

starters

duck pancakes (serves 2)	12
sang choi bao (serves 2) (v*)	12
satay sticks (4 sticks - beef, chicken or mixed)	10
mixed entree (spring roll, curry puff, fried wonton, prawn toast)	10
thai fried squid	8
tofu goreng (v)	8
chicken and corn cakes (4 pieces)	10
vegetarian spring rolls (2 rolls) (v)	5
vegetarian curry puffs (2 pieces) (v)	6
steamed or fried dim sum (2 pieces)	6

soup

wonton soup	7
sweet-corn soup (chicken or crab meat) (v)	7
chinese hot sour soup	8
tom yum goong	8
vegetable tofu soup (v)	7
combination wonton or egg noodle soup	17

singapore laksa

thick vermicelli noodles, beansprouts, tofu puffs and your choice of topping served in a spicy coconut milk base broth. the broth is authentically brewed with dried shrimp.

vegetable laksa	13
chicken laksa	16
combination laksa	18
prawn laksa	20
seafood laksa	20

signature dishes

kou shui chicken	18
slow poached chicken thighs, deboned and topped with sauce made of garlic, chillies, shao xing wine and sesame sauce; sprinkled with roasted peanuts.	
scallops and prawns in xo sauce	24
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	20
fillet steak pan-fried and cooked with indian black peppercorn, enriched with butter.	
soft shell crab	24
tempura battered pieces of soft shell crab crisp-fried and tossed in the wok with fresh chilli, rock salt, pepper, shallots and garlic.	
singapore curry fish	21
lightly battered barramundi fillet, fried till a crispy coating and tossed in a creamy curry made with eggplant and tomatoes.	

signature dishes cont'd

newton's crispy pork chops	18
tender pork chops dipped in batter and fried until golden brown and topped with a sweet barbecue sauce.	
crunchy sesame chicken	17
sesame coated chicken breast, deep fried and topped with la pasa's tangy sauce, served on a bed of pickled shredded cabbage and carrots.	
teow cheow duck	19
twice cooked duck breast marinated with five spiced powder, garlic, cinnamon and star anise served on a bed of pickled salad.	
inchi chicken	18
chicken thigh cuts coated with a marinade of belacan, fish sauce and garlic, deep fried and served with crispy onions and a side of ajah salad.	
singapore chilli king prawns	21
braised king prawns stir fried in a tomato based chilli ribboned with beaten egg.	
kampong tofu	21
fresh mushrooms, eggplant, capsicum and tofu, stuffed with finely minced prawn mince. pan-fried and tossed in a light savory gravy and served on a bed of bukchoy.	
hai nan chicken rice	15
poached chicken (maryland cut) served with chicken rice, and cucumber and tomato slices. served with a light broth.	
stuffed eggplant teriyaki style	19
fresh purple eggplants stuffed with prawn & chicken, deep-fried and drizzled with a sweet teriyaki sauce.	
mains	
sambal	
our house made sambal chilli, made of minced onions, garlic, belacan, dried-shrimp and fresh chilli, stir-fried with your choice.	
udang	21
sotong	17
green beans / eggplant	16
rock salt chilli	
your choice lightly battered, deep-fried and tossed in the wok with fresh chilli, rock salt, pepper, toasted garlic and shallots.	
king prawn	20
squid	17
bean curd	13
garlic chilli	
prawns, chicken and beef stir fried in the wok with fresh garlic and our house made chilli sauce.	
chicken	16
combination	18

mains cont'd

chilli lemongrass	
stir fried with your choice selection, onions, carrot and celery tossed with our own home-made chilli sauce and freshly minced lemongrass.	
seafood	20
combination	18
chicken / beef	16
zesty steak	17
thinly sliced rump fillet, fried in a crunchy coating and tossed in a sweet tangy thick syrup.	
ayam mas berwangi	18
chicken thigh cuts marinated in curry, coriander powder and fresh garlic, crisp-fried and tossed in a sweet pungent glaze.	
prawns with peach	20
king prawns lightly battered, deep-fried served with peach quarters and a mustard peach sauce.	
nonya pineapple king prawns	21
braised tiger prawns cooked nyonya style with a spicy curry base together with pineapple, capsicum and onions.	
seafood rainbow vegetables	20
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, cloud ear fungus and cauliflower.	
cantonese roast duck	19
a typical chinese barbecue delicacy! marinated duck on bone, roasted until the skin turns reddish brown and served with a plum sauce.	
duck with orange	19
duck half, battered and deep-fried till a crispy coating and smothered with a thick orange sauce.	
ikan assam	19
ling fish fillet cooked within a hot and sour broth blended with tamarind, ginger & lemon grass along with chili & garlic.	
curries	
beef rendang	17
indonesian-styled curry. beef shin stewed until tender with kaffir leaves, cinnamon stalks, galanga, tumeric and coconut milk.	
curry mutton	17
singapore style marinated pieces of lamb cubes, stewed in a rich coconut based curry with potatoes.	
babi pedas	17
pork steaks fillet tossed with green beans, capsicum and onions in a fragrant creamy curry with hints of chilli.	
curry ayam	17
chicken fillets tossed in a smooth rich gravy infused with coconut milk, chilli and a mixture of spices.	

