

RICE & EXTRA

Steamed Jasmine	Small \$2.00	Large \$4.00
Coconut Rice	Small \$3.00	Large \$6.00

VEGETARIAN

47. Chilli & Lemongrass Tofu I	\$12.00
<i>Deep fried tofu slices wok tossed with fresh chilli lemongrass & seasonal vegetables, garnished with cashew nuts.</i>	
48. Vegetarian Delight	\$11.00
<i>Snow peas, broccoli, seasonal vegetables, wok tossed with garlic oyster sauce, topped with roasted cashew nuts.</i>	
49. Vegetarian Thai Pad	\$11.00
<i>Rice noodles wok tossed with vegetables, egg, bean sprout, shallot, roasted cashew nuts & ground peanuts.</i>	
50. Thai Red/ Green Curry Vegetarian II	\$12.00
<i>Seasonal vegetables wok tossed with cream & spicy red curry & garnished with roasted cashew nuts.</i>	
51. Satay Vegetarian I	\$11.00
<i>Seasonal vegetables combined with homemade peanut satay sauce & garnished with roasted cashew nuts.</i>	
52. Chilli Black Bean Tofu I	\$12.00
<i>Deep fried tofu slices wok tossed with seasonal vegetables, blended with fresh chilli, black bean sauce & garnished with cashew nuts.</i>	
53. Basil Prik Phao Vegetarian I	\$11.00
<i>Roasted chilli paste, sweet basil leaves, wok tossed seasonal vegetables, garnished with cashew nuts.</i>	
54. Vegetarian Jasmine Fried Rice	\$11.00
<i>Seasonal vegetables wok tossed with egg.</i>	
55. Basil Tofu	\$12.00
<i>Deep fried tofu slices wok tossed with seasonal vegetables & aromatic basil leaves, garnished with cashew nuts.</i>	
56. Chinese Vegetables	\$10.00
<i>Seasonal Chinese vegetables wok tossed with garlic & oyster sauce.</i>	
57. Vegetarian Thai Fried Rice I	\$11.00
<i>Seasonal vegetables wok tossed with egg & roasted chilli paste.</i>	
58. Vegetarian Chow Mein	\$11.00
<i>Seasonal vegetables stir fried with garlic & oyster sauce on egg noodles.</i>	
59. Vegetarian Foo Young Egg	\$12.00
<i>Seasonal vegetables scrambled with eggs.</i>	
60. Vegetarian Mussaman Curry half I	\$12.00
<i>Seasonal vegetables, potatoes, peanuts cooked with a creamy Mussaman curry.</i>	

