

# MENU

## STARTERS & SIDE DISHES

	M	V
<b>GARLIC CHEESE BREAD</b>	5.0	7.0
<b>CHIPS</b>	6.0	8.0
<b>POTATO WEDGES</b> Served with sweet chilli sauce and sour cream	9.0	11.0
<b>GARDEN SALAD</b>	6.0	8.0

## MAINS

<b>GRILLED BARRAMUNDI FILLET</b>	19.0	21.0
<b>GRILLED SALMON FILLET</b>	23.0	25.0
<b>T BONE STEAK (350G)</b>	22.0	24.0
<b>NEW YORK CUT (250G)</b>	24.0	26.0
<b>GRILLED CHICKEN BREAST</b>	17.0	19.0
<b>CHICKEN SCHNITZEL</b>	17.0	19.0
<b>CHICKEN PARMIGIANA</b> Chicken schnitzel topped with grilled eggplant, Napolitana sauce and melted cheese	19.0	21.0
<b>CHICKEN HAWAIIAN</b> Chicken schnitzel topped with ham, pineapple, Napolitana sauce & cheese melted	19.0	21.0

*ALL MEALS SERVED WITH CHIPS AND SALAD*

<b>FISH AND CHIPS</b>	17.0	19.0
<b>BEEF BURGER</b> Beef patty, lettuce, tomato, onion, beetroot and cheese, served with chips	14.0	16.0
<b>CHICKEN BURGER</b> Grilled chicken breast, lettuce and onion, mayonnaise, served with chips	14.0	16.0
<b>CLUB BURGER WITH THE LOT</b> Beef patty, egg, bacon, caramelised onion, lettuce, tomato, beetroot and bbq sauce, served with chips	16.0	18.0
<b>EGGPLANT PARMIGIANA</b> Grilled eggplant topped with Napolitana sauce and cheese melted, served with chips	16.0	18.0

## KIDS MEALS

<b>FISH AND CHIPS</b>	8.0	10.0
<b>CHICKEN NUGGETS AND CHIPS</b>	8.0	10.0
<b>CHEESE BURGER AND CHIPS</b>	8.0	10.0

# DRINKS

## HOT BEVERAGES 熱飲

	M	V
<b>ENGLISH BREAKFAST TEA</b>	4.0	4.5
<b>GREEN TEA</b>	4.0	4.5
<b>ESPRESSO</b>	4.0	4.5
<b>LONG BLACK</b>	4.0	4.5
<b>FLAT WHITE</b>	4.0	4.5
<b>CAPPUCCINO</b>	4.0	4.5
<b>LATTE</b>	4.0	4.5
<b>HOT CHOCOLATE</b>	4.0	4.5

## DESSERT 甜點

<b>CAKE</b>	4.5	5.0
<b>ICE CREAM</b>	4.0	4.5

The   
Sizzling  
Kitchen

# MENU

WHERE EAST MEETS WEST

# ASIAN CORNER 廚藝

## ENTRÉE 頭盤

	M	V
<b>CHICKEN SANG CHOY BOW (2PCS)</b> 雞肉生菜包	9.8	10.8
<b>SEAFOOD SANG CHOY BOW (2PCS)</b> 海鮮生菜包	11.8	12.8
<b>MIX ENTRÉE (PRAWN CUTLET, SPRING ROLL, DIM SIM)</b> 什錦炸盤(吉列蝦,春卷,點心)	7.8	8.8
<b>PRAWN CUTLETS (4PCS)</b> 吉列蝦	9.8	11.8
<b>SPRING ROLLS (4PCS)</b> 春卷	7.8	8.8
<b>DIM SIMS STEAMED/FRIED (4PCS)</b> 點心	7.8	8.8
<b>COMBINATION SHORT SOUP</b> 什燴雲吞	15.8	17.8
<b>SHORT SOUP (WONTONS 6PCS)</b> 上湯雲吞	7.8	8.8
<b>COMBINATION LONG SOUP</b> 什燴湯麵	15.8	17.8
<b>LONG SOUP</b> 上湯麵	6.8	7.8
<b>CHICKEN SWEET CORN SOUP</b> 雞肉粟米羹	6.8	7.8

## POULTRY 雞肉

<b>SPICY KUNG PAO DICED CHICKEN FILLET</b> 宮保雞丁	18.8	20.8
<b>SATAY CHICKEN FILLET</b> 沙爹雞球	18.8	20.8
<b>CARAMELISED HONEY CHICKEN FILLET</b> 蜜糖雞球	18.8	20.8
<b>STIR-FRIED CHICKEN FILLET IN BLACK BEAN SAUCE</b> 豉汁雞球	18.8	20.8
<b>MONGOLIAN CHICKEN FILLET</b> 蒙古雞球	18.8	20.8
<b>STIR-FRIED CHICKEN FILLET WITH SEASONAL VEGETABLES</b> 時菜雞球	18.8	20.8

