

EAST ASIAN BISTRO

STARTERS

Pan fried daikon radish cakes	5.8
Fried or steamed pork dim sims (4)	5.8
Fried onion pancakes (2)	5.8
Fried whole boneless chicken wings (2)	5.8
Curry puffs (4) <i>beef or vegetarian</i>	5.8
Spring rolls (4) <i>pork or vegetarian</i>	5.8
House-made dumplings (6) <i>chicken or prawn</i>	7.4
Satays (4) <i>chicken or beef</i>	7.4
Fish cakes (4)	7.4
BBQ pork buns (2)	7.4
Salt & pepper whitebait	10.8
Salt & pepper soft shell crab	12.8

SOUP

Tofu vegetarian soup	5.2
Won ton soup <i>pork or prawn</i>	5.8
Sweet corn soup <i>chicken or crab meat</i>	5.8
Tom yum soup <i>chicken or prawn</i>	7.8

CHEF'S SELECTION

Beachcomber's seafood on a sizzling hotplate <i>combination seafood with mild chilli, garlic and pepper</i>	22.8
Herb and chilli prawns on a sizzling hotplate <i>stir fried with fresh herbs; basil, coriander, mint, lemongrass, young ginger and served on a hotplate</i>	19.8
Salt and pepper prawns <i>battered and tossed with chilli, garlic, salt and pepper</i>	19.8
Salt and pepper squid <i>battered and tossed with chilli, garlic, salt and pepper</i>	19.8
East Asian steak on a sizzling hotplate <i>young ginger, pepper, basil and chilli</i>	18.8
Beef rendang <i>slow cooked beef curry with ginger, lemongrass and coconut milk</i>	18.8
Malaysian curry lamb <i>slow cooked lamb with chilli, tomato and yoghurt</i>	18.8
Peking Duck (per person) <i>our own recipe roast duck with (6) thin crepes & Hoi Sin sauce</i>	20.8
Green tea smoked duck <i>mildly smoked and roasted half duck</i>	22.8
Salt and pepper duck <i>slow roasted half duck with Sichuan pepper</i>	22.8
Crackling pork belly <i>oven slow roasted and served with Hoi Sin sauce</i>	19.8
Lemongrass and garlic pork <i>fried pork loin tossed in chilli, salt and pepper</i>	18.8
Red curry roast duck <i>roast duck with lychees, coriander, lime leaves, lemongrass and coconut milk</i>	19.8

SEAFOOD

Sweet and sour prawns <i>battered and served with sweet and sour sauce</i>	19.8
Honey prawns <i>battered and served with honey sauce</i>	19.8
Chooi chi Prawns <i>stir fried with chooi chi curry and coconut milk</i>	19.8
Sambal prawns <i>stir fried with sambal oelek chilli sauce</i>	19.8
Garlic and pepper prawns <i>with fresh garlic and black pepper, served on a hotplate</i>	19.8
Prawns or scallops with your choice of: <ul style="list-style-type: none">• Mushrooms and cashew nuts• Seasonal vegetables• Black bean sauce	19.8
Grilled fish fillet with your choice of: <ul style="list-style-type: none">• Ginger, spring onions and coriander• Ginger, chilli, spring onions, coriander and Thai honey sauce	18.8

BEEF & PORK

Satay beef 18.8
with chilli, lemongrass, coconut milk and satay peanut sauce

Red curry beef 18.8
with coriander, lime leaves, lemongrass and coconut milk

Mongolian steak or lamb on a sizzling hotplate 18.8
with ginger and soy bean sauce

Black bean steak or lamb 18.8
with ginger, garlic and black bean sauce

Steak or lamb with seasonal vegetables 18.8

Fried pork loin with your choice of: 18.8

- Plum sauce
- Sweet and sour sauce

POULTRY

Lemon chicken 17.8
fried chicken breast, served with lemon sauce

Honey chicken 17.8
fried chicken breast, served with honey sauce

Basil and chilli chicken 17.8
with chilli jam and seasonal vegetables

Vietnamese chilli chicken 17.8
with chilli jam, mint and beans

Green curry chicken 17.8
with coriander, lime leaves, lemongrass and coconut milk

Stir fried chicken with your choice of: 17.8

- Mushrooms and cashew nuts
- Seasonal vegetables

Slow cooked duck 19.8
de-boned and served with your choice of plum or Japanese curry sauce

NOODLES & RICE

Laksa with chicken and prawns or vegetarian	15.8
Singapore noodles with chicken, prawns & pork or vegetarian	15.8
Pad Thai noodles with chicken, prawns & pork or vegetarian	15.8
Hokkein noodles with chicken or vegetarian	15.8
Special fried rice with chicken, prawns and pork or vegetarian	sm 8.8 lg 10.8
Beef fried rice	sm 8.8 lg 10.8
Jasmine steamed rice	2.6
Northern Chinese silver threaded bread <i>steamed or fried bun</i>	2.6

VEGETABLES

Tempura vegetables with a light, sweet soy sauce	15.8
Tofu with mushrooms and Asian greens	15.8
Salt and pepper tofu	15.8
Salt and pepper eggplant	15.8
Tofu and seasonal vegetables hot pot	15.8
Seasonal vegetables stir fry	10.8
Steamed Asian greens with oyster or garlic sauce	8.8

BANQUET MENU

Minimum 4 people.

\$38 p.p.

Menu 1

Vegetarian spring rolls
Steamed or fried dim sims
Chicken dumplings

East Asian sizzling steak
Chooi chi prawns
Lemongrass and garlic pork
Basil and chilli chicken with vegetables
Vegetarian fried rice
Steamed rice

Banana fritters with ice cream or
Fried ice cream

Coffee or tea

Menu 2

Vegetarian spring rolls
Beef or vegetarian curry puffs
Prawn dumplings

Mongolian sizzling steak
Sambal prawns
Salt and pepper squid
Vietnamese chicken with chilli and mint
Vegetarian fried rice
Steamed rice

Banana fritters with ice cream or
Fried ice cream

Coffee or tea

LUNCH MENU

Dine-in or takeaway

Meat bread roll with salad and sweet chilli	6.8
• Pork belly	
• Meat balls	
• BBQ pork	
• Combination	7.8
Cold rolls (3)	7.8
<i>rice paper wraps with lemon chilli sauce</i>	
• Chicken	
• BBQ pork	
• Prawns	
• Combination	8.8
Noodles, vegetables and salad dishes	
• Steamed chicken breast, salad, mild chilli dressing	12.8
• Laksa noodle soup with chicken and prawns	12.8
• Chicken Hokkien	12.8
• Singapore rice noodles	12.8
• Pad Thai rice noodles	12.8
• Steamed bok choy with soy sauce	5.8
Rice dishes	12.8
• Steamed chicken breast, steamed rice	
• Hoi sin pork ribs, steamed rice	
• Master stock slow cooked boneless pork knuckles, steamed rice	
• BBQ pork, meat balls, steamed rice	
• Nasi fried rice, chicken, chilli, fried egg	