

# Food MENU

# SUM YUNG GUY

SOUTH EAST ASIAN CUISINE

## SMALL

<b>VIETNAMESE SUMMER ROLLS</b>	17
<b>Vege Roll</b> , Crispy Eggplant, Rice Noodles, Peanuts	
<b>Prawns</b> , Rice noodles, Nuoc Cham, Peanuts	
<b>Roasted Duck</b> , Cucumber, Rice Noodles, Peanuts (VG)	
<b>S.Y.G KINGFISH SASHIMI</b>	22
Coconut, Orange, Namjim, Thai Basil	
<b>CRISPY SPICED LAMB RIBS</b>	22
Green Mayo, Spiced Mix, Yuzu Dipping Sauce	
<b>POPCORN PRAWNS</b>	20
Chilli Salt Mix, Yuzu Mayo, Crispy Curry Leaves	
<b>CRISPY SQUID</b>	19
Smoked Chilli Pepper Salt, Almonds, Viet Mint, Coriander	
<b>GRILLED CHICKEN OR DUCK ROTI WRAP (G)</b>	21
Sriracha Mayo, Cucumber, Pickles, Fried Shallots	
<b>CRISPY SOFT SHELL CRAB</b>	16
Cucumber, Pickles, Garlic, Satay	
<b>STICKY AROMATIC CHICKEN WINGS</b>	21
Red Moon Sauce, Coriander, Chilli, Fried Garlics	
<b>FRIED SPRING ROLLS</b>	20
Chicken & Prawns, Vermicelli, mushrooms, Nuoc cham	
<b>CRISPY SPICED EGGPLANT CHIPS (VG) (G) (GFA)</b>	17
Sichuan Pepper Sauce, Fried Garlics, Sweet Soy, Sesame	
<b>PRAWN DUMPLINGS (G)</b>	17
Namjim, Corns, Chilli, Coriander	
<b>GRILLED KAFFIR LIME CHICKEN</b>	20
Young Coconut, Chilli Satay, Kaffir Lime Leaves	
<b>WAGYU BEEF STEAMED BUN (G)</b>	15
Chilli Mayo, Pickled Cucumber, Coriander, Fried Shallots	
<b>SOFT SHELL CRAB STEAMED BUN</b>	18
Chilli Mayo, Pickled Cucumber, Coriander, Fried Shallots	
<b>EGGPLANT OR TOFU STEAMED BUN (VG) (G)</b>	13
Satay, Pickled Cucumber, Young coconut	
<b>BANH MI (G)</b>	21
<b>CHICKEN/ ROASTED DUCK</b>	
Cucumber, Pickles, Shallots	
Satay or chilli Mayo	

## SALADS

<b>GREEN PAPAYA &amp; SOFT SHELL CRAB (VA)</b>	25
Tomato, Smashed Green Beans, Tamarind, Peanuts	
<b>CHICKEN &amp; COCONUT</b>	23
Cucumber, Shallots, Logan, Candied Pistachios	
<b>ROASTED DUCK &amp; LYCHEE</b>	23
Cucumber, Tomato, Nam Jim, Candied Cashews	
<b>PAN FRIED PRAWNS &amp; ORANGE</b>	23
Young coconut, Chilli, Herbs, Peanuts	

## SIDES

<b>WOK TOSSED GREENS (V)</b>	15
Broccoli, Green Beans, Courgette, Almonds	
<b>STIR-FRIED GREEN BEANS (V)</b>	16
Chilli, ginger, Fried Garlic, Pickled wood ear	
<b>RICE</b>	4
<b>ROTI (G)</b>	5

## DESSERTS

<b>PANDAN TAPIOCA (VG)</b>	15
Pineapple, Lychee, Candied Cashews	
<b>VANILLA PANNA COTTA (D)</b>	15
Raspberry Compote, Candied Pistachios, Strawberry Ice Cream	
<b>CHOCOLATE FONDANT (G)</b>	16
Vanilla Ice Cream, Candied Cashews, Chilli	
<b>ICE CREAM (D)</b>	14
Coconut, Vanilla, Strawberry, Sweet Cashews	

## KIDS ( 12 & UNDER)

<b>CRISPY WAGYU BEEF STEAM BUN (G)</b>	15
<b>CRISPY EGGPLANT CHIPS (VG)</b>	17
<b>CHICKEN WINGS</b>	21
<b>CRISPY LAMB RIBS</b>	21
<b>FRIED RICE (Chicken / Prawns)</b>	21
<b>CRISPY SQUID</b>	18
<b>POPCORN PRAWNS</b>	19
<b>POTATO CHIPS</b>	11

