

## EXPLORERS DELIGHT

\$42PP (MINIMUM OF 4)

Papadums Raita Mango Chutney

### ROUND 1

#### BBQ PORK

hoi sin sauce, mixed herbs

#### SATAY CHICKEN

cucumber, red onion

#### EGGPLANT SAMBAL

yoghurt, spring onion

#### SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

### ROUND 2

#### BUTTER CHICKEN

creamy tomato sauce

#### FLAT RICE NOODLES

wok tossed w' egg, chicken, peanut & fresh chilli

#### KING PRAWNS

red curry, pineapple pieces

#### BEEF RENDANG

coconut rice, fresh lime

Basmati rice, garlic naan, plain naan

Add dessert \$8.00



## HAWKER STYLE

\$50PP (MINIMUM OF 4)

Papadums Raita Mango Chutney

### ROUND 1

#### CRISPY BEEF

lettuce cups, chilli & carrot

#### CAULIFLOWER & PEAR

turmeric & Kashmiri chilli

#### BBQ PORK

hoi sin sauce, mixed herbs

### ROUND 2

#### LAMB RIBS

sweet & sour, chilli, fresh lime

#### SATAY CHICKEN

cucumber, red onion

#### EGGPLANT SAMBAL

yoghurt, spring onion

### ROUND 3

#### CRYING TIGER SALAD

chargrilled beef, Nam Chim, chilli

#### SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

#### GA XA OT

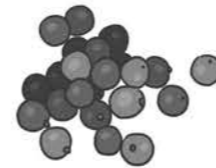
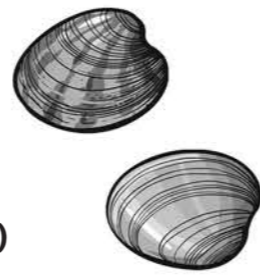
chicken, lemongrass & chilli

#### CRISPY SOFT SHELL CRAB

green apple salad, chilli sauce

Add dessert \$6.00

VEGETARIAN SHARE  
MENU AVAILABLE,  
PLEASE ASK YOUR  
WAITER - \$40PP



## SINGAPORE HOUSE

\$55PP (MINIMUM OF 4)

Papadums Raita Mango Chutney

### ROUND 1

#### BBQ PORK

hoi sin sauce, mixed herbs

#### SATAY CHICKEN

cucumber, red onion

#### STEAMED PRAWN DUMPLINGS

black chilli soy

#### CRISPY BEEF

lettuce cups, chilli & carrot

#### SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

### ROUND 2

#### BUTTER CHICKEN

creamy tomato sauce

#### STICKY PORK

caramelised pork belly, Asian salad

#### BEEF RENDANG

cucumber, red onion

#### POTATO DUMPLINGS

cheese kofta, cashew sauce

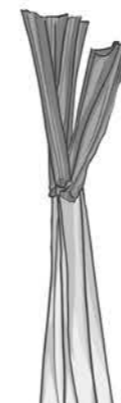
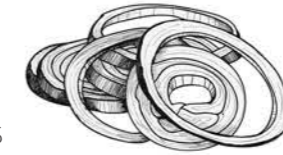
#### GREEN BROAD BEANS

mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

Add dessert \$6.00

FOR DIETARY NEEDS,  
PLEASE ASK YOUR WAITER  
FOR ASSISTANCE AND WE  
WILL INCORPORATE YOUR  
REQUESTS AS BEST WE CAN



## CHEFS FEAST

\$65PP (MINIMUM OF 4)

### ROUND 1

#### LAMB RIBS

sweet & sour, chilli, fresh lime

#### SATAY CHICKEN

cucumber, red onion

#### CRISPY SOFT SHELL CRAB

green apple salad, chilli sauce

### ROUND 2

#### SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

#### CRYING TIGER SALAD

chargrilled beef, Nam Chim, chilli

#### GA XA OT

chicken, lemongrass & chilli

### ROUND 3

#### OVEN ROASTED OCEAN TROUT

coconut, red curry, lime, galangal

#### BEEF RENDANG

coconut rice, fresh lime

#### STICKY PORK

caramelised pork belly, Asian salad

#### KING PRAWNS

red curry, pineapple pieces

#### GREEN BROAD BEANS

mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

### DESSERT

#### STICKY DATE PUDDING

stewed rhubarb, palm sugar cream

