

## APPETIZERS

1. **ROTI CANAI** ) 3  
Malaysian flaky bread with curry sauce
2. **SPRING ROLL (4 ROLLS)** 10  
Deep fried vegetarian spring rolls with plum sauce
3. **SATAY AYAM (4 SKEWERS)** 12  
Grilled marinated chicken with peanut sauce
4. **CHIVE CAKES (2 PIECES)** 6  
Pan fried Chinese chive cakes with sweet chili sauce
5. **LETTUCE WRAP** )) 12  
Tofu / Chicken / Beef (Extra lettuce \$3)
6. **UDANG GORENG (6 PIECES)** 10  
Deep fried prawns with chili plum sauce
7. **TAUHU**
  - A. Goreng: Deep fried tofu with sweet chili sauce 6
  - B. Pasembur: Fried stuffed tofu with veg in spicy peanut sauce ) 10
8. **WONTONS (8 PIECES)**
  - A. Goreng: Deep fried shrimp, pork & seaweed wontons 10
  - B. Pedas: Steamed wontons in hot peanut-flavour chili sauce )) 12
9. **CHICKEN WINGS (8 PIECES)** 12  
Honey Garlic / Dry Curry ))) / Sweet Sambal Sauce ))

## SALADS

10. **ROJAK** )) 10  
Fruit & veg salad in sweet & spicy balachan dressing w. peanuts
11. **GADO GADO** 14  
Assorted vegetables & egg in warm salad with peanut dressing
12. **THAI SALAD** )) 14  
Salad in hot & tangy sauce with prawns or crispy fried chicken

## SOUPS

13. **TOMYAM SOUP** )))
 

	SINGLE	LARGE
A. Thai hot & sour lemongrass soup	6	12
B. Add: Chicken / Prawns / Fish	7	14
C. Seafood: Mix of prawns, mussels, scallops, fish & squid (Add coconut milk for \$1 to make it "Tom-Kah")	--	18
14. **WONTON SOUP** 6 12  
Shrimp, pork & seaweed wontons
15. **HOT & SOUR SOUP** ) 6 12  
Chinese style hot & sour soup

## MEAT

16. **LEMON CHICKEN** 15  
Deep fried chicken topped with lemon sauce
17. **SWEET & SOUR CHICKEN** 15  
Stir fried chicken in sweet & sour sauce with sesame seeds
18. **MALAY HALIA** 15  
Chicken / Beef / Pork stir fried in ginger sauce
19. **TAOGE AYAM** 18  
Hainanese poached chicken w. bean sprouts in light soy sauce
20. **NYONYA MANGO CHICKEN** 18  
Crispy fried chicken in Nyonya lemon sauce
21. **CASHEW CHICKEN** ))) 18  
Stir fried chicken in sun-dried chili sauce
22. **PORK BELLY** 15  
Deep fried marinated pork belly
23. **BASIL GORENG** )) 15  
Stir fried in sambal sauce with fresh basil leaves  
Choice: Chicken / Beef / Pork / Lamb +\$2 / BBQ Duck +\$4
24. **KARI LEMAK** ) 15  
Chicken / Beef / Pork in mild yellow coconut milk curry
25. **KARI MERAH** )) 15  
Chicken / Beef / Pork in red coconut milk curry
26. **KARI RENDANG** ))) 18  
Traditional rich & spicy coconut milk curry  
Choice: Chicken / Spareribs +\$2 / Beef Brisket +\$2 / Lamb +\$2
27. **KARI TOMYAM** )) 18  
Chicken / Beef / Pork in hot & sour lemongrass coconut curry
28. **KARI KUNING** ) 15  
Chicken / Beef / Pork in Thai yellow coconut milk curry
29. **KARI HIJAU** )) 16  
Chicken / Beef / Pork in Thai green coconut milk curry
30. **KARI MASSAMAN** )) 16  
Chicken / Beef / Pork in Thai-Indian fusion with rich & creamy coconut milk curry
31. **KARI PANANG** )) 18  
Rich & creamy nutty-flavour Thai red coconut milk curry  
Choice: Chicken / Beef / Pork / Spareribs +\$2 / BBQ Duck +\$4

#5 Lettuce Wrap

#3 Satay Ayam

#18 Malay Halia

#29 Kari Hijau

#23 Basil Goreng

#15 Hot & Sour Soup

OUR KITCHEN COOKS EXTENSIVELY WITH PEANUTS, EGG & SHELLFISH.  
PLEASE NOTIFY YOUR SERVER OF ALLERGIES.

