



KING TIGER EASTERN EATING HOUSE & BAR

**WE BID YOU WELCOME TO KINGTIGER, OUR PHILOSOPHY IS THAT EVEN A SIMPLE MEAL CAN BECOME
A FEAST WHEN TAKEN WITH FRIENDLY COMPANY**

**WE PRESENT TO YOU A MENU CAREFULLY CHOSEN TO INCLUDE DISHES FROM SOUTH & EAST ASIA. WE
OFFER YOU THE OPPORTUNITY TO SAMPLE THE MERITS OF BOTH, TO SEEK YOUR OWN DESTINY,
SELECTING EITHER A KNOWN FAVOURITE OR A NEW TASTE EXPERIENCE.
JOIN US FOR A VOYAGE OF DISCOVERY**

欢迎来到虎王餐厅

我们的理念是

当您享受到精致的服务时, 即便是简单的饭菜, 也可以成为盛宴

我们呈现给你精心挑选的菜单,

来自东南亚的美食, 我们为您提供品尝机会, 寻求自己的美食

选择一个最喜欢的还是选择一个新的味觉体验

欢迎加入我们的美食发现之旅

हम राजा बाघ स्वागत करते हैं। हमारा दर्शन सरल है कि एक भोजन एक दावत बन सकता है, अगर दोस्ताना माहौल में खाते हैं।

हम आप के लिए एक मेनू को एक साथ शामिल करने के लिए सावधानी से चुना वर्तमान दक्षिण एवं पूर्व एशिया से, हम आप की पेश। अवसर की तलाश करने के लिए दोनों के गुण नमूने को अपने, स्वयं भाग्य या तो एक ज्ञात पसंदीदा या किसी नए का चयन कर, स्वाद का अनुभकर आओ चलें, डिस्कवरी की यात्रा के लिए हमारे साथ

STARTERS AND TO SHARE 开胃小吃

POPPADOMS AND CHUTNEY 印度薄饼 (4)	\$6.5
FLAT CRISPY LENTIL CRACKER 豆+酥脆饼	\$6.5
EDAMAME BEANS 日本毛豆	\$7
<i>(STEAMED GREEN SOYA BEANS TOPPED WITH ROCK SALT) 日本毛豆+石盐</i>	

NAAN BREAD 印度饼

PLAIN 原味	\$4
BUTTER 加牛油	\$4
GARLIC 加大蒜油	\$5
CHICKEN 加鸡肉	\$6
CHEESE 加芝士	\$6
PESHAWARI 白沙瓦	\$6
TANDOORI ROTI (WHOLEMEAL NAAN)全麦印度饼	\$5.5
CHEESE AND GARLIC 起司大蒜	\$6.5
CHOCOLATE NAAN 巧克力麵包	\$6.5

ONION BHAJEE 印度洋葱饼	\$12
SLICED ONION IN CHICKPEA FLOUR BATTERED AND DEEP FRIED SERVED WITH TANGY TAMARIND CHUTNEY 鹰嘴豆+罗望子+酸果酸辣酱	

BANGALORE VEGETABLE SAMOSA (N) 印度式 班加罗尔 素食 萨莫萨 三角饺	\$12
FLAKY PASTRY FILLED WITH DICED POTATOES, GREEN PEAS & CUMIN SEED. KETTLE FRIED & SERVED WITH HOMEMADE CHUTNEY 马铃薯+青豆+孜然芥果+自制酸辣酱	

SPRING ROLLS 中式油炸春卷	\$11
8 KETTLE FRIED SPRING ROLLS FILLED WITH VEGETABLES & VERMICELLI NOODLE. SERVED WITH SWEET CHILLI SAUCE 蔬菜+米粉+配甜辣椒酱	

CHINESE PRAWN CRACKERS 中式虾薄脆	\$7
SERVED WITH SOY & SWEET CHILLI SAUCE 配酱油+甜辣椒酱	

MS WONG'S WONTONS 王女士油炸馄饨	\$12
8 KETTLE FRIED PORK WONTONS SERVED WITH A PLUM HOISIN & CHILLI SAUCE 猪肉和虾馄饨 配海鲜酱+辣椒酱	

