>> ENTRÉE

Duck rolls (4 per serve) Shredded duck with julienned carrots & silver thread noodles wrapped in pastry then snap-fried.	8.8
Lettuce Cup (1 per serve) v by request Fresh lettuce leaf filled with shredded duck, mushrooms & colourful diced veggies topped with pine nuts & hoisin sauce.	6.0
Ella's Wrap (2 per serve) Plump prawns encased with herbs & marinated fish paste in thin, crispy pastry.	9.0
Lohbak (2 per serve) Minced chicken mixed with a subtle seasoning of five spice & coriander wrapped in bean curd skin then snap-fried.	8.5
Curry Puffs (2 per serve) v Braised onions and diced potatoes cooked in a mix of curry spices & wrapped in crispy puff pastry.	6.8
Spring Rolls (2 per serve) v Subtly seasoned crunchy vegetables wrapped in thin pastry then snap-fried.	6.8
Tofu Bites (3 per serve) v, GF by request Seared tofu served with homemade sweet chili jam infused with ginger flower.	6.5
Satay Chicken (2 per serve) GF Skewered marinated chicken accompanied by our own spicy peanut sauce.	7.5
Ayam Serai (3 per serve) Tender chicken pieces coated in spicy batter with hints of fish sauce & lemongrass.	8.5
Ling Ling (3 per serve) Snap-fried bite size pieces of rockling fillets marinated in curry paste.	8.5
Chicken Wings (2 per serve) Marinated chicken wings drizzled with a sweet & savoury sauce.	6.5
Wonton (4 per serve) Deep fried chicken wontons served with sweet chili sauce.	6.5

>> SEAFOOD

Mingus Soft Shell Crabs Soft shell crabs in a light batter tossed with a sprinkle of curry power fresh chillies, onions, garlic, & curry leaves. Finished with a dash of ginger juice & served with tomato salsa.	•
Spicy Calamari GF Lightly dusted calamari wok-tossed with rice wine, minced garlic, sliced chillies, diced onions, curry leaves & spring onions.	25.5
Sotong Ria Lightly dusted calamari coated in a sweet, caramelised sauce with cucumber batons & a sprinkling of sesame seeds.	25.5
Sambal Sotong / Prawns GF <i>by request</i> Calamari <u>OR</u> king prawns stir-fried in fragrant sambal sauce with onions and tomatoes.	24.5/28.5
Prawns in Curry Leaves GF <i>by request</i> Wok-tossed king prawns in an Indian spice paste mix along with fresh chillies, lemongrass & curry leaves.	28.5
Chilli Fish / Prawns GF Fish fillets <u>OR</u> king prawns simmered in sweet, gingery chilli sauce topped with spring onions.	23.5/28.5
Curry Fish GF Fish fillets simmered in a delicious rustic curry sauce infused with lime leaves & galangal.	23.5
Soy Fish Fish fillets simmered in a delicate soy mixture topped with fresh ginger & coriander.	23.5

>> POULTRY

Boneless Duck Half boneless braised duck in honey soy & an assortment of herbs served with steamed broccoli.	28.0
Crispy Duck Lightly battered half duck served with homemade chilli jam infused with ginger flower on a bed of green.	28.0
Ayam Ria Wok-tossed chicken in a classic Chinese sauce with fresh ginger, dried chillies & onions along with carrots.	22.9
Turmeric Chicken GF Wok-tossed marinated chicken pieces with zucchini, onions & capsicums in a Vietnamese inspired sauce.	22.9
Chicken Curry GF Tender chicken pieces in an aromatic sauce of spices, curry paste & coconut milk.	22.9
>> BEEF	
King Toh Beef Thin strips of lightly floured beef, wok seared then tossed with spring onions, carrots & onions in a sweet special blend sauce.	23.9
Butter Pepper Beef GF Wok-tossed succulent beef slices with onions & capsicums in a spicy peppery butter sauce.	23.9
Lemongrass Beef GF Stir-fried beef slices with carrots and onions in a blend of lemongrass, chilli paste & fish sauce.	23.9
Daging Ria Wok-tossed beef fillets with fresh ginger, carrots, spring onions, onions & dried chillies.	22.9
Beef Rendang GF Beef cubes slow cooked in an aromatic sauce of spices, curry paste & coconut milk.	22.9

>> FRIED NOODLES

(all noodles can be made **VEGETARIAN BY REQUEST** and **GLUTEN FREE BY REQUEST**)

