## Faciliani

THAI | VIETNAMESE | CHINESE 07 3356 1188

**Sat - Mon** 4:30pm - 9:30pm • **Wed - Fri** 11am - 2:30pm, 4:30pm - 9:30pm • **Tue** Closed

APPETISERS  Duck Spring Rolls (3 pcs)	\$7.00
Duck Spring Rolls (3 pcs)  Limited striped duck mine mixed with chilk corionder and chapped cashew nuts, and in a light party, beepfield and served with plann sauce.	\$7.00
Vegetarian Sweet Taro Spring Rolls (3 pcs) Taro and sweet potato wrapped in crispy netted rice paper, deep-fried and served with lime sweet chill so	\$6.00
1. Vegetarian Spring Rolls (3 pcs) Toro slices and vegetables wrapped in a light pastry, deep-fried and served with lime sweet chill souce.	\$6.00
I a. Vegetarian Curry Puffs (3 pcs) Sweet potatoes, onion and curry spices wropped in a fluffy puff pastry, deep-fried and served with a lime	\$6.00 sweet chill sax
<ol> <li>Homemade Spring Rolls (3 pcs)         Minced park and vegetables wrapped in a light patry, deep-fried and served with a sweet and sour sauce     </li> </ol>	\$6.00
<ol> <li>Honey Sesame Chicken         Tempura-battered chicken breast pieces glazed with honey and roasted sesame seeds on crispy glass noon.     </li> </ol>	\$7.00
Cha Tofu     Freshly deep-fried tofu with sweet and sour souce.	\$6.00
5. Steamed Homemade Dim Sims (4 pcs) Traditional Chinese wrop with park, water chestruits, shallots, coriander and served with say sauce.	\$7.00
Chicken Satay Sticks (3 pcs)     Chicken filet marinated in an aromatic turneric blend served with homemade peanut satay sauce.	\$6.00
7. Honey King Prawns (4 pcs) Tempura battered takon king prowns glazed with haney and roasted seame section cribing plass moodles.	\$8.00
7a. Mach Ton Ngap	\$9.00
Honey glazed tender roast duck on a bed of crisp mixed leaves.  B. Coconut: Prawns (3pcs)  Coconut context dated having provins, deep-fried and served with time sweet chill souce.	\$8.00
10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs)  Vietnomese rice paper rolls with your choice of filting rice vermicell, mint, letture, cucumbers and bean sprouts, served with special dipping sauce.	\$7.00
Sang Choi Bao     Lennogross infused chicken breast stur-fried with capscum, onion and coriander, served in a letture cup.	\$6.00
12. Salt and Spicy Calamari  Tempore bettered frespice and chill squid sites.	\$7.00
12a. Fish Cakes (4 pcs) Spicy fish cakes served with time sweet chill souce.	\$6.00
12c. Tamarind King Prawns (4 pcs) Tempure bettered takon king prawns glazed in a tosty mild chill temarind sauce on crippy gloss noolides.	\$8.00
I 2d. Salt and Spicy Chicken or Tofu Tempura battered fire spice and chill chicken breast pieces or tofu.	\$7.00
12e. Golden Bags A combination of ground chicken, prawn meat, water chestnuts, fresh coindner wrapped in light pastry, deepfried and served with time sweet chill sauce.	\$7.00
12g. Soft Shell Crab Tempura battered five-spice and chill soft shell crab served with sweet vinegar.	\$8.50
2h. Beef Look Luck Marinated beef filter tables, capaicums, onions and shallots, wok-tassed with black pepper sauce.	\$8.00
12i. Wontons (4 pcs) A traditional and popular Chinese entrée. Park Wonton deep-fried and served with sweet and sour sauce.	\$6.00
12j. Peking Duck Wraps (2 pcs) Roosted Peking duck breast sices wropped with fresh cucumbers, corionder, shalloss and traditional souce.	\$8.00
SALADS	
Papaya Salad  Fresh young papaya threads combined with fresh chilli, garlic, tomato, green beans,	
dried shrimbs, beanut, fish sauce and lemon juice.	\$13.90
Chicken / Beef / Pork King Prawns Soft Shell Crab	\$18.90 \$19.90
Mango Salad (Seasonal)	
Freshly shredded green mangoes combined with fresh chilli, mint, basil and beanuts served with tofu and crisby soy bieces, dressed with lime and soy sauce.	\$13.90
Freshly shredded green mangoes combined with fresh chilli, mint, basil and beanuts served with tofu and crisby soy bieces, dressed with lime and soy sauce.	\$13.90 \$18.90 \$19.90
Freshly stredded green manages combined with flesh chill, mist, basil and model penalus served with tigle and cripy sop pieces, diseased with mist and so passes.  Chicken Beeef / Pork King Prawns Soft Shell Crab	\$13.90 \$18.90 \$19.90 \$15.90
Freshy shredded green mangues combined with fresh chill, mint, boal and me premuts served with tofu and crapy sop pieces, dressed with me and soy succe.  Chicken / Beeef / Pork King Prawns Soft Shell Crab  16. Calamari Salad  Tempuro bottered tender colomen with special dressing with cucumber, tomotto, onion and mint on craps mixed keoves.	
Freshy, shredded green mangesc combined with fresh chill, min, baail and more peaulus served with tofu and entpy sop pieces, diseased with min and soy nauce.  Chicken / Beef / Pork King Prawns King Prawns Soft Shell Crab  16. Calamari Salad  Tempiour battered tender coloniari with special dressing with cucumber, tornato, noise and min ten craip mixed leaves.  16a. Larb Gai  Chopped tender chicken combined with freshly squeezed lemon juice, fifth source, mint levers, chill, coriander and ground roasted rice.  18b. Seafrond Salad.	\$15.90
Freshy stredded green mangesc combined with fresh chill, minc, boal and penums served with tofu and crapy sop pieces, descend with mine and say succe.  Chicken / Beeef / Pork King Prawms Soft Shell Crab  16. Calamari Salad  Frequent beatered trude calaman with special dressing with cucamber, consumer and on one presend sense.  16.a. Larb Gai  Chopped tender chicken combined with freshly squeezed lemon juice, fill sock, milk consumer and ground rounder dres.  16.b. Seafood Salad  Combination of web-casted king prowns, mussels, fish both and calamani in a special sance of lemongrass, lemon juice, only consumer of web-casted king prowns, mussels, fish both and calamani in a special sance of lemongrass, lemon juice, only, chill or mink.	\$15.90 \$13.90
