

# SELAMAT DATANG

No outside food and drink allowed
No BYO Alcohol
Minimum \$20 spending per head
10% Service Charge applies to goups of 8 and above
10% of the total bill surcharge is applicable on Sundays
15% of the total bill surcharge is applicable on NSW Public Holidays
Please inform our staff of any food allergies or special dietary requirements







per head (Min. 2 Pax)

SMOKED OYSTER
KINGFISH

SAN CHOY BOW TO ASSORTED SATAY

LAKSA BOMB

CHAR SIU LAMB RIBS

ASSAM NYONYA BARRAMUNDI

**DESSERT OF THE DAY** 



per head (Min. 4 Pax)

NYONYA OYSTER

KINGFISH

SOY SALMON CARPACCIO J

CHILLI CRAB BAO **J J**XO BUTTER SCALLOP **T** 

ROTI PIZZA J
INDOMIE CAESAR SALAD

BEEF RENDANG POT PIE () () ()

GRILLED CALAMARI () () ()

HAINAN CHICKEN

SALT & PEPPER TOFU

**DESSERT OF THE DAY** 

\*All guest must partake in the banquet menu



#### NYONYA OYSTER 娘惹鲜蚝

Merimbula Oyster, Nyonya Vinaigrette, Trout Roe, Chives **7.5 each** 

#### SMOKED OYSTER 特色熏蚝

Jasmine Rice Smoked Oyster, Bloody Mary, Chives **7 each** 

#### KINGFISH 亚参叻沙帝王鱼刺身 🕖

Hiramasa Kingfish, Shiso, Pineapple Salsa, Asam Laksa Granita 8 each

#### SOY SALMON CARPACCIO 海南式三文鱼刺身

Atlantic Salmon, Ponzu, Hainan Soy, Truffle Oil, Calamansi, Chilli Oil **28** 

#### INDOMIE CAESAR SALAD 肉蟹沙拉 🗑

Charred Lettuce, Indomie Aioli, Handpicked Mud Crab, Pork Fat, Smoked Egg 30

### SNACKY SNACKS

#### SAN CHOY BOW 生菜包 😈

Duck Breast, Pork Mince, Shiitake, Beansprouts **7.5 each** 

#### XO BUTTER SCALLOP XO黄油扇贝 😈 🌶

Hokkaido Scallop, Sambal, Brown Butter, Shrimp & Bacon XO
9.5 each

#### TAMARIND PRAWN 亚参烤虾王

Hervey Bay King Prawn, Tamarind Sauce, Crispy Capers

12 each

#### CHICKEN SATAY 沙爹鸡柳烤串

Chicken Thigh, Turmeric, Peanut Sauce **6.5 each** 

#### BEEF SATAY 沙爹牛烤串

Topside Beef, Cumin, Fennel, Peanut Sauce
8 each

#### CHILLI CRAB BAO 辣椒螃蟹刈包 🌶

Deep Fried Milk Bun, Chilli Sauce, Handpicked Mud Crab

18 each



#### LAKSA BOMB 叻沙云吞 🅖

Chicken & Prawn Dumplings, Laksa Lemak Broth, Sliced Mint **29** 

#### TRIPLE COOKED RADISH CUBES 炒粿角 😈 🌶

Steamed, Deep-Fried, Wok Fried Radish Cubes, Beansprouts, Egg, Chives **22** 

#### TYPHOON XO POPCORN CHICKEN 避风塘XO鸡米花 📆 🕖

Black Beans, Chilli, Garlic, Ginger, XO **25** 

#### BONE MARROW ROTI 冷当牛骨髓煎饼 🍠

Slow Roasted Bone Marrow, Rendang, Roti **29** 

#### ROTI PIZZA 冬阴功披萨 🌶

(PLEASE ALLOW 15 MINS WAIT)

Roti, House-made Tomyum Sauce, Prawns, Chilli **27** 



SOUTHERN ROCK LOBSTER Market Price/KG

NORTHERN TERRITORY MUD CRAB Market Price / KG

Malaysian Chilli 马来西亚辣椒 🕖

Add Man Tau (8 pieces) 另加黄金炸馒头 +18

Salted Duck Egg 金沙咸蛋黄 🕖

Add Indomie 另加印尼炒面 +18

Steamed with Rice Noodles 蒸贵刁 (Mud Crab Only)

Add Flaming Moutai 另加茅台火焰 +30

Sarawak Black Pepper 砂拉越黑椒

Add Egg Noodles 另加生面 +17



#### BEEF RENDANG POT PIE 冷当咖喱牛肉派 🌙

Slow Cooked Beef Chuck, Toasted Coconut, Roti

47

#### SMOKEY BEEF RIBS 烟熏咸味酱排骨

12-hour Braised Southern Ranges Beef Short Rib, Vegemite Gravy
48

#### SAMBAL STEAK (300G) 参巴西冷牛排 🌶

Southern Grain Sirloin, Sambal Ijo Chimichurri, Burnt Lime, Wont<mark>on Frites</mark>
52