TANDOORI CHICKEN SLIDERS 印度风格的鸡肉三明治面包香料腌制烤鸡	\$12.5
3 TANDOORI OVEN CHICKEN SANDWICHED BETWEEN THREE MINI FRESH BUNS WITH MAYO, LETTUCE & TOMATO 配蛋黄酱 配乳酪	

CHINA TOWN TOFU 中国城油炸豆腐 (G)	\$10
8 KETTLE FRIED TOFU SERVED WITH SWEET CHILLI SAUCE TOPPED WITH	

CRUSHED PEANUTS 配甜辣椒酱 配碎花生

DUMPLINGS FRIED OR STEAMED 中国煎饺 8 个 (或) 中国蒸饺 8 个 **\$12**

8 DUMPLINGS SERVED WITH GINGER, RICE VINEGAR & SOY DIPPING SAUCE
YOUR CHOICE OF -PORK, GARLIC & CHIVE OR BEEF & CELERY OR CHICKEN & BEANS
配姜丝 配米醋 配酱油. 选择猪肉韭菜, 牛肉芹菜

CURRY PUFF 印度咖喱酥皮点心 **\$11**

SWEET POTATO & MIXED VEGETABLE WRAPPED IN PUFF PASTRY & SERVED WITH
SWEET CHILLI SAUCE 马铃薯 + 蔬菜 + 配甜辣椒酱

STICKY PORK RIB 中国糖醋排骨 **\$15**

RIBS COOKED IN CLASSIC ORIENTAL HONEY & SPICE
蜂蜜、糖醋酱汁 配东方香料

THAI CRISPY SKIN CHICKEN WINGS 泰式松脆鸡翅 **\$12.5**

BATTERED CHICKEN WINGS SERVED WITH LEMON PEPPER & CHILLI SAUCE
配酸橙 胡椒 辣椒酱

KFC (KING TIGER FRIED CHICKEN) 虎王炒鸡肉 (N) **\$15**

MARINATED CHICKEN PIECES COATED IN A CASHEW NUT & CHICK PEA BATTER.
SERVED DIPPING SAUCE
腌泡汁鸡肉, 腰果附米饭加鲜酱

CHICKEN MANCHURIAN 鸡满洲 **\$16**

FRIED CHICKEN & VEGETABLE BALLS COOKED IN INDO-CHINESE STYLE WITH
SPICY SAUCE BATTER, GARLIC, GINGER, SOY SAUCE, ONIONS, AND CELERY
作准印支盘发熟炸鸡球法 用大蒜, 姜, 酱油, 葱, 芹菜麻辣酱面糊

BOMBAY CHICKEN TIKKA 印度孟买烘焙鸡肉 (G) **\$14**

5 BONELESS CHICKEN PIECES MARINATED IN YOGHURT, CUMIN, GINGER,
CARDAMOM & PEPPER THEN TANDOOR BAKED
香料, 乳酪, 孜然芹, 姜, 小豆蔻, 姜, 胡椒腌过的烘焙鸡肉

TANDOORI PRAWNS 唐杜煮虾(G) **\$16.5**

PRAWN CUTLETS MARINATED IN TANDOOR MASALA, GINGER, GARLIC & COOKED
IN TANDOOR 虾肉饼腌制坦道印度餐厅, 姜, 蒜熟 在坦道印度餐厅

BARRAH KEBAB 羊排(G) **\$19**

LAMB CUTLETS MARINATED IN YOGHURT & TANDOORI MASALA COOKED IN
TANDOOR 羊肉肉饼腌制酸奶和香料煮熟 坦道印度餐厅

COMBO PLATTER (VEGETARIAN) 素食混合大盘 **\$22.5**

A MIX OF ONION BHAJEE, SPRING ROLLS, CURRY PUFF & VEGETABLE SAMOSA.
SERVED WITH SWEET CHILLI & TAMARIND SAUCE

印度油炸洋葱饼, 春卷, 印度式香料腌过的蘑菇, 印度式班加罗尔素食萨莫萨 三角饺 配薄荷 配罗望子酸果酸辣酱

COMBO PLATTER (NON-VEGETARIAN) 肉食混合大盘 **\$25**

COMBINATION OF CRISPY CHICKEN WINGS, VIETNAMESE SPRING ROLLS, WONTONS & TANDOORI
CHICKEN SLIDERS 泰式松脆鸡翅, 越南式新鲜的米纸春卷, 馄饨, 印度式香料腌过的烤羊肉

