



**SING'S ASIAN
KITCHEN**

1/5 Nash st, Rosalie Village QLD 4064

07 3511 6511

4:30pm to 9:30 pm

7days/weeks

Please advise of allergies or gluten-free meals.

10% surcharge applies on public holiday.

Corkage charge \$2/pp.

All prices subject to change without notice.

APPETISERS

Duck Spring Rolls \$10

Lemongrass infused duck mince mixed with chilli, coriander and chopped cashew nuts, wrapped in a light pastry, deep-fried and served with plum sauce

1. Vegetarian Spring Rolls \$9

Taro slices and vegetables wrapped in a light pastry, deep-fried and served with sweet and sour sauce

1A. Vegetarian Curry Puffs \$9

Sweet potatoes, onion & curry spices wrapped in a fluffy puff pastry, deep fried and served with a lime sweet chilli sauce

2. Homemade Spring Rolls \$9

Minced pork and vegetables wrapped in a light pastry, deep-fried and served with a sweet and sour sauce

3. Honey Sesame Chicken \$9

Tempura-battered chicken breast pieces glazed with honey & roasted sesame seeds on crispy glass noodles

4. Cha Tofu **GFO** **VGO** \$9

Freshly deep fried tofu with sweet and sour and sauce

5. Steamed Homemade Dim Sims \$10

Traditional Chinese wrap with pork, water chestnuts, shallots, coriander and served with soy sauce

6. Chicken Satay Sticks **GFO** \$10

Chicken tender loin marinated in an aromatic tumeric blend served with homemade peanut satay sauce

7. Honey King Prawns \$10

Tempura battered tail-on king prawns glazed with honey and roasted sesame seeds on crispy glass noodles

8. Coconut Prawns \$10.9

Coconut coated tail-on king prawns, deep fried and served with lime sweet chilli sauce

9. Fried Pork Chives Dumpling \$9

Deep-fried minced pork and chive dumplings served with dipping sauce

10. Salad Rolls **GFO**/**VGO** \$10.9

Vietnamese rice paper rolls with your choice of filling, rice vermicelli, mint, lettuce, cucumbers and bean sprouts, served with special dipping sauce.

11. Sang Choi Bao **GFO** \$10

Lemongrass infused chicken breast stir-fried with capsicum, onion and coriander, served in a lettuce cup

12. Salt And Spicy Calamari \$10.9

Calamari Tempura battered five-spice & chilli squid slices

12A. Fish Cakes \$9

Spicy fish cakes served with lime sweet chilli sauce

NEW 12C. Buns Bao \$10

Stuffed with choice of meat, pickles, carrot, onion, and peanuts

12D. Salt And Spicy \$10

Tempura battered five spice and chilli chicken breast pieces or tofu.

12E. Golden Bags \$10

A combination of ground chicken, prawn meat, water chestnuts, fresh coriander wrapped in light pastry, deep-fried and served with lime sweet chili sauce.

12F. Chicken Wings \$9

Deep fried chicken wings with sweet chili sauce

12G. Soft Shell Crab \$11.9

Tempura battered five-spice and chilli soft shell crab served with sweet vinegar.

12H. Beef Look Luck \$10

Marinated beef fillet cubes, capsicums, onions and shallots, wok-tossed with black pepper sauce

12I. Deep fried Wontons \$10

A traditional & popular Chinese entrée. Pork wontons deep fried and served with sweet and sour sauce

12J. Peking Duck Wraps \$11.9

Roasted Peking duck breast slices wrapped with fresh cucumber, coriander, shallots and traditional sauce

Chicken Corn Soup(S) \$9

Wonton soup (S) \$9

Tom Yum/Tom Kha Soup \$9

Thai tradition soup with choice of meat.



SALADS



Papaya Salad 🌶️

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

Chicken/Pork/Beef	\$21.9
Prawns/Fish	\$24.9
Soft Shell Crab	\$27.9

Mango Salad (Sesonal) 🌶️

Freshly shredded green mangoes combined with fresh chilli, mint, basil and peanuts served choice of meat, dressed with Thai special sauce.

