

## STREETFOOD

<b>SALT &amp; VINEGAR EGGPLANT</b> .....	18
black sesame seeds, spring onion, vinegar	
<b>STREET FOOD FISH</b> .....	24
orange & jaggery spiced caramel, coconut salad	
<b>SATAY CHICKEN</b> .....	18
cucumber, red onion & peanut	
<b>LAMB RIBS</b> .....	24
sweet & sour, chilli, fresh lime & Vietnamese mint	
<b>CAULIFLOWER &amp; PEAR</b> .....	16
fennel, cumin seeds, turmeric, Kashmiri chilli	
<b>BBQ PORK BELLY</b> .....	18
crispy pieces, hoisin sauce	
<b>CRISPY BEEF</b> .....	20
lettuce, chilli, rice vinegar & spring onion	
<b>POACHED CHICKEN SALAD</b> .....	22
Nahm Jim, pickled green chilli & coconut	
<b>SALT &amp; PEPPER SQUID</b> .....	18
fresh chilli, salt, pepper & spring onion	
<b>CRYING TIGER SALAD</b> .....	22
chargrilled beef, Nahm Jim, chilli & Asian Herbs	
<b>FLAT RICE NOODLES</b> .....	18
wok tossed w prawns, xo sauce & chinese sausage	
<b>CRAB &amp; WOMBOK WONTON DUMPLINGS</b> ..	20
w prawn & vinegar dipping sauce	
<b>STEAMED PRAWN &amp; CHIVE DUMPLINGS</b> ....	18
w black vinegar & chilli oil	

## LARGER

<b>NASI LEMAK</b> .....	25
chicken curry, roasted peanuts, anchovy, boiled egg, cucumber & coconut rice	
<b>LAMB CUTLETS</b> .....	35
Indian spice, lemon & mint chutney	
<b>YELLOW DUCK CURRY</b> .....	32
lemongrass, kaffir lime, turmeric, coconut	
<b>MALAYSIAN BARRAMUNDI CURRY</b> .....	36
Turmeric, tamarind & curry leaves	
<b>STICKY PORK</b> .....	28
caramelised pork belly, Asian salad & black vinegar	
<b>SPICY BEEF CHEEK VINDALOO</b> .....	27
smashed kipfler potatoes & fresh herbs	
<b>LAMB SHANK JUNGLE CURRY</b> .....	32
young coconut, apple eggplant & green chilli	
<b>BUTTER CHICKEN</b> .....	21
pan tossed in rich tomato sauce	
<b>POTATO DUMPLINGS</b> .....	14
cheese kofta, cashew sauce & golden pumpkin	
<b>YELLOW VEGETABLE CURRY</b> .....	22
turmeric, coconut, tofu & seasonal veg	
<b>CHINESE STYLE GREEN SOYA BEANS</b> .....	15
w mustard green, tofu, red chilli & capsicum	

## SHARE MENUS

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

**FEED ME OPTION** ..... 45pp  
Our waiters selection  
For two or more

## LUNCH SELECTION

*excludes Sundays*

all curries served with rice	
<b>SINGAPORE STYLE CURRY</b> .....	15
w chicken & potatoes	
<b>BUTTER CHICKEN</b> .....	15
pan tossed in rich tomato sauce	
<b>FIERY BEEF VINDALOO</b> .....	15
served w carrots, beans & tomatoes	
<b>BEEF MALABAR</b> .....	15
cooked w sautéed onion, curry leaves & coconut milk	
<b>YELLOW VEGETABLE CURRY</b> .....	15
turmeric, coconut, tofu & seasonal veg	
<b>SALT &amp; PEPPER SQUID</b> .....	18
fresh chilli, salt, pepper & spring onion	
<b>FLAT RICE NOODLES</b> .....	18
prawn, xo sauce & Chinese sausage	
<b>GREEN BROAD BEANS</b> .....	10
mustard green, tofu, red chilli	

## ACCOMPANIMENTS

<b>STEAMED RICE</b> .....	4	<b>NAAN</b>		<b>MANGO CHUTNEY</b> .....	3
		plain, wholemeal or garlic.....	4		
<b>ROTI CANAI</b> .....	4	cheese.....	5	<b>RAITA</b> .....	4
Malaysian style layer bread		<b>KULCHA NAAN</b> .....	5	<b>FRESH CHILLI &amp; SOY SAUCE</b> ...	2
		stuffed w pistachio & dried cranberries		<b>ASIAN GREENS</b> .....	14
		<b>PAPADUMS</b> .....	3	Chinese broccoli & bok choy	