(DISHERS WITH  ARE VEGETARIAN OR CAN BE DONE VEGETARIAN)

SOUPS 汤类

TOM YUM SOUP (MEDIUM OR HOT SPICY) 泰式冬阴功酸辣虾汤 (G) **\$16.5**

TRADITIONAL THAI SPICY & SOUR SOUP WITH YOUR CHOICE OF CHICKEN, PORK, PRAWNS, VEG.
(ADD NOODLES \$3)

MULLIGATAWNY SOUP 印度小扁豆 + 蔬菜汤 (G)  **\$16**

TRADITIONAL INDIAN SOUP MADE FROM LENTILS & VEGETABLES

CHICKEN & CORN SOUP 中国式鸡肉玉米汤 **\$15.5**

TRADITIONAL SOUTH EASTERN CHINESE STYLE SOUP

NOODLE SOUP 中国面条汤  **\$16**

NOODLE SOUP WITH BEAN SPROUTS, FRIED GARLIC, CELERY & SPRING ONION

YOUR CHOICE OF CHICKEN, BEEF OR PORK 配豆酱 大蒜 芹菜 小洋葱 (选择鸡肉, 牛肉, 猪肉)

SALADS 凉拌

THAI BEEF SALAD 泰式牛肉凉拌 (N) (G) (MEDIUM OR HOT SPICY) **\$23**

AUTHENTIC THAI SALAD MADE WITH SWEET RED ONIONS, CUCUMBER, CARROT,
LIME, CORIANDER & CHILLI 配洋葱 黄瓜 胡萝卜 酸橙 香菜 辣椒

TANDOORI CHICKEN SALAD 印度式香料腌过的鸡肉凉拌 (G) **\$22**

CHICKEN SALAD WITH GREENS, RED PEPPERS, RED ONION, MINT SERVED WITH
MANGO AND CHILLI DRESSING 配胡椒 洋葱 薄荷 芒果 辣椒

SOM TUM 泰式凉拌 (G) (N)  **\$21**

THAI STREET FOOD DISH. FINELY SLICED CARROT, SWEDE, GREEN BEANS,
GREEN APPLE, TOMATO, PEANUTS, FISH SAUCE & LEMON JUICE

配胡萝卜 青刀豆 青苹果 番茄 花生 鱼露 酸橙

LARB SALAD 泰式鸡肉凉拌 (G) **\$23**

MINCE CHICKEN COOKED WITH HERBS, RED ONION, SLICED CARROTS,
ROASTED GROUND RICE, SPRING ONION & MINT SERVED OVER MIXED SALAD GREENS

配香草 洋葱 胡萝卜 烘焙米饭 小洋葱 薄荷

MAINS 肉类 & 海鲜类

(ALL MAINS COMES WITH COMPLEMENTRY RICE ON SIDE)
(PLEASE CONFIRM TO ALL DIETARY REQUIREMENTS WITH STAFF)
(PLEASE TELL YOUR SPICY LEVELS IN TERMS OF MILD, MEDIUM OR HOT)

CHILLI CHICKEN 辣椒雞 **(PRAWNS INSTEAD OF CHICKEN \$28)** **\$24**

STIR FRIED CHICKEN COOKED IN INDO- CHINESE STYLE WITH TAMPERING OF GARLIC, HERBS AND SPICES, SOY SAUCE, ONIONS & CAPSICUM.

