

S T A R T E R S

Buttered Soft shell crab					8.50
with curry leaves					
Shredded duck and water chestnut spring roll					6.50
sweet chilli sauce					
Griddled vegetable or chicken Budha dumplings					5.00
soy and wasabi dip					
Crispy aromatic duck	1/4	8.50	1/2	15.00	whole 29.00
served with pancakes, spring onion & cucumber					
Barbecued Pork Ribs					7.00
toasted sesame seeds & honey					
Salt & chilli baked spare ribs					7.00
crispy shallots & garlic					
Thai crispy Beef salad					7.00
Vietnamese chicken & vermicelli salad					7.50
King Prawn & squid tempura					7.50
chilli & spring onion salad with tamarind guava dressing					
Malaysian chicken or vegetarian satay sticks					6.50
with peanut sauce, cucumber wedges and rice cakes					
Salt & chilli baked squid					6.50
spring onion and shallots					
Vietnamese minced pork spring rolls					6.00
fish sauce & chilli dip					
Steamed Dim Sum – assorted – siu mai and har gow					6.00
Oat battered spiced chicken pieces					6.50
toasted garlic					
Indonesian Gado gado					7.00
Warm bean curd salad with bean sprouts, cucumber, green mango and hard boiled egg topped with peanut sauce					

Prawn crackers with dipping sauces	3.00
Extra pancakes	3.50
Crispy chicken wings	6.50
Vegetarian spring rolls	6.00
Spicy mixed nuts	2.50

E X T R A S

S O U P S

Wun tun soup	4.50
pork and shrimp dumplings in a clear soup with pak choy	
Spicy Laksa	5.00
thick coconut broth with lemongrass, seafood or vegetable soup	
Crabmeat & sweetcorn soup	5.00
Roast Duck noodle soup	8.00

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Taiwanese chicken & button mushroom claypot	8.00
Bourbon chicken with bamboo shoots	8.00
Kung Po chicken with roasted cashew nuts	8.50
Hong Kong style battered chicken in sweet n sour sauce	8.00
Roast Duck with braised pak choy	8.50
Malaysian lemon chicken in light egg batter	8.00

Canton Pork with dried shrimps, curry leaves and oyster sauce	8.00
Twice cooked pork in black pepper sauce	8.50
Zhuhai Pork belly with roasted garlic	8.00

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B	Weeping tiger – sirloin steak strips in red wine & black pepper sauce	12.50
E	Beef strips in black bean sauce with mixed peppers	8.50
E	Taishan Crispy shredded beef	8.50
F	Shanwei Stir fried beef with lemongrass, thai basil and kurly kale	8.50

Malaysian Salmon sambal with okra	12.50
Seabass with tamarind sauce or steamed with ginger	13.50
Singaporean seafood in creamy broth with broccoli	8.50
Penang chilli Prawns with curry leaves and dried shrimp	10.50
Miusan Mongolian King Prawns with toasted sesame seeds	10.50
Hakka style scallops & king prawns with asparagus in a XO sauce	9.00
King Prawns in batter with a sweet n sour sauce	8.50

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V E G E T A R I A N

Claypot mange tout, kurly kale and tofu	7.50
Garlic and chilli pan fried okra	7.00
Aubergine Sambal	7.50
roasted aubergines cooked in tomato & onion sauce	
Taro, Chinese cabbage, carrots, button mushrooms and baby corn stir fry	7.00
Mock duck in black bean sauce with green peppers	7.50
Kung Po Mock chicken with roasted cashew nuts	7.50

Thai green curry with chicken	8.50
Thai green curry with tofu and butternut squash	8.00
Indonesian Beef rendang	8.00
slow cooked beef in spices, herbs and curry paste	
King Prawn & tomato, onion curry	9.50
Butternut squash & cauliflower cumin curry	8.00
Spinach & chick pea coconut curry	8.00
Classic Malaysian Chicken curry with potatoes	8.50

C U R R I E S

N & Noodles	Singapore style vermicelli noodles plain	6.00	with shrimps and squid	8.00
	Char Kway Teow			8.50
	broad white pan fried noodles with bean sprouts, king prawns and squid			
	Malaysian Hokkien mee			8.50
	Malaysian favourite of thick noodles, oyster soya sauce, fish cakes & prawns, pork lardons			
	Mixed seafood crispy noodles			8.00
	Singaporean Curry Laksa			9.00
	squid and king prawns			
	Malaysian Nasi Goreng			8.00
	spicy fried rice with chicken & shrimps topped fried egg, prawn crackers			
	Pad Thai			8.00
	Thai noodle dish of chanburi rice noodles stir fried with prawns, peanuts, beancurd, beansprouts and eggs			

All of the above can be prepared as vegetarian options

Mixed special fried rice with shrimps, chicken (optional pork)	7.50
Egg Fried rice	4.50
Steamed Jasmine rice	3.00
Plain Pan fried egg noodles (chow mein)	4.50
Pak choy in oyster sauce with crispy onions	6.00
Pan fried bean sprouts, spring onions and carrots with tofu	5.00

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Tapioca pearl taro pudding caramel palm sugar, coconut milk	5.00
Sweet potato & chocolate cake warm chocolate sauce, lychee agar agar	5.00
Banana fritters with palm sugar & vanilla ice cream	5.00



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A 12.5% service charge will be added to all bills