

ME NU



www.stirfrycrazy.com



*Crazy Good,
Crazy Fresh,
Crazy Hot.*

In an ever-changing culinary landscape, we have found a common ground for Classic and Contemporary to meet. An ingenious marriage of traditional Chinese style of cooking and modern techniques and flares. We are heavily influenced and inspired by the flavors adopted by the diaspora of Chinese living worldwide.

The dishes you choose from our extensive menu, covers quite a distance geographically. Our core menu is centered around the Chinese style of cooking, but we offer a lot more. From Singapore to Cambodia, Malaysia to Vietnam, not to mention the Far-East. Each having a distinctive character of its own. But we have stamped our signature by fusing and blending diversity of taste and style.

We are committed to heighten all your culinary senses. The aromas will initially entice you and wet your palate. The sight will make it impossible for you to resist and when you take your first bite, the taste and textures will enthrall you. Built from scratch, every ingredient is chosen to achieve a perfect balance and harmony. We pride ourselves for the freshness of the ingredients. Our commitment to quality is surpassed only by our desire to do better. And this is how its done at David's Stir Fry Crazy.

Our goal is to serve you home inspired comfort food, using the freshest of ingredients and produce sourced globally, adding passion & dedication, peppering it with loads of love and serving it with a sprinkle of flair and creativity. You be the judge!!!

Bon Appétit

Choosing Banquet

Celebrating Life's special moments or just a simple get-together among friends & families or even a business gathering? It is daunting to say the least, especially when the crowd is higher than 10 guests, to put together a menu that can please every palate. So, sit back and enjoy the moments. Let our experts do the planning for you. A menu custom-built just for you and your guests.

Meticulously thought through by our team of chefs. We have composed sets of menus that you can choose from, each one distinctively unique but having one thing in common. The diversity, that is in style, texture, method & taste.

DELECTABLE MENU /15,000

A neatly compiled menu, light but wholesome. Dishes have been selected based on different methods and style of cooking. Every single dish carries a unique flavour and texture.

SCRUMPTIOUS FEAST /18,000

A feeling of opulence. The variety and richness of taste. Just pure culinary indulgence.

Signature (Exotica)

ROAST PEKING DUCK

<i>Full</i>	34.0
<i>Half</i>	18.0

The pinnacle of Chinese cooking. Pampered with time, care and effort. This fragrant crispy skin and the succulent herby meat can be rolled into pancakes with plum sauce spread, the shredded scallions and cool cucumbers adds to the taste.

CRAZY'S GRILLED LAMB RACK MANGO SALSA & MINT SAUCE 8.9

Incredible blend of herbs, spices and Asian marinades infused into lamb racks and grilled. The mango salsa and fresh mint sauce adds to the explosion of flavors.

"AYE" "AYE" CAPTAIN SEAFOOD HEAVEN 24.0

(Lime & HK Black Pepper Sauce, Roasted Garlic Teri Yaki Butter, Sichuan Sauce)

A bucketful of heavenly seafood lightly steamed and sauteed with the sauce you choose. Get ready to soil your fingers but be mesmerized with the juicy, succulent taste of the sea.

DIM SUM SAMPLERS 12.0

A tower of bamboo baskets filled with variety of hand-crafted dumplings delicately steamed, served alongside pan-fried dumplings & a pair of deep-fried Chinese churro.

Soups (Individual)

HOT & SOUR SOUP

A classic Chinese soup. The name says it all.

<i>Beef or Chicken</i>	2.8
<i>Seafood</i>	3.6

CLASSIC CORN SOUP (V)

Cream of corn cooked in rich chicken broth with chicken bits or crab meat and laced with silky egg.

<i>Chicken</i>	2.8
<i>Crab</i>	3.2

TOM YUM SEAFOOD SOUP (V)

A true culinary delight that Thailand has to offer. Tangy and aromatic soup filled with treasures of the sea and a balanced blend of spices and herbs.

<i>Personal Bowl</i>	5.8
<i>Large</i>	18.4

HONG KONG WANTON NOODLE SOUP 3.6

Seasoned prawns and chicken, packed into thin noodle pastries simmered in rich fragrant broth, served with fresh Asian greens and blanched noodles.

