

Poultry

鸡



Twice cooked black pepper duck
黑胡椒焖鸭

小红书

我的小红书号: LawrenceFu

Entrées

精美小食



Tangy oyster baked with a tangy salsa
泰式焗生蚝

Tangy oyster shooter ea \$5.00

泰式焗生蚝

Tangy oyster baked with a tangy salsa (½ doz) \$25.00

泰式焗生蚝 (半打)

gf Prawn dim sum \$9.90

鲜虾饺

Siu mai \$9.90

烧賣

Vietnamese prawn spring rolls \$13.90

自制越式虾春卷

v Vegetarian spring rolls \$10.90

素春卷

Steamed chicken & prawn dumplings (10 pcs) \$12.90

鸡虾水饺

Steamed vegetarian dumplings (10 pcs) \$10.90

素水饺

Pork bao slow cooked pork neck, star anise, ea \$11.00

basil leaves in a steamed bun

五香肉蒸包



Vietnamese prawn spring rolls
自制越式虾春卷



Pork bao
五香肉蒸包

gf = gluten free *v* = vegetarian *vo* = vegetarian option

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Dinner Menu

秋葵晚餐餐单

okra

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Malaysian curry chicken
馬來西亞咖喱鸡

Tom kha gai chicken coconut soup \$13.90
椰汁鸡汤

Thai green curry chicken \$29.90
泰式青咖喱鸡

gf Malaysian curry chicken \$29.90
馬來西亞咖喱鸡

Kung po stir fried chicken and vegetables \$30.90
with dried chili and cashew
宫保鸡丁腰果

Lemongrass stir fried chicken and vegetables \$30.90
香茅炒鸡肉

Thai basil leaves stir fried chicken and vegetables \$30.90
金不换炒鸡肉

gf Indonesian style grilled chicken \$30.90
印尼烤鸡

Nonya red curry chicken with kaffir lime leaves \$30.90
娘惹咖喱鸡

Twice cooked black pepper duck \$35.90
黑胡椒焖鸭



Thai green curry chicken
泰式青咖喱鸡



Indonesian style grilled chicken
印尼烤鸡

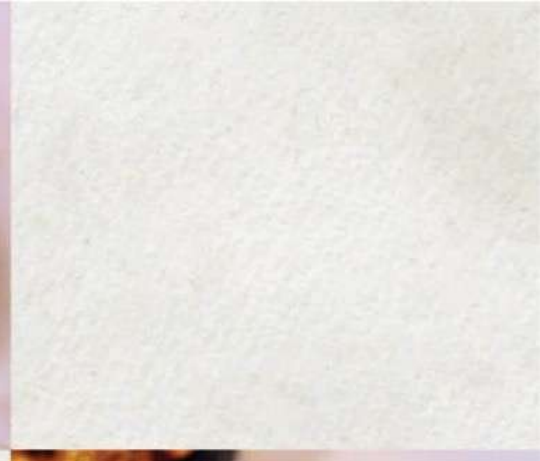
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Thai style prawn sashimi
泰式生燻蝦



gf Lamb drumstick cooked in our homemade
curry sauce with eggplant and okra
咖喱大羊腿配茄子秋葵 \$45.00

The volcano ribs \$38.00
火山排骨

Thai style prawn sashimi \$25.00
泰式生燻蝦

gf Salted egg wok tossed large prawns \$38.90
鴨咸蛋炸大蝦

gf Pla sam rod crispy whole snapper \$50.00
with tamarind chili sauce
泰式梅子醬炸鯛魚

gf Tumis belachan okras \$24.90
秋葵炒蝦醬

Live mud crab/lobster (*preorder required*) Market Price
生猛龍蝦/泥蟹 (預先下單) 時價

Singapore chilli 新加坡式辣椒
Black pepper 黑胡椒
Ginger and shallot 姜沖



The volcano ribs
火山排骨



Pla sam rod
泰式梅子醬炸鯛魚



Salted egg wok tossed
large prawns
鴨咸蛋炸大蝦

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Duck san choi bao
鸭肉碎生菜包五香肉蒸包



Filo wrapped king prawns
with wasabi mayonnaise
芥末汁炸大虾



Curry puffs
羊肉咖喱角



Loh bak
五香肉卷

Duck san choi bao stir fried duck mince on lettuce leaf 鸭肉碎生菜包五香肉蒸包	ea \$11.00
Filo wrapped king prawns with wasabi mayonnaise 芥末汁炸大虾	ea \$12.00
v Sweet potato and yam wontons 甜薯芋头云吞	\$ 10.90
Curry puffs potatoes with lamb mince 羊肉咖喱角	\$9.00
Loh bak 五香肉卷	\$13.90
Grilled satay chicken 烧烤沙爹鸡串	(2 skewers) \$8.00
gf Eggplant with homemade sambal sauce 自制参巴酱茄子	\$14.00
gf Five spice soft shell crab 五香软壳蟹	\$14.00
gf Spicy salt and pepper calamari 椒盐炸鱿鱼	\$18.00



Spicy salt and pepper calamari
椒盐炸鱿鱼

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Banquet

套餐

OKRA SET A

\$60 PP
(minimum of 2)

ENTRÉE

Curry puff
Sweet potato and yam wonton
Vegetable spring roll
Grilled chicken satay

MAIN

Thai green curry chicken
Singapore chili prawns
Stir fried beef and vegetables with peppercorn

Homemade roti and jasmine rice

OKRA SET B

\$65 PP
(minimum of 2)

ENTRÉE

Tangy oyster shooter
Duck San Choi Bao stir fried duck mince on lettuce leaves
Filo wrapped king prawns with wasabi mayonnaise
Grilled chicken satay
Vegetable spring roll

MAIN

Crispy salmon in red curry
Braised scallops and greens with shaoxing wine
Beef rendang padang dry beef curry

Homemade roti and jasmine rice

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Chef's recommendation

大厨推荐



Lamb drumstick cooked in our homemade curry sauce with eggplant and okra
咖喱大羊腿配茄子秋葵

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