Fresh, shredded green mangesc combined with fresh chill, min, baid and miles are penulus served with light and orange spepieses, descreed with min and so price.  Chicker Beech Pork King Prawns Children and the Children Soft Shell Crab King Prawns Soft Shell Crab Tempure battered tender collemen with special dressing with cucumber, toronton, command mint an orange miles descreed tender collemen with special dressing with cucumber, toronton, command mint an orange miles descreed.  [6a. Larb Gai Chipped and Children combined with freshly squeezed femon place, plan since, mile forces, child, colimater and ground request rice.  [6b. Seafood Salad Combination of web-cassed king prown, musels, fish bady and coloman in a special source of plannagens, kinnen place, coinc, child and mint.  [6c. Soft Shell Crab Salad Propries statemed of shell collipse with tungs tomented dressing. Throughout Statemed of shell collipse with tungs tomented dressing, connected and mint.	\$15.90 \$13.90 \$18.90
Freshy, shredded green manages combined with fresh chill, minc, baail and penalus served with life and orings up pieces, diseased with me and up suuce.  Chicken / Beeef / Pork King Prawns  Soft Shell Crab  16. Calamari Salad  Tompure batnered sender columer with special dressing with cucumber, terrate, orient and must en crap mixed fleeves.  16.a. Larb Gai  Chapter of the columner with special dressing with cucumber, terrate, orient and must en crap mixed fleeves.  16.b. Larb Gai  Chapter of the chicken combined with freshly squeezed ferman juice, fight souce, mint ferver, chill, coriender and ground reasted rice.  16.b. Seafood Salad  Combustion of medicanted king prome, muscale, fight babls and columnar in a special souce of fermangers, ferman piece, minute, fight have a columnar in a special souce of fermangers, ferman piece, minute, fight have desired and columnar in a special souce of fermangers, ferman piece, minute, fight have been considered and the columnar in a special souce of fermangers, fermangers, thill, lemon juice, onnor, ground rotated rice and personate on crap mixed dreves.	\$15.90 \$13.90 \$18.90 \$19.90
Freshy, shredded green manuges combined with fresh chill, min, baail and more penulus served with tofu and entry soy pieces, diseased with min and soy parties. The Chilcken / Beeef / Pork King Prawns Soft Shell Crab  16. Calamari Salad  Tempour battered tender colemani with special dressing with cucumber, toronto, noise and entre or corp mixed levers.  16.a. Larb Gai  Chopped tender chicken combined with freshly squeezed lemon pice, fight source, more levers, chill, corionder and ground roasted rice.  16.b. Seafood Salad  Combination of wokstosed king prowns, musels, fish balls and colemani in a special source of imenogras, kernen pice, noise, chill and mint.  16.c. Soft Shell Crab Salad  Tempour battered of shell corp bace with tange tomated dressing breading green manug (centurally in the control of the	\$15.90 \$13.90 \$18.90 \$19.90
Freshy, shredded green manages combined with fresh chill, min, baail and more peaulus served with tigle and entipy soy pieces, diseased with min and any anaecs.  Chicken / Beeef / Pork King Prawms Soft Shell Crab  16. Calamari Salad  Tempiour battered tender coloniars with special dressing with cucumber, tentals, onto and min an entipy mined leaves.  16a. Larb Gai  Chipped tender chicken combined with freshly squeezed femon juice, fight source, miner leaves, chill, corinneder and ground roasted rice.  16b. Seafood Salad  Combination of work based king promin, mussels, fish baits and calemari in a special source of femongrass, femongras, combined and min.  16c. Soft Shell Crab Salad  Tempious battered of sheld can poace with range transmit desires, fish redded green manage (seasonal), mint, roasted chill powder, carinneder, onnor, ground rotated rice and peaces with trange transmit protection, which is a shell shell and coloniary, shell coloniary, shell consider, control, mint, roasted chill powder, carinneder, onnor, ground rotated rice and peacets on crapp mined between.  16d. Duck Salad  Policy rosted dick skiles with fresh lemangrass, chill, temon juice, onnor, mint, were boat, corinneder, stepff lime leaves and ground roasted rice on cap peaced focus.  16de. Yurm Beef or Pork Salad  Golden deep fresh filian beach sealed with special spicy sauce, fresh lemongrass, orange, mine devener.  16d. Fish Manago Salad.  Golden deep fresh filian places, stredded green manago (seasonal), onion, mint leaves, often all and ground roasted revener.	\$15.90 \$13.90 \$18.90 \$19.90 \$19.90 \$14.90 \$18.90
Freshy, shredded green manuges combined with fresh chill, min, baail and more penulus served with tofu and entry soy pieces, diseased with min and soy parties. The Chilcken / Beeef / Pork King Prawns Soft Shell Crab  16. Calamari Salad  Tempour battered tender colemani with special dressing with cucumber, toronto, noise and entre or corp mixed levers.  16.a. Larb Gai  Chopped tender chicken combined with freshly squeezed lemon pice, fight source, more levers, chill, corionder and ground roasted rice.  16.b. Seafood Salad  Combination of wokstosed king prowns, musels, fish balls and colemani in a special source of imenogras, kernen pice, noise, chill and mint.  16.c. Soft Shell Crab Salad  Tempour battered of shell corp bace with tange tomated dressing breading green manug (centurally in the control of the	\$15.90 \$13.90 \$18.90 \$19.90 \$19.90