Chicken/Pork/Beef	\$21.9
Prawns/Fish	\$24.9
Soft Shell Crab	\$27.9

15. Vietnamese Salad Bowl

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

Chicken/Pork/Beef	\$21.9
Prawns	\$24.9
Homemade/Vegetarian/Crab Springroll	\$21.9
Combination	\$24.9

16. Calamari Salad 🌶️

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

16A. Larb Gai 🌶️ \$21.9

Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chill, coriander and ground roasted rice Mildly Spicy

16C. Soft Shell Crab Salad 🌶️ \$27.9

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. Mildly Spicy

16D. Duck Salad 🌶️ \$26.9

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. Mildly Spicy

16E. Yum Beef Or Pork Salad 🌶️ \$21.9

Selection of beef or pork slices with fresh lemongrass, chilli, lemon juice, onions, mint, sweet basil, coriander, kaffir lime leaves and ground roasted rice on crisp mixed leaves.

16F. Fish Mango Salad 🌶️ \$24.9

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

16H. Thai Prawn Salad 🌶️ \$24.9

Prawns tossed with shredded fresh young papaya and celery, cucumber, onions, mint and pickled carrots served with crispy prawn crackers

D.I.Y RICE PAPER ROLLS

Choice of up to 3 fillings \$24.9

Chicken/Pork/Beef/ Prawns
Homemade Spring Rolls, Vegetarian
Spring Rolls, Tofu



MAIN ALL WITH COMPLIMENTARY RICE

17. Crispy Chilli Plum Duck \$27.9

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

18. Thai Krachai \$24.9

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

19. Peking Prawn \$24.9

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

20. King Prawn Cashew Nuts *GFO* \$24.9

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

21. Garlic King Prawn *GFO* \$24.9

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

22. Ginger Shallot King Prawn *GFO* \$24.9

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

23. Tasty King Prawn *GFO* \$24.9

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

24. Szechuan Calamari *GFO* \$24.9

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

24A. Prik Phao Calamari *GFO* \$24.9

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

24B. Chilli Plum Calamari \$24.9

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

25. Black Bean Steak *GFO* \$21.9

Wok-tossed and blended with special black bean sauce ser with rice. Lamb \$24.9

25A. Black Pepper Beef \$21.9

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

26. Mongolian \$21.9

Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables ser with rice. Lamb \$24.9

27. Beef Stir Fry *GFO* \$21.9

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

27A. Peking Beef \$21.9

Wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots & tomato ser with rice. Lamb \$24.9

27B. Garlic Basil Pork *GFO* \$21.9

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

27C. XO Beef *GFO* \$21.9

Tender meat slice infused in gourmet chlli shrimps and wok-tossed with seasonal vegetables ser with rice. Lamb \$24.9

28. Chicken Cashew Nuts *GFO* \$21.9

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

28A. Garlic Chicken *GFO* \$21.9

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

28B. Mango Chicken *GFO* \$21.9

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

28C. Honey Soy Chicken Wings \$21.9

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

28D. Chilli Jam Chicken Wings \$21.9

Crispy deep-fried chicken wings generously coated in our homemade chilli jam on crisp mixed leaves ser with rice.

28E. Fishsauce Chicken Wings \$21.9

Crispy deep-fried chicken wings generously coated in our homemade Vietnamese fish sauce crisp mixed leaves ser with rice.

28. Chilli Garlic Chicken *GFO* \$21.9

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

30. Ginger And Shallot Chicken *GFO* \$21.9

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

31. Sweet And Sour \$21.9

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

31A. Salt And Spicy \$21.9

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

32. Honey Lemon Chicken \$21.9

Tempura battered chicken breast fillet glazed with a house-made honey lemon sauce and roasted sesame seeds ser with rice.

32A. Satay Chicken *GFO* \$21.9

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

32B. Chicken Chow Mein *GFO* \$21.9

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

32C. Chicken Foo Young Egg *GFO* \$21.9

Tender chicken breast pieces scrambled with eggs and vegetables ser with rice.

32D. Teriyaki Chicken *GFO* \$21.9

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

32E. Szechuan Chicken *GFO* \$21.9

Tender chicken breast pieces wok tossed in a szechuan sauce and seasonal vegetables ser with rice.

