

COORPAROO
Ph. 07 3397 2881



RICE AND EXTRAS

Steamed Jasmine Small \$3.00 Large \$6.00
Coconut Rice Small \$4.00 Large \$8.00

SOUP (ENTREE SIZE)

Table with 2 columns: Soup Name and Price. Rows include Vegetarian Tofu Soup (\$10.00), Beef Vegetable Soup (\$10.00), Chicken Corn Soup (\$10.00), Wonton Soup (\$10.00), Tom Kha / Tom Yum Soup (\$11.00 for Vegetables / Chicken, \$14.00 for King Prawn / Seafood).

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

VEGETARIAN

Table with 2 columns: Dish Name and Price. Sections include APPETISERS, SALAD, SOUPS, MAINS (ALL WITH COMPLIMENTARY JASMINE RICE), and SALADS. Dishes range from Fresh Tofu Salad Rolls to various soups, mains, and salads, with prices ranging from \$9.00 to \$26.00.

VIETNAMESE SALAD BOWL

A Vietnamese style salad with vermicelli rice noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and fish sauce.



Fried Tofu Salad Bowl	\$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	\$23.00
(Grilled Chicken, Beef, Pork & Spring Rolls)	

MAINS

ALL MAINS
COME WITH
COMPLIMENTARY
JASMINE RICE

18. Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets)		\$25.00
Tempura battered fish fillet wok tossed with Thai Krachai, fresh chilli, peppercorns, capsicum, zucchini and carrot in a creamy red curry.		
19. Peking King Prawn		\$24.00
A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed with lightly deep-fried tail-on king prawns, onion, tomatoes, pineapples and capsicum.		
20. King Prawn Cashew Nuts		\$25.00
Tail-on king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.		
21. Garlic King Prawn		\$24.00
Garlic infused tail-on king prawns wok-tossed with seasonal vegetables.		
22. Ginger Shallot King Prawn		\$24.00
Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.		
23. Tasty King Prawn		\$24.00
Coriander infused tail-on king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.		
24. Szechuan Calamari		\$22.00
Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chilli blend with seasonal vegetables.		
24a. Prik Phao Calamari (Roasted Chilli Paste)		\$22.00
Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.		
24b. Chilli Plum Calamari		\$22.00
Tempura battered tender calamari glazed with sweet chilli plum sauce on a bed of crisp mixed leaves.		

BEEF, LAMB AND PORK

25. Black Bean Steak		\$21.00
Tender beef slices wok-tossed and blended with special black bean sauce.		
25a. Black Pepper Beef		\$21.00
Tender beef slices wok-tossed with black pepper, butter, caramelised onion, shallots and capsicum.		
26. Mongolian Beef		\$21.00
Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.		
27. Beef Stir Fried		\$21.00
Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce.		
27a. Peking Beef		\$21.00
Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato.		
27b. Garlic Basil Pork		\$21.00
Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.		
27c. XO Beef		\$21.00
Tender beef slices infused in gourmet chilli shrimps and wok-tossed with seasonal vegetables.		

CHICKEN

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

NOODLE CREATOR

Create your own meal here!

STEP 1 - Select your noodles

Thin Egg Noodles

Hokkien Thick Noodles

Flat Rice Noodles

Thin Rice Noodles

STEP 2 - Select your cooking style

Chinese Garlic & Oyster Sauce

Malay Cooked Chilli

Mongolian Mild Spicy Barbeque

Hong Kong Black Bean Sauce

Indonesian Peanut Satay Sauce

Japanese Teriyaki Sauce

Singapore Curry Powder & Egg

STEP 3 - Select your protein

Vegetarian

Beancurd (Tofu)