CHEF RECOMMENDED

66. Peppercorn Roast Duck I	\$19.90
<i>Roasted duck slices wok tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chilli, sweet basil & aromatic kaffir lime leaves.</i>	
67. Ketchup Pork Chop	\$16.90
<i>Battered boneless pork chop pieces wok tossed with onion, pineapple in our special ketchup.</i>	
68. Crisp Garlic Black Bean King Prawn I	\$17.90
<i>Chilli garlic infused tail on king prawns slightly battered, wok tossed with fresh chilli & spicy black beans.</i>	
69. XO King Prawn I	\$17.90
<i>Chilli shrimps infused tail on king prawns wok tossed with seasonal vegetables.</i>	
70. Ginger Shallot Scallops	\$19.90
<i>Wok tossed ginger infused roe off scallops with fresh ginger, onion, carrot, shallots capsicum & zucchini.</i>	
71. Chilli Tamarind King Prawn I	\$17.90
<i>Coriander infused tail on king prawns wok tossed with roasted chilli tamarind, fresh lemongrass, coriander & ground peanuts.</i>	
72. Goong Bowl Ha I	\$17.90
<i>Tail on king prawn wok tossed with fresh garlic, onion, dry chilli, shallot, capsicum in our special sauce, garnished with toasted cashew nuts.</i>	
73. Snow Peas King Prawn	\$17.90
<i>Garlic infused tail on king prawns, wok tossed with snow peas, mushroom in oyster sauce.</i>	
74. Green Lemongrass Seafood II	\$17.90
<i>Tail on king prawns, calamari, scallops, fish balls wok tossed with fresh chilli, green curry paste, lemongrass, onion, green beans, capsicums, zucchini, aromatic kaffir lime leaves & sweet basil leaves.</i>	
75. Tasty Pepper Seafood I	\$17.90
<i>Combination seafood wok tossed with fresh chilli, lemongrass, onion, green beans, capsicum, zucchini, sweet basil leaves & crushed black peppercorn.</i>	
76. Spicy Lemongrass Fish I	\$17.90
<i>Steamed fillet of fish in a spicy, creamy red curry, basil, kaffir lime & lemongrass mixture.</i>	
77. Saw leaves Coconut Fish I	\$17.90
<i>Steamed fillet of fish topped with a mixture of fresh lemongrass, chilli, saw leaf coriander, capsicum, mushroom, aromatic kaffir lime leaves & coconut milk.</i>	
78. Samonpai Fish I	\$17.90
<i>Deep fried fillet fish, fresh lemongrass, apple slices, saw leaf coriander, sweet basil leaves, onion, chilli, fish sauce, lemon juice, roasted peanuts & mixed leaves.</i>	
79. Ginger Fish	\$17.90
<i>Steamed fillet of fish with fresh ginger & shallot, served with seasonal vegetables.</i>	
80. Basil Duck I	\$19.90
<i>Roasted duck fillet slices, wok tossed with fresh chilli, mushroom, onion, shallot, capsicum & sweet basil leaves.</i>	
81. Red Curry Duck I	\$19.90
<i>Roasted duck fillet slices in a creamy & spicy red curry wok tossed with seasonal vegetables, aromatic basil leaves & kaffir lime leaves.</i>	
82. Garlic Lamb	\$17.90
<i>Tender lamb slices wok tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum & aromatic basil leaves.</i>	
83. Spicy Lamb II	\$17.90
<i>Tender lamb slices wok tossed with red curry, onion, carrot, green bean, zucchini, capsicum & aromatic basil leaves & (topped) with coconut milk.</i>	
84. Ball Law Gai	\$15.90
<i>Tender chicken breast pieces, pineapple pieces, tomatoes, onion & shallot, wok tossed with garlic & oyster sauce.</i>	
85. Chicken Chilli Mushroom I	\$15.90
<i>Wok tossed chilli garlic infused chicken breast pieces with mushroom, onion & capsicum.</i>	
86. Spicy Yellow Crab I	\$18.90
<i>Tempura battered soft shell crab, wok tossed with a mild sweet taste yellow curry, onion & egg.</i>	
86a. Tamarind Soft Shell Crab I	\$18.90
<i>Tempura battered soft shell crab, wok tossed with a special tamarind sauce, capsicum, onion & shallot.</i>	