dishes marked (v) are vegetarian

(v*) denotes vegetarian variation available upon request

ALL PRICES ARE GST INCLUSIVE

sides

- roti paratha (2 pieces)** 6
indian roti bread, pan-fried till a crispy layer. ideal for dipping with curries!
- shallot pancake (2 pieces)** 6
- fried carrot cake** 8
house made carrot cake, cut into pieces and stir-fried with scrambled eggs, soya and shallots. cooked either black or white.

noodles

- char kway teow (v*)** 14
flat rice noodles stir-fried in dark soy sauce with prawns, eggs, beansprouts, fish cake, green leafy vegetables, and sliced chinese sausage.
- mee siam** 14
pan fried vermicelli topped with beansprouts, chives, tofu puffs and prawns served in a light gravy made of tamarind juice, dried-shrimp & garlic. a spicy sour and sweet flavour!
- fried hokkien mee** 14
thin rice vermicelli and yellow egg noodles stir-fried with garlic, prawns, sliced fish cakes, beansprouts and shallots.
- mee goreng (v*)** 14
traditional malaysian stir-fried yellow egg noodles cooked with potato, egg, minced beef, peas, tomato and chilli.
- singapore noodles (v*)** 14
thin vermicelli rice noodle stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli, curry and egg.
- fried bee hoon (v)** 12
quick stir-fry of thin rice vermicelli noodles, bean sprouts, shallots and scrambled eggs.
- char fun / char mee**
wok fried soft rice noodles or crispy egg noodles served with a topping of your choice.
combination (chicken, beef, prawn) 18
seafood (prawn, squid, ling fish fillet) 20

vegetables

- nyonya chap chai** 15
chinese mushrooms, tofu, bean curd sheets and a mix of asian vegetables cooked in a chinese-malay sauce.
- green beans or eggplant belacan** 14
fresh green beans or eggplant tossed in the wok with belacan, fresh chilli and soya. a strong flavoured traditional malay dish.
- chilli beansprouts and snow peas** 15
beansprouts, snow peas and shredded chinese mushrooms stir-fried with garlic soya sauce and fresh chilli.

vegetables

- steamed chinese broccoli** 12
classic chinese side dish - steamed chinese broccoli drizzled with a dark sauce made of soya and oyster sauce.
- shitake mushrooms** 13
chinese shitake mushrooms cooked in a thick oyster sauce and served on a bed of garlic scented baby bukchoy.
- mix vegetables with cashews** 13
a mixture of seasonal chinese vegetables stir-fried in a light sauce and topped with lightly salted cashew nuts.

rice

- steamed rice small - 2.5 large - 3.5**
- chicken rice 3.5 per head**
long grain rice cooked in chicken stock with fresh ginger and pandan leaves.
- coconut rice small - 3.5 large - 5**
white rice steamed with coconut milk, chicken stock and pandan leaves, delivering a fragrant, green-tinged fluffy rice.
- nasi goreng (v*)** 13
malaysian styled fried rice cooked with minced beef, egg, peas, potato, tomato and sambal chilli.
- fried rice (v*) small - 7 large - 9**
soft rice stir-fried with scrambled eggs, peas, prawns, chinese barbecue pork and soya sauce.

classic favourites

- sweet and sour pork** 14
pork cubes coated with batter, deep-fried and tossed with pineapple, cucumber, carrots and sweet sour sauce.
- chicken vegetables and cashews** 16
stir-fried chicken with seasonal chinese vegetables and topped with roasted lightly salted cashew nuts.
- chilli and black bean beef** 16
sliced beef stir-fried with capsicum, onions, green beans and carrots, sautéed in a black bean sauce with fresh chillies.
- mongolian beef** 16
sliced beef cooked in a sweet savory sauce with sliced leeks and onions.
- satay chicken or beef** 16
a stir-fry with onions, shallots in a spicy peanut sauce, cooked with a selection of chicken or beef.

dishes marked (v) are vegetarian
(v*) denotes vegetarian variation available upon request

lapasa

SINGAPOREAN CUISINE

FULLY LICENSED
TAKEAWAY MENU

6 2 4 8 6 2 8 8

75 - 89 ALINGA ST, NOVOTEL BUILDING
CANBERRA CITY

'Next to the AUS Post & Westpac Bank'

OPENING HOURS

Lunch	mon to sat 11.30am - 2.30pm
Dinner	mon to thurs 5pm - 10pm fri to sat 5pm - 10.30pm

www.lapasa.com.au