

Starters

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<i>Rickshaw Golden Platter</i> (Minimum 2 person) per person	9.50
Selection of Baby Ribs coated with Chinese Barbecue sauce, Deep-fried Honey Prawns, Chicken and Beef Satay marinated with Tropical Spices, Duck Spring roll, and Crispy Seaweed. (served with Peanut sauce)	
<i>Sushi Platter</i>	15.50
Inari Sushi (Japan) Salmon Nigiri Sushi Smoked Eel Maki Sushi	
<i>Assorted Satays</i>	6.00
Sate Aneka (Indonesia) Assortment of Beef, Chicken, Pork skewer with Onions and Cucumber, Rice Cakes and served with Peanut Sauce	
<i>Seafood Tempura</i>	8.50
Popak Hiro (Japan) Deep-fried Seafood in Tempura Batter and served with sweet Garlic Chilli Sauce	
<i>Vegetable Spring Rolls</i> V	4.50
Lumpia Sayuran (Singapore) Deep-fried Vegetable Spring Rolls served with Sweet Chilli sauce	
<i>Deep-fried Chicken Pandan</i>	7.00
Kai Ho Bai Toei (Thailand) Marinated Chicken wrapped in Pandanus Leaf	
<i>Crisp Quail with Pepper Salt Dip</i>	9.50
Burung Dara Merica Garam (China) Marinated Baked Quail on a bed of seaweed and glass noodles served with a Salt and Pepper dip	
<i>Steamed Dumplings</i>	7.00
Dim Sum (China) An assortment of Chicken and Prawn Dumplings served in a steaming basket	
Soups	
<i>Sweet Corn Soup</i>	4.00
Ji Rong Soup (China) Sweet Corn Soup with Chicken	
<i>Hot and Sour Soup</i> 🔥	6.00
Sup Asam Pedas (Indonesia) Hot and Sour Soup with shredded Chicken and Julienne Vegetables	
<i>Prawn Soup</i> 🔥🔥	8.25
Tom Yam Goong (Thailand) Spicy Prawn Soup with Lemongrass, Galangal and Coriander	
<i>Mushroom Soup</i> V	4.50
Shitake Shiru (Japan) Clear Vegetable Mushroom Soup with Seaweed and Rice Vermicelli Noodles	
<i>Wonton Noodle Soup</i>	8.15
Sup Pangsit (China) Clear Noodle Soup with Chicken Dumplings	
<i>Chicken & Coconut Curry Soup</i>	5.25
Soto Ayam (Japan) Japanese style soup with shredded Curried Chicken, Egg and Vermicelli Noodles	



Vegetarian
Spicy
Very Spicy

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Game

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<i>Crispy Aromatic Duck</i> (whole)	35.00
Ya Zhuan (China) (half)	19.50
Served with Rice Pancakes, Cucumber and Spring Onions and Hoisin Sauce	
<i>Teriyaki Duck</i>	15.00
Kamo Teriyaki Arimazahsyo Hummi (Japan) Marinated, Pan fried Duck Breast served with Sticky Rice	
<i>Asian-Braised Duck Leg</i>	10.50
Bebek Teriyaki Arimazahayo Hummi (Japan) Slow cooked Duck leg with Wok fried baby Corn and a Sesame Soy Sauce	
<i>Quail with Thai sauce</i> 🌶️	14.50
Burung Dara Goring (Thailand) Fried crispy boneless Quail served with a spicy Thai Sauce	

Chicken

<i>Chicken in Garlic Sauce</i> 🌶️	8.00
Xian Jian Ji (Singapore) Deep-fried Chicken cooked in sweet Garlic Sauce	
<i>Chicken in Lemon Sauce</i>	9.50
Ayam Saus Limo (Indonesia) Deep-fried Boneless Chicken topped with Lemon Sauce	
<i>Chicken Cashew Nuts</i> 🌶️	9.50
Ayam Kung Po (China) Stir-fried Chicken with Vegetables, dried Chilli and Cashew Nuts	
<i>Sweet and Sour Chicken</i>	7.50
Ayam Asam Manis (Indonesia) Deep-fried Chicken with Pineapple, Bell Peppers and Sweet and Sour Sauce	
<i>Coconut Chicken</i>	8.00
Ayam Percik (Malaysian) Chicken simmered in Aromatic Gravy finished with a Coconut and Pineapple Paste	

Pork

<i>Sweet and Sour Pork</i>	8.00
Babi Asam Manis (Singapore) Deep-fried Marinated Pork cooked with Sweet and Sour Sauce	
<i>Nori Pork</i>	8.25
Hito Kuchi Tonkatsu (Japanese) Thin sliced Pork Loin, breaded and stuffed with Miso & toasted Nori Seaweed	
<i>Pork Szechuan</i> 🌶️ 🌶️	8.00
Babi Masak Pedas (China) Stir-fried sliced Pork Loin with Vegetables and Spicy Szechuan Sauce	

