

## Starters

### CURRY PUFF

*crispy homemade curry puff filled with chicken, white and sweet potatoes (V available)*

### CRISPY AROMATIC DUCK

*served with cucumber, spring onions, hoisin sauce and pancake wraps*

### CHINESE STEAMED BUN

*fluffy white buns filled with Honey Soy Pork (V available)*

### PIE TEE

*Thin crispy pastry tart shell filled with spicy and sweet mixture of thinly slice vegetables*

### MALAYSIAN SATAY

*Choice of meat/vegetarian served with peanut sauce*

### VEGETABLE FRITTERS

*Served with chilli mayonnaise*

### VIETNAMESE FRESH SPRING ROLLS

*Rice paper rolls packed with prawns, vermicelli noodles and vegetables. Served with hoisin sauce and crushed peanut.*

### FRIED SPRING ROLL

*Served with sweet chilli sauce*

### PRAWN/SALMON HINATA

*A dish equivalent to the French ceviche but with North Borneo twist*

### CHINESE NEW YEAR STYLE SALAD

*Combination of julienne vegetables in hoisin and sweet plum dressing  
Smoked salmon optional*

### STEAMED BUNS SANDWICH:

*Please Choose Your Filling*

### STICKY PORK BELLY

*Slow cooked Pork belly and then pan glazing it with mixture of chilli, honey, sugar, ginger and lemon grass. Garnished with coriander leaves, fresh cucumber, chilli strips and toasted crushed peanuts (optional).*

### PULLED PORK

### STICKY TOFU

*This is a vegan version of the sticky pork belly. Garnished with coriander leaves, fresh cucumber, chilli strips and toasted crushed peanuts (optional).*

## Mains

### Chicken/ Duck

CHICKEN CURRY WITH POTATOES\*

CHICKEN CURRY WITH PINEAPPLE\*

AYAM GORENG BERREMPAH  
*Malay spiced fried chicken*

SWEET & SOUR CHICKEN

AYAM MASAK KICAP  
*Chicken coked in sweet soy sauce*

AYAM MASAK MERAH  
*Chicken in spicy tomato sauce*

AYAM PERCIK  
*Coconut spiced BBQ chicken*

THAI GREEN/RED CURRY\*

STIR FRIED DUCK WITH BASIL

SPICY GARLIC CHICKEN  
*Marinated chicken fried with garlic, chilli and leeks infused oil and tossed with dried chillies, chopped onions and thinly sliced red and green chillies*

FRIED CHICKEN WINGS WITH KOREAN STYLE SAUCE  
*Double fried marinated chicken wings and toss with homemade Korean style sweet chilli sauce*

### Beef/Lamb

BEEF/LAMB/CHICKEN RENDANG\*  
*rich and tender 8 hour stew with coconut milk and homemade curry paste (dry curry)*

STIR FRIED BEEF WITH SPRING ONIONS

SPICY GINGER BEEF

MONGOLIAN BEEF

CRISPY CHILLI BEEF

THAI GREEN/RED CURRY\*

## Mains

### Pork

CHINESE 5 SPICE ROASTED PORK BELLY  
*fried with whole garlic, shallots, soy sauce and honey*

CHINESE STYLE GLAZED PORK BELLY

PORK & AUBERGINE CURRY\*

CHINESE BBQ PORK

SWEET & SOUR PORK

THAI GREEN/RED CURRY\*

### Vegetarian/Vegan

PINEAPPLE CURRY\*

MIX MUSHROOMS AND TOFU CURRY/ STIR FRIED

TERUNG /TOFU BERLADA\*  
*Spicy and sweet aubergine / tofu*

THAI GREEN/RED CURRY\*

STIR FRIED MIX VEGETABLES

SZECHUAN STYLE FRIED GREEN BEANS

ACAR – MALAYSIAN STYLE FRESH PICKLE  
*Fresh pineapple, cucumber, onions, chilli in vinaigrette and sugar*

TOFU & AUBERGINE CURRY\*

SPICY BRAISED TOFU  
*Tofu slices cooked in mixture of soy sauce, chilli powder, sesame oil, garlic, onions and spring onions*

## Seafood & Sides

### SEAFOOD

THAI GREEN/RED CURRY\*

SALMON / PRAWN CURRY\*

*Salmon chunks cooked in homemade curry paste, coconut milk, aubergine and okra*

SWEET & SOUR FISH / PRAWNS

HONEY SOY SALMON WITH LEMON ZEST

### Rice/Noodles

NASI KUNING

*yellow turmeric rice cooked in spices*

NASI MINYAK

*butter rice cooked in spices*

COCONUT RICE\*

RAINBOW RICE

*colourful rice cooked in herbs, spices, cashew nuts and sultana*

FRIED RICE

*Choice of meat or vegetarian*

EGG FRIED RICE

STEAMED RICE\*

FRIED NOODLES

*Choice of meat or vegetarian*

**\* Gluten Free**