

 **\$12++ LUNCH** 

(11.30 AM - 2.30 PM)

CHICKEN CUTLET

Deep Fried Boneless Chicken, Fries, Coleslaw

LU ROU FAN

Taiwan style Braised Pork Belly, Chinese Wine, Braised Egg, Rice

SEAFOOD MARINARA PASTA (Add \$3++)

Seafood, Tomato-based sauce

SALMON BAKED RICE

Salmon Confit, Mozzarella Cheese, Sesame Rice

TOM YUM CHICKEN SOUP

Serve with Jasmine Rice

BEEF STEW

Served with Carrots and Bread

BANGER AND MASH

Grilled Honey Pork, Buttered Mashed Potatoes

CHICKEN BOLOGNESE PASTA

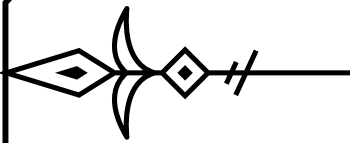
Chicken, Tomato-based Pasta

GRILLED LAMB WITH PASTA

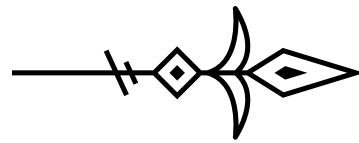
NZ lamb, Tomato-based sauce

MAKE IT A SET @ \$3++

2 Chicken Satay
Coffee or Tea
(Ice or with Milk add \$1)



MAINS



FISH & CHIPS

Fish Fillet, French Fries, Coleslaw

LAMB SHANK

Served with Root Vegetables



KHAO SOI MEE POK WITH CHICKEN

Crispy Egg Noodle, Chicken, Coconut Cream, Turmeric, Curry



GREEN CURRY CHICKEN

Chicken, Eggplant, Thai Basil, Fried Egg, Jasmine Rice

WAGYU BEEF BURGER

Orange Cheddar, Tomatoes, BBQ Aioli, Caramelized Onions,
Served with French Fries

DOUBLE WAGYU BEEF BURGER

Orange Cheddar, Tomatoes, BBQ Aioli, Caramelized Onions,
Served with French Fries

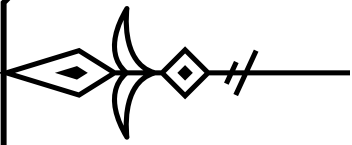
CHICKEN BURGER

Lemongrass Chicken Orange Cheddar, Tomatoes, BBQ Aioli,
Served with French Fries

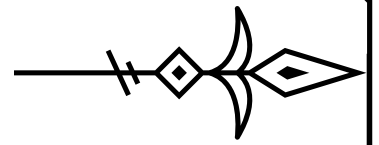


MALA COMBO

White cabbage, Pork Sausages, Black Fungus, Lotus Root, Noodles



PASTA



Using on De Cecco Linguine

WAGYU BOLOGNESE

Minced Wagyu Beef, Parmigiano

MARINARA

Seafood, White Wine, Garlic, Tomato Pasta

PRAWN

Prawns, Cream, Pomodoro Sauce

SPAGHETTI MUSHROOM MARINARA (VEG)

Portobello Mushroom, Black Pepper, Tomato, Onion



QUESADILLA



MUSHROOM & VEGETABLES

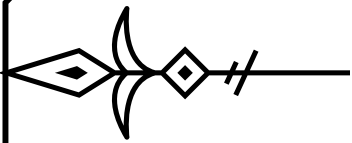
Char-grilled Vegetables, Mozzarella Cheese

CHICKEN

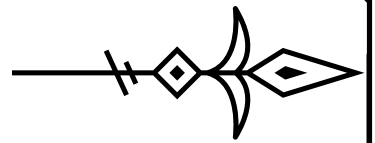
Lemongrass Chicken, Char-grilled Vegetables, Mozzarella Cheese

SMOKED DUCK

Smoked Duck, Char-grilled Vegetables, Mozzarella Cheese



BITES



FRENCH FRIES

SPAM FRIES

CHEESY TATER TOTS

FRIED OYSTER MUSHROOMS

POPCORN CHICKEN

Milk Brined Boneless Chicken, 8 Spices

HOMEMADE CHICKEN SATAY

(Without Peanut Dip)

HOMEMADE LAMB SATAY

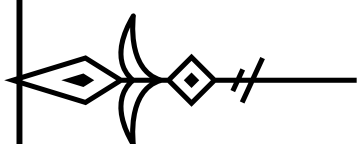
(Without Peanut Dip)

BATTERED FRIED PINEAPPLE SLICES (VEG)

HOMEMADE THAI FISH CAKE

CHICKEN WINGS

Served with 3 sauces



PLATTER



SAUSAGE PLATTER

Honey Pork Sausage, Country Style Beef, Wagyu Truffle Beef



SPECIALITY



CHA YEN (ICED)

LEMONGRASS DRINK (ICED)

NATIVE AUSTRALIAN STRAWBERRY TEA (ICED)



YAHAVA COFFEE



(CHECK OUT THE SWAN VALLEY PROPERTY IN WESTERN AUSTRALIA WHEN YOU NEXT HOLIDAY THERE. 40MINS DRIVE FROM PERTH)

WE USE SINGLE ORIGIN BEANS FROM PAPA NEW GUINEA. BOLD WITH MEDIUM ACIDITY

AMERICANO, ESPRESSO

LATTE, CAPUCCINO

(ADD ICE ADDITIONAL \$1)

(OATMILK ADD \$1.00)



SOFT DRINKS



**COKE , COKE ZERO, SPRITE, GINGER ALE,
TONIC WATER , SODA WATER**



WATER



STILL MINERAL WATER (750ML)

SPARKLING WATER (500ML)



FLORAL TEA



(IMPORTED FROM AUSTRALIA)

DETOX TEA

Lemon Myrtle supports gut health with its antimicrobial, antifungal properties. Hibiscus and Beetroot contain polyphenols that support healthy gut bacteria

NATIVE STRAWBERRY TEA (ICED ONLY)

Lemon Myrtle for its antioxidant properties, Hibiscus to support liver function, while Strawberry Gum Leaf can reduce oxidative stress

FOCUS TEA

A zesty blend to support concentration and memory.
Contains Siberian Ginseng

ANTI-INFLAMMATION TEA

Contains Native Australian Lemongrass, a natural Native pain reliever
Turmeric has been proven to effectively reduce inflammation, while black pepper can help support a higher absorption of curcumin (the main active ingredient in turmeric)

TAP'S HAPPINESS TEA

A mango flavoured blend designed to calm the mind and uplift the mood. Contains Aniseed Myrtle, Passionfruit flowers and Ginseng

METABOLISM TEA

Lemon Myrtle and Finger Lime contain antioxidants to support metabolism and reduce inflammation.
Ginger and Lemongrass regulate glucose in the blood.

\$ 6