

# GRILLED

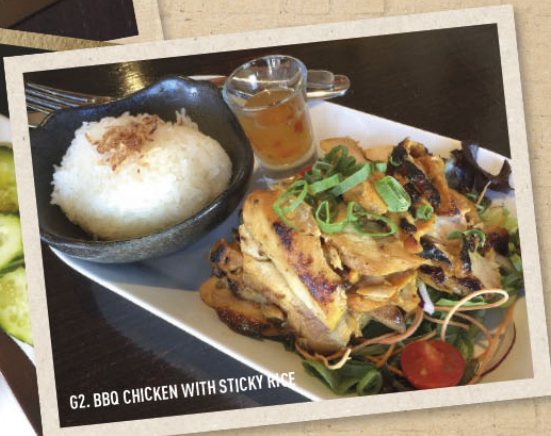
- G1. Crying Tiger** \$17.90  
Char-grilled tender 300g rump steak accompany with steamed mix vegetables served with spicy tamarind dip.
- G2. BBQ Chicken with Sticky Rice** \$17.90  
Char-grilled marinated 350g chicken thigh fillets with Asian herbs. Accompanied with side salad and sticky rice then served with sweet chilli sauce.
- G3. BBQ Lamb Cutlet** \$24.90  
Marinated lamb cutlets with grounded spices and sesame oil sauce. Accompanied with assorted vegetables stir fried in garlic and pepper sauce, then served with spicy tamarind dip.



G3. BBQ LAMB CUTLET



G1. CRYING TIGER



G2. BBQ CHICKEN WITH STICKY RICE

# FISH

## SALMON (cooking time approx. 20mins) \$20.90

- F1. Panang Curry with Grilled Salmon** 🌶️  
Panang curry cook with grilled salmon, green bean, broccoli, carrot, capsicum, creamy coconut milk, crushed peanut then top with kaffir lime leave.
- F2. Salmon Salad** 🌶️  
Sautéed grilled salmon in chilli lime dressing with ground roasted rice sitting on mix salad.
- F3. Deep Fried Salmon with Chilli Sauce** 🌶️  
A flavored hot and spicy sauce on top of golden batter salmon accompany with assorted vegetable stir fried in garlic and pepper sauce.



F3. DEEP FRIED SALMON WITH CHILLI SAUCE

## WHOLE FISH (cooking time approx. 25mins) \$32.90

- F4. Steamed Barramundi in Chilli Sauce** 🌶️  
Steamed whole barramundi then dressed with a full flavour of chilli soy sauce, accompanied with steamed Asian green vegetables.
- F5. Steamed Barramundi in Ginger and Shallot Sauce**  
Steamed whole barramundi smothered with ginger, yellow-bean soya sauce. Served with Asian green vegetables.
- F6. Deep Fried Barramundi with Sweet Chilli Sauce** 🌶️  
**(Pla Rad Prik)**  
Tantalise your taste buds with the perfect combination of spicy, sweet and salty flavour, sitting on a combination of garden salad.
- F7. Deep Fried Barramundi with Green Apple Salad** 🌶️  
Deep fried whole batter red snapper till very crispy then tossed through a salad of julienne apple, coriander, basil, mint, cherry tomato, chilli lime juice and topped with cashew nut.



F7. DEEP FRIED BARRAMUNDI WITH GREEN APPLE SALAD