TTEOKGUK (KOREAN RICE CAKE SOUP) 4.2

A sublime Korean soup. Thin slices of rice cake cooked in a rich beef stock enriched with herbs and spices and topped with sauteed seasoned beef shreds.

Soups (Sharing)

SINGAPORE PRAWN LAKSA 7.8

A popular staple food from the Malay straits and Singapore. Home-made noodles cooked in a rich prawn broth infused with spices, herbs and coconut cream

VIETNAMESE BRAISED BEEF NOODLE SOUP 6.8

A classic Vietnamese staple. Freshly blanched rice noodles, filled with fragrant beef broth and topped with Asian herbs, beansprouts and braised aromatic beef.

SPICY JAPANESE SEAFOOD RAMEN 7.8

Fresh Ramen cooked in natural chicken broth, enhanced with an array of seafood, drizzled with herbs and chili oil.

CURRY UDON 6.8

Fresh Udon noodles cooked in a delicate curry spiced broth seasoned with herbs & meat. Topped with fresh cut leeks and toasted sesame.

SHOYU RAMEN WITH BRAISED BEEF SHORT RIBS 7.2

A classic Japanese staple. Fresh ramen cooked in real broth enhanced with dashi and shoyu and topped with tender braised beef short ribs

Asian Salads

VIBRANT DUCK, ORANGE AND POMEGRANATE SALAD 7.4

Fresh Tossed Salad with Baby spinach diced orange & pomegranate. Sprinkled with herbs and Asian dressing, layered with roasted honeyed duck.

GRILLED CHILI PRAWNS W / FRESH MANGO SALAD 6.6

A plethora of taste & smell encompasses this delightfully grilled prawns accompanied by fresh mango salad

CAMBODIAN SQUID W / GREEN MANGO & CHILI SALAD 5.2

Poached squid, intensely spiced with hot chillies, juice of ginger and garlic, an added flavors of Asian herbs and a good dose of lime juice makes this appetizer "CRAZY GOOD"

GRILLED TERI-YAKI MEATBALL ON TOFU & FRESH ROCKET SALAD W / ASIAN VINAIGRETTE & SESAME DRESSING 5.4

Tender Roasted Meatball on a bed of fresh tofu & Rocket Salad, sprinkled with toasted walnuts served with mild spicy vinaigrette & Sesame sauce.

SALMON FISH CAKE SALAD 6.8

A wonderful mix of salmon, fresh steamed potatoes seasoned with herbs and spices. Panko crusted and shallow fried. Sitting on a bed of mixed salad greens drizzled with tonkatsu and fresh lime dressing.

LAUGHING BUDDHA BOWL 🍃 5.2

A delectable combination of grilled vegetables, seasoned seaweeds, steamed beans & fermented/pickled vegetables topped with some house dressing. Divinely good!!!!

ROJAK (DAIRY FREE GLUTEN FREE) CONTAINS NUTS ⑧ 4.6

Interesting mix of fresh tropical fruits, vegetables and crispy fried tofu served with a unique blend of dressing and a subtle drizzle of toasted peanuts and spices

TEMPURA KALE SALAD WITH SHIITAKE MUSHROOMS, RAISINS, AND ALMONDS ④ 5.8

Fresh leafy Baby Kale paired with sauteed shiitake mushroom seasoned with in house dressing, served on a bed of crisp and fluffy tempura kale. Drizzled with raisins and toasted almonds.

Small Bites Big Flavors

SOFT-SHELL CRAB W / GREEN ONION AIOLI ⑧ 7.8

Seasoned softshell crabs powder coated with potato starch, deep fried. Then sautéed with Asian basil and sprinkled with sea salt and Japanese 7 spice blend. Served with fragrant green onion aioli.

VIETNAMESE ROAST DUCK SUMMER ROLLS 6.2

A True Vietnamese favorite with a little twist. Explosion of flavors guaranteed. Roast Hong Kong Duck wrapped into rice paper with fragrant herbs and spices, tropical lychee and a dab of hoisin and sriracha sauce.