煸炒鸡肉熟印度人中国风格，篡改大蒜，香草和香料，洋葱辣椒和

PAD PED MOO 辣椒酱煸炒

\$28.5

STIR FRIED PORK BELLY IN RED CURRY PASTE AND SEASONAL VEGES
猪肚季节性蔬菜



MASSAMAN CURRY 咖喱(N)

\$24.5

MASSAMAN CURRY PASTE, STAR ANISE, SEASONAL VEGES, TAMARIND SAUCE & COCONUT MILK. YOUR CHOICE OF CHICKEN, BEEF, PORK, PRAWNS OR VEGES
咖喱酱，八角，季节，罗望子酱与椰汁。你的鸡肉，牛肉，猪肉，虾或 VEGES 的选择



GREEN CURRY 泰式绿色咖喱(G)

\$23

GREEN CURRY PASTE, GREEN BEANS, PEAS, BAMBOO SHOOTS & BROCOLLI, CARROT & CAPSICUM. YOUR CHOICE OF CHICKEN, BEEF, PRAWNS OR PORK

配绿色咖喱酱 青刀豆 豌豆 竹笋 西兰花 胡萝卜 灯笼椒.选择 鸡肉, 牛肉, 虾, 猪肉

CHICKEN WITH CASHEW NUTS & VEGETABLES 泰式 炒鸡肉 配腰果+蔬菜 (N)

\$23.5

WOK FRIED BATTERED CHICKEN WITH MIXED SEASONAL VEGETABLES & CASHEW NUTS

泰 Wok 式 配洋葱 腰果 红,绿色灯笼椒

HOT BASIL CHICKEN 巴西鸡肉

\$23

STIR FRIED CHICKEN IN HOT BASIL AND SEASONAL VEGETABLES

巴西鸡肉和蔬菜

CHICKEN WITH PEANUT SAUCE 泰式 炒鸡肉 配花生酱 (N)

\$23

STIR FRY CHICKEN & SEASONAL VEGETABLE TOSSED IN THE WOK SERVED WITH SPECIAL SATAY SAUCE. TOPPED WITH ROASTED SESAME SEED

泰 Wok 式 配时蔬菜 沙爹酱 芝麻



GAENG PANANG CURRY 泰式攀钢咖喱 (N)

\$24.5

A THICK & CREAMY CURRY, SPRINKLED WITH CRUSHED PEANUTS
YOUR CHOICE OF CHICKEN, BEEF, FISH OR PORK.

浓厚奶油类咖喱 配碎花生. 选择(鸡肉, 牛肉, 鱼肉, 猪肉)

SWEET & SOUR PORK /CHICKEN 中国咕啫肉 / 糖醋里脊

\$23

SWEET & SOUR PORK OR CHICKEN WOK FRIED WITH SEASONAL VEGETABLES 炸猪里脊肉配酸甜茄汁

STIR FRY BEEF WITH OYSTER SAUCE 炒牛肉配牡蛎酱 (新西兰牛肉)

\$23

NEW ZEALAND BEEF STIR FRIED WITH ASIAN TOUCH OF OYSTER SAUCE, ONION & SEASONAL VEGETABLES

配洋葱 时蔬菜



GARLIC & PEPPER 蒜头炒肉 (N)

\$23

GARLIC & PEPPER STIR FRIED FRESH VEGETABLES 配胡椒 配时蔬菜

YOUR CHOICE OF BEEF OR PORK 选择 (牛肉, 猪肉)