THAI/VIETNAMESE DISH

33. Chilli Lemongrass *GFO* \$21.9

A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns ser with rice. Prawns \$24.9

33A. Ah-sam (hot Tamarind) *GFO* \$21.9

A fresh new style of a hot tamarind base, saw-leaves, coriander and seasonal vegetables stir-fried with your choice meat ser with rice. Prawns \$24.9

34. Thai Red Curry *GFO* \$22.9

A creamy and spicy red curry with your choice of meat, wok tossed with seasonal vegetables ser with rice. Prawns/Lamb \$24.9

35. Thai Green Curry *GFO* \$22.9

A hot and spicy green curry with your choice of meat, wok-tossed with seasonal vegetables ser with rice. Prawns/Lamb \$24.9

35A. Yellow curry *GFO* \$22.9

A mild creamy curry with your choice of meat, wok-tossed with seasonal vegetables ser with rice. Prawns/Lamb \$24.9

35B. Panang Curry *GFO* \$22.9

A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of meat ser with rice. Prawns/Lamb \$24.9

35C. Mussaman *GFO* \$22.9

Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk ser with rice. Lamb \$24.9

36. Pong Ca Ri *GFO* \$21.9

A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of meat (contains egg) ser with rice. Prawns/Lamb \$24.9

37. Sweet And Chilli Fish \$24.9

Deep-fried snapper fillet smothered in sweet chill sauce with pineapple, tomato and celery ser with rice.

38. Prik King (dry Red curry) *GFO* \$21.9

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 ser with rice. Prawns/Lamb \$24.9

40. Basil Chilli Black Bean *GFO* \$21.9

A new way of combining chilli, black bean sauce and sweet basil, wok-tossed with seasonal vegetables and your choice of meat ser with rice. Prawns/Lamb \$24.9

41.Pad Thai *GFO* \$20.9

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 See Heaw *GFO* \$20.9

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

41B. Char Kway Teaw *GFO* \$20.9

Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of meat.

41C. Ho Fun Chicken *GFO* \$20.9

Garlic infused chicken, stir fried with vegetable and flat rice noodle.

42. Thai Fried Rice *GFO* \$20.9

Tender chicken breast pieces and prawn wok-tossed with mixed seasonal vegetables and egg in Thai style.

42A. Green Coconut Chicken Fried Rice *GFO* \$20.9

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 *GFO* \$20.9

3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.

44. Chicken Jasmine Fried Rice *GFO* \$20.9

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

44A. Young Chow Fried Rice *GFO* \$20.9

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

44B. Pineapple Prawn Fried Rice *GFO* \$24.9

Tailless king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry

44C. Sing's Signature Fried Rice *GFO* \$24.9

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

44D. Pickled Beef Fried Rice *GFO* \$20.9

Tender beef with asian pickle vege, wok-tossed with egg, shallots, seasonal vegetables and tasty pepper



NOODLES SOUP



45. Tom Yum **GFO** \$20.9

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

Prawns \$24.9

46. Laksa **GFO** \$20.9

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

Prawns \$24.9

Bo Kho **GFO** \$21.9

Braised beef stew serve with rice or noodles

Pho Beef Rice Noodle Soup **GFO** \$20.9

BBQ Pork Wonton Noodle Soup \$22.9

Chicken Noodle Soup \$20.9

Wonton Noodle Soup \$20.9

RICE AND EXTRA

Steamed Jasmine Rice	Small	\$2
	Large	\$4

Coconut Rice	Small	\$4
	Large	\$7

Prawn Cracker	\$3
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Dipping sauce	\$1
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Takeaway Container	50 cent
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VEGETARIAN APPETISERS, SALAD & SOUP

Taro Spring Rolls **VGO** \$9

Taro & sweet potato wrapped in crispy netted rice paper, deep-fried and served with lime sweet chilli sauce

Vegetarian Crispy Satay **GFO VGO** \$9

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

Vegetarian Deep-fried Dumplings **VGO** \$9

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

Vegetarian Steamed Dumplings **VGO** \$9

Steamed chopped vegetarian and shallots wrapped in a traditional Chinese pastry, served with soy sauce

Vegetarian Mango Salad (Seasonal) \$20.9

Freshly shredded green mango combines with fresh chili, mint, basil and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce

Vegetarian Papaya Salad \$20.9

Fresh young papaya thread combines with fresh chili, garlic, tomatoes, green beans and peanuts served with tofu and crispy soy pieces. dressed with lime and soy sauce

Vegetarian Thai Salad \$20.9

Crispy deep fried soy pieces, freshly squeezed lemon juice, mint, roasted chili, coriander, onion and grounded roasted rice on a bed of mixed leaves.