KOROKKE JAPANESE BEEF CROQUETTE 6.2

Melt in the mouth creamy on the inside and crunchy on the outside, Korokke is the absolute favorite Japanese food. Sauteed minced meat mixed with potato, seasoned, panko coated and deep fried. Drizzled with tonkatsu sauce.

EDAMAME (SEA SALT OR SICHUAN CHILI GARLIC OIL GLAZED) 3.8

Soybeans in pods delicately steamed and drizzled with sea salt or opt for a spicy Sichuan chili garlic oil

LETTUCE WRAPS

Beef	5.8
Duck	6.8
Chicken	5.2

Choose a filling of citrusy tangy crispy duck or crispy beef or opt for crispy chicken shreds, coated with plums & orange marmalade; it just makes a great refreshing appetizer.

FREDDIE PRAWNS/CALAMARI 6.4/ 5.4

Crispy deep fried battered prawns or calamari coated with a thick 3 G sauce (Ginger, garlic & green chili) and soy.

KOREAN STYLE GRILLED PRAWNS WITH KIMCHI SALAD ⑧ 6.4

Fresh Prawns marinated in a rich blend of Korean red chili paste, herbs & spices. Grilled and placed over a bed of Kimchi & Cucumber salad

SCORPION PRAWNS 6.4

Tantalisingly tasteful. Fresh prawns marinated with spice and herbs; panko coated & deep fried. That's not all. A touch of signature sauce and topped with crisp potato shreds.

CRISPY PRAWN & CRAB FRITTERS ⑧ 5.8

An amazing marriage of crab and whole shrimps seasoned with herbs & spices fried into a delectable fritter, served with coriander lemon dip.

KOREAN FRIED CHICKEN WINGS

4.2

Seasoned chicken wings lightly coated with potato starch deep fried and glazed with an immensely rich sauce made up of fresh herbs, spices, honey and the all-important Korean red pepper paste.

CORIANDER CHICKEN SATAY WITH HONEY TAMARIND GLAZE

4.8

Chicken cubes soaked in a rich marinade of coriander, herbs and spices. Mounted onto wooden skewers, chargrilled and finished off with a thick tangy glaze.

SRIRACHA LIME GOLDEN FRIED CHICKEN

5.0

Golden, gorgeous, crunchy fried chicken... Sriracha-laden, infused with herbs and marinades, powder coated with flour and spice mix! Served with Asian Slaw.

BARBEQUED SPARERIBS (PORK)

6.8

A scrumptious dish of tender barbecued ribs coated with thick hoisin sauce served on cool cucumber strips.

VIETNAMESE CHILI & PEPPER SQUID 🍲

5.2

Rice flour and herbs coated squid, crisp fried and wok fried with chillies and toasted pepper with a hint of sweet basil.

CHINESE SPRING ROLLS 🍲

2.4

A medley of julienned vegetables combined with shitake mushroom & glass noodles rolled into handmade pancakes and deep fried.

FRIED BABY CORN W / HOT GUILIAN SAUCE 🍲

3.4

Whole baby corn seasoned, dusted with rice flour, deep fried and layered with hot lava guilian sauce

CRISP FRIED CAULIFLOWER & TOFU W / GOLDEN SAND 🍲

3.6

Seasoned cauliflower & tofu coated with light potato starch and crispy fried. Drizzled with crisp fried garlic, panko and spices.

Dim Sums (Touch the Heart)

SHU MAI 5.2

A ubiquitous Cantonese dim-sum dish. Noodle pastries wrapped around delicately seasoned chicken & shrimps, steamed.

LEMON & CHILI DUMPLINGS 5.2

A steamed parcel of joy. Hand crafted translucent wrappers filled with fresh ground chicken seasoned with perfect blend of herbs with a light hint of lemon grass and juice of chili.

CANTONESE STYLE TURNIP CAKE 5.0

Seasoned turnip shreds steamed, cubed and rice-flour dusted, deep-fried. Sprinkled with crisp burnt garlic scallion and fresh chopped chilis.

DEEP FRIED GLUTINOUS RICE DUMPLINGS WITH FRAGRANT FILLING 5.2

Deliciously chewy and succulent. Sauteed meat or prawns flavoured with herbs and spices packed into glutinous rice pastry and deep fried.

