

All Stir Fry captures the spirit of the street kitchens of the Orient. Street kitchens have existed for centuries in South East Asia, serving up an exotic mix of soups and appetizers. Here's a great way to create your own meal by taking a walk to our Quick Wok counter, where we encourage you to interact with our Chefs, challenging them with new and exciting combinations from our extensive range of seasonal vegetables, noodles, meats, seafoods and sauces. The secret to enjoying this unique style of interactive dining is making several trips to the wok burners, the intense heat of



which seal in the nutrients and flavours and enables you to savour a delicately balanced and tasty meal within minutes. Each time keep the ingredients simple and select the different combinations to suit your personal taste. Our Chefs will then add the right amount of your choice from our selection of specially blended sauces to complete the dish. For our easy going guests we have a selection of mouthwatering soups, starters and main courses to keep your taste buds tingling. **We would like to remind you that separate woks and utensils are used to prepare vegetarian meals.**

SOUPS

VEGETARIAN SOUPS ARE MADE WITH A PURE VEG LEEK AND CELERY STOCK.

1. Lemon Coriander Soup.....310
with vegetables and a hint of chillies.
2. Thai Style Tom Yum Phak.....310
with vegetables, Thai ginger and fragrant herbs.
3. Classic Miso Soup.....385
with shiitake, tofu and scallions.
4. Tofu, Spinach & Vermicelli Soup..310
with ginger and white pepper.
5. Chicken Clear Soup.....360
accentuated with vegetables.
Add a portion of Chicken • 110 / Prawns • 165

STARTERS

6. Crisp Vegetables.....430
exotic vegetables tossed in a Thai chilli sauce.
7. Chilli Potatoes.....430
shredded potatoes tossed with fresh garlic.
8. Crackling Spinach.....430
finely shredded spinach tossed with chilli flakes and honey.
9. Kung Pao.....430
water chestnuts and mushrooms tossed in soya ginger sauce.
10. Crackling Chicken.....495
finely shredded chicken and spinach tossed with chilli flakes and honey.
11. Chin Win Chicken.....495
crispy chicken and vegetables tossed in a spicy chilli, garlic and soya sauce.
12. Pan Fried Fish.....640
smothered in an aromatic chilli, ginger and oyster sauce.
13. Grilled Sticky Rice Dumplings.....430
with panko crumbs, mushrooms and celery.
14. Steamed Eggs.....440
with spring onion chutney and crispy beetroot noodles.
15. Pandanus Leaf Wrapped Chicken..495
marinated in gin and aromatic Thai spices.
16. Tofu Bulgogi.....430
with scallions, soy and sesame seeds.
17. Prawns Sukiyaki.....835
with reduced orange juice and chilli flakes.

18. Ching Mai Prawns.....835
plump prawns in aromatic Asian sauces.

SALADS

19. Asian Vegetable Salad.....385
exotic vegetables tossed with celery, chilli and lemon dressing.
20. Roasted Pork Belly.....440
with papaya salad and shredded carrots.
21. Prawn Salad.....550
with raw papaya, cherry tomatoes and peanuts.

THE BIG BOWL

OUR 'BIG BOWL', SECTION ARE MAIN COURSES SERVED WITH STARCHES AND CONDIMENTS.

22. Rising Rice.....640
stir fried rice tossed with vegetables.
Add: Chicken.....695
23. Fire Chicken.....695
stir fried chicken with peppers, hot sauce and onions, served with steamed rice.
24. Nasi Goreng Rice
Indonesian style fried rice served with satays.
 Veg..640 • Paneer..660 • Chicken..695
25. Donburi Bowl
with sticky rice, sweet and spicy sauce.
 Veg..640 • Paneer..660 • Chicken..695
26. Itame
steamed flat noodles served with fragrant broth.
 Veg..640 • Chicken..695 • Prawns..780
27. Roti Canai
with steamed rice and layered paratha.
 Veg..640 • Chicken..695

CURRIES

OUR 'CURRIES' ARE SERVED WITH A SMALL PORTION OF STEAMED RICE AND PICKLED VEGETABLES

28. Burmese Khao Suey
with fried garlic, peanuts and fresh coriander.
 Veg..660
Chicken..685 • Pork..685 • Prawns..835
29. Thai Curry
with kha ginger and lemongrass.
 Veg..660
Chicken..685 • Pork..685 • Prawns..835

TRY OUR SPECIALITY



The Quick Wok.....1020

The Kiddie Wok*..... 480

*Applicable for kids below 8 years of age.