LEMON CHICKEN 柠檬鸡 *** DEEP FRIED BATTERED CHICKEN COOKED WITH SWEET LEMON SAUCE & SEASONAL VEGES 炸鸡甜利蒙酱油·季节蔬菜	\$23
GINGER STIR FRY BEEF 生姜炒牛肉 STIR FRIED BEEF, GINGER THREADS, FRESH VEGETABLES, MUSHROOM, ONION & SPRING ONION 配时蔬菜 蘑菇 洋葱 小洋葱	\$23
HONEY PRAWN 蜂蜜 虾 BATTERED PRAWN CUTLETS COOKED IN HONEY SAUCE & SEASONAL VEGETABLES 蜂蜜酱和季节蔬菜烹制的菜肴	\$29.5
BUTTER CHICKEN 印度式奶油煮鸡肉 (无骨鸡肉) (G) (N) BONELESS CHICKEN COOKED WITH BUTTER TOMATO SAUCE, CREAM & AUTHENTIC INDIAN SPICES 配煮腰果酱 乳脂 番茄酱 印度式香料	\$25
MADRAS (CHICKEN/LAMB/VEGETABLE) 印度式马德斯 煮肉 (鸡肉, 羊肉, 牛肉) (G)  YOUR CHOICE OF CHICKEN, LAMB OR VEGETABLES COOKED WITH GINGER & GENTLE TOUCH OF SOUTH INDIAN SPICES 配煮姜 印度式香料	\$24
JALFREZI(CHICKEN/LAMB/VENISON/VEGETARIAN) 印度式香辣 玛撒拉 (G)  YOUR CHOICE OF MEAT WITH SPICES & YOGURT, COOKED WITH GREEN CAPSICUM, TOMATOES, ONIONS, CORIANDER, GREEN CHILLIES & GARAM MASALA YOUR CHOICE OF CHICKEN, VENISON OR VEGETARIAN 配煮印度式香料腌泡汁, 乳脂,绿色灯笼椒,番茄酱,洋葱,香菜,青辣椒,印度玛撒拉香料选择(鸡肉, 鹿肉,蔬菜)	\$24
CHICKEN TIKKA MASALA 印度式 Tikka 玛撒拉香料 鸡肉 (G) (N) CHICKEN PREPARED IN TANDOOR & FINISHED WITH SPECIAL CASHEW NUT PASTE & TOMATO SAUCE 配腰果酱, 番茄酱	\$24
VINDALOO 印度式 (G) TRADITIONALLY A GOVANA DISH. RED CHILLI PASTE & MALT VINEGAR COOKED IN A TOMATO BASED GRAVY. YOUR CHOICE OF CHICKEN, LAMB OR VENISON 印度传统的辣咖喱肉 配煮 红辣椒酱 醋酱 番茄酱.选择(鸡肉, 羊肉, 牛肉, 鹿肉, 蔬菜)	\$24
LAMB ROGAN JOSH 炖羊肉 (G) BRAISED LAMB COOKED IN INDIAN WARM SPICES AND AROMATIC FLAVOURS 拉姆印度尼西亚	\$24
KORMA (CHICKEN/LAMB/VEGETABLE) 印度式咖喱 (G) (N)  TRADITIONALLY NORTH INDIAN DELICACY WITH MILD FLAVOURS OF SPICES COOKED IN RICH CREAMY SAUCE MADE OF CASHEW NUT & ALMOND PASTE & CREAM YOUR CHOICE OF CHICKEN, LAMB OR VEGETARIAN 印度北方传统的咖喱肉 配煮 杏仁酱 腰果酱 乳脂 印度式香料. 选择 (鸡肉, 羊肉, 蔬菜)	\$25