HAR GOW (CRYSTAL SHRIMP DUMPLINGS) 6.0

Best known dim sum dish. Seasoned prawns with chives and bamboo shoots packed into fresh dumpling pastries and steamed.

TAIWANESE BAO BUNS W / SAVOURY MEAT & PICKLES (Beef or Pork) 5.8

Savoury braised Meat sandwiched between delicate & fluffy steamed "BAO" accompanied with a subtle taste of pickles & cilantro.

YAKI GYOZA 4.8

Crescent shaped dumplings filled with seasoned chicken & shrimps pan-fried to perfection

CHAR SIU PAO 4.8

Quintessential Cantonese delicacy. Soft steamed buns stuffed with roasted sweet meat.

SZECHUAN WANTONS 4.2

Seasoned blend of chicken & shrimps wrapped inside noodle parcels, steamed, drizzled with tongue numbing Szechuan spices and chilly oil.

HAND CRAFTED VEGETARIAN DUMPLINGS. 🌱 3.6

Subtle mix of fresh vegetables and herbs seasoned and packed into hand crafted pastry and steamed.

Feathered Kind

EAST WEST CRANBERRY DUCK

(Pre order required & contains alcohol)

8.0

Roast Duck cooked in an amazing sauce, made of soy sauce, balsamic vinegar, sake and orange-soaked cranberries, reduced to a rich glaze. Sprinkled with a few sprigs of thyme and shallots.

CRISPY DUCK W / 5 SPICE SAUCE

6.8

Oven roasted crispy duck, cut into bite size pieces and layered with a rich brown sauce made of dried red chillies, garlic and 5 spices

HONG KONG'S ROAST SAVORY DUCK

8.2

Found hanging in every third storefront window is this Hong Kong's own delicacy. Richly marinated from the inside with herbs and spices. Slow roast and glazed with our signature sauce and honey.

ROAST HERB DUCK WITH KUMQUAT SAUCE

8.2

A traditional roast duck with an interesting twist. Duck marinated with herbs and spices, roasted and served with buttery and citrusy kumquat sauce.

VIETNAMESE DUCK W / FRESH PINEAPPLE CURRY

7.2

Slow roast duck cut into bite size pieces and braised in a rich broth of spices & herbs. Fresh Pineapple chunks & coconut cream adds a unique taste to the dish

GENERAL TSO'S CHICKEN

5.2

Named after the 19th century Chinese general from Yunnan, the dish embodies the philosophy of Chinese cooking of varied flavors. Toasted spices, citrus flavors of sun dried orange and the sweetness of caramelized soy.

HOISIN CHICKEN WITH EDAMAME & TRUFFLE OIL

6.2

Thin marinated sleeves of chicken breast sautéed with hoisin & truffle oil. The cloud ear, edamame beans & mushroom rounds off a perfectly curated delicacy

STIR FRIED SESAME HONEY CHICKEN

5.2

Crisp fried strips of marinated chicken, paired with leafy greens & bell pepper, sautéed with a hint of garlic, fresh red chili and our own yuzu honey sauce.

TAIWANESE SALTY CRISPY CHICKEN (BONELESS OR BONE-IN)

5.2

Chunks of chicken marinated in garlic, 5 spices, Chinese vinegar and soy. Coated with sweet potato flour and deep fried. Drizzled with a blend of sea salt and black pepper. Topped with crisp fried basil leaves

CLASSIC CHICKEN & CASHEW NUTS

5.2

Simple yet irresistible dish, diced chicken sautéed with cashew nuts, green peas and soya sauce.

CHENGDU CHICKEN

5.2

Unique to the province of Sichuan, chicken fillets cooked in a medley of spices, hot red chillies, tongue numbing Sichuan pepper corns and chili bean paste. Sounds Hot.

BALI CHICKEN

5.6

A Balinese delight. Chicken cooked in an intriguing blend of coconut cream, enriched with hot spices, herbs and macadamia nuts. Fresh green mangoes impart a perfumed aroma to this delectable dish

KAREI TORI

4.8

A Japanese version of curried chicken cooked with carrots and sweet potatoes.

