper Beef Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.	\$21.00
26. Mongolian Beef Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.	\$21.00 Lamb \$24.00
27. Beef Stir Fried Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.	\$21.00
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.	\$21.00 Lamb \$24.00
27b. Garlic Basil Pork Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.	\$21.00
27c. XO Beef	\$21.00

Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.	
CHICKEN	
28. Chicken Cashew Nuts Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.	\$22.00
28a. Garlic Chicken Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.	\$20.00
28b. Mango Chicken Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.	\$22.00
28c. Honey Soy Chicken Wings ₩. 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 Crispy deep-fried chicken wings smothered in our tasty ginger chill sauce on crisp mixed leaves.	\$22.00
29. Chilli Garlic Chicken Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.	\$20.00
30. Ginger and Shallot Chicken Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.	\$20.00
31. Sweet and Sour Chicken or Pork Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes	\$20.00
3 I a. Salt and Spicy Pork, Chicken or Tofu Lightly seasoned and battered pork, chicken or tofu with spiced fresh chilli.	\$20.00
32. Honey Lemon Chicken Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted seasme seeds. Prawn	\$20.00 \$24.00
32a. Satay Chicken Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.	\$20.00
32b. Chicken Chow Mein Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.	\$20.00
32c. Chicken Foo Young Egg Tender chicken breast pieces scrambled with eggs and vegetables.	\$21.00

32d. Teriyaki Chicken

NOODLE CREATOR

STEP I - Select your noodles

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

STEP 3 - Select your protein All dishes include vegetables

Calamari

STEP 2 - Select your cooking style

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

Vegetarian

Beancurd (Tofu)

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

\$22.00

\$24.00

\$25.00

Beancurd (Tofu)	\$20.00	Prawn
Chicken	\$20.00	Seafood
Beef or Pork	\$21.00	Combination

\$19.00

\$20.00

THAI / VIETNAMESE

33. C	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 prowns.	Chicke Bee King Praw	n \$20.00 ef \$21.00 n \$24.00
34.T	hai Red Curry A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables.	Chicke Bee King Praw	n \$21.00 ef \$22.00 n \$24.00
35.T	hai Green Curry A hot and spicy green curry with your choice of tender chicken, beef or		n \$21.00 ef \$22.00
35a.`	king prawns, wok-tossed with seasonal vegetables. Yellow Curry A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.	Chicke Bee King Praw	
35b.	Panang Curry A creamy aromatic curry wok-tossed with onion and kaffir lime leaves	King Praw Chicke Bee Lam King Praw	
35c.	with your choice of lamb, chicken, beef or king prawns. Mussaman Beef Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.	King Praw	n \$24.00 \$22.00
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 and aromatic kaffir lime leaves. Suitable for curry lovers who enjoy the aroma and flavours of fresh curry without the coconut cream.	Chicke Bee Por Mixed Seafoo	n \$21.00 ef \$22.00 k \$22.00 d \$24.00
	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 Pork King Prawn	
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 prowns.	Chicken Beef King Prawn	\$20.00 \$21.00
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	Chicken Beef or Pork	\$20.00 \$21.00
41a.	Pad Se Heaw	Chicken Beef or Pork	\$20.00
41b.	Char Kway Teaw Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.	Chicken King Prawn	\$20.00 \$24.00
41c.	Ho Fun Chicken Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice n	oodles.	\$20.00
42.	Thai Fried Rice Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tosse with egg and roasted chilli paste.	ed	\$21.00
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.		\$21.00
43.	Nasi Goreng 3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.		\$21.00
44.	Chicken Jasmine Fried Rice Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.		\$19.00
44a.	Young Chow Fried Rice Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg	;	\$22.00
44b.	Pineapple Prawn Fried Rice / NEW! Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.	Chicken King Prawn	\$21.00 \$24.00
44c.	Sing's Signature Fried Rice NEW! Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.		\$24.00
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.	Wonton Chicken Beef King Prawn	\$21.00 \$22.00
46.	Laksa 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.	Wonton Chicken Beef King Prawn	\$21.00 \$21.00 \$22.00

\$20.00

SOUP (MAINS SIZE)	
Pho Beef Rice Noodle Soup	\$20.00
Crispy Chicken Skin Noodle Soup	\$20.00
Wonton Noodle Soup	\$20.00
Bbq Pork Noodle Soup	\$22.00
Seafood Noodle Soup	\$23.00
Peking Roast Duck Noodle Soup	\$24.00

CHEF RECOMMENDED	
66. Peppercorn Roast Duck Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, copsicum, 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 toll-on king prowns, lightly battered,	\$24.00
wok-tossed with fresh chilli and spicy black beans. 69. XO King Prawn Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.	\$24.00
70. Ginger Shallot Scallops Ginger infused roe-off scallops wok-tossed with fresh ginger,	\$26.00
onion, carrot, shallots capsicum and zucchini. 70a. Spicy Teriyaki Scallops	\$26.00
Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce, onion and broccol 70b. Spicy Scallop Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli,	\$26.00
spicy black bean, capsicum, onion and shallots. 71. Chilli Tamarind King Prawn	\$24.00
Coriander infused tail-on king prawns wok-tossed with roasted chilli tamarind, fresh lemongrass, coriander and ground peanuts.	
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 inflused 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, scallops and fish balls wok-tossed with fresh chilli, green curry base, lemongrass, onion, green beans, capsicums, zucchini, aromatic kaffir lime leaves and sweet basil leaves.	\$24.00
75. Tasty Pepper Seafood Combination sedfood wok-tossed with fresh chilli, onion, green beans, capstum, 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,	\$25.00
aromatic basil and kaffir lime leaves. 77. Saw Leaves Coconut Fish Steamed snapper filler in an aromatic broth of fresh lemongrass, chilli, saw leaves,	\$25.00
coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk. 78. Samonpai Fish	\$25.00
Deep-fried snapper fillet wok-tassed in a special sauce made from fresh lemongrass, apple or mango silces, saw leaves, coriander, sweet basil leaves, onion, chilli, fish sauce, lemon juice and roasted peanuts on a bed of crisp mixed leaves.	
79. Ginger Fish 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
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.	\$24.00
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.	\$24.00
84. Ball Law Gai Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineaplpe pieces, tomatoes, onion and shallats.	\$21.00
85. Chicken Chilli Mushroom Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.	\$23.00
86. Spicy 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
Tempura battered soft shell crab, wok-tossed with spicy garlic, Soft Shell Crab	\$24.00 \$26.00
peppercorn, onion, shallots and capsicum. 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	\$26.00
homemade ginger, pineapple and chilli sauce. 87. Chilli Plum Pork Ribs — Lightly battered pork ribs wok-tossed in a sweet chilli 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,	\$25.00
capsicum, onion and shallots.	
SING'S SPECIALS	
MI. 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-tassed with garlic, basil leaves and seasonal vegetables	\$25.00
M4. Chilli Jam Crackling Pork / Chicken Crackling pork str-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