## BIG

<b>S.Y.G PAD THAI</b>	34
<b>GRILLED CHICKEN / ROASTED DUCK / PRAWNS</b>	
Fresh Rice Noodles, Tofu, Chilli Jam, Bean sprout, Peanuts	
<b>PAD SEE EW</b>	34
<b>WAGYU BEEF / CHICKEN / DUCK</b>	
Gailan, Broccoli, Capsicum, Green Beans, Cucumber Salad	
<b>CRISPY ½ DUCK WITH MANDARIN</b>	39
Orange, Ginger, Chilli, Shallots, Sweet & Sour Plum Sauce	
<b>CARAMELISED PINEAPPLE CHICKEN</b>	36
Apple Salad, Green beans, Fried shallots, Peanuts	
<b>SWEET AND SOUR CRISPY TOFU (VG)</b>	28
Pineapple, Green Beans, Mango & Coconut Salad, Cashew Nuts	
<b>AROMATIC LEMONGRASS CHICKEN</b>	34
Coriander Mayo, Shallots, Chilli, Viet Mint, Nuoc Cham	
<b>SWEET POTATO PAD SEE EW (VG)</b>	28
Broccoli, Green Beans, Rice Noodles, Pickled Pumpkin Salad	
<b>FRIED RICE</b>	28
<b>DUCK/ CHICKEN/ PRAWNS</b>	
Homemade Kimchi, Shallots, Sweet Corns, Fried Eggs	
<b>SHAKING BEEF</b>	38
Gailan, Capsicum, Peppercorn Sauce	
<b>BEEF CHEEK MASSAMAN CURRY</b>	37
Coconuts, Almonds, Chilli, Roasted Kumara	
<b>GREEN CURRY</b>	37
<b>CHICKEN/ PRAWNS &amp; FISH</b>	
Broccoli, Green Beans, Onion, Coriander	
<b>CASHEW CHICKEN STIR FRY</b>	34
Broccoli, Green beans, Chilli, Ginger, Cashews	
<b>VEGAN GREEN / MASSAMAN CURRY (VG)</b>	29
Courgette, Baby Corns, Broccoli, Coconut Salad	
<b>SEAFOOD TOM YUM</b>	36
Prawns, Squid, Scallop, Mussels, Mushroom	
<b>FRIED CRISPY WHOLE SNAPPER</b>	43
Young Coconut, Caramelised Lemongrass & Galangal, Herbs	

## SET MENUS (MINIMUM 4 PP)

### XICH LO \$60 PER HEAD

<b>VIETNAMESE PRAWN ROLLS</b>
<b>CRISPY LAMB RIBS</b>
<b>CRISPY SQUID</b>
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<b>S.Y.G PRAWN PAD THAI</b>
<b>ROASTED DUCK &amp; LYCHEE SALAD</b>
<b>CARAMELISED CHICKEN</b>
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<b>BEEF CHEEK MASSAMAN CURRY</b>
<b>RICE</b>
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<b>PANDAN TAPIOCA</b>

### TUK TUK \$70 PER HEAD

<b>POPCORN PRAWNS</b>
<b>S.Y.G KINGFISH SASHIMI</b>
<b>GRILLED KAFFIR LIME CHICKEN</b>
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<b>SHAKING BEEF</b>
<b>GREEN PAPAYA SALAD</b>
<b>CRISPY ½ DUCK WITH MANDARIN</b>
***
<b>CHICKEN GREEN CURRY</b>
<b>RICE</b>
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<b>VANILLA PANNA COTTA</b>

### XE DAP (VEGAN) \$50 PER HEAD

<b>VEGAN SUMMER ROLLS</b>
<b>CRISPY TOFU CAKES</b>
<b>CRISPY EGGPLANT CHIPS</b>
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<b>SWEET &amp; SOUR CRISPY TOFU</b>
<b>VEGAN PAD SEE EW</b>
<b>GREEN PAPAYA SALAD</b>
***
<b>VEGAN CURRY</b>
<b>RICE</b>
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<b>PANDAN TAPIOCA</b>

SET MENU CAN ONLY BE ORDERED FOR THE WHOLE TABLE.  
MINIMUM FOUR PEOPLE

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PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE, WE CANNOT QUARANTEE THE ABSENCE OF TRACES IN OUR FOOD,

(G) CONTAINS GLUTEN  
(V) VEGETARIAN  
(VG) VEGAN

(VA) VEGAN AVAILABLE  
(GFA) GLUTEN FREE AVAILABLE  
(D) DAIRY

OUR MENU IS DESIGNED FOR SHARING AND MAY NOT ARRIVE TOGETHER