CHAR SIU CHICKEN WITH BABY BOK CHOY

5.2

Hong Kong favourite with a twist. Roast honeyed chicken sautéed with fresh baby bok choy with a hint of burnt garlic and hoisin sauce.

The Earthy Kind

MONGOLIAN BEEF

5.4

Tender marinated Beef or Lamb, sautéed with pickled red pepper, ginger, garlic & bamboo shoots in a spicy black bean sauce.

CRISP TWICE-FRIED BEEF WITH SWEET BASIL

5.4

Rice dusted strips of marinated beef deep fried to crunchiness and wok fried with a barrage of hot spices & pungent herbs.

CLASSIC CHILI BEEF

4.8

Marinated beef sautéed with fiery fresh green chilies and soy sauce.

VIETNAMESE SLOW-COOKED BEEF SHORT RIBS IN CAST-IRON POT 7.8

Marinated short ribs gently braised in cast iron pot with a unique mix of herbs & spices, creating an irresistible & succulent dish.

TEPPAN YAKI BEEF TENDERLOINS

8.4

Cubes of juicy tenderloins pan-seared, with drizzle of Teri Yaki sauce & garlic. Served with sautéed bean sprouts, fresh mushroom and green peppers on the side

CHENGDU BEEF

5.2

Slices of beef cooked in a fiery hot sauce, made with a good dose of chili bean paste, hot red chilies, Sichuan pepper corn. The leeks and bell peppers gives it a distinctive aroma.

**HONG KONG STYLE BLACK PEPPER BEEF TENDERLOIN
W/SWEET POTATOES**

8.4

A classic Cantonese dish. Marinated cubes of beef tenderloins & sweet potatoes stir fried with signature pepper sauce, with a hint of fresh green pepper corn and spices.



Noble Treasures from the Seas

Fish

TREE CLIMBING SQUIRREL FISH 14.8

Whole Hamour deboned, lightly dry coated, crispy fried and topped up with hot Gullian sauce.

CANTONESE STYLE STEAM HAMOUR 14.8

Whole Hamour seasoned with salt, ginger & spring onions, steamed just right and dressed with sesame soya dressing.

CRISP FRIED HAMOUR W / CLASSICAL SWEET & SOUR SAUCE OR SPICY SICHUAN SAUCE 14.8

Whole fish crispy fried and layered with a tangy home style sweet & sour sauce or a pungent spicy Sichuan sauce

SICHUAN FISH WITH PICKLED MUSTARD GREENS 8.0

Fillets of marinated hamour, slow poached in a broth of sour mustard greens and spices. The ultra-hot Szechuan pepper oil and fresh grounded garlic adds to the ultimate flavors.

FISH GREEN CURRY WITH COCONUT CREAM 7.2

Cubes of fresh hamour fillet cooked in a thick coconut sauce enriched with herbs & spices

GRILLED HONEY GARLIC SALMON W / SAUTÉED SHIMEJI MUSHROOM 8.2

Marinated salmon steaks lightly pan-grilled layered with a rich honey garlic sauce. Served with sautéed mushroom.

Prawns

PEKING KING PRAWNS 6.4

Crisp batter fried prawns coated with a thick gingered & spiced Sambal sauce

HONEY WALNUT SHRIMPS 6.4

An American inspired, delectable Chinese dish. Fresh whole shrimps powder coated with potato starch, deep fried and tossed with candied honey roasted walnuts and creamy flavoured mayo.

PRAWNS OR MIXED SEAFOOD W / LEEKS & GREEN PEPPER IN BLACK BEAN SAUCE 6.6

Prawns or mixed seafood sautéed with leeks & bell peppers, enriched with garlic, chili and black bean paste. Served on a sizzling platter

PRAWNS W / BROCCOLI TOPPED WITH SILKEN EGG & XO SAUCE 7.2

Fresh sautéed prawns layered on a bed of broccoli topped with silken egg and drizzled with XO sauce.

FIERY PEPPERCORN SHRIMPS WITH KRACHAI 6.4

Fresh Prawns Sautéed with a medley of pepper corns and chilies and sprinkled with crisp basil.

