

CHEF'S SPECIALS



LAMB SHANK MASSAMAN CURRY



SOFT SHELL CRAB BLACK PEPPER (I)



LAMB LOIN CHOPS CHILLI & BASIL



CHONG CO PORK RIBS

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| S1 | LAMB SHANK MASSAMAN CURRY (GF) | \$29 |
| | Slow cooked lamb shank in Massaman curry with coconut milk, onion, potato, and cashew nuts | |
|  S2 | LAMB LOIN CHOPS CHILLI & BASIL | \$33.5 |
| | Grilled lamb loin chops with chilli & basil sauce and vegetables | |
|  S3 | ROASTED DUCK & LYCHEE in RED CURRY | \$27 |
| | Roasted duck in creamy red curry with lychee, pineapple chunks, and cherry tomatoes | |
|  S4 | WAGYU BEEF PANANG SAUCE | \$29.5 |
| | Grilled Wagyu beef topped with thickened panang curry served on a bed of mixed vegetables | |
| S5 | SOFT SHELL CRAB BLACK PEPPER (I) | \$28.5 |
| | Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables | |
| S6 | SOFT SHELL CRAB MAKARM (I) | \$28.5 |
| | Crispy soft shell crab and mixed vegetables topped with tamarind sauce, and crispy onion | |
| S7 | CHONG CO PORK RIBS | \$28.5 |
| | Grilled marinated pork spare ribs in homemade sauce | |
| S8 | PRAWNS MAKARM (I) (GF) | \$27.5 |
| | Stir fried prawns with tamarind sauce, vegetables topped with crispy onion | |
|  S9 | PRAWNS CHILLI JAM & BASIL (I) (GF) | \$27.5 |
| | Stir fried prawns with mild chilli jam sauce, vegetables and basil leaves | |



= Mild
= Medium
= Hot

(V) = Vegetarian
(VE) = Vegan
(GF) = Gluten Free

GF OPTION = Gluten free on request
(I) = Imported seafood from oversea

VE OPTION = Vegan on request

Some dishes could be made mild, medium or hot on request. For any special requirements please inform

BARRAMUNDI FISH FILLET

S10 BARRAMUNDI CHOO CHEE (I) \$28.5

Pan fried barramundi fillet on a bed of vegetables topped with thickened hot & spicy curry, and Thai herbs

S11 BARRAMUNDI MAKARM (I) (GF) \$28.5

Pan fried barramundi fillet on a bed of vegetables topped with tamarind sauce, and crispy onion

S12 BARRAMUNDI SOY & GINGER (I) \$28.5

Pan fried barramundi fillet on a bed of vegetables topped with stir fried oyster sauce, and ginger



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SET MENU

SET A (Minimum 4 pp)

\$44/pp

APPETISERS

SPRING ROLLS THAI FISH CAKES (I) 
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

CHILLI JAM & BASIL with MIXED SEAFOOD (I) 
ASIAN GREEN VEGETABLES with TOFU
GREEN CURRY with CHICKEN 
BBQ CHICKEN
JASMINE RICE

SET B (Minimum 4 pp)

\$49/pp

APPETISERS

PRAWN ROLLS (I) TANGY LEMON SQUID (I)
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

BARRAMUNDI MAKARM (I)
LARB GAI (Thai chicken salad) 
CHILLI & BASIL with CRISPY PORK BELLY 
BEEF MASSAMAN CURRY
JASMINE RICE



SATAY CHICKEN SKEWERS



CURRY PUFFS



PRAWN ROLLS (I)



TANGY LEMON SQUID (I)



CHILLI JAM SEAFOOD (I)



ASIAN GREEN TOFU



CHICKEN GREEN CURRY



BBQ CHICKEN



BEEF MASSAMAN CURRY



HERBAL CRISPY BARRAMUNDI (I)



CRISPY PORK CHILLI & BASIL



LARB GAI



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