The continue of the continue o	\$6.00 \$6.00 sweet chill sauce. \$6.00 ce. \$7.00
1. Vegetarian Spring Rolls (3 pcs) Tran size or wipetides invesped in only postry, deep-field and served with time sweet chill source.  1a. Vegetarian Curry Puffs (3 pcs) 1a. Vegetarian Curry Puffs (3 pcs) 2. Honemande Spring Rolls (3 pcs) Mixed pork and vegetables wropped in a light purity deep-field and served with a time.  2. Honemande Spring Rolls (3 pcs) Mixed pork and vegetables wropped in a light purity deep-field and served with a sweet and sour save.  3. Honey Seaame Chicken Transposatored children broats pieces glazed with haney and roasted seaame seeds on crapy glass nost  4. Cha Tofu Trelby deep-field tight with sweet and sour save.  5. Steamed Honemande Dim Sims (4 pcs) Traditional Charee werp with pork were chearture, studies, cominder and served with say source.  6. Chicken Satay Sticks (3 pcs) Chicken filt ministrated an arrowing turners bland served with homemade peanut sately sauce.  7. Honey King Prawns (4 pcs) Tempora battered tables high powers glazed with honey and roasted servence seeds on eithig processed.  7. A. Mach Ton Ngap Honey glazed tender roant dack on a bed of chip mixed leaves.	\$6.00 \$6.00 sweet chill source. \$6.00 co. \$7.00 \$6.00 \$7.00 \$6.00
1.a. Vegectarian Curry Puffs (3 pcs) Sweet postuces, come and carry spices wapped in a fully justify postry, deep-fixed and served with a line. 2. Homemade Spring Rolls (3 pcs) 3. Honey Sesame Chicken Tempus-bastered chicken broat pieces gleared with honey and roasted secure seeds on cripty gloss need. 4. Cha Tofu 4. Cha Tofu 5. Steamed Homemade Dim Sims (4 pcs) Traditional Chicken spices with honey and roasted secure seeds on cripty gloss need. 5. Steamed Homemade Dim Sims (4 pcs) Traditional Chicken spice with white view criterious, shollow, consinder and served with sy souce. 6. Chicken Satay Sticks (3 pcs) Chicken file mannated in an amount surverice level with homemode peanut sately souce. 7. Honey King Prawns (4 pcs) Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora bastered tables lives proving glossed with honey and roasted Tempora better the province of the	\$6.00 \$7.00 \$6.00 \$7.00 \$6.00
2. Homemade Spring Rolls (3 pcs) Mincod park and expectables wropped in a light party, deep-fixed and served with a sweet and sour saxe 3. Honey Sesame Chicken Tempora-battored chicken broats peece glazed with havey and roasted secame seeds on cripty glass nod 4. Cha Toffu Freshy deep-field stiff with sweet and sour saxee. 5. Steamed Homemade Dim Sims (4 pcs) Troditional Chimese weap with park, water chestwas, shalkes, contained and served with say souce. 6. Chicken Satay Sticks (3 pcs) Chicken file manistrated in an arrowant turnors below served with homemode peanut satay saxee. 7. Honey King Prawns (4 pcs) Tempora betweet storic large point glazed with honey and roasted seame seeds on chipp glass models. 7a. Mach Ton Ngap Honey glazed tender roast dach or a bed of chip mixed leaves.	\$6.00 \$7.00 \$6.00 \$7.00 \$6.00
3. Honey Sesame Chicken Tempos-tempored richer broats pieces glared with hency and roatsed sesame seeds on crapy glass nos 4. Cha Tofu Treally deep-fried tells with sweet and sour scace. 5. Steamed Homemade Dim Sims (4 pcs) Troduced Crimes wap with park water chreshus, shalks, occorate and served with say scace. To Chicken Satay Scickes (3 pcs) Tokein filter matritated in an aromate tumeric best served with homemade pecant satay scace. 7. Honey King Prawms (4 pcs) Tempora betarred taken leigt prowing glassed with honey and recasted sesame seeds in onlying glass models. 7.a. Mach Ton Ngsap Honey glassed tester roat dark on a bed of crap mixed learne.	\$7.00 \$6.00 \$7.00 \$6.00
4. Cha Tofu Freilly deep-field felf with tweet and sour souce.  5. Stearned Homemade Dim Sims (4 pcs) Todaleard Chieses who pield paid, water cheatrons, shallow, consinter and served with soy souce. Todaleard Chieses who pield paid, water cheatrons, shallow, consinter and served with soy souce. Token filter materiated in an automate sameric belief served with homemade pecent sotal yearse. Token filter materiated in an automate sameric belief served with homey and recited seams, seed no or origing plan recited.  7. Honey King Prawns (4 pcs)  Tompion between the property glossed with honey and recited seams, seed no origing plan recited.  7. A. Mach Ton Ngapp  Honey glossed trader roat duck in a bed of only mixed learner.	\$6.00 \$7.00 \$6.00
5. Steamed Homemade Dim Sims (4 pcs) Tradianal Chaese werp with post, water cheateras, shalker, contactor and served with soy scace.  5. Chicken Satay Sticks (3 pcs) Tolken fliet monisted in an autorate aumore ident served with homemade pecent sately scace.  7. Honey King Prawms (4 pcs) Tempus bettered taken hige prown gload with honey and recited seems scale on other gloan codes.  7. Amach Ton Ngap Honey gload trader roat dack on a bed of crap mixed learns.	\$6.00