Fried Koay Teow Wok fried flat rice noodles with prawns, fishcakes, egg, spring onions & bean shoots with a hint of chilli.	17.5
Hokkien Noodles Soft cooked yellow noodles gently simmered in a dark soy-based sauce with fishcakes, prawns, calamari and bok choy.	18.5
Crispy Noodles w Beef Pan tossed egg noodles made crispy, topped with sliced beef fillets & vegetables in an oyster blend gravy.	17.5
Crispy Noodles w Seafood Pan tossed egg noodles made crispy, topped with prawns, fish cakes, fish fillets, calamari & vegetables in a clear gravy.	18.9
Dry Beef Noodles Flat rice noodles wok-tossed with sliced beef fillets, spring onions, sliced ginger & bean shoots.	17.5
Sing Mai Rice vermicelli noodles stir-fried with chicken, prawns, egg, spring onions & bean shoots in a light chilli paste topped with fried shallots & lemon wedge.	17.5
Mee Goreng (Indian Style) Yellow noodles wok-tossed with a blend of spices, diced bean curd, potatoes, tomatoes, chicken, egg, prawns, onions, spring onions & chilli paste, topped with fried shallots & lemon wedge.	17.5
Ipoh Wat Tan Hor Smoky flat rice noodles topped with velvety egg gravy along with fishcakes, fish fillet, prawns, calamari, chicken & veggies.	18.9
>> ROTI BREAD	
Roti Flaky Indian flatbread.	3.9
Roti Curry with a CHOICE of: Chicken / Beef / Vegetable curry	17.5
Roti With Peanut Sauce	5.8

>> SOUP NOODLES

Chicken Curry Laksa GF by request Vermicelli & yellow noodles with bean curd puffs, fish cakes, chicken, bean shoots & green beans in a piquant spicy coconut curry soup.	17.0
Seafood Curry Laksa GF <i>by request</i> Vermicelli & yellow noodles with bean curd puffs, fish cakes, king prawns, calamari, bean shoots & green beans in a spicy coconut curry soup.	18.5
Veggie Curry Laksa GF <i>by request</i> Vermicelli & yellow noodles with bean curd puffs, beanshoots & seasonal vegetables in a spicy coconut curry soup.	17.5
Chinta Soup v by request, GF by request Soft yellow noodles with sliced chicken, king prawns & bean shoots served in a clear chicken soup.	18.5
Wonton Noodle Soup Thin egg noodles served with chicken wontons & leafy greens in chicken broth, topped with spring onions & fried shallots.	17.5
>> VEGETABLES	
Steamed Vegetables – side serve GF	8.0
Vegetable Curry GF by request	17.5
Spinach - stir fried with garlic <u>or</u> sambal (light chilli prawn paste) GF by request	17.5
Stir-Fried Assorted Vegetables GF	17.5
Stir-Fried Chinese Broccoli & Tofu w Oyster Sauce GF by request	17.5
Gado Gado GF Steamed cabbage, bean shoots, cucumber & tofu, topped with spicy peanut sauce, egg slices and pappadams.	17.5
Kelantan Tofu GF Egg <u>OR</u> white tofu & veggies cooked in a fragrant spicy curry sauce.	21.9
Salt & Pepper Tofu GF Lightly dusted tofu wok-tossed with a dash of rice wine, spring onions, minced garlic, coriander & fresh chillies	19.9

>> ALL TIME CLASSICS

Honey Prawn Wok-tossed battered king prawns glazed with honey jam with a sprinkling of sesame seeds.	28.5
Black Bean Beef Wok-tossed beef fillets in homemade black bean sauce with capsicum, onion and broccoli.	23.9
Honey Pepper Beef Wok-tossed succulent beef slices in a honey peppery butter sauce with capsicum and onion.	23.9
Sweet & Sour Chicken Wok-tossed battered chicken in a classic sweet and sour sauce with onion, pineapple, capsicum and tomatoes.	22.9
Lemon Chicken Lightly coated chicken breast served with homemade lemon sauce.	22.9
Spicy Chicken Tender chicken pieces wok-tossed with spring onion, capsicum and broccoli in a blend of chilli, ginger and garlic sauce.	22.9
>> RICE	
Nasi Lemak GF by request Coconut rice served with half an egg, achar, ikan billis, peanuts, pappadum & a CHOICE of:- Chicken / Beef / Vegetable curry.	17.9
Nasi Goreng v <i>by request</i> , GF <i>by request</i> Spicy traditional Malay-style fried rice with chicken, egg, sambal, onions, spring onions, bean shoots, diced potatoes & bean curd topped with fried shallots.	17.5
Special Fried Rice V by request, GF by request Chinese style fried rice with chicken, prawns, egg & spring onions.	17.5
Fragrant Coconut Rice - per serve	3.5
Steamed Rice - per serve	3.0