Vegetarian Vietnamese Salad Bowl **VGO** \$20.9

A vietnamese style salad with deep fried tofu, vegetarian spring rolls, vermicelli noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and soy sauce

Vegetarian Dumpling Noodle Soup **VGO** \$19.9

Vegetarian Tom Yum Noodle Soup **GFO** \$19.9

Vegetarian Laksa **GFO** \$19.9

Vegetarian Pho **GFO** \$19.9

VEGETARIAN MAIN

ALL WITH COMPLIMENTARY RICE

47. Chilli Lemongrass Tofu **GFO VGO** \$19.9

Deep fried tofu slices wok tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts ser with rice.

47A. Thai Spicy Tofu **GFO** \$19.9

Vegetarian Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves. Spicy ser with rice.

48. Vegetarian Delight **GFO VGO** \$19.9

Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts ser with rice.

49. Vegetarian Pad Thai **GFO** \$19.9

A popular Thai style noodle dish in our special homemade sauce wok-tossed with vegetables, flat rice noodles, egg, bean sprouts and shallots garnished with roasted cashew nuts and ground peanuts

50. Vegetarian Curry **GFO** \$19.9

Seasonal vegetables and your choice of spicy red curry, hot Green curry or aromatic Panang curry. All coconut cream based ser with rice.

51. Satay Vegetarian **GFO VGO** \$19.9

Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts ser with rice.

52. Chilli Black Bean Basil Tofu **GFO VGO** \$19.9

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 ser with rice.

53. Basil Prik Phao Vegetarian **VGO** \$19.9

Seasonal vegetables wok-tossed in roasted chill paste and sweet basil leaves garnished with roasted cashew nuts ser with rice.

54. Vegetarian Jasmine Fried Rice **GFO VGO** \$19.9

Tender chicken breast pieces wok tossed in a szechuan sauce and seasonal vegetables ser with rice.

55. Basil Tofu **GFO VGO** \$19.9

Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts ser with rice.

56. Chinese Vegetables **GFO VGO** \$19.9

Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce ser with rice.

57. Vegetarian Thai Fried Rice **GFO** \$19.9

Seasonal vegetables wok-tossed with egg and roasted chilli paste

57A. Vegetarian Pineapple Fried Rice **GFO VGO** \$19.9

Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry

58. Vegetarian Chow Mein \$19.9

Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles

58A. Vegetarian Singapore Fried Noodles \$19.9

Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chilli

58B. Vegetarian Hokkien Stir Fry \$19.9

Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.

58C. Vegetarian Pad See Heaw **GFO VGO** \$19.9

Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots

59. Vegetarian Foo Young Egg **GFO** \$19.9

Seasonal vegetables scrambled with egg ser with rice.

60. Vegetarian Mussaman Curry **GFO** \$19.9

Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry ser with rice.

60A. Crispy Honey Soy **GFO VGO** \$19.9

Crispy deep-fried soy pieces smothered in a homemade blend of honey, soy, garlic and ginger on a bed of mixed leaves ser with rice.

60C. Garlic Peppercorn Mushroom **GFO VGO** \$19.9

Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum ser with rice.

60D. Salt And Spicy Mushroom **GFO VGO** \$19.9

Tempura battered five-spice and chilli mushroom ser with rice.

60F. Vegetarian Tofu Pot **GFO VGO** \$19.9

Deep-fried tofu with a combination of mushroom and seasonal vegetables ser with rice.