Chicken

Beef or Pork

\$19.00

\$20.00

\$20.00

\$21.00

All dishes include vegetables

Calamari

Prawn

Seafood

Combination

\$22.00

\$24.00

\$24.00

\$25.00

THAI / VIETNAMESE

33. Chilli Lemongrass		Chicken \$20.00 Beef \$21.00 King Prawn \$24.00
A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns.		
34. Thai Red Curry		Chicken \$21.00 Beef \$22.00 King Prawn \$24.00
A creamy and spicy red curry with your choice of tender chicken, beef or king prawn, wok-tossed with seasonal vegetables.		
35. Thai Green Curry		Chicken \$21.00 Beef \$22.00 King Prawn \$24.00
A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables.		
35a. Yellow Curry		Chicken \$21.00 Beef \$22.00 King Prawn \$24.00
A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.		
35b. Panang Curry		Chicken \$21.00 Beef \$22.00 Lamb \$25.00 King Prawn \$24.00
A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns.		
35c. Mussaman Beef		\$22.00
Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.		
37. Sweet and Chilli Fish		\$25.00
deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, tomato and celery.		
38. Prik Khing (Dry Red Curry)		Chicken \$21.00 Beef \$22.00 Pork \$22.00 Mixed Seafood \$24.00
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.		
39. Pad Ka Phao		Chicken \$20.00 Pork \$21.00 King Prawn \$24.00
Wok-tossed garlic-infused tender chicken or pork or king prawns with aromatic basil leaves, green beans, onions and chilli flakes.		
40. Basil Chilli Black Bean		Chicken \$20.00 Beef \$21.00 King Prawn \$24.00
A new way of combining chilli, black bean sauce and sweet basil, wok-tossed with seasonal vegetables and your choice of tender chicken, beef or king prawns.		
41. Pad Thai		Chicken \$20.00 Beef or Pork \$21.00
A popular Thai style noodle dish in our special homemade sauce wok-tossed with tender chicken, flat rice noodles, egg, shallots, onion, bean sprouts and ground peanuts.		
41a. Pad Se Heaw		Chicken \$20.00 Beef or Pork \$21.00
Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.		
41b. Char Kway Teaw		Chicken \$20.00 King Prawn \$24.00
Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.		
41c. Ho Fun Chicken		\$20.00
Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.		
42. Thai Fried Rice		\$21.00
Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chilli paste.		
42a. Green Coconut Chicken Fried Rice		\$21.00
Creamy green curry wok-tossed with chicken breast pieces and mixed seasonal vegetables with egg, sweet basil and aromatic kaffir lime leaves.		
43. Nasi Goreng		\$21.00
3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.		
44. Chicken Jasmine Fried Rice		\$19.00
Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.		
44a. Young Chow Fried Rice		\$22.00
Tail-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.		
44b. Pineapple Prawn Fried Rice	 NEW!	Chicken \$21.00 King Prawn \$24.00
Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.		
44c. Sing's Signature Fried Rice	NEW!	\$24.00
Tail-on king prawn, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.		
45. Tom Yum		Wonton \$21.00 Chicken \$21.00 Beef \$22.00 King Prawn \$24.00
Thin rice noodles and seasonal vegetables in a traditional sour and spicy Tom Yum broth with your choice of tender chicken, beef or king prawns.		
46. Laksa		Wonton \$21.00 Chicken \$21.00 Beef \$22.00 King Prawn \$24.00
Combination of Hokkien noodles, thin rice noodles and seasonal vegetables in a creamy coconut chilli broth with your choice of tender chicken, beef or king prawns.		

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		\$25.00
Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chilli, sweet basil and aromatic kaffir lime leaves.		
67. Ketchup Pork Chop		\$23.00
Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.		
68. Crisp Garlic Black Bean King Prawn		\$24.00
Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.		
69. XO King Prawn		\$24.00
Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.		
70. Ginger Shallot Scallops		\$26.00
Ginger infused roe-off scallops wok-tossed with fresh ginger, 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 broccoli.		
70b. Spicy Scallop		\$26.00
Tempura battered roe-off scallops wok-tossed with garlic, fresh chilli, 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		\$24.00
Tail-on king prawn wok-tossed with fresh garlic, onion, dry chilli, shallots and capsicum in our special sauce garnished with roasted cashew nuts.		
73. Snow Peas King Prawn		\$25.00
Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms in oyster sauce.		
74. Green Lemongrass Seafood	 	\$24.00
Tail-on king prawns, calamari, scallops and fish balls wok-tossed with fresh chilli, green curry paste, lemongrass, onion, green beans, capsicums, zucchini, aromatic kaffir lime leaves and sweet basil leaves.		
75. Tasty Pepper Seafood		\$24.00
Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.		
76. Spicy Lemongrass Fish		\$25.00
Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.		
77. Saw Leaves Coconut Fish		\$25.00
Steamed snapper fillet in an aromatic broth of fresh lemongrass, chilli, saw leaves, coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.		
78. Samonpai Fish		\$25.00
Deep-fried snapper fillet wok-tossed in a special sauce made from fresh lemongrass, apple or mango slices, saw leaves, coriander, sweet basil leaves, onion, chilli, fish sauce, lemon juice and roasted peanuts on a bed of crisp mixed leaves.		
79. Ginger Fish		\$25.00
Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.		
80. Basil Duck		\$25.00
Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.		
81. Red Curry Duck		\$25.00
Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.		
82. Garlic Lamb		\$24.00
Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aromatic basil leaves.		
83. Spicy Lamb		\$24.00
Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.		
84. Ball Law Gai		\$21.00
Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.		
85. Chicken Chilli Mushroom		\$23.00
Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.		
86. Spicy Yellow Crab		\$26.00
Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.		
86a. Tamarind Soft Shell Crab		\$26.00
Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.		
86b. Garlic Peppercorn	 NEW!	Prawn \$24.00 Soft Shell Crab \$26.00
Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum.		
86c. Black Pepper Soft Shell Crab	 NEW!	\$26.00
Tempura battered soft shell crab wok-tossed with black pepper, butter caramelised onion, shallots and capsicum.		
86d. Ginger Chilli Soft Shell Crab	 NEW!	\$26.00
Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chilli sauce.		
87. Chilli Plum Pork Ribs		\$25.00
Lightly battered pork ribs wok-tossed in a sweet chilli plum sauce and steamed broccoli.		
88. Spicy Pork Ribs		\$25.00
Tempura battered tasty pork ribs wok-tossed with garlic, fresh chilli, spicy black beans, capsicum, onion and shallots.		

SING'S SPECIALS **NEW!**

M1. Orange Duck		\$25.00
Boneless roast Peking duck breast fillet glazed with Sing's orange sauce, resting on a bed of seasonal greens		
M2. Spicy Creamy Duck		\$25.00
Boneless roast Peking duck breast fillet combined with a spicy creamy sauce, resting on a bed of steamed vegetables and noodles		
M3. Basil Crackling Pork		\$25.00
Tasty crackling pork wok-tossed with garlic, basil leaves and seasonal vegetables		
M4. Chilli Jam Crackling Pork / Chicken		\$25.00
Crackling pork stir-fried with our home made chilli jam sauce and mixed seasonal vegetables		
M5. Honey Duck and Broccoli with Plum Sauce		\$25.00
Honey duck and broccoli served with a special plum sauce		