

lunch banquet

\$18 per person

(minimum 6 people)

vegetable spring rolls

assorted vegetables in a crispy fried spring roll wrapper served with sweet sour sauce.

steamed dim sum

a classic chinese dumpling - finely diced pork, chives and water chestnuts wrapped within a wonton pastry, served with a splash of soy sauce

sambal combination

prawns, chicken and beef stir fried in the wok with our house made sambal chilli, made of minced onions, garlic, belacan, dried-shrimp and fresh chilli.

rock salt chilli pork

lightly battered pork, deep-fried and tossed in the wok with fresh chilli, rock salt, pepper, garlic and shallots

chilli beef and lemongrass

sliced beef stir-fried with onions, carrot and celery tossed with our own home made chilli sauce and freshly minced lemongrass.

chicken with plum sauce

crispy-fried chicken cubes tossed in plum sauce with cucumber slices and carrot strips.

mix vegetables with tofu

a mixture of asian vegetables, stir-fried in a light garlic with tofu cubes.

yong chow fried rice

soft rice stir-fried with scrambled eggs, shallots, prawns, chinese barbecue pork and soya sauce.

most banquets require a
minimum of 6 people per table

steamed rice

banquet 1

\$24 per person

(minimum 6 people)

entree platter

mini spring rolls, money bags, curry puffs and seafood sticks served with dipping sauces: sweet & sour, sweet chilli & wasabi mayo

rock salt chilli squid

squid slightly battered, deep-fried and tossed in the wok with fresh chilli, rock salt, pepper, toasted garlic and shallots

seafood with rainbow vegetables

tiger prawns, ling fish fillet and squid stir-fried and tossed in the wok with a variety of fresh vegetables including snowpeas, red capsicum, baby corn, cloudear fungus and cauliflower.

sesame chicken

sesame coated chicken breast, deep fried and topped with la pasa's tangy sauce, served on a bed of pickled shredded cabbage and carrots.

zesty steak

thinly sliced rump fillet, fried in a crunchy coating and tossed in a sweet tangy thick syrup.

mix vegetables with tofu

a mixture of asian vegetables, stir-fried in a light garlic with tofu cubes.

yong chow fried rice

soft rice stir-fried with scrambled eggs, shallots, prawns, chinese barbecue pork and soya sauce.

steamed rice

complimentary chinese tea

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banquet 2

\$30 per person

(minimum 4 people)

duck pancakes

shredded duck meat, beansprouts and chives cooked in a savoury sauce with hints of french brandy and mustard, served in thin crepe wraps.

vegetable curry puffs

home-styled crispy pastry puff stuffed with a curry filling of diced carrots and potatoes

scallops and prawns in xo sauce

succulent scallops, tiger prawns and fresh snowpeas stir-fried in an xo paste made of chillies, garlic, dried scallops and dried shrimp.

fillet steak in peppercorn & garlic

fillet steak pan-fried and cooked with indian black peppercorn, enriched with butter.

singapore curry fish

lightly battered barramundi fillet, fried till a crispy coating and tossed in a creamy curry made with eggplant and tomatoes.

nonya chap chai

chinese mushrooms, tofu, bean curd sheets and a mix of asian vegetables cooked in a chinese-malay sauce.

mee goreng

traditional malaysian stir-fried yellow egg noodles cooked with potato, egg, minced beef, peas, tomato and sambal chilli.

steamed rice

complimentary dessert of the day

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banquet 3

\$35 per person

(minimum 6 people)

sang choi bao

minced chicken, water chestnuts, zha cai, celery stir-fried and served in a fresh lettuce wrap.

prawn toast

deep fried bread with fresh prawn spread and sesame seeds.

punggol king prawns

braised king prawns stir fried in a savoury sauce with fragrant coconut flakes, pineapple pieces and a dash of chilli oil.

ayam goreng

chicken breast pieces deep-fried and topped with a coconut curry made with touches of tamarind.

smoky bbq fillet steak

fillet steak pan-fried and tossed in the wok with shallots and a thick smoky barbecue sauce, served on a bed of wok-fried onions.

kum sar pork chops

pork chops with chinese seasonings, wok-fried and tossed in a dark sweet sauce, served on a bed of pickled shredded cabbage and carrots.

smabal okra, eggplant and green beans

our house made sambal chilli, made of mince onions, garlic, belacan, dried-shrimp and fresh chilli, stir fried with okra, eggplant and green beans.

kway teow goreng

traditional malaysian stir-fried flat rice noodles cooked with potato, egg, minced beef, peas, tomato and chilli.

chicken & pineapple fried rice

soft rice stir-fried with scrambled eggs, shallots, chicken, pineapple and tumeric root.

fried ice cream

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banquet 4

\$45 per person

(minimum 6 people)

prawn and bacon roll

tiger prawns wrapped in a rasher of bacon, dipped in a light batter and fried till a crispy coating. served with wasabi mayo.

tom yum salmon soup

tofu, tomato served in a rich broth brewed with salmon strips, tamarind, lemongrass, chilli, ginger and kaffir lime leaves.

soft shell crab

tempura battered pieces of soft shell crab crisp-fried and tossed in the wok with fresh chilli, rock salt, pepper, shallots and garlic.

kou shui chicken

slow poached chicken thighs, deboned and topped with sauce made of garlic, chillies, shao xing wine and sesame sauce; sprinkled with roasted peanuts.

singapore barbecue steak

pan-fried fillet steak tossed in the wok with a singapore styled barbeque sauce made of tomato combined with soya and worcestershire ssauce

stuffed eggplant teriyaki style

fresh purple eggplants stuffed with prawn & chicken, deep-fried and drizzled with a sweet teriyaki sauce.

scallops and prawns in xo sauce

succulent scallops, king prawns and fresh snowpeas stir-fried in xo paste made of chilli, garlic, dried scallops, onions and dried shrimp.

steamed rice / chicken rice / coconut rice

fried ice cream or

pineapple fritters with vanilla icecream

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