SING'S ASIAN KITCHEN

APPETISERS

Duck Spring Rolls (3 pcs)	\$7.50
<i>Lemongrass infused duck mince with chilli, coriander mixed with chopped cashew nuts wrapped in a light pastry, deep fried. Served with plum sauce.</i>	
Vegetarian Sweet Taro Spring Rolls (3 pcs)	\$6.00
<i>Taro & sweet potato wrapped in a light crispy pastry, deep-fried, and served with lime sweet chilli sauce.</i>	
1. Vegetarian Spring Rolls (3 pcs)	\$6.00
<i>Taro slices & vegetables wrapped in a light pastry, deep fried. Served with sweet & sour sauce.</i>	
1a. Vegetarian Curry Puffs (3 pcs)	\$6.00
<i>Sweet potatoes, onions & curry spices wrapped in a pastry, deep fried. Served with a lime sweet chilli sauce.</i>	
2. Homemade Spring Rolls (3 pcs)	\$6.50
<i>Minced pork & vegetables wrapped in a light pastry, deep fried. Served with a sweet & sour sauce.</i>	
3. Honey Sesame Chicken	\$7.50
<i>Tempura battered chicken breast pieces glazed with honey & roasted sesame seeds on crispy glass noodles.</i>	
4. Cha Tofu	\$6.00
<i>Freshly deep fried tofu with sweet & sour + soy sauce.</i>	
5. Steamed Dim Sims (4 pcs)	\$7.00
<i>Traditional Chinese wrap with pork, water chestnuts, shallots, coriander. Served with soy sauce.</i>	
6. Chicken Satay Sticks (3 pcs)	\$7.00
<i>Chicken fillet marinated with aromatic turmeric served with peanut satay sauce.</i>	
7. Honey King Prawns (4 pcs)	\$8.00
<i>Tempura battered tail-on king prawns glazed with honey and roasted sesame seeds on crispy glass noodles.</i>	
7a. Mach Tong Ngap	\$9.00
<i>Honey glazed tender Peking roast duck</i>	
8. Coconut Prawns (4 pcs)	\$8.00
<i>Coconut coated tail-on king prawns, deep fried, served with lime sweet chilli sauce.</i>	
9. Paper Chicken (3 pcs) (deep fried)	\$7.50
<i>Vietnamese rice paper rolls with seasonal chicken, coriander & shallots deep fried & served with lime sweet chilli sauce.</i>	
10. King Prawn Salad Rolls or Chicken, Pork, Tofu (3 pcs)	\$8.00
<i>Vietnamese rice paper rolls with sliced king prawns, rice vermicelli, mints, lettuces, cucumbers & bean sprouts, served with special dipping sauce.</i>	
11. Sang Choi Bao	\$7.00
<i>Lemongrass infused chicken breast pieces served with green leaves, capsicums, onions, coriander.</i>	
12. Salt & Spicy Calamari	\$8.00
<i>Tempura battered five-spice & chilli squid slices.</i>	
12a. Fish Cakes (4 pcs)	\$7.00
<i>Spicy fish cakes served with lime sweet chilli sauce.</i>	
12c. Tamarind King Prawns (4 pcs)	\$8.00
<i>Tempura battered tail on king prawns in a tasty mild chilli tamarind sauce on crispy glass noodles. A new taste appetiser!</i>	
12d. Salt & Spicy Chicken/ Tofu	\$7.50
<i>Tempura battered five-spice & chilli chicken breast pieces.</i>	
12e. Golden Bags (4 pcs)	\$7.50
<i>A combination of ground chicken, prawn meat, water chestnuts, fresh coriander wrapped in light pastry, deep fried & served with lime sweet chilli sauce.</i>	
12f. Wing Wing	\$8.00
<i>De-boned chicken wing, filled with a combination of ground pork, Mung bean noodles, water chestnuts & coriander. Crumbed, deep fried. Served with a lime sweet chilli sauce.</i>	
12g. Soft Shell Crab	\$8.50
<i>Tempura battered five-spice & chilli soft shell crab dipped with sweet vinegar.</i>	
12h. Beef Look Luck	\$8.00
<i>Marinated beef fillet cubes, capsicums, onions & shallots. Wok tossed with black pepper sauce.</i>	
12i. Won Tons (4 pcs)	\$6.50
<i>A traditional & popular Chinese entrée. Won Ton deep fried. Served with sweet & sour sauce.</i>	
12j. Peking Duck Wraps (2 pcs)	\$8.00
<i>Roasted Peking duck breast slices wrapped with fresh cucumbers, coriander, shallots & traditional sauce.</i>	
12k. Nibble Nibble (4 pcs)	\$6.00
<i>Marinated chicken nibbles deep fried & served with lime sweet chilli sauce.</i>	

THESE KEYS HELP YOU SELECT A DISH TO BEST SUIT YOUR PLATE

-  **Mild:** pleasantly mild flavour with a delicate touch of chilli
 -  **Medium:** normal Thai flavouring, not excessive for most tastes
 -  **Hot:** for those who are accustomed to and enjoy hot food
- *All meals can be prepared mild, medium or hot to suit your taste. Simply advise our staff which you prefer.