5. Chicken Satay Sticks (3 pcs) Cholen filt removade an amoration burner blend served with homemode peanut satay sauce.  7. Honey King Prawns (4 pcs) Tempera bettered taken in large powers gleated with honey and reasted seams resident on letty glean condex.  7. A Mach Ton Ngap Honey gleated insider roat dack on a bed of crisp mixed learner.	
7. Honey King Prawns (4 pcs) Temples beared steel sine promet glead with honey and reasted seame seeds on chipsy glean needles.  7a. Mach Ton Ngap Honey glead lender roat duck on a bed of chip mixed learns.	\$8.00
7a. Mach Ton Ngap Honey glazed tender roast duck on a bed of crisp mixed leaves.	
	\$9.00
3. Coconut Prawns (3pcs) Cocanut coated tak-on king prawns, deep-fried and served with firme sweet chill sauce.	\$8.00
10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs) Vietnames rice paper rolls with your choice of filting rice vermicell, mint, telance, cucambies and bean sprous, served with special alphing sauce.	\$7.00
II. Sang Choi Bao Lemograss infused chicken breast stir-fried with capsicum, onion and coriander, served in a letture cup.	\$6.00
Salt and Spicy Calamari     Tempura bottered fire-spice and chill squid sixes.	\$7.00
2a. Fish Cakes (4 pcs) Spicy fish cakes served with time sweet chill sauce.	\$6.00
2c. Tamarind King Prawns (4 pcs) Tempura batterd takon king prawns glazed in a tasty mild chill tamarind source on cripty glass nodelles.	\$8.00
2d. Salt and Spicy Chicken or Tofu Tempura battered five spice and chill chicken breast pieces or tofu.	\$7.00
2e. Golden Bags A combination of ground chicken, prown meat, water chestnuts, fresh cominder wropped in light postry, deep-fried and served with time sweet chill source.	\$7.00
12g. Soft Shell Crab Tempura battered (in-spice and chill soft shell crab served with sweet vinegar.	\$8.50
Beef Look Luck     Marinated beef filter cubes, capsicums, onions and shallots, wak-tossed with black pepper sauce.	\$8.00
2i. Wontons (4 pcs) A traditional and popular Chinese entrée. Park Wonton deep-fried and served with sweet and sour sauce.	\$6.00
2j. Peking Duck Wraps (2 pcs) Roasted Peking duck breast slices wrapped with fresh cucumbers, coriander, shallots and traditional souce	\$8.00
Papaya Salad — Papaya Salad Sa	\$13.90 \$18.90
	\$19.90
Mango Salad (Seasonal)  Freshly shredded green mangese combined with fresh chilli, mint, basil and peanuts served with tofu and crispy soy pieces, dressed with lime and soy sauce.	
Chicken / Beef / Pork King Prawns Soft Shell Crab	\$13.90 \$18.90
6. Calamari Salad  Tempura buttered tender calemari with special dressing with cucumber, temato, online and mid or crisp mixed leaves.	\$15.90
6a. Larb Gai	\$13.90
6b. Seafood Salad  Cambination of wok-tossed king prowns, mussels, fish balls and calamari in a special source of lemongrass, lemon julee, onion, chill and mint.	\$18.90
6c. Soft Shell Crab Salad  Tempuro battered soft shell corb pieces with tangy tamorind dressing, shredded green mango (seasonal), mint, roosted chill powder, criender, onion, ground roosted for each great so crisp mised leves.	\$19.90
shredded green mango (seasonal), mint, roasted chilli powder, coriander, onion, ground roasted rice and peanuts on crisp mixed leaves.	\$19.90
6d Duck Salad 4	
6d. Duck Salad  Peking roosted duck slices with fresh lemongrass, chilli, lemon juice, onions, mist, sweet basil, costander, kafflir lime leaves and ground roosted rice on crisp mixed leaves.	\$14.90
6d. Duck Salad  Abding control that discuss fresh fermogress, chill, fermon juice, onions, meet, sweet heal, continuels, fuffir ferme fearnes and ground rooseted rice on crisp mixed ferme in fearnes and ground rooseted rice on crisp mixed ground rooseted rice on crisp mixed ground	\$14.90 \$18.90
6.d. Duck Salad   Pulp   Pu	
6d. Duck Salad   Pulp	\$18.90
6.d. Duck Salad   Puck Salad	\$18.90 \$14.90
6.d. Duck Salad  Peling neared tack slees with fresh temograss, chill, lemon juice, onois, mit, tweet boalt, controller, leffic lime tenses and ground resulted rice on circip mode leaves.  6.e. Yum Beef or Pork Salad  Selection of beef provik ties welcharde with special spiry sauce, fresh lemongrass, onion, mit, carninder and neared child on crap mode loves.  6.F. Fish Margo Salad  Golden deep-fresh fish pleese, shredded green imange (seasonal), onion, mittel leaves, chilli and graund notated rice on norm juned leaves.  6g. Chicken Salad  Lamograss infliend grilled childen pieces on a bed of cucumber, onion, consider and tennot develored grilled childen pieces on crap mixed leaves.  6h. Thai presum Salad.	\$18.90 \$14.90