WOK CANNOT BE SHARED BY TWO PEOPLE.

HOW IT WORKS

1. You're encouraged to make as many trips to the wok as you like.
2. First help yourself to noodles, then the vegetables, and finally to our selection of seafood and meats. *(This helps the chef unload your bowl in reverse order - giving the meats more time to cook.)*
3. Ask the chef to prepare your dish with the sauce and condiments of your choice:

SAUCES

MILD **SPICY**
Ginger Oyster/ Sweet Chilli/Hunan/
Spring Onion Kung Pao/Chilli Basil/
and Ginger Beijing/Shanghainese

HOT

Garlic Pepper/Mongolian/
Schezwan/Sichuan/Taipei

CONDIMENTS

Garlic Flakes, Coriander, Fresh Ginger,
Fresh Chillies, Chilli Oil,
Crushed Pepper, Lime Juice,
Sesame Oil, Crushed Peanuts

4. Remember to tell the chef if you're a vegetarian - **we use separate woks and utensils for vegetarians.**

5. Enjoy your meal and go back for more.

CURRIES

30. Rendang
with spicy red chilli, coconut milk and peanut sauce.
 Veg..660
Chicken..685 • Pork..685 • Prawns..835
31. Laksa
with curry spices and coconut milk.
 Veg..660
Chicken..685 • Pork..685 • Prawns..835

MAIN COURSE

32. Braised Vegetables.....500
in a sauce of your choice -
 Schezwan • Black Bean • Soya Garlic
33. Sesame Tossed Greens.....500
with sesame oil and burnt garlic.
34. Silken Tofu.....505
in a sauce of your choice -
Black Bean • Soya Garlic • Asian Herbs
35. Babycorn, Bok Choy and Broccoli..505
with Thai sweet chilli sauce and sesame
36. All Stir Fry Vegetables.....505
Chinese style tossed vegetables.
37. Paneer Hot and Sour.....505
tossed in traditional Hunan style sauce.
38. Sesame and Noodles Wrapped Chicken.....565
with steamed and Katsu Curry sauce.
39. Spicy Chicken.....565
wok-tossed with spring onions and Bok Choy.
40. Oyster Chilli Chicken.....565
with garlic and fresh herbs.
41. Basil Chilli Chicken.....565
stir-fried in soya and sweet-spicy sauce.
42. Chicken in Black Pepper Sauce....565
ground black peppercorns, Chinese aromats.
43. Lamb Black Pepper.....660
roasted lamb simmered in an Oriental spicy sauce.
44. Fish in Coriander Sauce.....775
sliced grilled fish with subtle coriander sauce.
45. Banana Leaf Wrapped Fish.....775
with lemongrass, coconut milk and chilli.
46. Miso Fish.....775
seared fish topped with Miso-Sake sauce.

47. Chilli Bean Tiger Prawns.....835
topped with tangy homemade spicy sauce.
48. BBQ Pork Spare Ribs.....715
with homemade Smoky Barbeque sauce.
49. Chicken and Sticky Rice Burger....605
with nori sheet and spicy Schezwan sauce.

RICE

50. Beetroot & Green Pea Fried Rice..335
51. Smoked Duck Fried Rice.....660
52. Burnt Garlic Fried Rice.....335
53. Smoked Chicken Fried Rice.....395
54. Thai Chicken Fried Rice.....395

NOODLES

55. Singapore Style Spiced Vermicelli..480
56. Bamboo & Shiitake tossed Noodles.480
with Spinach & Cherry Tomatoes
57. Hakka Noodles
 Veg..335 • Chicken..420 • Prawns..515
58. Pan Fried Noodles
 Veg..480 • Chicken..515 • Prawns..630
59. Phad Thai Rice Noodles
 Veg..480 • Chicken..515 • Prawns..630
60. Mongolian Noodles
 Veg..480 • Chicken..515

DESSERTS

61. Blueberry Baked Cheesecake.....420
62. Date Pancakes with Ice-cream....375
63. Tum Tim Grob.....420
Thai dessert with water chestnut and coconut milk.
64. Darsaan.....375
crisp honey fried noodles with ice cream.
65. Ebony and Ivory.....420
homemade warm brownie with vanilla ice cream.
66. Caramel Custard.....375