We cater for your personal meal. Please advise if allergic to any ingredient or for gluten-free dish. 15% surcharge applies on public holidays - one bill per table - corkage charge \$1.50 per person

Your First Favourite Restaurant

SOUP

Vegetarian Tofu Soup	\$5.00	Tom Kha/Tom Yum Soup	
Beef Veggie Soup	\$5.00	Vegetable	\$5.00 King Prawn \$7.00
Chicken & Corn Soup	\$5.00	Chicken	\$6.00 Seafood \$7.00
Won Ton Soup	\$6.00		

SALAD & VIETNAMESE SALAD BOWL

13. Pla Gong I	\$17.90
Tail on king prawns made with special dressing with fresh lemongrass, chilli, onion, shallots, mints, basil leaves & aromatic kaffir lime.	
13a. Soft Shell Crab Salad	\$18.90
Tempura battered soft shell crab dressing with green mango (seasonal), cucumber, carrot, onion, mints basil leaves	
14. Beef/Prawn Salad	\$17.90
Tender beef slices or prawns, lemongrass infused & mixed with cucumber, onion, coriander & tomatoes dressed with fresh lime sauce on crisp mixed leaves.	
15. Pork/ Beef/ Chicken or Tofu Salad (Bowl)	\$14.90
A Vietnamese style salad, lemongrass infused pork slices with rice noodles, lettuce, peanuts, cucumber, bean sprouts, onion, mint, dressed with lime & fish sauce.	
16. Calamari Salad I	\$14.90
Tempura battered tender calamari with special dressing, cucumber, tomato, onion, mints, on mixed leaves	
16a. Larb Gai I	\$14.90
Chopped tender chicken, fresh squeezed lemon juice, fish sauce, mint leaves, chilli, coriander & ground roasted rice.	
16b. Thai Mixed Salad	\$15.90
Steamed tail on king prawns, chicken, deep fried tofu, cucumbers, tomatoes, lettuce, celery & crushed peanuts in sweet Thai salad dressing.	
16c. Duck Salad	\$19.90
Peking roasted duck slices with fresh lemongrass, chilli, lemon juice, onion, mint, sweet basil, coriander, kaffir lime leaves & ground roasted rice on crisp mixed leaves.	
16d. Sugar Cane Prawn Salad	\$15.90
Specially marinated sugar cane prawns, vermicelli, lettuce, mint, cucumber, peanuts, bean sprouts served with gourmet Vietnamese sauce.	
16e. Vietnamese Crab Spring Roll Salad (Bowl)	\$14.90
Deep fried spring rolls, vermicelli, lettuce, mint, cucumber, peanuts, bean sprouts served with gourmet Vietnamese sauce.	
Homemade Spring Roll Salad (Bowl) or vegetarian	
Deep fried spring rolls, vermicelli, lettuce, mint, cucumber, peanuts, bean sprouts served with gourmet Vietnamese sauce.	
16f. Fish Mango Salad	\$17.90
Fried fish pieces, shredded green mango, onion, mint leaves on crisp mixed leaves.	
16g. Grilled Chicken Salad	\$14.90
Lemongrass infused grilled chicken pieces mixed with cucumber, onion, coriander & tomatoes dressed with fresh lime sauce on crisp mixed leaves.	

MAINS

All with complimentary jasmine rice

17. Basil Chilli Black Bean Mussels I	\$17.00
Steamed ½ New Zealand mussels with special chilli black bean sauce & sweet basil leaves.	
18. Thai Kra Chai Fish (Mixed Seafood or Deep Fried Fish Fillets)	\$17.90
Tempura battered fillet of fish wok tossed with Thai Kachai, fresh chilli, peppercorns, capsicum, zucchini, & carrot in a creamy red curry.	
19. Peking King Prawn	\$17.90
A popular Chinese sauce made from celery, carrot, tomatoes wok tossed with tail on king prawns, onion, tomatoes, pineapple & capsicum.	
20. Yiu Ko Ha	\$17.90
Wok tossed tail on king prawns, vegetables with oyster sauce & roasted cashew nuts.	
21. Garlic King Prawn	\$17.90
Garlic infused tail on king prawns with seasonal vegetables.	
22. Ginger Shallot King Prawn	\$17.90
Wok tossed tail on king prawns with fresh ginger & seasonal vegetables.	
23. Tasty King Prawn I	\$17.90
Wok tossed coriander infused tail on king prawns with seasonal vegetables, blended with gourmet Vietnamese sauce.	
24. Szechuan Calamari I	\$14.90
Tender calamari pieces in special blended chilli, Szechuan sauce & seasonal vegetables.	
24a. Prik Phao Calamari (Roasted Chilli Paste) I	\$14.90
Roasted chilli paste, aromatic basil leaves & calamari wok tossed with seasonal vegetables.	
24b. Chilli Plum Calamari I	\$14.90
Tempura battered tender calamari combined with sweet chilli plum sauce and rice.	