KADAHY (PANEER/CHICKEN) (G) COOKED WITH ONION GRAVY, KADAHY MASALA, DICED CAPSICUM AND ONION 香料, 洋葱, 辣椒	\$24
BUTTER PRAWN 虾黄油 (G)(N) KING PRAWNS COOKED IN BUTTER TOMATO SAUCE, CREAM & AUTHENTIC INDIAN SPICES 王虾熟酱番茄酱, 奶油和正宗的印度香料	\$26.5
PRAWN MASALA 虾香料 (G) (N) KING PRAWNS COOKED WITH ONION GRAVY, CREAM, DICED CAPSICUM & INDIAN SPICES 王虾洋葱浓汁·奶油·辣椒切丁及印度香料烹调了	\$26.5
SAAGWALA 菠菜 (G)  BLENDED SPINACH COOKED WITH INDIAN SPICES AND YOUR CHOICE OF COTTAGE CHEESE, LAMB OR CHICKEN 菠菜干酪鸡肉饼	\$24
DAL MAKHANI 印度名菜香料煮豆 (G) (N)  WHOLE BLACK LENTILS & RED KIDNEY BEANS COOKED ON SLOW FIRE WITH FENUGREEK 配煮 黑小扁豆 红芸豆 葫芦巴香豆子	\$22.5
VEGETABLE JAIPURI 印度什锦蔬菜 (G) (N)  MIXED VEGETABLE COOKED IN THICK TOMATO BASED GRAVY & GARNISHED, WITH POPPADOM & ALMOND 配煮 蔬菜配菜 番茄酱 +印度薄饼 +腰果	\$22.5
TOFU CONDIMENT WITH BROWN GRAVY SAUCE 泰式炒时蔬  DEEP FRIED TOFU & WOK FRIED VEGETABLE CONDIMENT TOPPED WITH BROWN GRAVY SAUCE 泰 WOK 式 配炒蔬菜 配时蔬菜 豆腐 加深色酱汁调味	\$22
STIR FRIED VEGETABLES 蔬菜 (G)  SEASONAL STIR FRIED FRESH VEGETABLES IN SOY SAUCE 季节性蔬菜在 酱油	\$21
NOODLES AND RICE MAINS 面条主菜 米饭主菜	
PAD THAI NOODLE 泰国炒面 (N)  FLAT RICE NOODLES TOSSED WITH PULPY TAMARIND SAUCE, FISH SAUCE, MUNG BEANS, PEANUTS & LIME 配炒鸡肉, 罗望子酸果酸辣酱, 豆酱, 花生, 酸橙	\$24
SINGAPORE WOK NOODLES 新加坡炒面  SINGAPORE NOODLES WOK TOSSED WITH BEAN SPROUTS, ONIONS, CHILLI, RED & GREEN PEPPERS. YOUR CHOICE OF CHICKEN, BEEF, PORK OR PRAWNS 新加坡 WOK 式炒面 配炒豆芽, 洋葱, 辣椒, 胡椒. 选择(鸡肉, 牛肉, 猪肉, 虾)	\$23
COMBINATION FRIED RICE 什锦炒饭 (G) BASMATI RICE SERVED WITH WOK TOSSED IN SOY SAUCE, CHICKEN, SHRIMP, PORK, BEEF & SEASONAL VEGETABLES 服务与 WOK 扔鸡肉, 虾, 猪肉, 牛肉和时令蔬菜	\$25

TIGER FRIED RICE 虎王炒饭 (G) (N)



\$22

FRIED RICE, SEASONAL VEGETABLES WITH CASHEWS 配炒蔬菜

BIRYANI 印度炒饭 (CHICKEN/LAMB/VEGETARIAN)



\$25

BASMATI RICE COOKED WITH INDIAN AROMATIC SPICES & SEASONAL VEGETABLES

香米印度芳香香料及季节性蔬菜煮熟

CHEF'S SPECIAL

\$30.5

**CRISPY PORK BELLY SERVED ON STIR FRIED NOODLES IN OYSTER SAUCE
AND VEGETABLES SERVED WITH SWEET SOY SAUCE**

在牡蛎醬和蔬菜中的帶有乾燥麵條的貝殼

SIDES

PAKORA WEDGES 印度炸蔬菜

\$10

GREEN SALAD (TOSSED OR SLICED) 绿色油拌色拉

\$8

EDAMAME BEANS 毛豆加石盐

\$7

(STEAMED GREEN SOYA-BEANS TOPPED WITH ROCK SALT)