60G. Spicy Teriyaki Tofu **GFO VGO** \$19.9

Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli ser with rice

CREATE YOUR OWN

Step 1: Select your cooking style

Garlic Oyster Sauce

Malay Chilli Sauce

Black Bean Sauce

Peanut Satay Sauce

Teriyaki Sauce

Singapore Sauce

Step 2: Select your noodle

Thin Egg Noodles

Hokkien Thick Noodles

Flat Rice Noodles

Thin Rice Noodles

Step 3: Select your Protein (Vegetable included)

Vegetable/ Tofu

Chicken/Pork/Beef

Calamari/Prawn/Seafood

Combination

\$19.9

\$20.9

\$24.9

\$24.9

CHEF RECOMMENDED

ALL WITH COMPLIMENTARY RICE

66. Peppercorn Roast Duck \$27.9

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

68. Crispy Garlic Black Bean King Prawn \$24.9

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

69. Xo King Prawn \$24.9

Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables ser with rice.

70. Ginger Shallot Scallops \$27.9

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

70A. Spicy Teriyaki Scallops \$27.9

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

70B. Spicy Scallop \$27.9

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

71. Chilli Tamarind King Prawn \$24.9

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

73. Snow Peas King Prawn \$24.9

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

74. Green Lemongrass Seafood \$24.9

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 ser with rice.

75. Tasty Pepper Seafood \$24.9

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

76. Spicy Lemongrass Fish \$24.9

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

77. Saw Leaves Coconut Fish \$24.9

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

78. Samonplai Fish \$24.9

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 ser with rice.

79. Ginger Fish \$24.9

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

80. Basil Duck \$27.9

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

81. Red Curry Duck \$27.9

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

82. Garlic Lamb \$24.9

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

83. Spicy Lamb \$24.9

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

86. Spicy Yellow Crab \$27.9

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

86A. Tamarind Soft Shell Crab \$27.9

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

86B. Garlic Peppercorn \$27.9

Tempura battered, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum ser with rice.

86C. Black Pepper Soft Shell Crab \$27.9

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

86D. Chilli Jam Soft Shell Crab \$27.9

Tempura battered, wok-tossed with homemade chilli jam sauce, onion, shallots and capsicum ser with rice.

87. Basil Crispy Pork Belly \$26.9

Crispy pork belly wok-tossed with garlic, basil leaves and seasonal vegetables.

88. Chilli Jam Crispy Pork Belly \$26.9

Crispy pork belly wok-tossed with homemade chilli jam sauce and seasonal vegetables.



DEAR OUR VALUED CUSTOMERS,

ON BEHALF OF THE ENTIRE TEAM AT SING'S

ASIAN KITCHEN IN ROSALIE, WE WOULD LIKE TO

EXTEND OUR SINCERE GRATITUDE FOR YOUR

RECENT VISIT. YOUR PATRONAGE IS TRULY

APPRECIATED, AND WE ARE HONORED TO HAVE

HAD THE OPPORTUNITY TO SERVE YOU.

WE STRIVE TO DELIVER AN EXCEPTIONAL DINING

EXPERIENCE WITH EVERY VISIT, AND YOUR

CONTINUED SUPPORT MOTIVATES US TO DO

SO. WE LOOK FORWARD TO WELCOMING YOU

BACK AND PROVIDING YOU WITH ANOTHER


MEMORABLE EXPERIENCE IN THE NEAR FUTURE.

THANK YOU ONCE AGAIN FOR CHOOSING

SING'S.

WARM REGARDS,

SING'S TEAM



德是福

辛卯年五月

SING'S ASIAN KITCHEN

Drink menu

Homemade

Lemon ice tea	\$6
Peach ice tea	\$6
Thai milk tea	\$6
Vietnamese ice coffee	\$6
Lemon lime bitter	\$6
Coconut juice	\$6
Lychee mint cooler	\$6

Soft drink

Coke	\$4.8
Coke zero	\$4.8
Coke diet	\$4.8
Lemonade	\$4.8
Fanta	\$4.8
Sparkling water	\$4.8
Ginger beer	\$4.8
Apple juice	\$4.8
Orange juice	\$4.8
Jasmine tea	\$2/pp

Asian beers

Hanoi (Vietnam)	\$10
Saigon (Vietnam)	\$10
Tiger (Singapore)	\$10
Tsingtao (China)	\$10
Singha (Thailand)	\$10



Dessert

Black sticky rice	\$8
Lychee ice cream	\$8