<b>VIETNAMESE SALAD BO</b>	<b>DWL</b>		
A Vietnamese style salad with vermicelli rice noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and fish sauce.			
Fried Tofu Salad Bowl	\$13.90		
Vegetarian Spring Rolls Salad Bowl	\$13.90		
Homemade Spring Rolls Salad Bowl	\$13.90		
Crab Spring Rolls Salad Bowl	\$14.90		
Grilled Chicken / Beef / Pork Salad Bowl	\$14.90		
Grilled King Prawns Salad Bowl	\$18.90		
Combination Grilled Salad Bowl (Grilled Chicken, Beef, Pork & Spring Rolls)	\$16.90		

Maine	
Mains	
ALL WITH COMPLIMENTARY JASMI	INE RICE
17. Basil Chilli Black Bean Mussels  Steamed 's shell New Zealand mussels wokstossed special chilli block bean souce and sweet basil leaves.	\$15.90
18.Thai Krachai Fish (Mixed Seafood or Deep Fried Fish Fillets)	\$18.90
peppercorns, capsicum, zucchini and carrot in a creamy red curry.  19. Peking King Prawn  A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed	\$18.90
with lightly deep-fried tail-on king prawns, onion, tomatoes, pineapples and capsicum.  20. King Prawn Cashew Nuts	\$18.90
Tail on king prawns wok-tossed with seasonal vegetables in a garlic oyster souce topped with roasted cashew nuts.  21. Garlic King Prawn	\$18.90
Garlic infused tail-on king prowns wok-tossed with seasonal vegetables.  22. Ginger Shallot King Prawn	\$18.90
Tail-on king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.	\$18.90
23.Tasty King Prawn  Coriander inflused tail-on king prawns wok-tossed in a gournet Vietnamese blend and seasonal vegetables.	
24. Szechuan Calamari — Tender calamari pieces wok-tossed in garik Szechuan sauce and a special chilli blend with seasonal vegetables.	\$15.90
24a. Prik Phao Calamari (Roasted Chilli Paste)  Roasted chilli paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.	\$15.90
with tender calaman and seesonal vegetables.  24b. Chillii Plum Calamari  Tempura battered tender calaman glazed with sweet chilli plum sauce on a bed of crisp.	\$15.90
BEEF, LAMB AND PORK	r maco reares,
25. Black Bean Steak Tender beef slices wok-tossed and blended with special black bean sauce.	\$13.90
25a. Black Pepper Beef Tender beef sikes wok-tossed with black pepper, butter,	\$13.90
caramelised onion, shallots and capskum.  26. Mongolian Beef	\$13.90 5 \$16.90
with seasonal vegetables.	
27. Beef Stir Fried Tender beef slices and seasonal vegetables wok-tossed in a garlic and oyster sauce. 27.2 Polying Reaf	\$13.90
27a. Peking Beef Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato.	\$13.90 5 \$16.90
27b. Garlic Basil Pork Gatlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.	\$13.90
27c. XO Beef  Tender beef slices infused in gournet chilli shrimps and wok-tossed with seasonal vegeta	\$14.90 ables.
CHICKEN  28. Chicken Cashew Nuts	\$14.90
Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.	
28a. Garlic Chicken Garlic and coriander root infused chicken breast pieces wok-tossed with seasonal vegetables.	\$14.90
28b. Mango Chicken  Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.	\$14.90
snow beas and garnished with cashew nuts.  28c. Honey Soy Chicken Wings Crispy deep-fried chicken wings generously coated in our	\$14.90
homemade honey garlic soy sauce on crisp mixed leaves.  28d. Spicy Chilli Chicken Wings	\$14.90
Crispy deep-fried chicken wings smothered in our tasty ginger chilli sauce on crisp mixed leaves.	
29. Chilli Garlic Chicken  Gardic infused chicken breast pieces wok-tossed with seasonal vegetables and chilli.  30. Ginggor, and Shallhot Chicken	\$13.90 \$13.90
30. Ginger and Shallot Chicken Ginger infused chicken breast pieces wok-tossed with seasonal vegetables. 31. Sweet and Sour Chicken or Pork	\$13.90
Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes	
31a. Salt and Spicy Pork, Chicken or Tofu  Lightly seasoned and battered pork, chicken or tofu with spiced fresh chills.	\$13.90
Honey Lemon Chicken     Tempura battered chicken breast fillet or king prawns glazed with a house-mode     honey lemon sauce and roasted seature seeds.     Praw	\$13.90 n \$18.90
32a. Satay Chicken Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade pear	\$13.90 nut satay sauce.
32b. Chicken Chow Mein Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg no	
32c. Chicken Foo Young Egg Tender chicken breast pieces scrambled with eggs and vegetables.	\$13.90
32d.Teriyaki Chicken	\$13.90