CONDIMENTS 佐料

\$3

MANGO CHUTNEY 芒果醬

HOMEMADE PICKLE 自制腌菜

RAITA 印度乳酪

MINT CHUTNEY 薄荷醬

PLAIN YOGHURT 酸奶

SLICED ONION 切片

RICE 米饭

JERRA RICE 米饭

\$6.5

(RICE TOSSED WITH CUMIN SEEDS & BUTTER) 米饭加孜然加黄油

BASMATI RICE 香米

\$3

JASMINE RICE 茉莉香米

\$3

DESSERTS 甜点

PINEAPPLE CAKE 凤梨蛋糕	\$14
TOPPED WITH A WARM TROPICAL SYRUP & COCONUT ICE-CREAM	
TIGER RICE PUDDING 八宝粥 (G) (N)	\$13.5
RICE PUDDING COOKED WITH MILK, ALMONDS & SERVED WITH VANILLA BEANS ICE CREAM 八宝粥熟牛奶, 杏仁和香草豆	
FRUIT SALAD 水果沙 (G)	\$13.5
TROPICAL FRUIT SALAD WITH LYCHEES WITH YOUR CHOICE OF MANGO ICE-CREAM OR MANGO SORBET 热带水果配荔枝 (选择, 芒果冰淇淋, 芒果冰糕)	
COCONUT LIME & CHEESECAKE 椰子 & 酸橙 芝士蛋糕	\$14
A BISCUIT BASED CHEESECAKE TOPPED WITH A HOMEMADE MANGO COULIS AND WHIPPED CREAM 饼干底座芝士蛋糕 配自制芒果酱浓汁加奶油	
GULAB JAMUM 印度最受欢迎的甜品	\$13.5
MILK DUMPLING SERVED WARM WITH CARAMEL SAUCE & VANILLA BEAN ICE-CREAM 牛奶饺子附焦糖加香草豆冰淇淋	
SINGAPORE CHOCOLATE CAKE 新加坡巧克力蛋糕	\$15
DOUBLE CHOCOLATE CAKE SERVED WITH VANILLA BEAN ICE-CREAM 双层巧克力蛋糕附加香草豆冰淇淋	
LYCHEES 荔枝	\$11
SERVED WITH EITHER ICE-CREAM OR MANGO SORBET 选择, 冰淇淋, 芒果冰糕.	
MANGO ICE-CREAM OR MANGO SORBET 芒果冰淇淋 or 芒果冰糕	\$10
2 SCOOPS & TOPPED WITH MANGO PUREE 两勺附加芒果泥	

TEA & COFFEE

ESPRESSO	\$ 4	LATTE	\$ 4.5
LONG BLACK	\$ 4	MOCHACINO	\$ 5.5
FLAT WHITE	\$ 4.5	HOT CHOCOLATE	\$ 5
CAPPUCCINO	\$ 4.5	CHAI LATTE	\$ 5
THAI ICED TEA	\$7		

LIVE TEA \$5

ENGLISH BREAKFAST
TWISTED KIWIFRUIT
CEYLON
MINT & MANUKA
MASALA CHAI \$6

EARL GREY
CAMOMILE
CHAI

TROPICAL FRUIT
GREEN
LEMON & GINGER

KIDS MENU

(KIDS MENU ONLY SERVES TO UNDER 12's)

CHOCOLATE NAAN BREAD	\$6
KIDS MEAL COMBO SMALL PORTION OF BUTTER CHICKEN OR CHICKEN KORMA WITH RICE, PLAIN NAAN	\$14
KIDS HOT DOG & CHIPS BATTERED SAUSAGE ON A STICK, SERVED WITH FRIES AND TOMATO SAUCE	\$12
MCDULL CRISPY SKIN CHICKEN WINGS SERVED WITH SERVED FRIES, TOMATO SAUCE,	\$12
OLD MASTER Q SWEET & SOUR PORK SWEET & SOUR PORK WOK FRIED WITH SEASONAL VEGETABLES,	\$12
DORA EXPLORER CHICKEN SLIDERS TANDOORED OVEN CHICKEN SANDWICHED BETWEEN TWO MINI FRESH BUNS WITH MAYO. SERVED WITH FRIES	\$12
HELLO KITTY CHICKEN NUGGETS & CHIPS 5 NUGGETS SERVED WITH FRIES, TOMATO SAUCE	\$12
SERGEANT BLACK CAT STICKY PORK RIB CLASSIC ORIENTAL HONEY & PORK RIB SERVED WITH FRIES	\$12.5
MONKEY D LUFFY PAD THAI NOODLES (G) CHICKEN, TAMARIND SAUCE, MUNG BEANS, PEANUTS & LIME	\$12.5

KIDS DESSERT

ICE CREAM SUNDAE VANILLA ICE CREAM WITH CHOCOLATE, CARAMEL OR RASPBERRY TOPPING	\$6.5
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KIDS DRINKS

