

# ENTRÉE

- 1. Mixed Entrée (V)** 22.80  
1 curry puff, 1 golden pouch, 1 potato croquette, 2 spring rolls, 2 pan-fried dumplings
- 2. Curry Puff (2) (V)** 8.50  
Braised celery, diced potatoes, corn, peas and carrot blended with curry spices and presented in puff pastry
- 3. Potato Croquette (2)** 7.50  
Homemade crumbed potato cakes, served with a choice of BBQ sauce or mayonnaise
- 4. Spring Roll (2) (V)** 7.50  
Variety of tasty seasoned vegetables wrapped in a fine pastry skin and snap fried
- 5. Golden Pouch (2) (V)** 8.50  
Sauteed mushrooms and sweet potato in a puff pastry
- 6. Vege Prawn (3) (V)** 8.50  
Crispy soy 'prawn' served with sweet and sour sauce
- 7. Siu Mai (4) (V)** 6.50  
Steamed open-top dimsum style dumplings
- 8. Pandan Chicken (3) (V)** 6.50  
Soy 'chicken' seasoned with curry powder and wrapped in aromatic pandan leaves
- 9. Edamame (V)** 6.50  
Healthy cooked young soybeans, a rich source of protein
- 10. Wonton (4) (V)** 6.50  
Crispy fried wonton with a tasty vegetable filling served with sweet and sour sauce

**11. Pan Fried Dumplings (3) (V)** 8.50  
Assorted greens and mushroom wrapped in spinach pastry

**12. Steamed Dumplings (4) (V)** 7.50  
Chinese cabbage, carrot, mushroom, spinach and bean curd wrapped in pastry

---

## SOUP

**13. Sweet Corn Soup (V)(GF)** 6.50

**14. Hot and Sour Soup (V)** 7.50  
Spicy and sour blended soup with vegetables, bamboo shoot and fungus

**15. Tom Yum Soup (V)** 7.50  
Spicy and sour soup made from fresh veggie stock, flavoured with a blended mixture of coriander, lemongrass, galangal and chilli paste

**16. Laksa Ton (V)(GF)** 6.50  
Aromatic coconut curry soup with diced vegetables and tofu

**17. Tom Kha Soup (V)** 7.50  
Fragrant slightly spicy and sour coconut cream soup with lemongrass, galangal, and soy 'seafood'

---

**(V) - Vegan (GF) - Gluten Free**

## ‘CHICKEN’

- 18. ‘Chicken’ Parma Combo** 26.00  
Crumbed ‘chicken’ in a delicious crispy coating topped with tomato sauce, ‘ham’ and cheese. Served with potato wedges and side salad. (vegan option available)
- 19. Coconut Butter ‘Chicken’ (V)** 24.90  
Popcorn ‘chicken’ tossed in plant-based butter and coconut, served with curry sauce 21.50
- 20. Thai Sweet and Sour Delight (V)**  
Battered soy ‘chicken’, vegetables and pineapple in a tangy sweet and sour sauce

- 21. Curry ‘Chicken’ (V)** 21.50  
Tender soy ‘chicken’ and potato simmered in aromatic curry sauce
- 22. Kung Po ‘Chicken’ (V)** 21.50  
Wok tossed sliced soy ‘chicken’ and vegetables in a blend of spices, ginger and dried chilli with cashew nuts.

---

## ‘SEAFOOD’

- 23. Coconut Butter ‘Prawn’** 25.90  
‘Prawn’ flavoured with plant-based butter and coconut, served with curry sauce
- 24. Black Bean ‘Fish’ (V)** 25.90  
Sliced soy ‘fish’ wok-tossed in black bean sauce with mixed vegetables
- 25. Sambal ‘Fish’ (V)** 25.90  
Soy ‘fish’ simmered in a homemade spicy sambal sauce
- 26. Assam Pedas (V)** 25.90  
Soy ‘fish’ prepared creatively in a piquant tamarind sauce
- 27. Chilli ‘Prawn’** 25.90  
Soy ‘prawn’ tossed in spicy tomato and chilli sauce with vegetables

- 28. Kung Po ‘Prawn’ (V)** 25.90  
Wok tossed sliced soy ‘prawn’ and vegetables in a blend of spices, ginger and dried chilli with cashew nuts.

