

EXPLORERS DELIGHT

\$42PP (MINIMUM OF 4)

Papadums Raita Mango Chutney

ROUND 1

BBQ PORK

hoi sin sauce, mixed herbs

CHICKEN WINGS

Nahm Jim & fresh lemon

CAULIFLOWER & PEAR

turmeric & Kashmiri chilli

SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

ROUND 2

BUTTER CHICKEN

creamy tomato sauce

FLAT RICE NOODLES

prawn, xo sauce & Chinese sausage

YELLOW VEGETABLE CURRY

tofu & seasonal veg

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

STREET FOOD FISH

spiced caramel, coconut salad

BBQ PORK

hoi sin sauce, mixed herbs

ROUND 2

SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

LAMB CUTLETS

lemon, mint chutney

CAULIFLOWER & PEAR

turmeric & Kashmiri chilli

ROUND 3

CRYING TIGER SALAD

chargrilled beef, Nahm Jim, chilli

SALT & PEPPER TOFU

capsicum, carrot, spring onion

SATAY CHICKEN

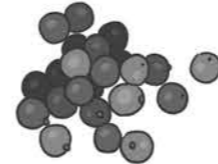
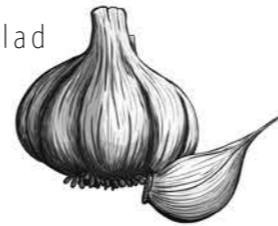
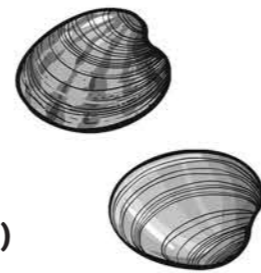
cucumber, red onion

CRISPY SOFT SHELL CRAB

black pepper salt, asian salad

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

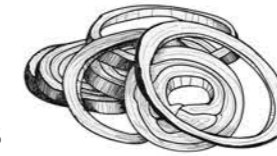
GREEN BROAD BEANS

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

SALT & PEPPER SQUID

chilli, spring onion, oyster sauce

CRYING TIGER SALAD

chargrilled beef, Nahm Jim, chilli

STEAMED PRAWN DUMPLINGS

black chilli soy

ROUND 2

LAMB RIBS

sweet & sour, chilli, fresh lime

SATAY CHICKEN

cucumber, red onion

CRISPY SOFT SHELL CRAB

black pepper salt, asian salad

ROUND 3

ORA KING SALMON

coconut, red curry, lime, galangal

BEEF RENDANG

coconut rice, fresh lime

STICKY PORK

caramelised pork belly, Asian salad

LAMB CUTLETS

Lemon, mint chutney

GREEN BROAD BEANS

mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

DESSERT

STICKY DATE PUDDING

stewed rhubarb, palm sugar cream