RICE AND EXTRAS				
Steamed Jasmine	Small \$2.00	Large \$4.00		
Coconut Rice	Small \$3.00	Large \$6.00		
SOUP				
Vegetarian Tofu Soup		\$6.00		
Beef Vegetable Soup		\$6.00		
Chicken Corn Soup		\$6.00		
Wonton Soup		\$6.00		
Tom Kha / Tom Yum Soup				
Vegetables		\$6.00		
Chicken		\$6.00		
King Prawn		\$7.00		
Seafood		\$7.00		

Vegetarian Wonton Noodle Soup

Pho Vegetarian

THAI / VIETNAMESE	
33. Chilli Lemongrass  A classic Vietnamese style dish of fresh lemongrass, chilli and seasonal veget wok-tossed with your choice of tender chicken, beef or king prawns.	\$13. tables King Prawn \$18.
33a.Ah-Sam (Hot Tamarind)  A fresh new style of a hot tamarind base, saw-leaves, coriander and season vegetables stir-fried with your choice of tender chicken, beef or king prawns	
34. Thai Red Curry  A creamy and spicy red curry with your choice of tender chicken, beef or king prown, wok-tossed with seasonal vegetables.	\$14. King Prawn \$18.
35.Thai Green Curry  A hot and spicy green curry with your choice of tender chicken, beef or king prawns, wok-tossed with seasonal vegetables.	\$14. King Prawn \$18.
35a.Yellow Curry  A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.	\$14. King Prawn \$18.
35b. Panang Curry  A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns.	\$14. Lamb \$16. King Prawn \$18.
35c. Mussaman Beef // Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.	\$15.
36. Pong Ca Ri A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of chicken, beef or king prawns. (conta	\$13. King Prawn \$18.
37. Sweet and Chilli Fish deep-fried snapper fillet smothered in sweet chilli sauce with pineapple, ton	\$18.
	cken / Beef / Pork \$13.
39. Prik Phao (Roasted Chilli Paste)  Roasted chilli paste and aromatic basil leaves wak-tossed with seasonal vegetables and your choice of tender chicken, beef or king praw	\$13. King Prawn \$18.
40. Basil Chilli Black Bean  A new way of combining chilli, black bean sauce and sweet basil, wok-tassed with seasonal vegetables and your choice of tender chicken, beef or king prawms.	\$13. King Prawn \$18.
41. Pad Thai	\$11.9
A popular Thai style noodle dish in our special homemad tender chicken, flat rice noodles, egg, shallots, onion, bean	e sauce wok-tossed with sprouts and ground peanuts.
41a. Pad Se Heaw  Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.	\$13.
41b. Char Kway Teaw  Flat rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tos	\$13. sed King Prawn \$18.
with your choice of chicken, king prawns or seafood.  41c. Ho Fun Chicken	\$13.

_		croice of tender cricken, beef or king provins.	
<i>y</i> -	41.	Pad Thai \$1  A popular Thai style noodle dish in our special homemade sauce wok-tossed with	1.99
		tender chicken, flat rice noodles, egg, shallots, onion, bean sprouts and ground pean	uts.
	41a.	Pad Se Heaw Tender chicken breast wak-tossed with flat rice noodles, egg. Chinese vegetables, bean sprouts and shallots.	\$13.9
	41b.	Char Kway Teaw  Flot rice noodles, fresh garlic, chilli, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.  King Prawn	\$13.90 \$18.90
	41c.	Ho Fun Chicken Garlic infused chicken or seafood, stir fried with seasonal vegetables and flat rice noodles.	\$13.9
	42.	Thai Fried Rice  Tender chicken breast pieces, king prown and mixed seasonal vegetables wok-tossed with egg and roosted chilli parte.	\$13.9
	42a.	Green Coconut Chicken Fried Rice  Creamy green curry work-tossed with chicken breast pieces and mixed seasonal vegetables with egg weet basil and aromatic kaffir lime leaves.	\$13.9
	43. I	Nasi Goreng 3 meets - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chilli.	\$13.9
	44. (	Chicken Jasmine Fried Rice Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.	\$12.9
	44a.	Young Chow Fried Rice Tall-on king prawns, roast pork wok-tossed with mixed seasonal vegetables and egg.	\$13.9
	44b.	Pineapple Prawn Fried Rice  Talless king prown wok-tossed with egg.  Chicken sessonal vegetables, pineapple and aromatic spicy curry.	\$18.90 \$13.90
	44c.	House Signature Fried Rice Tail-on king prawn, wok-tossed with egg, shallors, seosonal vegetables and tosty pepper.	\$18.9
	45. 7	Fom Yum  Thin rice noodles and seasonal vegetables in a traditional sour and spicy Tom Yum broth with your choice of tender chicken, beef or king prawns.  Chicken / Beef King Prawn	\$13.90 \$18.90
	46. I	Laksa Chicken / Beef Combination of Hokkien noodles, thin rice noodles and seasonal vegetables King Prawn in a creamy coconut chilli broth with your choice of tender chicken, beef or king prawns.	\$13.9 \$18.9
	Pho	Beef Rice Noodle Soup	\$12.9
	Hue	Spicy Noodle Soup	\$12.9
	Wor	nton Noodle Soup	\$12.9
	Chic	ken Noodle Soup	\$12.9
	Bbq	Pork Noodle Soup	\$12.9
		ood Noodle Soup	\$18.9
	Peki	ng Roast Duck Noodle Soup	\$18.9