BEEF, LAMB & PORK

25. Black Bean Steak	\$14.90
Tender beef slices & seasonal vegetables, blended with special black bean sauce.	
26. Mongolian I	Beef \$14.90 Lamb 16.90
Tender beef slices in home blended Mongolian sauce with seasonal vegetables.	
27. Beef Stir Fried	\$14.90
Tender beef slices & seasonal vegetables wok tossed with garlic & oyster sauce.	
27a. Peking	Beef \$14.90 Lamb \$16.90
A popular Chinese sauce made from celery, carrots & tomato, tender beef slices wok tossed with capsicum, carrots, onion & zucchini.	
27b. Garlic Basil Pork	\$14.90
Garlic infused pork slices wok tossed with aromatic basil leaves & seasonal vegetables.	
27c. XO Beef	\$14.90
Chilli shrimps infused beef slices wok tossed with seasonal vegetable.	

CHICKEN

28. Chicken Cashew Nuts	\$15.90
Tender chicken breast pieces, vegetables, oyster sauce & roasted cashew nuts.	
28a. Garlic Chicken	\$15.90
Garlic & coriander roots infused chicken breast pieces with vegetables.	
28b. Mango Chicken	\$15.90
Tender chicken breast pieces wok tossed with mango, capsicum, snow peas & garnished with cashew nuts.	
29. Chilli Garlic Chicken I	\$14.90
Wok tossed garlic infused chicken breast pieces with vegetables & chilli.	
30. Ginger & Shallot Chicken	\$14.90
Wok tossed ginger infused chicken breast pieces with seasonal vegetables.	
31. Sweet & Sour Chicken or Pork	\$14.90
Tempura battered chicken breast fillet or pork, combined with sweet & sour sauce.	
31a. Salty & Spicy Pork, Chicken or Tofu I	\$14.90
Light battered spicy pork, chicken or tofu with fresh chilli.	
32. Honey Lemon Chicken/Prawn	Chicken \$14.90 Prawn \$17.90
Tempura battered chicken breast fillet glazed with honey lemon & roasted sesame seed.	
32a. Satay Chicken I	\$14.90
Tender chicken breast pieces & seasonal vegetables wok tossed with peanut satay sauce.	
32b. Chicken Chow Mein	\$14.90
Tender chicken breast pieces stir-fried with seasonal vegetables on noodles.	
32c. Chicken Foo Young Egg	\$14.90
Tender chicken breast pieces scrambled with eggs & vegetables.	
32d. Teriyaki Chicken	\$14.90
Tender chicken breast pieces in Teriyaki sauce, wok tossed with onion & a few fresh vegetables.	

