

## EXPLORERS DELIGHT

\$45PP (MINIMUM OF 4)

Papadums Raita Mango Chutney

### ROUND 1

#### BBQ PORK

hoi sin sauce, mixed herbs

#### SATAY CHICKEN

cucumber, red onion

#### 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 MALABAR

coconut milk, sautéed onion, curry leaves

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

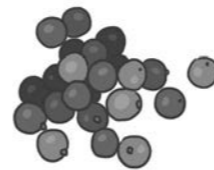
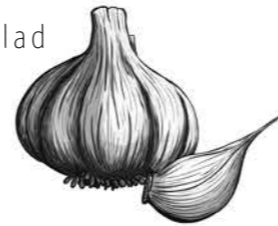
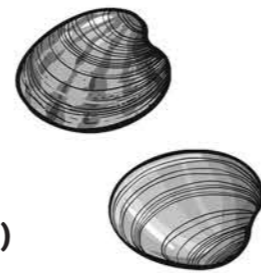
capsicum, carrot, spring onion

#### SATAY CHICKEN

cucumber, red onion

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 MALABAR

coconut milk, sautéed onion, curry leaves

#### POTATO DUMPLINGS

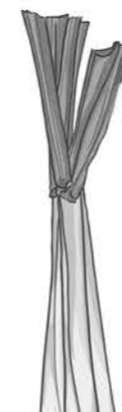
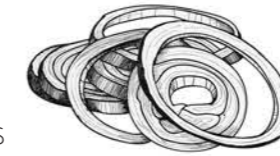
cheese kofta, cashew sauce

#### GREEN SOYA 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

#### BBQ PORK

hoi sin sauce, mixed herbs

### ROUND 3

#### MALAYSIAN BARRAMUNDI CURRY

turmeric, tamarind & curry leaves

#### STICKY PORK

caramelised pork belly, Asian salad

#### LAMB CUTLETS

Lemon, mint chutney

#### GREEN SOYA BEANS

mustard green, tofu, chilli

Basmati rice, garlic naan, plain naan

### DESSERT

#### STICKY DATE PUDDING

stewed rhubarb, palm sugar, cream

