

ENTREES

- 1. RAINBOW SEAFOOD ROLL (4 PIECES)**
Crab, Prawn and fish wrapped in seaweed pastry and deep fried served with sweet and sour sauce. \$11.80
- 2. SPRING ROLL (4 PIECES)**
Vegetables rolled in crunchy pastry and deep fried served with sweet and sour sauce. \$7.80
- 3. SATAY CHICKEN (4 PIECES)**
Chicken skewered on Bamboo sticks served with our aromatic peanut sauce and pieces of cucumber. \$10.80
- 4. STEAMED DIM SIM (4 PIECES)**
Steamed 'opened face' minced pork dumplings topped with soy sauce. \$8.00
- 5. CURRY PUFF (4 PIECES)**
Traditional Malaysian curry puff with vegetables, curry spices and potato wrapped in puff pastry and deep fried until golden brown. \$8.80
- 6. LETTUCE WRAP (4 PIECES)**
Sautéed minced pork and vegetables with rice wine, topped with crushed peanuts. \$16.80
- 7. QUAIL (2 WHOLE BIRDS)**
Succulent quails steeped in marinade of herb, spices, chillies, ginger, rice wine and wok fried to perfection. \$19.00
- 8. PEKING DUCK PLATTER (4 PIECES)**
Top thin layer duck skin and meat together with cucumber, shallots and Hoisin sauce rolled in a pancake. \$18.00
- 9. CALAMARI BALLS (4 PIECES)**
Minced calamari seasoned with herbs and spices rolled into balls and deep fried. \$7.50
- 10. SEAFOOD CRAB CLAWS (4 PIECES)**
Minced seafood wrapped round Crab Claws coated with bread crumbs. \$17.00

SOUP

11 SHARK FIN WITH CRAB MEAT

The Orient's most popular soup – world renowned for its **'power'** to bring great feelings of **'well being'** to all who experience this great Chinese delicacy.

Single Serving	\$21.00
Large bowl for 10 people	\$160.00

12 CHICKEN WITH SWEET CORN

Sliced chicken and egg with sweet corn.

\$7.00

13 HOT AND SOUR SZECHUAN

Most popular soup from Szechuan Province of China. Luscious thick stock with finely chopped chicken, prawns and vegetables seasoned with chilli powder and spices to your taste.

\$9.50

14 TOM YUM GONG

Thai style hot and sour clear prawn soup with mushroom, lemon grass and blend of spices.

\$10.00

15 WON TON

Clear soup with won ton dumplings – mince meat wrapped in pastry and vegetables.

\$8.00

WHOLE FISH

16 WHOLE LEMON SOLE

Wok fried whole flounder with chilli, spices, ginger and rice wine until skin is crispy. A highly recommended dish for fish lovers!

\$22.00

17 WHOLE CORAL TROUT

Prepared in the following styles (**please allow half and hour for preparation**).

i) Traditional Chinese Style (Steamed with ginger and shallot).

ii) Steamed with garlic and chilli sauce (refer to Chilli Guide).

iii) Malaysian style Asam flavour (refer to Chilli Guide).

Popular Malaysian and Singaporean spicy, sweet and sour flavour.

Market
Price

KIDS MENU (UP TO 10 YEARS OF AGE)

18 KIDS NIBBLIES

Spring roll, calamari ball, chicken nuggets and chips, glass of soft drink and finished with vanilla ice cream.

\$13.00

19 KID'S FISH AND CHIPS

Fish and chips, glass of soft drink and finished with vanilla ice cream.

\$13.00

MAIN COURSE ~ *Savoury Selection*

20. STEAK & BACON

Melt-in-your-mouth bite size pieces of **'eye fillet centre cut tenderloin steak'** with bacon & mushroom, sautéed in our chef's appetising spicy black pepper sauce. \$25.00

21. MICHAEL'S STEAK

'Eye fillet centre cut tenderloin' mushroom & cucumber sautéed with a blend of spicy barbecue and peanut flavour. \$25.00

22. CRISPY SEAFOOD (PRAWNS, CALAMARI, FISH & SCALLOPS)

Deep fried & wok tossed with rice wine, ginger, garlic, pepper & fresh chilies crispy seafood accompanied with spicy dipping sauce. \$26.80

23. STEAMED FISH OF THE DAY

Light and healthy, the best way to enjoy fish!

Sea Perch with ginger shallot and soy sauce,

OR with garlic and chilli sauce (refer to Chili Guide). \$24.00

24. GINGER LAMB

Tender **"trim eye of lamb"** sautéed with shredded ginger, mushroom, rice wine, sesame herb & spices. \$20.00

25. BEEF WITH BLACK BEAN SAUCE

Complimented as **'The Best in Brisbane'** by our customers. \$18.00

26. ABALONE & MUSHROOM

Braised sliced Abalone, Shittake mushroom and Buk Choy with Oyster sauce \$33.00

27. BROWN WORMS

'Once you've tasted this you'll be back for more!' remarked by many customers.