## SEAFOOD

- 32. HOUSE SEAFOOD COMBO** 24  
Mix of prawns, mussels, scallops, fish & squid  
Choice: Sambal ))) / Assam Curry ))) / Black Bean / Chili egg-gravy )
- 33. SWEET & SOUR** 20  
Lightly battered topped with sweet & sour sauce  
Choice: Prawns / Sole / Pacific Cod +\$4
- 34. SAMBAL TUMIS )))** 20  
Lightly battered topped with spicy sambal chili paste  
Choice: Prawns / Sole / Pacific Cod +\$4
- 35. IKAN LEMONGRASS )))** 20  
Lightly battered (Sole / Pacific Cod +\$4) in spicy lemongrass
- 36. KARI LEMAK )** 20  
Mild yellow coconut milk curry  
Choice: Prawns/Sole/Both +\$2 / Pacific Cod +\$4
- 37. KARI TOMYAM )))** 20  
Hot & sour lemongrass coconut milk curry  
Choice: Prawns / Sole / Both +\$2 / Pacific Cod +\$4
- 38. KARI RENDANG )))** 20  
Traditional rich & spicy coconut milk curry  
Choice: Prawns / Sole / Both +\$2 / Pacific Cod +\$4
- 39. KARI ASSAM PEDAS )))** 20  
Nyonya zesty fragrant spicy tamarind curry  
Choice: Prawns / Sole / Both +\$2 / Pacific Cod +\$4
- 40. KARI BABA (Deep fried) )))** 20  
A traditional hot & tangy Nyonya creamy curry  
Choice: Prawns / Sole / Both +\$2 / Pacific Cod +\$4
- 41. KARI MAMAK )))** 20  
A Malaysian-Indian fish head style thick & luscious curry  
Choice: Prawns/Sole / Both +\$2 / Pacific Cod +\$4
- 42. CASHEW PRAWNS )))** 20  
Prawns stir fried in sun-dried chili sauce
- 43. SPICY PRAWNS )))** 20  
Prawns stir fried in sweet & nutty peanut-flavour chili sauce
- 44. MANGO FISH )** 20  
Lightly battered (Sole/Pacific Cod +\$4) in a sweet chili sauce

## VEGETABLES

- 45. MIXED VEGETABLES** 15  
Red Curry ))) / Sambal ))) / Peanut ) / Black Bean / Oyster Sauce
- 46. KUBIS GORENG** 15  
Stir fried shitake mushrooms, cabbage, carrots w. sweet onions
- 47. TOFU STIR FRY** 15  
Lightly fried tofu in Red Curry ))) / Sambal ))) / Oyster Sauce
- 48. EGGPLANTS STIR FRY** 15  
Eggplants stir fried in Sambal ))) / Black Bean Sauce
- 49. GREEN BEANS STIR FRY )))** 15  
Green beans stir fried in sambal chili sauce
- 50. TIGA BESAR )))** 17  
Mix of green beans, eggplants & okra in sambal chili sauce
- Add to any Vegetable dish: Chicken / Beef / Pork / Prawns +\$3*