TRAFFIC LIGHT	\$7
DEEP BLUE SEA	\$7
ICED CHOCOLATE	\$7

DRINKS

NON ALCOHOLIC	PINT	12OZ
COKE	\$5.5	\$4.5
LEMONADE	\$5.5	\$4.5
GINGER ALE	\$5.5	\$4.5
TONIC WATER	\$5.5	\$4.5
FANTA Can	\$5	
L&P Can	\$5	
JUICES	\$6	\$5
<u>(ORANGE, APPLE, PINEAPPLE, CRANBERRY, TOMATO)</u>		
GINGER BEER	\$5	
LEMON LIME BITTERS	\$5.5	

TAP BEER

(HAPPY HOUR FOR BEERS & WINES 5PM-6PM) PLEASE ASK STAFF FOR OPTIONS

SIZE	PINT	12oz
TIGER BEER (SINGAPORE) 5%	\$12	\$7
TUATARA TOMAHAWK APA (NZ CRAFT BEER) 5.6%	\$12.5	\$7
MONTEITH'S ORIGINAL ALE (NEW ZEALAND) 4%	\$11.5	\$6.5

STUBBIES

KINGFISHER (INDIA) 5%	\$10
SHINGHA (THAILAND) 5%	\$10
TSINGTAO (CHINA) 5%	\$10
CORONA EXTRA (MEXICO) 4.5%	\$10
HEINEKEN (NETHERLANDS) 5%	\$10
STEINLAGER PURE (NZ) 5%	\$10
MONTEITHS BLACK (NZ) 5.2%	\$10
TUATARA PILSNER(NZ CRAFT BEER)5%	\$10
PANHEAD SUPERCHARGER APA(NZ CRAFT BEER)5.7%	\$10

CIDER BOTTLE \$9.5

MONTEITHS CIDER (CRUSHED APPLE OR PEAR)

SPIRITS

HOUSE POURS \$9
30ML DOUBLE POUR (HAPPY HOUR FOR HOUSE SPIRITS 10PM-11PM)

GORDONS GIN	SMIRNOFF VODKA
BACARDI WHITE RUM	CORUBA DARK RUM
ST REMI VSOP	MCKENNA BOURBON
JOHNNIE WALKER RED SCOTCH	

STANDARD SPRITS \$10 - \$40

WINE MENU

BUBBLES	(Glass)	(Bottle)
LINDAUER BRUT	\$10	\$45
LINDAUER FRAISE	\$10	\$45
FREIXENET CORDON NEGRO	\$13	-
HENKELL TROCKEN ROSE (200ML)	\$9.5	-
ALLAN SCOTT CECILLIA	-	\$45
PIPER HEIDSECK CHAMPAGNE	-	\$110

WHITE WINES

DUSKY SOUNDS SAUVIGNON BLANC	\$9	\$40
DUSKY SOUNDS CHARDONNAY	\$9	\$40
MUD HOUSE SAUVIGNON BLANC	\$13	\$50
LAKE CHALICE LIGHT SAUVIGNON BLANC	\$10	\$45
LAKE CHALICE CHARDONNAY	\$10	\$45
AKARUA CHARDONNAY	\$14	\$62
THE MAKER PINOT GRIS	\$10	\$42
MUD HOUSE PINOT GRIS	\$12	\$50
WAIPARA HILLS RIESLING	\$10	\$45
WAIPARA HILLS ROSE	\$11	\$48

RED WINES

DUSKY SOUNDS MERLOT	\$9	\$40
PASK CAB MERLOT MALBEC	\$13.5	\$54
GRANT BURGE 'MAMBA' SHIRAZ	\$12	\$50
DEVILS STAIRCASE PINOT NOIR	\$13.5	\$54
ROCKBURN NOIR		\$85
LAKE CHALICE PINOT NOIR	\$11	\$48
BROOKFIELDS BACK BLOCK SYRAH	\$11	\$48

DESSERT WINE & PORT	60ml	375ml
LAKE CHALICE SWEET BEAK RIESLING	\$9	\$40
		750ml
BARROS RUBY PORT	\$9	\$65
BARROS TAWNY PORT	\$9	\$65

GRANT BURGE 10YO PORT

\$10

\$65