Fine shreds of top quality tender fillet steak (**not worms!**), wok fried until crispy and dried with aromatic spices and honey glaze. \$16.00

MAIN COURSE ~ *Exotic Curry Delight*

28. MALAYSIAN CURRY BEEF

Top quality tender beef and potato with Malaysian (mixture of Malay and Indian) curry spices and coconut milk.

\$18.00

29. LAMB RENDANG

Another Malaysian most famous moist curry favourites

\$20.00

30. HOT WOK SEAFOOD

The Exquisite blend of Arabians spices, freshly squeezed coconut milk & herb combined with fresh king prawns, calamari, sea scallops & fish fillet creates a definite '**Palate Pleaser!**' we served this with sensational dish in **its own wok over a burning candle**, so that you may linger over this delight!

\$26.80

31. NYONYA BEEF

This rare dish is derived from a combination of Malay, Portuguese & Chinese cultures, and has been contributed to our cuisine by the Peranakan people (Strait-Chinese culture) of Malacca. The combination of various spices, coconut milk & pineapple, with which our succulent beef is sautéed, produces a piquant, zesty flavour to please even the most of discerning palate.

\$18.00

32. PUMPKIN CURRY CHICKEN OR BEEF

Corn-fed chicken fillet or top quality tender beef with pumpkin, lemon grass, chillies, curry leaves, our chef's very own special curry sauce & coconut milk. The combination of the aromatic pumpkin flavour and the curry sauce creates one of the most exotic taste sensations. **Once tried you will be back for more!**

\$20.00

33. MALACCA CHICKEN

Corn-fed chicken fillets with our exclusive blend of mild curry sauce delicately flavoured with herbs, coconut milk & topped with toasted coconut flakes. **Highly recommended.**

\$19.00

34. THAI YELLOW CURRY FISH

Sea Perch fillets with our chef's specially prepared curry spices and coconut milk.

\$24.00

35. THAI GREEN CURRY BEEF OR LAMB

With our green curry paste & coconut milk this dish is slightly sweet, a delicate treats.

Beef \$18.00

Lamb \$20.00

36. THAI RED CURRY PRAWN OR BEEF

With our home made red curry paste & coconut milk, this dish is a thrill for your taste buds!

Prawns \$26.80

Beef \$18.00

MAIN COURSE ~ *For the lovers of sweet taste sensation*

37. CRISPY PRAWNS WITH OATES.

King prawns wok fried with combination of chilli padi and creamy flavour.

\$26.80

38. HONEY KING PRAWNS OR HONEY CHICKEN

King prawns or chicken fillets battered, deep fried & wok tossed with honey sauce until it is crispy & coated to honeyed perfection.

Honey Prawn \$26.80

Honey Chicken \$18.00

39. BUTTER CHICKEN

Boneless corn-fed chicken fillets with mouth watering blend of yogurt, nuts & slightly sweet tomato sauce, one of our most popular dishes derived from India.

\$18.00

40. LEMON CHICKEN

Boneless corn-fed chicken fillets battered lightly until crispy perfection, with our very own tangy lemon sauce.

\$18.00

41. SWEET AND SOUR PORK

Tender pork battered until crispy perfection with our special sweet and sour sauce. **'The best sweet and sour pork in Brisbane'** – quoted from our valued customers.

\$17.00

42. MONGOLIAN LAMB

Succulent top quality **'eye of loin trim lamb'** in a delicious sauce. We guarantee you it will be the best you've ever tasted.

\$20.00

43. FILLET STEAK CHINESE STYLE (bite size)

Top quality **'eye fillet center cut tenderloin steak'** sautéed with barbecue sauce.

\$25.00

44. CRISPY PRAWNS WITH PLUM AND CHILLI SAUCE

King Prawns lightly battered, deep fried and sautéed with combination of garlic, capsicum, plum and chilli sauce.

\$26.80

MAIN COURSE ~ *For those who love a bit of spicy bite*

- 45. THAI BEEF WITH VEGETABLES**
Tender beef sautéed with chilies and vegetables. \$18.00
- 46. ASAM PRAWNS**
Fresh King prawns beautifully complemented with our subtle, delicate spices and herbs of turmeric, cloves, garlic, chili, shrimp paste and fresh tomato. Another highly recommended, usual culinary delight originating from Baba-Nyonya's traditional recipe. \$26.80
- 47. LAMB WITH BASIL LEAVES**
'Eye of loin trim lamb' sautéed with basil and a combination of spices, soy oyster sauce and fresh chillies. \$20.00
- 48. BUGS FROM MORTON BAY – Singaporean chilli style**
The method used in cooking these seriously fresh two whole bugs results in the delicious blend of garlic, ginger and sweet chili sauce that absorbed in these bugs. Thus the full flavours and essence is captured and the incredible sensation retained until the very last morsel is consumed. **Highly Recommended.** \$35.00
- 49. BEEF WITH FIVE FLAVOURS**
Corn-fed beef of the very highest quality sautéed with five luscious flavours of savoury, spicy, sour, sweet and minty, creating such an exotic taste sensation that your taste buds will be begging for more. \$18.00
- 50. CHICKEN WITH CASHEW NUTS**
Corn-fed chicken fillets sautéed with a mixture of soy sauce, dried chili and topped with cashew nuts. Everybody's favourites. \$18.00

