Sample Gluten Free Menu

STARTERS

Crispy Seaweed Special

Prawn Crackers

Skewered Spicy Malaysian Chicken Satay (Originally from Malaysian cuisine. Tender skewered chicken topped with a lightly spiced peanut sauce with a hint of chilli & coconut)

Skewered King Prawns with Garlic Sauce (Succulent king prawns smothered with fragrant garlic sauce)

Skewered King Prawns with Satay Sauce

Barbecued Chicken Wings Drizzled with Golden Honey

Barbecued Salt & Chilli Pepper Chicken Wings

Peking Hot & Sour Soup (Moreish & spicy, with duck)

Chicken & Sweetcorn Soup

Crabmeat & Sweetcorn Soup

SIZZLING DISHES

(Served on cast-iron hot plates)

Sizzling Fillet Steak Cantonese Style with Peking Sauce (Topped with a rich divine Cantonese sauce)

Sizzling Fillet Steak in Chilli and Black Pepper Sauce

Sizzling Fillet Steak with Satay Sauce

Sizzling Fillet Steak with Green Pepper & Black Bean Sauce

Sizzling King Prawns with Satay Sauce

CHICKEN

Chicken with Green Pepper & Black Bean Sauce

Chicken with Fresh Ginger & Spring Onion

Stir Fried Chicken with Mushroom

Crispy Chicken in Lemon or Orange Sauce (Chicken, fried tempura-style in a skilfully home-made lemon or orange sauce)

Sweet and Sour Chicken (A signature Cantonese dish created for the western palate. Light crispy chicken wok-tossed in our lovingly homemade sweet and sour sauce)

Chicken with Satay Sauce (A delicious tasty peanut sauce with a spicy kick)

Ayam Curry (Chicken curry cooked with fresh curry leaves, coconut and spices)

Sauté Chicken with Chilli Garlic Sauce

Crispy Chicken in Spicy Salt and Chilli Pepper

Islander Chicken (Mouth-watering, sliced chicken cooked in mild chilli with a hint of coconut)

DUCK

Roast Duck Cantonese Style (This dish uses the traditional technique of cooking to create a distinctive, mouth-watering sauce.)

Roast Duck with Savoury Plum Sauce (A popular choice. Tender meat with a home-made sauce using sweet, juicy plums)

Roast Duck with Orange Sauce

Roast Duck with Lemon Sauce

Duck served with Fresh Pineapple & Pickled Ginger

KING PRAWN

King Prawn Curry

(Many different types of spices can be used when making a curry sauce. Our chef's choice is the Malaysian style, using ingredients which gives it a unique flavour. Cooked with fresh curry leaves, coconut & spices)

King Prawn with Fresh Pineapple & Pickled Ginger

King Prawn with Fresh Ginger and Spring Onion

King Prawn with Green Pepper & Black Bean Sauce

Baked Spicy King Prawn in Fresh Coconut Cream (Highly recommended for those with a more exotic palate)

King Prawn with Mushroom

Stir Fried King Prawn with Broccoli

King Prawn with Chilli Garlic Sauce (Hot and pungent with a hint of sweetness. Recommended for extra hot taste buds)

Kung Po King Prawn (Succulent and cooked in a slightly sweet, medium spiced Sichuan-style sauce)

RICE, NOODLES & VEGETABLES

Kiln Top Fried Rice (Succulent chicken wok-tossed with matured chilli. Hot and spicy)

Singapore Vermicelli with Chicken (Full-of-flavour. Fine delicate spicy rice noodles topped with roasted sesame seeds)

Stir Fried Seasonal Vegetables

Rice Vermicelli Noodles

Egg Fried Rice

Steamed Rice

VEGETARIAN DISHES APPETISERS

(These dishes suit vegans, lacto vegetarians, ova-lacto vegetarians & anyone who does not normally try vegetarian dishes. Our tofu is made from fresh soya beans and is high in protein, calcium and low in fat)

Vegetable Soup

Sweetcorn Soup

Vegetarian Hot and Sour Soup

Vegetarian Crispy Seaweed (served with Prawn crackers)

VEGETARIAN MAIN DISHES

Fresh Tofu with Ginger and Spring Onion

Fresh Tofu with Green Peppers and Black Bean Sauce

Vegetarian Eight Treasures (Traditional spicy Buddhist dish, stir-fried with eight different kinds of vegetables)

Sweet and Sour Fresh Tofu

Braised Tofu with Spicy Salt and Chilli Pepper

Fresh Tofu in Satay Sauce (A delicious peanut sauce with a spicy kick)

Fresh Tofu in Malaysian Curry Sauce

Stir Fried Mix Vegetables in Satay Sauce