CHEF RECOMMENDED	
66. Peppercorn Roast Duck  Roasted duck slices wok-tossed with fresh partic, sbicy peppercorn, wild ginger	
Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild gingen capsicum, onion, fresh chilli, sweet basil and aromatic kaffir lime leaves.  67. Ketchup Pork Chop	\$17.90
Battered boneless pork chop wok-tossed with onion, pineapple in our special ke	tchup.
68. Crisp Garlic Black Bean King Prawn Chilli garlic infused tail-on king prawns, lightly battered, wok-tossed with fresh chilli and spicy black beans.	\$18.90
59. XO King Prawn — Chilli shrimps infused tail-on king prawns wok-tossed with seasonal vegetables.	\$18.90
70. Ginger Shallot Scallops Ginger infused roe-off scallops wok-tossed with fresh ginger, onion, carrot, shallots capsicum and zucchini.	\$19.90
70a. Spicy Teriyaki Scallops   Ginger garlic infused roe-off scallops drizzled with spicy Japanese Teriyaki sauce.	\$19.90
70b. Spicy Scallop  Tempuro battered roe-off scallops wok-tossed with garlic, fresh chilli, spicy black bean, copsicum, onion and shallots.	\$19.90
71. Chilli Tamarind King Prawn  Corinder infused toil-on king prowns wok-tossed with roasted chilli tamarind, fresh lemongrass, coriander and ground peanuts.	\$18.90
72. Goong Bowl Ha  Tail-on king prawn wok-tossed with fresh garlic, onion, dry chilli, shallots and capsicum in our special sauce garnished with roasted cashew nuts.	\$18.90
73. Snow Peas King Prawn	\$18.90
Garlic infused tail-on king prawns, wok-tossed with snow peas and mushrooms i  74. Green Lemongrass Seafood	\$18.90
Tail-on king prawns, calamari, scallops and fish balls wok-tossed with fresh chilli, green curry paste, lemongrass, onion, green beans, capsicums, zucchini, aromatic kaffir lime leaves and sweet basil leaves.	,,,,,,,
75.Tasty Pepper Seafood — Combination seafood wok-tossed with fresh chilli, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.	\$18.90
76. Spicy Lemongrass Fish  Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.	\$18.90
77. Saw Leaves Coconut Fish Steamed snapper filler in an aromatic broth of fresh lemongrass, chilli, saw leave coriander, aromatic kaffir leaves, capsicum, mushrooms and coconut milk.	\$18.90
78. Samonpai Fish Deep-fried snapper fillet wok-tossed in a special sauce made from fresh lemong apple or mango sikees, saw leaves, coriander, sweet basil leaves, onion, chilli, fish lemon juice and roasted peanuts on a bed of crisp mixed leaves.	\$18.90 grass, sauce,
79. Ginger Fish Steamed snapper fillet with fresh ginger and shallot served with seasonal vegeto  20. Book! Durch	\$18.90
BO. Basil Duck  Roasted duck fillet slices, wok-tossed with fresh chilli, mushroom, onion, shallot, capsicum and sweet basil leaves.	\$18.90
BI. Red Curry Duck  Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.	\$18.90
Garlic Lamb     Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, zucchini, capsicum and aramatic basil leaves.	\$17.90
83. Spicy Lamb  Tender lamb silices work-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic basil leaves and (topped) with coconut milk.	\$17.90
84. Ball Law Gai Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.	\$14.90
B5. Chicken Chilli Mushroom  Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and copsicum.	\$14.90
86. Spicy Yellow Crab  Tempura battered soft shell crab wok-tossed with a mild sweet tasty yellow curry, onion and egg.	\$19.90
86a. Tamarind Soft Shell Crab  Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallats.	\$19.90
86b. Garlic Peppercorn Soft Shell crab. wok-tossed with Soft Shell Cral	n \$18.90
Tempura battered soft shell crab, wok-tossed with Soft Shell Cral spicy garlic, peppercorn, onion, shallots and capsicum.	b \$19.90
86c. Black Pepper Soft Shell Crab  Tempura battered soft shell crab wok-tossed with black pepper, butter caramelised onion, shallots and capsicum.	\$19.90
86d. Ginger Chilli Soft Shell Crab  Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chilli sauce.	\$19.90
87. Chilli Plum Pork Chops  Lightly battered pork ribs wok-tossed in a sweet chilli plum sauce and steamed	\$17.90
Lightly battered pork ribs wok-tossed in a sweet chilli plum sauce and steamed	¢ 17 Of