## NOODLES

- 51. KARI LAKSA )))** 15  
Spicy light coconut broth with mixed noodles  
A. Regular - Chicken & prawns 20  
B. Seafood - Mix of prawns, fish, scallops, mussels & squid 15
- 52. ASSAM LAKSA )))** 15  
Penang style assam sardine broth with udon
- 53. KUAY CHAP** 18  
Penang style braised duck & pork belly in soy broth w. noodles
- 54. CHAR HOR FUN** 20  
Stir fried mixed noodles with prawns, pork & greens in egg-gravy
- 55. HOKKIEN CHAR MEE )** 20  
Stir fried thick noodles w. prawns & pork in dark soy gravy
- 56. TAMARIND PAD THAI )** 17  
Thai style tamarind stir fried noodles w. prawns & peanuts
- 57. PAD THAI** 15  
Thai stir fried rice noodles in tomato sauce with peanuts  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 58. PAD SEE EW** 15  
Stir fried rice noodles in light soy with chicken, greens & egg
- 59. TOMYAM CHAR MEE )))** 15  
Stir fried egg noodles in lemongrass sauce  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 60. MEE GORENG )))** 15  
Stir fried egg noodles in peppery tomato paste w. peanuts  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 61. CHAR KUAY TEOW )))** 17  
Stir fried wide-rice noodles in sambal w. egg & pork sausage  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 62. CHAR BEE HOON** 15  
Stir fried rice vermicelli in sambal ) or soy sauce  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2

## RICE

- 63. NASI LEMAK )))** 18  
Curried chicken, prawns, fish w. peanuts & coconut rice
- 64. NASI GORENG )))** 15  
Sambal chili fried rice w. chopped veg & egg  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 65. SINGAPOREAN FRIED RICE** 15  
Stir fried Hainanese rice with chopped veg & egg  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 66. PINEAPPLE FRIED RICE** 15  
Pineapple fried rice with chopped veg & egg  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 67. GREEN CURRY FRIED RICE )))** 15  
Green curry fried rice w. fresh basil  
Choice: Veg / Chicken / Beef / Pork / Prawns +\$2
- 68. RICE:** Coconut / Hainanese / Turmeric sticky rice / Brown 3.00
- 69. STEAMED JASMINE RICE** 2.50

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#32 House  
Seafood Combo

#46 Kubis  
Goreng

#44 Mango  
Fish

#51 Kari Laksa

#65  
Singaporean  
Fried Rice

#66  
Pineapple  
Fried Rice

# LUNCH MENU

Available between 11am to 2:30pm daily

Lunch items served with steamed rice & green salad  
(except items with noodles)

Changes/substitutions will be subject to extra charges

## NOODLES IN SOUP

- L01. **WONTON MEE** Shrimp, pork, seaweed wontons in broth w. noodles 12
- L02. **KUAY TEOW TH`NG** Chicken, fishballs in broth w. rice noodles 12
- L03. **HOT & SOUR MEE** Chicken/Prawns in hot & sour soup w. egg noodles ))) 12
- L04. **TOMYAM BEE HOON** ))) 14  
Chicken / Prawns / Fish in hot & sour lemongrass broth w. vermicelli
- L05. **SAMBAL MEE** Chicken/Beef/Pork in sambal chili broth w. rice noodles ))) 14

## VEGETABLES

Add to any vegetable dish: Chicken / Beef / Pork / Prawns +\$3

- L06. **MIXED VEGGIE** Red Curry ))) / Peanut ))) / Black Bean / Oyster Sauce 12
- L07. **KUBIS GORENG** Shitake mushrooms, cabbage & tofu stir fry 12
- L08. **EGGPLANT** Sambal ))) / Red Curry ))) / Black Bean Sauce 12
- L09. **GREEN BEANS** Stir fried green beans in sambal chili sauce ))) 12

## CURRY

- L10. **KARI LEMAK** Chicken/Fish in mild yellow coconut milk curry ) 12
- L11. **KARI MERAH** Chicken/Beef/Pork in red coconut milk curry ))) 12
- L12. **KARI RENDANG** Chicken/Prawns/Fish in spicy coconut milk curry ))) 14
- L13. **KARI TOMYAM** Chicken/Prawns/Fish in hot & sour coconut milk curry ))) 14
- L14. **KARI KUNING** Chicken/Beef/Pork in Thai yellow coconut milk curry ) 12
- L15. **KARI HIJAU** Chicken/Beef/Pork in Thai green coconut milk curry ))) 12
- L16. **KARI MASSAMAN** Chicken/Beef/Pork in Thai-Indian fusion rich curry ))) 12
- L17. **KARI PANANG** Chicken/Beef/Pork in Thai red nutty-flavour curry ))) 14

