

## STREETFOOD

EGGPLANT SAMBAL.....	12
yoghurt & spring onion	
GA XA OT.....	16
chicken, lemongrass & chilli	
SATAY CHICKEN.....	15
cucumber, red onion & peanut	
LAMB RIBS.....	15
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.....	18
lettuce, chilli, shredded carrot	
CRISPY SOFT SHELL CRAB.....	16
green apple salad, Singapore chilli sauce	
SALT & PEPPER SQUID.....	15
fresh chilli, salt, pepper & spring onion	
CRYING TIGER SALAD.....	19
chargrilled beef, Nam chim, chilli & Asian herbs	
FLAT RICE NOODLES	
wok tossed w egg, peanut & fresh chilli	
<i>chicken</i> .....	12
<i>prawn</i> .....	18
FRESH SALT & PEPPER TOFU.....	10
capsicum, carrot, spring onion	
STEAMED PRAWN & CHIVE DUMPLINGS.....	18
w black vinegar & chilli oil	

## LARGER

NASILEMAK.....	22
chicken curry, roasted peanuts, anchovy, boiled egg, cucumber & coconut rice	
STREET FOOD FISH.....	36
orange & jaggery spiced caramel, coconut salad	
YELLOW DUCK CURRY.....	32
lemongrass, kaffir lime, turmeric, coconut	
OVEN ROASTED OCEAN TROUT.....	36
banana leaf, coconut red curry paste, lime & galangal	
KING PRAWNS.....	34
red curry, pineapple	
STICKY PORK.....	28
caramelised pork belly, Asian salad & black vinegar	
SPICY BEEF CHEEK VINDALOO.....	26
smashed kipfler potatoes & fresh herbs	
LAMB SHANK JUNGLE CURRY.....	24
young coconut, apple eggplant & green chilli	
BUTTER CHICKEN.....	20
pan tossed in rich tomato sauce	
POTATO DUMPLINGS.....	14
cheese kofta, cashew sauce & golden pumpkin	
BEEF RENDANG.....	26
our signature version - served w coconut rice & fresh lime	
SPICY EGGPLANT & POTATOES.....	10
w red curry paste & chilli oil	
CHINESE STYLE GREEN BROAD BEANS.....	15
w mustard green, tofu, red chilli & capsicum	

## SOMETHING NEW

SALT & VINEGAR EGGPLANT.....	16
black sesame seeds, spring onion, vinegar	
CHICKEN WINGS.....	17
Nahm jim & fresh lemon	
LAMB CUTLETS.....	24
Indian spice & dried chilli	

## SHARE MENUS

Can't decide & want to share?

Enjoy one of our set menu banquet options for four or more

**FEED ME OPTION**..... 35pp

Our waiters selection

For two or more

## LUNCH SELECTION

*excludes Sunday*

SINGAPORE STYLE CURRY.....	15
w chicken & potatoes	
BUTTER CHICKEN.....	15
pan tossed in rich tomato sauce	
FIERY BEEF VINDALOO.....	15
served w carrots, beans & tomatoes	
BEEF MALABAR.....	15
cooked w sautéed onion, curry leaves & coconut milk	
SALT & PEPPER SQUID.....	15
fresh chilli, salt, pepper & spring onion	
FLAT RICE NOODLES.....	15/18
wok tossed w egg, peanut & fresh chilli <i>chicken or prawn</i>	
GREEN BROAD BEANS.....	10
mustard green, tofu, red chilli	
KING PRAWNS.....	18
red curry, pineapple	
SPICY EGGPLANT.....	10
w potatoes, red curry paste, chilli oil & shrimp paste	

## ACCOMPANIMENTS

STEAMED RICE.....	3	NAAN		MANGO CHUTNEY.....	3
		plain, wholemeal or garlic.....	3		
		cheese.....	4	RAITA.....	4
ROTI CANAI.....	3	KULCHA NAAN.....	4	FRESH CHILLI & SOY SAUCE....	2
Malaysian style layer bread		stuffed w pistachio & dried cranberries		ASIAN GREENS.....	10
		PAPADUMS.....	3	Chinese broccoli & bok choy	