

## EXPLORERS DELIGHT

\$45PP (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 RIBS

sweet & sour, chilli, fresh lime

#### CAULIFLOWER & PEAR

turmeric & Kashmiri chilli

### ROUND 3

#### CRYING TIGER SALAD

chargrilled beef, Nahm Jim, chilli

#### SALT & PEPPER TOFU

capsicum, carrot, spring onion

#### SATAY CHICKEN

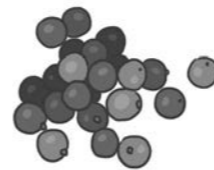
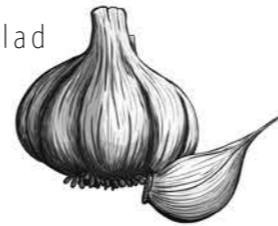
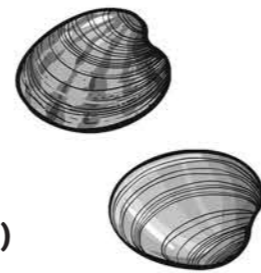
cucumber, red onion

#### CRISPY SOFT SHELL CRAB

black pepper salt, asian salad

Add dessert \$8.00

VEGETARIAN SHARE  
MENU AVAILABLE,  
PLEASE ASK YOUR  
WAITER - \$45PP



## 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

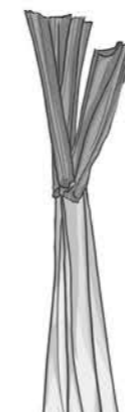
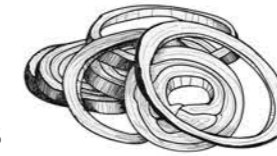
#### GREEN BROAD BEANS

mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

Add dessert \$8.00

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

#### STICKY PORK

caramelised pork belly, Asian salad

#### LAMB CUTLETS

Lemon, mint chutney

#### GREEN BROAD BEANS

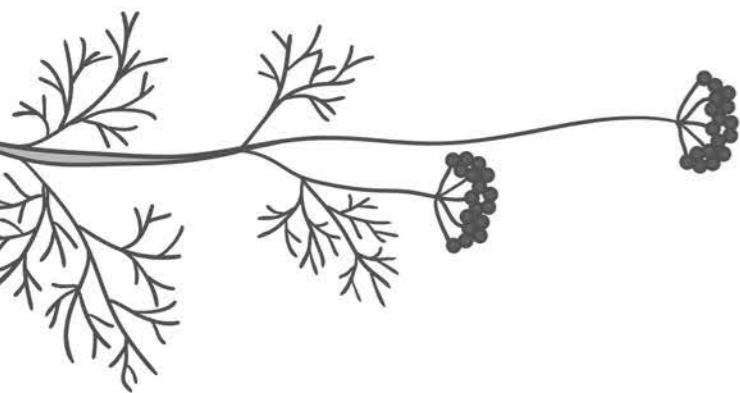
mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

### DESSERT

#### STICKY DATE PUDDING

stewed rhubarb, palm sugar cream



# VEGETARIAN SHARE MENU

**\$45PP**



## CAULIFLOWER & PEAR

fennel, cumin seeds, turmeric, Kashmiri chilli



## SALT & PEPPER TOFU

capsicum, carrot, spring onion



## POTATO DUMPLINGS

cheese kofta, cashew sauce & golden pumpkin, rice & naan

**Add dessert \$8.00**

*Alterations can be made to suit vegans*

