

## STARTERS

---

Slow fire fried galangal flavored shrimp balls with sweet chili sauce	650/-
Fried vegetable wonton with spicy tomato sauce	550/-
Salt and pepper pork spare ribs	650/-
Battered deep fried crispy chicken wings with home made chili sauce	550/-
Steamed mussels with lemon butter sauce	650/-
Battered fried calamari with spicy mayonnaise	650/-
Char grilled vegetables with balsamic reduction and fried garlic chips	550/-
Chef's special crab meat omelette with onions	650/-

## SALADS

---

Spicy Thai seafood salad	800/-
Dark and white sesame chicken with cucumber salad	700/-
Crispy mixed vegetables with lemon and vinegar dressing	650/-
Thai style raw papaya salad with cashew nuts	650/-
Country Caesar Salad with bacon, garlic croutons and parmesan flakes	700/-
Add chicken	150/-
Add prawns	200/-

## SOUP

---

Lemongrass flavored ginger seafood Tom Yum	600/-
Ginger flavoured tomato, bean curd and vegetable soup	600/-
Crab and sweet corn egg drop soup	600/-
Thai style spicy chicken soup	600/-
Traditional French onion soup on cheese toast	600/-
Soup of the day (Please ask your server)	550/-

## FISH

---

Whole steamed garupa in ginger and light soya sauce ( 100g )	450/-
Fried whole garupa with coriander and hot garlic sauce ( 100g )	450/-
Thai spicy steamed whole red snapper ( 100g )	450/-
Crumbed Fried Fish with chilli tartar sauce	1400/-
Grilled seer fish fillet with chilli mustard sauce	1400/-
Steamed fish fillet in Thai red curry	1400/-
Sizzling fish in black pepper sauce	1400/-
Szechuan style crispy fish with capsicum and green chili	1400/-

## PRAWNS

---

Singapore style sizzling king prawns in crushed chili sauce	1600/-
Prawns in black pepper sauce with carrots, green peppers and onions	1600/-
Prawns in Thai red curry	1200/-
King prawns with cheese butter sauce and onions	1600/-
Batter fried prawns with sweet chili sauce	1200/-
Lemongrass flavored seafood hot pot with vegetable	2400/-
Seafood basket with spicy tartar and B.B.Q sauce	1600/-

## CUTTLEFISH

---

Wok fried hot butter cuttlefish	1200/-
Grilled cuttlefish with chili tamarind sauce	1200/-
Sizzling cuttlefish with black pepper sauce	1200/-
Cuttlefish in Thai red curry	1050/-
Szechuan style double cooked cuttlefish in black bean sauce	1200/-

## CRAB

---

Hot wok fried Singapore chili crab	1600/-
Steamed crab with ginger, spring onion and wine sauce	1600/-
Wok style black pepper crab with peppers	1600/-
Slow fried crab mixed with salt and pepper	1600/-
Baked crab topped with Swiss cheese	1600/-

## LOBSTER

---

Stir fried lobster with cheese and butter sauce (100g)	900/-
Grilled lobster with lemon butter garlic sauce	900/-
Steamed lobster in Thai red curry sauce	900/-
Seafood Club's special Lobster Thermidor	900/-

## SCALLOPS

---

Stir fried scallops with broccoli and oyster garlic sauce	2200/-
Steamed scallops and boiled vegetables with chili butter sauce	2200/-
Oriental scallops in ginger sauce with cucumber, carrots and pineapple	2200/-

## CHICKEN

---

Ginger Chicken in chili soya sauce with cashew nuts and onions	1100/-
Chicken hot pot in mushroom and crushed chili sauce	1300/-
Singapore style chili sizzling chicken	1100/-
Stir fried Thai chicken red curry	900/-
Double fried chicken in black bean chili sauce	1100/-
Wok fried sweet and sour chicken	1100/-
Grilled chicken and vegetables on a sizzling platter	1100/-
Crispy chicken with hot garlic sauce	1100/-

## PORK

---

Szechuan style double cooked pork with green beans	1100/-
Sliced pork with spicy chilli on a sizzling platter	1100/-
Sweet and sour pork with pineapple, capsicum, onions and tomato	1100/-
Hot butter fried pork with peppers	1100/-
Pork belly cooked in black pepper sauce with carrots, onions, and green bell pepper	1300/-
Fried Pork with light ginger sauce with vegetable	1100/-
Grilled shoulder pork chop with pineapple sauce	1300/-
Double fried pork with green beans	1100/-

## BEEF

---

Sizzling beef in black pepper sauce	1150/-
Shredded crispy fried beef Szechuan with garlic, pepper and soya sauce	1150/-
Stir fried beef with pakchoy and oyster sauce	1150/-
Double fried pepper stewed beef	1150/-

## LAMB

---

Shredded lamb with mixed peppers and hot butter sauce	2200/-
Stir fried sliced lamb on a sizzling platter	2200/-
Double fried lamb pepper stew	2200/-
Stir fried sliced lamb with green vegetables	2200/-

## DUCK

---

Peking duck with pan cakes and vegetables	2600/-
Crispy fried duck with chili hoisin sauce	2300/-

## VEGETABLES

---

Broccoli and cauliflower with garlic sauce	700/-
Three kinds of mushrooms with soya sauce	700/-
Sautéed pakchoy with mushroom and soya sauce	700/-
Mixed vegetable in black bean chilli sauce on a sizzling platter	700/-
Stir fried vegetable in Thai red curry	700/-
Dry cooked green beans with soya chili garlic	700/-
Wok fried garlic kankun	700/-

## RICE

---

Wok fried seafood rice with green peas and corn	700/-
Wok fried vegetable rice mixed with peppers	700/-
Thai style seafood rice with ginger and garlic	700/-
Indonesian style nasi goreng with chicken kebabs and a fried egg	800/-
Chicken and egg fried rice with shrimp	700/-
Wok fried egg and onion rice	700/-
Wok fried garlic and peppers rice	700/-
Mixed meat fried rice with carrots and peppers	800/-

## NOODLES

---

Seafood fried noodles with vegetables	700/-
Spicy seafood Mee Hoon	700/-
Singapore style seafood vermicelli	700/-
Wok fried Vegetable hakka noodles	600/-
Egg and chili garlic vegetable noodles	600/-

## DESSERTS

---

Tiramisu with amaretto coffee	750/-
Warm apple pie with cinnamon ice cream	650/-
Dark and white chocolate wafers	600/-
Mix berry cheesecake	600/-
Almond nougat parfait	650/-
Fresh fruit platter	500/-
Fresh mango with vanilla ice cream and crunchy biscuit	500/-
Hot steamed ginger pudding with vanilla ice cream	600/-
Choice of ice cream (Vanilla, Chocolate, or Strawberry)	500/-
Chocolate Florida	600/-