BITE

Freshly Steamed Buns - 2pcs 16
Sticky Pork / Thai Chicken / Vegan - tofu, zucchini, mushrooms

Chicken Satay - 4pcs (GFI / CB - NF) 16
Chicken lemongrass & turmeric root, peanut sauce, cucumber, pickled onion

Tofu satay - 4pcs (GFI / CB - NF) 16
Tofu with peanut sauce, cucumber, pickled onion

Homemade Vege Spring Rolls - 6pcs (V) 16

Fury Wings (NF) 16
Chicken wings tossed in chilli & hoisin

Fried Pork & Prawn Wonton - 4pcs (NF) 16

Lamb Masala Momos - 4pcs 16
Freshly made with roasted sesame and scallion dressing

Vegan Vegetables Momos - 4pcs 16
Freshly made with roasted sesame and scallion dressing

Cauliflower Poppers (GFI / NF / V) 16
Crunchy, delicious and moreish!

Scallops - 4pcs (GFI) 23
Seared scallops, chilli jam with Asian herbs, roasted peanut sauce

PICK

Vegan Salad (GFI / CB - NF) 26
Chilli tofu, mung beans, pickled green papaya, fresh Asian herbs, cucumber, roasted crushed peanuts, pickled radish, baby tomatoes

Grilled Prawn & Papaya Salad (GFI / CB - NF) 26
Pickled green papaya, tomato, roasted peanut, mung beans, mix Asian herbs, chilli lime dressing

Chicken Salad (GFI / NF) 26
Spiced chicken, cabbage, tomato, fresh Asian herbs cucumber, spring onion, fried shallots

Vege Delight (V / NF / CB - GFI) 26
Asian seasonal vegetables cooked in soy bean sauce, fried tofu

Golden Shield *(Signature Dish)* (GFI / NF / CS) 26
Sweet and spicy squid, flash fried with chilli jam, kaffir lime, seared red onion

Pork Ribs (NF / CS) 28
St Louis sticky ribs in house BBQ sauce

Assam Jumbo Prawn (NF / CB - GFI) 34
Wok fried prawn, tamarind, Asian herbs, soy, fresh chilli

Sambal Babi (GFI / NF / CS) 28
Spicy pork belly wok seared with homemade sambal belachan, seared red onion, curry leaves

Wild Venison (NF / CS) 35
Wok seared venison fillet, brocolli, soy & sambal with pickled chilli

HOME

Penang Curry Kapitan *(Signature Dish)* (CS / NF / GFI) 34
Boneless chicken and agria potatoes cooked in lemongrass, coconut milk, galangal, roasted belachan & **coconut rice**

Market Fish *(Signature Dish)* (NF / GFI) 35
Fish fillet cooked in lemongrass, coconut milk, ginger flower, coconut, green chilli, mint, okra, baby tomatoes & **steamed rice**

Beef Massaman *(Signature Dish)* (CS / GFI / CB - NF) 34
Prime beef rump cooked in blended roasted spices, coconut cream, roasted peanuts & **steamed rice**

Pork Belly (Tau Yu Bak) *(Signature Dish)* (NF) 34
Braised pork belly, tofu, shiitake mushrooms, cooked in cinnamon, star anise, soy & **steamed rice**

Jackfruit Rendang (GFI / NF / V) 31
Cooked with roasted blended spices, coconut cream, pumpkin, mushroom & **coconut rice**

Seasonal Vegetable Curry (GFI / NF / V) 31
Roasted fennel seeds, fresh seasonal vegetables, potatoes, tomatoes & **coconut rice**

Mums Chicken Curry (GFI / NF) 34
Chicken morsels, curry leaves, tomatoes, coriander, potatoes, grinded spice & **steamed rice**

Dad's Favourite Lamb Masala (GFI / NF) 35
Slow cooked lamb with galangal, turmeric, with roasted spice, potatoes, vege & **coconut rice**

NOODLES

Char Koay Teow *(Our Favourite)* (CS) 30
Tiger prawn, Lup cheong (Chinese sausage), egg & pork lard

Mother in Law Mee Goreng (CB - NF) 28
Tiger Prawn, yellow noodle, egg, tofu, peanuts

Northern Pad Thai (CS / CB - NF, V, GFI)
Rice noodles, egg, mung beans, garlic chives, roasted peanuts, tamarind
- Chicken and Prawn 32
- Prawn 28
- Chicken 27
- Vegetarian - tofu and seasonal vege 27

Chicken and Prawn Laksa (CS / NF / CB - GFI) 27
Vermicelli, yellow noodles, coconut broth, mint, cucumber, boiled egg, mung beans

*** Additional charges apply for :**
Birthday Cake Fee
- $20 per cake, per booking (ONLY 1 cake)

SIDES

Wok charred Green Beans with poached garlic (GFI) 16

Wok fried Wombok with tamarind, crispy shallots (GFI) 16

Seared Gai Lan (GFI) 16
with crispy garlic & shallots, chilli beans sauce

Roti Canai (V) 6

Steamed Rice 3

Coconut Rice 4

Our very own Spicy Sambal Belachan (CS / NF / GFI) 2

Our very own Spicy Vegan Sambal (NF / GFI) 2

DESSERTS

Mango Sago (GFI / NF / V) 16
Warm sago, coconut milk, dark palm sugar reduction

Goreng Pisang (NF / GFI) 16
Banana fritters, vanilla ice cream (dairy), dark palm syrup

Vegan Goreng Pisang (V / NF / GFI) 17
Banana fritters, flavoured coconut ice cream, dark palm syrup

Home-made Buffalo Ice Cream of the Day (GFI) 14

Organic Coconut Ice Cream (GFI / NF / V) 14
Vanilla & Chocolate

Vanilla Dairy Ice Cream 12

Our Very Own Almond, Coconut & White Chocolate Brownie (GFI) 18
Orange glaze, vanilla whipped cream & roasted coconut chips

Homemade Double Chocolate Brownie 17
Chocolate mousse cream, chocolate flake & dark chocolate reduction

Kaffir Lime & Pandan Panna Cotta (GFI / NF) 16
Mix berry compote slow cooked with cinnamon & rose water

***Important Notice**

Our kitchen uses a wide range of ingredients, including nuts, seafood, shellfish, sesame seeds, wheat flour, fungi, meat, onion, garlic, dairy products, coriander, lemongrass, chilli, and peanuts.

We kindly remind all guests that it is your responsibility to inform our team of any allergies or dietary requirements before ordering. Our staff will be happy to assist you in selecting suitable dishes.

***Please note : While we take every care, we cannot guarantee an allergen-free environment.**

***Allergen description**

Key : **GFI** – Gluten Free Ingredients | **NF** – Nut Free | **CS** – Contains Shellfish | **CB** – Can Be | **V** – Vegan