Lunch items served with steamed rice & green salad  
(except items with noodles)

Changes/substitutions will be subject to extra charges

## MEAT

- L18. **SATAY AYAM (2 SKEWERS)** Grilled chicken with peanut sauce 12
- L19. **SWEET & SOUR CHICKEN** Chicken in sweet & sour sauce 12
- L20. **MALAY HALIA** Chicken/Beef/Pork stir fried in ginger sauce 12
- L21. **SAMBAL STIR FRY** Chicken/Beef/Pork in sambal chili sauce ))) 12
- L22. **DEEP FRIED CHICKEN OR FISH** Deep fried boneless chicken or fish 12
- L23. **PORK BELLY** Deep fried marinated pork belly 12
- L24. **HAINAN CHICKEN** Poached chicken in home-mixed light soy sauce 14
- L25. **PAD GRAPOW** Chicken/Beef/Pork in Thai chili & basil w. fried egg ))) 14
- L26. **NYONYA AYAM** Deep fried chicken in Nyonya lemon sauce 14
- L27. **CASHEW STIR FRY** Chicken/Prawns in sun-dried chili sauce ))) 14
- L28. **SAMBAL FISH** Deep fried fish in sambal chili sauce ))) 14

# LUNCH MENU



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## DRINKS

<b>MALAYSIAN COFFEE</b>	<b>3</b>	<b>MILK</b>	<b>3.50</b>
<b>TEH HALIA</b> (Home-made Ginger Tea)	<b>4</b>	<b>PERRIER WATER</b>	<b>3.50</b>
<b>TEH TARIK</b> (Malaysian Milk Tea)	<b>4</b>	<b>JUICE</b>	<b>4.50</b>
<b>CHINESE TEA</b> (Green / Jasmine)	<b>3</b>	(Apple / Clamato / Cranberry / Mango / Orange / Pineapple)	
<b>JAPANESE TEA</b> (Genmaicha / Sencha)	<b>3</b>		
<b>KOREAN TEA</b> (Burdock / Barley)	<b>3</b>	<b>ICED TEA</b> ( <i>free-refills</i> )	<b>3.50</b>
<b>ENGLISH TEA</b> (Orange Pekoe / Earl Grey)	<b>4</b>	<b>LEMONADE</b> ( <i>free-refills</i> )	<b>3.50</b>
<b>HERBAL TEA</b>	<b>4</b>	<b>POP</b> ( <i>free-refills</i> )	<b>3.50</b>
(Chamomile / Lemon Ginger / Peppermint)		(Coke / 7up / Diet Coke / Root Beer / Ginger Ale)	
<b>FRESH LIME SODA</b>	<b>4.50</b>	<b>MILKSHAKES</b>	<b>6.50</b>
<b>LYCHEE COCONUT MILK</b>	<b>4.50</b>	(Banana / Coconut / Mango / Green Tea / Strawberry / Vanilla / Oreo / Mixed Berries)	
<b>SHIRLEY TEMPLE</b>	<b>4.50</b>		
<b>VIRGIN CHI CHI</b>	<b>4.50</b>		
<b>COCONUT WATER</b>	<b>4.50</b>		
<b>LYCHEE WATER</b>	<b>4.50</b>		
<b>THAI ICED TEA</b>	<b>5.50</b>		
<b>MALAYSIAN ICED COFFEE</b>	<b>5.50</b>		
<b>MALAYSIAN ICED MILK TEA</b>	<b>5.50</b>		
<b>ICED MILO (COCO MILK)</b>	<b>5.50</b>		

## DESSERT

<b>BURBUR CHACHA (SERVED WARM)</b>	<b>7</b>
Nyonya dessert of bananas, sweet potatoes, taro roots, sago pearls cooked in pandan-flavoured coconut milk	
<b>PISANG GORENG</b> Deep fried banana with vanilla ice-cream	<b>7</b>
<b>MANGO STICKY RICE</b> Sweet sticky rice with fresh mango & coconut milk	<b>7</b>

Mango Sticky Rice

Pisang Goreng

Bubor Chacha

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