## BEEF 牛肉

<b>STIR-FRIED BEEF IN BLACK BEAN SAUCE</b> 豉汁牛肉	18.8	20.8
<b>MONGOLIAN BEEF</b> 蒙古牛肉	18.8	20.8
<b>STIR-FRIED BEEF WITH SEASONAL VEGETABLES</b> 時菜牛肉	18.8	20.8
<b>STIR-FRIED BEEF IN SATAY SAUCE</b> 沙爹牛肉	18.8	20.8
<b>WOK TOSSED DICED BEEF FILLET CUBES WITH WASABI MAYONNAISE</b> 日式牛柳粒	25.8	27.8
<b>WOK TOSSED DICED BEEF FILLET CUBES WITH BLACK PEPPER</b> 黑椒牛柳粒	25.8	27.8

## PORK 豬肉

	M	V
<b>CLASSIC SWEET AND SOUR PORK</b> 甜酸咕嚕肉	18.8	20.8
<b>PEKING STYLE PORK RIBS</b> 京都排骨	18.8	20.8
<b>SEA SALT AND SZECHUAN PEPPER SPICY PORK RIBS</b> 椒鹽排骨	18.8	20.8
<b>PEPPER HONEY GLAZED PORK RIBS</b> 蜜椒排骨	18.8	20.8
<b>CHIN KIANG SWEET VINEGAR PORK RIBS</b> 鎮江排骨	18.8	20.8

## SEAFOOD 海鮮

<b>CARAMELISED HONEY KING PRAWNS</b> 蜜糖蝦球	23.8	25.8
<b>SATAY KING PRAWNS</b> 沙爹蝦球	23.8	25.8
<b>CURRY KING PRAWNS</b> 咖喱蝦球	23.8	25.8
<b>GARLIC AND BUTTER KING PRAWNS</b> 蒜子牛油蝦球	23.8	25.8
<b>SPICY KUNG PAO KING PRAWNS</b> 宮保蝦球	23.8	25.8
<b>SEA SALT AND SZECHUAN PEPPER DEEP-FRIED KING PRAWNS</b> 椒鹽蝦球	23.8	25.8
<b>SEA SALT AND SZECHUAN PEPPER DEEP-FRIED SQUID</b> 椒鹽鮮魷	22.8	24.8

## VEGETABLES AND TOFU

### 蔬菜, 豆腐

<b>SEA SALT AND SZECHUAN PEPPER DEEP FRIED BLENDED TOFU</b> 椒鹽豆腐	16.8	18.8
<b>BRAISED PAN FRIED TOFU WITH CHINESE MUSHROOM</b> 紅燒豆腐	16.8	18.8
<b>DOUBLE BRAISED MUSHROOM WITH SEASONAL VEGETABLES</b> 雙菇扒時菜	17.8	19.8
<b>STIR-FRIED MIXED SEASONAL VEGETABLES</b> 清炒什菜	14.8	16.8

## RICE AND NOODLES 飯, 麵類

<b>SIGNATURE FRIED RICE</b> 招牌炒飯	18.8	20.8
<b>TRADITIONAL YANG CHOW FRIED RICE</b> 揚州炒飯	16.8	18.8
<b>SALTY FISH AND DICED CHICKEN FRIED RICE</b> 鹹魚雞粒炒飯	16.8	18.8
<b>VEGETARIAN FRIED RICE</b> 齋炒飯	14.8	16.8
<b>SMALL FRIED RICE (BOWL)</b> 炒飯	4.0	5.0
<b>BOILED RICE (BOWL)</b> 絲苗白飯	2.0	2.5
<b>SINGAPOREAN STYLE (VERMICELLI) NOODLES</b> 星洲炒米粉	17.8	19.8
<b>BRAISED BEEF NOODLES</b> 牛肉炒麵	17.8	19.8
<b>BRAISED CHICKEN NOODLES</b> 雞球炒麵	17.8	19.8
<b>COMBINATION NOODLES</b> 什燴炒麵	17.8	19.8
<b>SEAFOOD COMBINATION NOODLES</b> 海鮮炒麵	18.8	20.8
<b>KING PRAWNS NOODLES</b> 蝦球炒麵	20.8	22.8
<b>SEASONAL VEGETABLE NOODLES</b> 時菜炒麵	15.8	17.8
<b>STIR FRIED NOODLES WITH SOY SAUCE</b> 豉油皇炒麵	12.8	14.8
<b>KING PRAWNS LAKSA WITH VERMICELLI NOODLE</b> 蝦球叻沙	20.8	22.8
<b>SEAFOOD COMBINATION LAKSA WITH VERMICELLI NOODLE</b> 海鮮叻沙	18.8	20.8
<b>COMBINATION LAKSA WITH VERMICELLI NOODLE</b> 什燴叻沙	17.8	19.8
<b>CHICKEN LAKSA WITH VERMICELLI NOODLE</b> 雞球叻沙	17.8	19.8
<b>VEGETABLE AND TOFU LAKSA WITH VERMICELLI NOODLE</b> 什菜叻沙	15.8	17.8
<i>(NOODLES CAN BE SOFT EGG NOODLES, CRISPY NOODLES OR RICE NOODLES)</i> (以上粉麵類可以選擇蛋麵,煎麵,河粉或米粉)		