VIETNAMESE TAMARIND PRAWNS W / FRESH PINEAPPLE 6.4

A delicious Vietnamese dish with all the right notes. Fresh prawns sauteed with spices, herbs and tamarind sauce. Sprinkle with crisp caramelized onions.

PRAWNS W / SWEET & SOUR PEACHES 6.2

Whole fresh prawns seasoned, coated with potato starch and deep fried. Then cooked in a tangy sauce enriched by sweet peaches. Topped with crisp garlic and leeks.

TRUE SZECHUAN PRAWNS 6.4

Fiery hot and tongue numbing spices encompasses the prawns, giving you a true taste of Szechuan style cooking


SAMBAL UDANG 6.4

A popular Malay side dish of fresh prawns cooked in ultra-fragrant Sambal Paste

Other Sea Treasures

SINGAPORE DEEP FRIED CHILI CRABS 5.0

Fresh Whole crabs cooked in a wonderfully balanced red chili and herb sauce with a dash of egg to round it off

MUSSEL IN AROMATIC COCONUT CREAM  7.0

A sublime dish of briny flavoured mussels teamed with rich coconut cream, lemon grass, lime rind and a subtle hint of Thai curry spices.

BARBEQUED KING SCALLOP STEAMED WITH GLASS NOODLES IN XO SAUCE 12.0

Marinated King Scallops placed over a bed of seasoned glass noodles, steamed and topped up with Hong Kong's Signature XO sauce.

SEA WAR 8.0

Myriad of fresh seafood combine with dried shrimps sautéed with onions, garlic & in - house made XO sauce

FISHERMAN'S HANGING IRON POT 8.0

A simmering mix of scallops, prawns, fish & squid enriched with herbs & spices, Cooked in a cast iron pot with cellophane noodles giving it a unique texture.

Vegetables & Tofu

- SICHUAN-STYLE VEGETABLE** 4.2
Fresh collection of vegetables cooked in herby and spicy chili bean paste
- CHILI TOFU WITH CASHEWS & FRAGRANT VEGETABLE** 4.2
Fried tofu sautéed with in house chili garlic sauce w / cashews and an abundance of fragrant vegetable & Mushroom
- WOK SEARED CHINESE GREEN** 3.8
Fresh green leafy Asian vegetables flash fried in a wok with burnt garlic & soya
- CRISPY EGGPLANT W / SCALLION & TOMATOES** 3.8
Crisp eggplant cooked in a tastefully tangy sauce made of fresh ripe tomatoes and scallions with a hint of chillies and Szechuan bean paste.
- BRAISED MONK VEGETABLE** 4.8
A seamless marriage of fresh Asian green with blanched tofu sticks & shiitake mushroom, braised in clay pot with a hint of herb and oyster sauce. Opt for mushroom sauce if you prefer vegetarian flavors.
- SWEET POTATO AND PEANUT VEGAN CURRY (CONTAINS NUTS)** 4.8
Mildly spicy but immensely flavourful red curry with a hint of coconut. An array of vegetables and herbs makes this dish irresistible. (Sweet potatoes, string beans, bell peppers, broccoli & fresh tofu)
- AROMATIC SIZZLING VEGAN GRANDE** 4.8
A balanced mix of prime vegetable, butternut squash and sweet potatoes sautéed with aromatic herbs and spices set on a sizzling platter.

Pork

- HONG KONG CHAR SUI** 6.2
A signature Hong Kong dish. Char Siu literally means fork roast/burnt. A traditional method of cooking where long strips of seasoned pork meat are skewered onto fork pins and roasted in a covered oven or charcoal pit.
- SICHUAN STYLE TWICE COOKED PORK** 6.0
A classic dish from the province of Sichuan. Blocks of pork belly blanched in salted water, cooled down, coated with soy and deep fried. Sliced and sautéed with a good mix of leeks, wood ear, hot red chillies and Sichuan peppercorn with a subtle hint of garlic, ginger roots a fermented chili bean paste.
- TRADITIONAL STEAMED PORK BELLY WITH SUN-DRIED SALTED MUSTARD GREENS** 6.2
Traditional and the elaborate way of cooking, makes this a Chinese delicacy. Marinated pork belly, deep fried, sliced and arranged in a bowl. Topped with sautéed mustard greens & burnt whole garlic. Wrapped and steamed for hours.
- SHANGHAI RED BRAISED PORK BELLY** 6.2
Arguably the most popular dish among the Chinese. Cubes of marinated pork belly pan-fried and braised with a rich broth made of herbs spices and soya.
- HAKKA INSPIRED BRAISED STUFFED TOFU** 6.6
"Hakka" loosely translates to Guest Families, inspiring dishes that is unique unlike any other. Firm tofu stuffed with seasoned pork deep fried and braised in a flavorful broth.

