APPETISERS

MINI VEGETABLE SPRING ROLLS (4) VEGETARIAN FRIENDLY With sweet & sour dipping sauce		10
SESAME SEED PRAWN TOAST (6) Finely minced prawns on a thin bread toast, coated with sesame seeds with a chilli	& cucumber dipp	12 ing sauce
STEAMED PORK BUNS (4) Soya & chilli dipping sauce		12
DEEP FRIED OR STEAMED CHICKEN DIM SIMS (6) With coriander, chilli & cucumber dipping sauce		12
SATAY CHICKEN SKEWERS (4) Marinated chicken tenderloin served with a peanut satay sauce		14
PORK SAN CHOY BOW (2) Served in crisp lettuce cups		14
MIXED ENTRÉE Spring roll, dim sim, prawn toast & satay chicken skewer		16
PRAWN CHIPS		4
ROAST CRISPY SKIN DUCK Roasted crispy skin duck served with shallot pancakes & dipping sauce		20
SOUP	SMALL	LARGE
SHORT SOUP A light chicken broth with Asian greens & chicken wontons	8	12
CHICKEN & SWEET CORN SOUP Chicken broth & sweet corn finished with egg	8	12
BANQUETS (MIN 4 PERSONS, ASK FOR MENU)		
6 COURSE		40PF
8 COURSE		48PP

HOUSE SPECIALITIES

SIZZLING CANTONESE SURF & TURF King prawns & beef strips stir fried with a ginger & garlic sauce, served on a sizzling hot plate	30
PHAD PRIK KING PORK BELLY Stir fried, ginger, lemon grass, thai red curry, kaffir lime leaves	28
SIZZLING HONEY & PEPPER BEEF Beef strips stir fried with a honey and pepper sauce on a sizzling hot plate	25
SALT & PEPPER SQUID Squid dusted in our own special salted crust, deep fried and served with a chilli cucumber dipping sauce	24
KING DO Strips of beef with onions & spicy plum king do sauce	25
SIZZLING BEEF STEAK – CHINESE STYLE Strips of beef stir fried with onion, shallot, capsicum & carrot with a sweet tomato & vinegar sauce	25
MONGOLIAN LAMB Sizzling pieces of lamb with onions & garlic finished with our own spicy sauce	27
STICKY HP SAUCE RIBS Crispy pork ribs cooked in a sweetened HP glaze & seasonal vegetables	44
CRISPY BARRAMUNDI Deep fried salt & pepper crusted barramundi fillet tossed with a garlic, chilli, shallots and wine	32

ASIAN FAVOURITES

Served with butterscotch sauce

CHICKEN* 23	PORK* 24	BEEF 24	PRAWNS 27*		
Sizzling Garlic Cashews & Oyster Mongolian Gluten Free options o Vegan / Vegetarian op		nock chicken	Black Bean Ginger & Shallot Sweet & Sour , pork, prawns or duck	*Tempura with choice of hone lemon & sweet & so	
DUCK			, po, p.ao o. aao.	7	
½ ROAST DUCK	with choice of dip	ping sauce, I	Asian greens		38
½ STEAMED DU	CK with mixed ve	getables			38
½ ROASTED DU¢ Boneless crispy duck			ckled vegetables		38
All sauces available w	vith mock duck - v	egetarian.			
ASIAN VEGET	ABLES & T	OFU VEG	ETARIAN FRIENDL	Y	
STIR-FRIED CON	/BINATION VE	GETABLE			20
STIR-FRIED SEA	SONAL ASIAN	GREENS	with Chinese mushroo	oms	22
TEMPURA VEGE	TABLES & TC	FU with a s	oy dipping sauce		22
WOK FRIED TOF Nith ginger, shallots,		ms & snow p	eas		22
MAPO TOFU With chilli bean sauce	e, sweet peas, bab	oy corn & bar	nboo		22
RICE					
STEAMED RICE					4P
FRIED RICE /egetarian friendly fri	ed rice, with egg a	& vegetables		8 (for 2P)	11 (for 3P
SPECIAL FRIED I Fried rice with BBQ po		etables		11 (for 2P)	16 (for 3P
DELUXE FRIED F Special fried rice topp		, chicken, be	ef, fried egg, king pra	wns & satay sauce	22
NOODLES					
VEGETARIAN LAI A fresh zesty soup wit		greens, tofu	& vegetables		22
FRIED KOAY TEC Stir fried fresh rice no				routs, shallots, egg & chilli	22
/EGETABLE CHC hin egg noodles dee		fry of vegeta	bles, flavoured with th	e addition of oyster sauce	22
COMBINATION C Deep fried thin egg no lavoured with the add	oodles, with stir fr		icken, seafood & vege	tables,	26
FRIED KOAY TEC Stir fried fresh rice no			ODLES awns, bean sprouts, sh	nallots, egg & chilli	26
COMBINATION L A fresh zesty soup wit		ıbles, chickeı	n, beef & prawns		26
DESSERT					
DEEP FRIED VAN		M			12