#### CRISPY CURRY CHICKEN 肯德基冷当咖喱鸡 📗

Crispy Fried Chicken, Wok Tossed in Tomato Curry, Makrut Lime
49

#### HAINANESE CHICKEN 海南鸡

Turmeric Poached, Soy, Shallot Oil **39** 



#### KARI CHICKEN 咖喱鸡 🌶

Chicken Thigh, Potatoes, Makrut Lime, Lemongrass, Coconut Cream 42

#### KAPITAN LAMB SHANK 甲必丹烤羊腿 🌶 🌶

Riverina Slow Cooked Lamb Shanks, Kapitan Curry, Desiccated Coconut, Makrut Lime Leaf

46

#### CHAR SIU LAMB RIBS 蜜汁叉烧烤羊排

Riverina Lamb Ribs, Caramelised Soy, Pico De Gallo
48

#### MALAYSIAN ROAST PORK BELLY 脆皮烧肉 😈

Spiced Pork Belly, Sambal Ijo Chimichurri, Tartare Sauce **45** 

#### MOUTAI ROAST DUCK 茅台脆皮烧鸭

10-day Aged Duck, Salt Rub, Hoisin Sauce, Leek, Moutai **59** 

Add Foie Gras (40g) 另加鹅肝 +25 Add Pancakes (10 pieces) 另加卷饼(10片) +18

### SEAFOOD

#### CHILLI PRAWNS 辣椒大虾 ノノ

Chilli, Ginger, Belachan, Egg White, Chives

45

#### ASSAM NYONYA BARRAMUNDI 亚参娘惹盲曹 🌶

Ginger Flower, Galangal, Tamarind, Mint Leaves

46

#### SALTED DUCK EGG MIX 金咸蛋海鲜拼盘 🌶

Butter, Salted Duck Egg Yolk, Prawns, Calamari, Cuttlefish

45

#### GRILLED CALAMARI 烤鱿魚 **ノ**ノノ

Calamari, Rojak Sauce, Sambal, Burnt Lime, Morning Glory, Peanuts 38

#### GRILLED KINGFISH CURRY 烤咖喱帝王魚颈 🕖

Hiramasa Kingfish Collar, Curry Leaves, Fish Curry, Tofu Puffs 38

### Vegetables

#### VEGETABLE CURRY 咖喱什菜♪

Eggplant, Snake Bean, Coconut Curry **27** 

#### BELACHAN KANGKUNG 馬來栈通菜 🎾

Morning Glory, Shrimp Paste, Cuttlefish **28** 

#### CHINESE BROCCOLI 芥兰两吃

Gai Lan Two Ways, Oyster Sauce, Garlic Oil **25** 

#### FRIED EGG TOFU 上汤蟹肉烩蛋豆腐

Handpicked Mud Crab, Dried Scallop Master Stock, Sweet Corn
45

#### EGGCITING 吾皇之蛋

Steamed Eggs with Kombu, Marinated Century Eggs, Salted Duck Eggs, Trout Roe, Caviar & Chives

49

#### STIR FRY SEASONAL GREENS 炒时蔬

Seasonal Vegetables, Garlic, Kombu, Rice Wine **26** 

#### SALT & PEPPER TOFU 椒盐豆腐 🖠

Firm Tofu, Calamansi, Garlic Butter, Dried Chilli

**27** 

### RICE & NOODLES

#### CHAR KOAY TEOW 招牌炒贵刁 でプノノ

Flat Rice Noodle, Prawns, Chinese Sausage, Handpicked Mud Crab **36** 

#### INDOMIE GORENG 印尼炒面 🔰 🌶

Instant Noodles, Prawns, Duck Egg Floss, Fried Egg **29** 

#### MEE MAMAK 印度炒面 🄰 🌶 🌶

Hokkien Noodles, Chicken, Tomato Sambal **28** 

#### NASI GORENG 海鲜炒饭 🕖

Fried Rice, Handpicked Mud Crab, Seafood, Makrut Lime, Calamansi Juice **35** 

#### CANTONESE FRIED RICE 粤式炒饭 😿

Prawns, Chinese Sausage, Trout Roe, Dried Scallop 38

Add Foie Gras 另加鹅肝 +20

### RICE & NOODLES

#### CLAYPOT BIRYANI 沙煲印度黄姜饭 🌶

Basmati Rice, Spices, Lamb Flap, Curry Chicken, Mint & Coriander Buttermilk

38

#### BEEF HOR FUN 滑蛋牛肉河粉

Sliced Beef, Rice Noodles, Egg Gravy, Yellow Chives **27** 

#### BONE MARROW UNI PASTA 牛骨髓海胆意面 😈

Roasted Bone Marrow, Sea Urchin Roe, Caviar, Bacon, Spaghetti 88

#### KERABU SQUID INK NOODLES 墨鱼汁意面配马来风味沙拉 🕖

Wok Fried Squid Ink Spaghetti with 3-Flavour Sauce and Calamansi Juice **28** 

Add Sea Urchin Roe + Caviar 另加海胆和鱼子酱 +35

## EXTRAS

STEAMED RICE 白饭

CHICKEN RICE 鸡油饭 7

NASI KUNING 黄姜饭 7

DRY EGG NOODLES 干捞面 😈 8

MAN TAU (8pcs) 馒头 18

PLAIN ROTI (per piece) 煎饼 5