---

## ‘BEEF’

- 29. Hot Plate ‘Beef’ (V)** 23.90  
Sliced soy ‘beef’ wok tossed with capiscum in a spicy sauce
- 30. Black Bean ‘Beef’ (V)** 21.90  
Stir fried sliced soy ‘beef’ with mixed vegetables in a black bean sauce

---

## ‘PORK’

- 31. Kong Bah Braised Mushroom (V) ‘Lion Head’** 23.90  
Braised soy ‘meatball’, sea cucumber, shiitake mushroom served in a vegetarian sauce
- 32. Braised ‘Herb’ Pork (V)** 23.90  
Braised sliced soy ‘pork’ with an assortment of herbs served with seasonal greens
- 33. King Do ‘Pork Chop’ Hot Plate (V)(GF)** 23.90  
Sliced ‘pork’ fillets wok-tossed in a tangy barbeque sauce

---

## ‘DUCK’

- 34. Roast ‘Duck’** 24.90  
Roasted sliced soy ‘duck’ served with plum sauce and seasonal greens

(V) – Vegan (GF) – Gluten Free

# TOFU, MUSHROOM, VEGETABLE

- 35. Hot Plate Tofu** 22.50  
Fried egg tofu in homemade sauce, served with egg, mushroom and minced vegetables (vegan option available)
- 36. Ma Po Tofu (V)(GF)** 21.50  
Steamed tofu cooked with diced vegetables, mushrooms in a spicy bean sauce
- 37. Organic Steamed Tofu (V)(GF)** 19.50  
Steamed organic tofu with sauteed mushrooms
- 38. Penang Rendang (V)(GF)** 21.50  
Pan-fried mushrooms in a rendang sauce
- 39. Dao Vege (V)(GF)** 23.50  
Sauteed broccoli with braised mushrooms and goji berries
- 40. Fresh Daily Green (V)(GF)** 18.00  
Stir-fried Chinese cabbage, zucchini, carrot, celery and tofu in a light mushroom sauce
- 41. Sambal King (V)(GF)** 18.00  
Stir-fried string bean, zucchini and eggplant in a spicy sambal sauce 18.00
- 42. String Bean and Tempeh (V)(GF)**  
Sauteed string beans and tempeh, served with a mild chilli bean sauce 21.50
- 43. Green Curry Mixed Vegetables (V)(GF)**  
Seasonal vegetables and tofu cooked in homemade green curry paste
- 44. Yam Treasure Ring (V)(GF)** 25.90  
Wok-tossed diced vegetables and cashew nuts served in a crispy yam basket

# RICE

- 45. Olive Fried Rice (V)** 15.80  
Chinese style fragrant fried rice with preserved olives and soy 'meat'
- 46. Thai Fried Rice (V)** 15.80  
Wok-fried rice with pineapple and soy 'meat' in a homemade thai sauce
- 47. Kampung Fried Rice (V)** 15.80  
Spicy traditional Malay style fried rice with soy 'meat', bean curd, diced potatoes and sambal sauce
- 48. Nasi Lemak (V)** 15.80  
Coconut rice served with curry 'chicken', mushroom 'anchovies', and homemade sambal sauce
- 49. Coconut Rice** 3.50
- 50. Steamed Rice** 2.50

---

## SOUP NOODLES

- 51. Curry Laksa (V)** 16.80  
Fine strands of vermicelli and soft Hokkien noodles, fried beancurd puff and soy 'chicken' presented in a piquant spicy coconut curry soup

---

## FRIED NOODLES

- 52. Mee Goreng (V)** 16.80  
Fried Hokkien noodles with spices, bean curd, 'chicken' and tomato

(V) - Vegan (GF) - Gluten Free

# FRIED NOODLES

**53. Tom Yum Fried Vermicelli** 16.80  
**(V)(GF)**  
Thai style spicy Tom Yum flavoured fried vermicelli with bean curd, soy 'chicken' and vegetables

**54. Char Mee** 16.80  
Wok-fried Hokkien noodles with soy 'meat' and vegetables in dark soy sauce

---

## ROTI

**55. Roti - Flaky Malay Bread (V)** 6.00

**56. Roti and Spicy Sauce (V)** 8.50

**57. Roti and Curry Vegetables (V)** 14

**58. Roti and Curry 'Chicken' (V)** 15

---

## CHEF'S SPECIALITIES

**59. Tamarind Fish (V)** 34.00  
Crispy skin whole soy 'fish' accompanied with a rich and piquant tamarind based sauce

**60. Bak Kut Teh (V)** 26.80  
Classic Chinese clay pot herbal soup served with Chinese doughnut and jasmine rice

**61. Katsu Curry Don (V)** 20.80  
Crispy panko-crumbed soy cutlet on rice drizzled with a delicious japanese gravy

**62. Katsu Don (V)** 18.80  
Japanese style crispy cutlet made from tempeh and served with broth and rice

# DRINKS

**Coke 330mL** 3.5  
**Coke Zero 330mL** 3.8  
**Diet Coke 330mL** 3.8  
**Sprite 330mL** 3.8

**Emma and Tom Ginger Beer** 4.8  
**Emma and Tom Sparkling Raspberry** 4.8

**Perrier Sparkling Mineral Water** 4.8

**Schweppes Lemon Lime and Bitters** 4.8