Beac	reator	Create your own meal here!
STEP I - Select your noodles Thin Egg Noodles Hokkien Thick Noodles	Flat Rice Noodles Thin Rice Noodles	
STEP 2 - Select your cooking st	yle	
Chinese Garlic & Oyster Sauce Malay Cooked Chilli Mongolian Mild Spicy Barbeque Hong Kong Black Bean Sauce	Indonesian Peanut Satay Sauco Japanese Teriyaki Sauce Singapore Curry Powder & Eg	
STEP 3 - Select your protein	II dishes include vegetables	
Vegetarian \$12.90 Beancurd (Tofu) \$12.90 Chicken, Beef or Pork \$13.90 Calamari \$15.90	Prawn         \$18.90           Seafood         \$18.90           Combination         \$18.90	



Fresh Tofu Salad Rolls (2 pcs) Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint, lettuce, cucumber and bean sprouts, served with special dipping souce.	\$6.00
Vegetarian Taro Spring Rolls (3 pcs) Taro and sweet potato wrapped in a light crispy pastry, deep-fried and served with lime sweet chilli souce.	\$6.00
Vegetarian Curry Puffs (3 pcs)  Sweet poatoes, onions and curry spices wropped in puff pastry, deep-fried and served with lime sweet chilli sauce.	\$6.00
Vegetarian Homemade Spring Rolls (3 pcs) Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet ar	\$6.00 nd sour sauce.
Vegetarian Cha Tofu Deep-fried golden soft tofu with sweet and sour/soy sauce.	\$6.00
Vegetarian deep-fried Wontons (4 pcs) Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wrapped in a light pastry, deep-fried, and served with sweet and sour sauce.	\$6.00
Vegetarian Steamed Dim Sims (4 pcs)  Steamed Chopped vegetables, water chestnuts, shallots and corlander wrapped in a traditional Chinese pastry and served with soy sauce.	\$6.00
Vegetarian Crispy Satay (4 pcs)  Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay s	\$6.00 auce.
SALAD	
Vegetarian Vietnamese Salad Bowl  A Vietnamese style salad with deep-fried tofu, vegetarian spring rolls, vermicelli noodles, le	\$12.90 ettuce,

auce.
\$12.90
ttuce,
\$13.90 peanuts
\$13.90 with
\$13.90

N	IAINS (ALL WITH COMPLIMENTA	ARY JASI
47.	Chilli Lemongrass Tofu  Deep-fried tofu slices wok-tossed with fresh chilli lemongrass and seasonal vegetables garnished with roasted cashew nuts.	\$13.90
47a	.Thai Spicy Tofu Vegetarian  Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.	\$13.90
48.	Vegetarian Delight  Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.	\$12.90
49.	Vegetarian Pad Thai  A popular Thai style noodle dish in our special homemade sauce wok-tossed with vegete flat rice noodles, egg, bean spouts and shallots garnished with roasted cashew nuts and	\$12.90 ables, ground peanuts.
50.	Thai Red, Green or Panang Vegetarian   Seasonal vegetables and your choice of spicy red curry, hot Green curry or aromatic Panang curry, All coconut cream based.	\$12.90
51.	Satay Vegetarian Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.	\$12.90
52.	Chilli Black Bean Basil Tofu  Deep fried tofu slices and seasonal vegetables wok-tossed in a special black bean sauce fresh chilli and sweet basil leaves, garnished with roasted cashew nuts.	\$12.90
53.	Basil Prik Phao Vegetarian  Secsonal vegetables wok-tossed in roasted chilli paste and sweet basil leaves garnished with roasted cashew nuts.	\$12.90
54.	Vegetarian Jasmine Fried Rice Seasonal vegetables wok-tossed with egg and rice.	\$11.00
55.	Basil Tofu Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts.	\$13.90
56.	Chinese Vegetables Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce.	\$11.90
57.	Vegetarian Thai Fried Rice Seasonal vegetables wok-tossed with egg and roasted chilli paste.	\$12.90
57a	. Vegetarian Pineapple Fried Rice  Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.	\$12.90
58.	<b>Vegetarian Chow Mein</b> Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.	\$12.90

\$12.90 \$12.90

Vegetarian Tom Yum Noodle Soup Vegetarian Laksa	\$12.90 \$12.90
E RICE)	
58a. Vegetarian Singapore Fried Noodl Seasonal vegetables and thin rice noodles wok-tossed with egg, spi	
58b. Vegetarian Hokkien Stir Fry Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.	\$12.90
58c. Vegetarian Pad Se Heaw Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.	\$12.90
59. Vegetarian Foo Young Egg Seasonal vegetables scrambled with egg.	\$12.90
60. Vegetarian Mussaman Curry  Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry.	\$12.90
60a. Crispy Honey Soy  Crispy deep-fried soy pieces smothered in a homemade blend of honey, soy, garlic and ginger on a bed of mixed leaves.	\$14.90
60b. Crispy Ginger Chilli  Crispy deep-fried soy pieces wok-tossed in a fresh ginger and special chilli sauce on a bed of mixed leaves.	\$14.90
60c. Garlic Peppercorn Mushroom  Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.	\$14.90
60d. Salt and Spicy Mushroom  Tempura battered five-spice and chilli mushroom.	\$14.90
60e. Pan-fried Tofu  Lightly pan-fried fresh silken tofu on a bed of wok-tossed Chinese vegetables in garlic and oyster sauce.	\$14.90
60f. Vegetarian Tofu Pot Deep-fried tofu, a combination of Chinese mushroom and seasonal vegetables.	\$14.90
60g. Spicy Teriyaki Tofu Ginger and garlic infused tofu drizzled with spicy japanese teriyaki sauce, onlan and braccoli.	\$14.90