

STREETFOOD

SALT & VINEGAR EGGPLANT	17
black sesame seeds, spring onion, vinegar	
STREET FOOD FISH	24
orange & jaggery spiced caramel, coconut salad	
SATAY CHICKEN	16
cucumber, red onion & peanut	
LAMB RIBS	19
sweet & sour, chilli, fresh lime & Vietnamese mint	
CAULIFLOWER & PEAR	16
fennel, cumin seeds, turmeric, Kashmiri chilli	
BBQ PORK BELLY	16
crispy pieces, hoisin sauce	
CRISPY BEEF	20
lettuce, chilli, salt, pepper & spring onion	
CHICKEN WINGS	17
Nahm Jim & fresh lemon	
SALT & PEPPER SQUID	18
fresh chilli, salt, pepper & spring onion	
CRYING TIGER SALAD	21
chargrilled beef, Nahm Jim, chilli & Asian Herbs	
FLAT RICE NOODLES	18
wok tossed w prawns, xo sauce & Chinese sausage	
FRESH SALT & PEPPER TOFU	12
w black vinegar & chilli oil	
STEAMED PRAWN & CHIVE DUMPLINGS	18
w black vinegar & chilli oil	

LARGER

NASI LEMAK	24
chicken curry, roasted peanuts, anchovy, boiled egg, cucumber & coconut rice	
LAMB CUTLETS	25
Indian spice, lemon & mint chutney	
YELLOW DUCK CURRY	32
lemongrass, kaffir lime, turmeric, coconut	
ORA KING SALMON	36
banana leaf, coconut red curry paste, lime & galangal	
MALAYSIAN BARRAMUNDI CURRY	36
turmeric, tamarind & curry leaves	
STICKY PORK	28
caramelised pork belly, Asian salad & black vinegar	
SPICY BEEF CHEEK VINDALOO	27
smashed kipfler potatoes & fresh herbs	
LAMB SHANK JUNGLE CURRY	24
young coconut, apple eggplant & green chilli	
BUTTER CHICKEN	21
pan tossed in rich tomato sauce	
POTATO DUMPLINGS	14
cheese kofta, cashew sauce & golden pumpkin	
BEEF RENDANG	28
our signature version - served w coconut rice & fresh lime	
YELLOW VEGETABLE CURRY	22
turmeric, coconut, tofu & seasonal veg	
CHINESE STYLE GREEN BROAD BEANS	15
w mustard green, tofu, red chilli & capsicum	

SOMETHING NEW

CRAB & WOMBOK WONTON DUMPLINGS ..	20
w prawn & chilli sambal	
CRISPY SOFT SHELL CRAB	17
chilli & black pepper salt, asian salad	
POACHED CHICKEN SALAD	22
Nahm Jim, pickled green chilli & coconut	

ACCOMPANIMENTS

STEAMED RICE	3
ROTI CANAI	3
Malaysian style layer bread	
NAAN	
plain, wholemeal or garlic.....	3
cheese.....	4
KULCHA NAAN	4
stuffed w pistachio & dried cranberries	
PAPADUMS	3
MANGO CHUTNEY	3
RAITA	4
FRESH CHILLI & SOY SAUCE	2
ASIAN GREENS	14
Chinese broccoli & bok choy	

SHARE MENUS

Can't decide & want to share?
Enjoy one of our set menu banquet options for four or more.

EXPLORERS DELIGHT	\$42pp
HAWKER STYLE	\$50pp
SINGAPORE HOUSE	\$55pp
CHEF'S FEAST	\$65pp

For dietary needs please ask
your waiter for assistance
and we will incorporate
your needs as best we can,
or ask to view our dietary specific menu.

SINGAPORE HOUSE