THAI / VIETNAMESE DISH

33. Chilli Lemongrass I	\$14.90
A classic Vietnamese style, fresh lemongrass & chilli with your choice of tender chicken, beef or king prawns, wok tossed with seasonal vegetables.	
33a. Ah-Sam (Hot tamarind base) I	\$14.90
A fresh new style, hot tamarind base with saw leaves, coriander stir fried. Your choice of tender chicken, beef or king prawns wok tossed with seasonal vegetables.	
34. Thai Red Curry II	\$15.90
A creamy & spicy red curry with your choice of tender chicken, beef or king prawn, wok tossed with seasonal vegetables.	
35. Thai Green Curry II	\$15.90
A hot & spicy green curry with your choice of beef or king prawns, wok tossed with seasonal vegetables.	
35a. Yellow Curry I	\$15.90
A mild creamy curry with your choice of tender chicken, beef or king prawns wok tossed with seasonal vegetables.	
35b. Panang Curry I	\$15.90
Your choice of lamb, chicken, beef or king prawn wok tossed with dry Panang paste, onion, aromatic kaffir lime leaves & a dash of coconut milk.	
35c. Mussaman Beef	\$15.90
Tender pieces, cooked with potatoes, onion, peanuts & coconut milk.	
36. Pong Ca Ri I	\$14.90
A mild sweet taste yellow curry without coconut cream, your choice of tender chicken, beef or king prawns, wok tossed with seasonal vegetables & egg.	
37. Sweet & Chilli Fish I	\$16.90
Deep fried fish fillet smothered in sweet chilli sauce.	
38. Prik Khing (Dry Red Curry) II	Chicken \$14.90
Red curry paste stir fried with green beans & aromatic kaffir lime leaves suitable for curry lovers who love the aroma & flavours of fresh curry.	
39. Prik Phao (Roasted Chilli Paste) I	Deep Fried Fish Fillets \$17.90
Roasted chilli paste, aromatic basil leaves with your choice of tender chicken, beef or king prawns, wok tossed with seasonal vegetables.	
40. Basil Chilli Black Bean I	Mixed seafood \$17.90
A new way of combining chilli, black bean sauce & sweet basil, wok tossed with vegetables of course your choice of tender chicken, beef or king prawns.	
41. Pad Thai	\$13.90
A popular Thai style noodles dish, with tender chicken, flat rice noodles, egg, shallots, onion, ground peanuts & bean sprouts.	
41a. Pad Se Heaw	\$13.90
Tender chicken breast pieces wok tossed with flat rice noodles, egg, Chinese vegetables, bean sprout & shallot	
41b. Char Kway Teaw I	\$13.90
Chicken or tail on king prawns, seafood, wok tossed with fresh garlic, chilli, egg, flat rice noodles, bean sprout & shallot.	
41c. Ho Fun	Chicken \$13.90
Garlic infused stir fried with vegetables & flat rice noodles.	
42. Thai Fried Rice I	Seafood \$17.90
Tender chicken breast pieces, king prawn & mixed vegetables wok tossed with egg & roasted chilli paste.	
42a. Green Coconut Chicken Fried Rice I	\$14.90
Creamy green curry chicken breast pieces & mixed vegetables wok tossed with egg, sweet basil & aromatic kaffir lime leaves.	
43. Nasi Goreng I	\$13.90
Chicken, pork, beef & mixed vegetables, wok tossed with egg, spicy curry & chilli.	
44. Chicken Jasmine Fried Rice	\$12.90
Tender chicken breast pieces & mixed vegetables wok tossed with egg.	
44a. Young Chow Fried Rice	\$14.90
Tail on king prawn, roasted pork & mixed vegetables wok tossed with egg.	
45. Tom Yum I	\$13.90
Comes with thin rice noodles & seasonal vegetables in traditional spicy Tom Yum soup with your choice of tender chicken, beef or king prawns.	
46. Laksa I	King Prawn \$17.90
With thin rice Hokkien noodles & seasonal vegetables in creamy coconut chilli broth with your choice of tender chicken, beef or king prawns.	
Pho beef rice noodle soup	\$13.90
Hue spicy noodle soup I	\$13.90
Crispy chicken skin noodle soup	\$13.90
Wonton noodle soup	\$13.90
Chicken noodle soup	\$13.90
BBQ pork noodle soup	\$13.90
Seafood noodle soup	\$17.90
Peking roast duck meat noodle soup	\$19.90
Ah-sam king prawn noodle soup I	\$17.90

Be a CREATOR, Create your own meal here!

STEP 1

Select your noodles

- Thin Egg Noodles
- Hokkien Thick Noodles
- Flat Rice Noodles
- Thin Rice Noodles

STEP 2

Select your cooking style

- Chinese garlic & oyster sauce
- Thai fresh raw chilli
- Malay cooked chilli
- Mongolian mild spicy barbeque
- Hong Kong black bean sauce
- Indonesian peanut satay sauce
- Japanese teriyaki sauce
- Indian curry & onion
- Singapore curry powder & egg
- Thai red curry
- Szechuan sauce
- Ginger & shallots
- Chilli & garlic sauce

STEP 3

Select your protein

All dishes include vegetables

- Vegetarian \$11.00
- Beancurd (Tofu) \$12.00
- Chicken, Beef or Pork \$14.90
- Calamari \$14.90
- Prawn \$17.90
- Seafood \$17.90
- Combination \$17.90