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Lamb

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<i>Seared Lamb with Garlic and Basil</i> Neah Phad Krapow (Thailand) Tender slices of Lamb Stir-fried and combined with fresh Garlic and Basil	10.50
<i>Five Spiced Lamb</i> Kambing Kroma (Bali) Slowly Braised Lamb Shank marinated in Ginger and Five Spice Sauce served with Pok Choi Shitake Mushrooms	10.50
<i>Balinese Lamb</i> 🌶️ 🌶️ Kambing Mekuah (Bali) Tender diced Lamb Curried in authentic Spices and Coconut Milk	9.50

Beef

<i>Crispy Beef</i> Gau Yuk (China) Deep-fried marinated Julienne Crispy Beef, with Peppers, Sweet Garlic Sauce and served in a Potato Bird's Nest.	7.50
<i>Beef in Black Bean Sauce</i> Daging Sapi Masak Taucho (China) Stir-fried Beef Striploin with Vegetables and Black Bean Sauce	9.75
<i>Hot & Sour Beef</i> 🌶️ Tumis Sapi (Indonesia) Stir-fried Beef with Chilli, Mushrooms and Tamarind Sauce	10.50

Seafood

<i>Crispy Squid</i> 🌶️ Squid Lima Rasa (Thai) Deep-fried Crispy Squid with Vegetables and Spices	8.50
<i>Prawn in Black Bean Sauce</i> Udang Masak Yauchu (Malaysia) Wok-fried Prawns with Vegetables in Black Bean Sauce	14.00
<i>Thai Red Mullet</i> Pla Kao Top Mamuang (Thailand) Deep-fried Red Mullet set on Mango Salad	13.00
<i>Prawn Szechuan</i> 🌶️ 🌶️ Udang Szechuan (Singapore) Stir-fried Prawns with Vegetables and Szechuan Sauce	16.00
<i>Steamed Sea Bass</i> Pla Neung See Ju (China) Steamed Sea Bass with Ginger Sauce and Spring Onions	13.25



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Curry

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Green Curry Chicken 🌶️	10.50
Gaeng Gati Leung (Thailand) Spicy Chicken Stew in Coconut Milk with Asian Spices and Basil Leaves	
Green Curry Vegetables 🌶️ V	7.00
Goreng Keow Wahn Pak (Thailand) Braised mixed Vegetables in Spicy Coconut Milk and Basil Leaves	
Red Lamb Curry 🌶️	11.50
Gulai Kambing (Malaysia) Lamb Curry cooked with Asian Spices and Coconut Milk	
Yellow Seafood Curry 🌶️	11.50
Talay Curry (Thailand) Stone Bass, Prawns, Mussels and Calamari cooked in Coconut Milk and Yellow Curry served on a Bed of Jasmine Rice	

Sizzling Dishes

Sizzling Beef	14.50
Thit Bo (Vietnam) Ginger Infused and Sizzled at your table with Fresh Vegetables, Chinese Rice Wine and Asian Marinades	
Sizzling Chicken 🌶️	10.00
Gai Yuk (Vietnam) Chicken with Hot Schezchuan Chilies, Asian Marinades, fresh Vegetables and Sesame Oil	
Sizzling Prawns	15.50
Chiên Tom (Vietnam) Indonesian Prawns in Chinese Rice Wine and Oyster Sauce, tossed with Garlic and Fresh Vegetables	

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<i>Stir-fried Mixed Vegetables</i> V Cap Choy (Hong Kong) Fried mixed Vegetables with Light Oyster Sauce	6.50
<i>Vegetables Oyster Sauce</i> V Pok Choy (Malaysia) Wok-fried Vegetables with an Oyster and Garlic Sauce	5.00
<i>Stir-fried Chinese cabbage</i> V Pad Pak Man Poe (China) Stir-fried Chinese Cabbage with Soy Sauce and Garlic	6.00
<i>Vegetable Tempura</i> V Rau Tầm Bột (Vietnam) A selection of Fresh Vegetables tossed in a Crispy Tempura Batter served with Light Soy Sauce	6.50

Rice and Noodles

<i>Steamed Jasmine Rice</i> V Nasi Putih	2.75
<i>Egg Fried Rice</i> V Nasi Goreng Telor (China) Wok-fried Rice with Egg and sliced Spring Onions	4.50
<i>Pineapple Fried Rice</i> Nasi Goreng Nanas (Thailand) Wok-fried Rice with Diced Pineapple, Chicken, Egg and Asian Spices	5.25
<i>Chinese Fried Rice</i> Yeung Chow (Hong Kong) Wok-fried Rice with Vegetables and Barbecued Pork	5.00
<i>Malaysian Noodles</i> Kwiteaw Goreng (Malaysia) Stir-fried Rice flat Noodles with Vegetables, Shrimp and Dark Soya Sauce	6.50
<i>Indonesian Noodles</i> 🌶️ Mie Goreng Jawa (Indonesia) Stir-fried Egg Noodles with Vegetables, Shrimps, Chicken and Sweet Soya Sauce	6.50
<i>Singapore Noodles</i> Bihun Goreng (Singapore) Stir-fried Rice Vermicelli Noodles with Vegetables and Shrimp	6.50
<i>Thai Noodles</i> V Pad Thai (Thailand) Wok-fried Rice flat Noodles with Vegetables and topped with crushed nuts	7.00
<i>Chinese Fried Noodles</i> E Fu Mie (China) Deep-fried Noodles topped with Mixed Vegetables and Chicken	6.50



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