Rice & Noodles

VIETNAMESE FRIED RICE

4.8

A heady mix of spices and herbs makes this Vietnamese form of fried rice irresistible.

FRESH PINEAPPLE FRIED RICE

5.8

From the hot tropical south east Asian nation comes this ingenious way of combining rice and fruits.

CLASSIC HOME STYLE CHINESE FRIED RICE WITH CHOICE FILLING

Egg	2.4
Chicken or Meat	2.8
Seafood /Mixed	3.8

Fried rice originated from the kitchens of Chinese homes, where left over rice was made palatable by infusing it with various fillings and spices. Over the years it has become synonymous with Chinese cooking

SPICY KOREAN MUSHROOM BIBIMBAP

5.8

A traditional Korean dish. Cooked fluffy rice in hot stone bowl topped with braised mushroom. Drizzled with fiery hot chili oil, sprinkled with toasted sesame and nori.

SINGAPOREAN LAKSA FRIED RICE (SEAFOOD VERSION ONLY)

5.8

Uniquely Singaporean way of blending cross cultural delicacies. Chinese style fried rice stir fried with spicy aromatic laksa paste, dried shrimps, fish cake and a hint of coconut cream.

DAN-DAN MEIN- SPICY SICHUAN NOODLES

4.8

Be warned! It is hot & spicy. Soft blanched noodles topped with sautéed ground meat with Sichuan pickled veg and herbs. Layered with a rich creamy sauce of sesame paste and chili oil.

PHOENIX & DRAGON OVER NOODLES PANCAKE

(Veg Option Available)

5.2

Traditional egg noodles, pan fired or baked. Crisp on the outside, soft from the inside. Topped with sautéed seasoned chicken & fresh shrimps accompanied with snow peas & bell peppers, with a hint of spices.

CHOW MEIN WITH CHOICE FILLINGS

Veg.	3.2
Meat, Chicken or Mix	3.8
Seafood	4.8

Traditionally Chinese, stir fried noodles with vegetables and shiitake mushroom with choice fillings

MALAYSIAN STYLE STIR FRIED NOODLES

Prawns & Squid	5.2
Meat or Poultry	4.2

Wok fried fragrant noodles sautéed with Asian Greens and bean sprouts with fresh ground chilies and herbs.



Beverage

PEACH OR LEMON FLAVORED ICED TEA	1.8/1.5
HAND SQUEEZED ORANGE JUICE	1.2
PEPSI/COCA COLA/7UP/SPRITE/MIRINDA/FANTA & OTHERS	0.7
PERRIER	0.9
NATURAL MINERAL WATER 500ML/1.5L	1.2/2.5
THE ORIGINAL TAIWANESE BUBBLE TEA/MATCHA PEARL TEA	2.6
Its where it all started. Fresh brewed tea sweetened with honey and milk accompanied by tapioca pearls or try the Japanese green tea powder flavored version.	
PEACH, ORANGE AND LEMONGRASS ICE-TEA	2.8
Fresh squeezed orange juice combined with fresh brewed peach infused tea with a hint of lemongrass	
HIBISCUS PLUM GINGER TEA	3.0
Uniquely refreshing Asian drink. Specialty black tea infused with ripened plums and hibiscus with a hint of ginger.	
MATCHA GREEN TEA SMOOTHIE	3.2
An Asian inspired smoothie. Fresh Banana and almond milk blended with a hint of vanilla and delectable flavors of Matcha.	
VIRGIN POMEGRANATE MOJITO	2.8
Your favorite mojito mocktail with a nice twist. Muddled fresh mint and lime mixed with pomegranate juice and seeds and topped with sparkling water.	