VEGETABLES SELECTIONS

- 51. CHINESE VEGETABLES**
Buk Choy or Gai Lan lightly stir-fried with garlic sauce or oyster sauce. \$12.00
- 52. MIXED VEGETABLES**
A combination of seasonal mixed vegetables stir-fried with garlic sauce. \$12.00
- 53. SEASONAL VEGETABLES WITH BLACHAN**
Vegetables lightly and briskly stir-fried with sprinkling of blachan (prawn paste) and chillies. The most popular spicy vegetables in Singapore and Malaysia. \$12.00
- 54. BEANCURD WITH MUSHROOMS AND BUK CHOY**
Deep fried bean curd with stir-fried and shredded shitake mushroom and green vegetables. \$13.00

RICE AND NOODLES

55. STEAMED RICE

Top quality rice steamed with great care and attention.

Small \$4.00 Large \$6.00

56. FRIED RICE OR VEGETABLE FRIED RICE

The tastiest in town.

Small \$6.00 Large \$11.00

57. NASI GORENG

Malaysian fried rice.

Small \$8.00 Large \$11.00

58. THAI FRIED RICE

Spicy fried rice with chicken and vegetables.

Small \$8.00 Large \$11.00

59. SPECIAL FRIED RICE

Fried rice with BBQ pork, egg and vegetables.

\$13.00

60. CHAR KIEW TIEW

Medium spicy flat noodles stir-fried with egg, calamari, shrimp and bean sprouts. An all time Malaysian's favourites (**Also available in Vegetarian**).

\$15.00

61. CHAR BEE HOON (Singaporean Noodles)

Popular thin rice vermicelli noodles stir-fried with BBQ pork and bean sprouts and a hint of curry flavour (**Also available in Vegetarian**).

\$13.00

62. MEE GORENG

Spicy soft egg noodles stir-fried with a hint of chilli sauce, shrimp, onions and sliced chicken (**Also available in Vegetarian**).

\$13.00

63. HOKKIEN MEE

Thick soft yellow tubular noodles cooked in our special sauce with king prawns, beef, chicken and green vegetables to make this traditional Asian favourites (**Also available in Vegetarian**).

\$15.00

64. MALAYSIAN LAKSA

Thin vermicelli rice noodles with chicken, prawns, sliced Fish Cake, bean sprout and coconut milk. One of the most popular soups in Malaysia and Singapore (**Also available in Vegetarian**).

\$15.00

DESSERT

\$9.80

LYCHEES

Lychees – The Jewel of the ‘**Orient**’ and Oriental Delight
Aga Aga pudding with Pandan flavours with ice cream and strawberry topping.

MICHAEL’S COMET

A coconut covered sphere of ice cream, deep fried and nestled on a chocolate couley.

STICKY DATE

Sugar, spice and all things nice cannot compare to our home baked sticky date pudding,
Served with ice cream and caramel sauce.

EAGLES NEST

With our eagle eyes we picked the finest fruits, and layered them in our pavlova nest and custard
sauce.

AFTER DINNER DRINKS

LIQUEUR COFFEE

Irish Coffee (Irish Whiskey)	\$9.00
Roman Coffee (Galliano)	\$9.00
Calypso Coffee (Crème de Cacao)	\$9.00
Mexican Coffee (Kahlua)	\$9.00
Jamaican Coffee (Tia Maria)	\$9.00
Italian Coffee (Sambuca)	\$9.00
French Coffee (Dom Bénédicte)	\$9.00
Gaelic Coffee (Drambuie)	\$9.00

PORT

McWilliam’s Hanwood	\$7.00
Director’s Special 10 years old	\$7.50
Galway Pipe	\$7.50
Grandfather	\$14.00

SCOTCH AND LIQUEUR

Glenfiddich Single Malt	\$9.00
Glenlivet Malt 12 years old	\$9.00
Cointreau	\$7.50
Dom Bénédicte	\$7.50
Drambuie	\$7.50
Frangelico	\$7.50

COFFEE AND TEA

Chinese Tea (per person)	\$2.00
English Tea (per person)	\$3.00
Coffee (filtered)	\$3.00
Cappuccino, Flat White, Short Black and Latte	\$3.30
Hot Chocolate, Hot Mocha and Long Black	\$3.80

BRANDY

Hennessey Cognac VSOP	\$15.00
Martell Cognac VSOP	\$15.00
Courvoisier Cognac VSOP	\$15.00
Grand Marnier	\$7.50
Kahlua	\$7.50
Tia Maria	\$7.50
Galliano Sambuca	\$7.50
Dubonnet	\$7.50
Macadamia Royal	\$7.50