## **Small Bites**

MD Rings \$11

 $Crunchy\ mozzarella\ onion\ rings$ 

Ba Naan a Bread \$12

Indian tomato relish and roasted eggplant dip

Taro Taro Taro \$14

Taro fries with garlic salt, parsley aioli

## Entrée

Lamb Kofta Craze \$14

Marinated and skewered minced lamb served with tabouli and tzatziki dip

Salt & Pepper Squid Me Up \$12

Pineapple cut squid Szechuan style

Eggplant in a Basket \$14

Salt & pepper eggplant nested in pappadum basket

Gila for Gyoza \$12

Juicy pan-fried prawn dumplings

Stay for Satay \$14

Chicken satays with cucumber, Spanish onion, ketupat and spicy peanut sauce

BBQ Pork Ka-Pow! \$10

Chinese steamed bao filled with sliced Char Siew, cucumber, spring onion and hoisin sauce

Hawker Style Fish Balls \$14

Skewered fish balls with crispy batter served with sweet and tangy sauce

Veggie Pot-Stickers \$12

Vegetarian dumplings served with Japanese yuzu soy sauce

#### Drunk Chicks \$14

Spiced chicken Karaage with lemon garlic aioli

#### Vietnamese Glass Noodle Salad \$12

Carrot, cucumber, bean sprouts, mung bean noodles, lettuce and Asian herbs tossed with Vietnamese lime and chilli dressing

#### Prawn Summer Slaw \$16

Prawns, carrot, cabbage, bean sprouts salad tossed in tangy sauce and served with prawn crackers

#### You Had Me at Tofu \$12

Crispy organic tofu with hoisin and Korean style spicy sauce

# Lord of the Wings \$10

Chicken wings deep fried to perfection with aromatic dipping sauce

#### **Shared Plate**

## Naan Pizza \$18

Tomato base with mozzarella cheese, Asian mushrooms, capsicum, onion and pickled green chilli

# Grazing Plate for two \$24

Salt & pepper squid, chicken satays, lamb kuftas, crispy chicken wings and roti

or

 $\label{thm:potential} \textit{Vegetarian option: Salt \& eggplant, vegie skewers, crispy tofu, vegie samosa and roti}$ 

# Monkey Magic Cheese Plate \$24

Duo of hard and soft cheese, crispy flat bread, Asian pickles, fresh and dried fruits

### Main

## Ayam Bakar Street \$22

Chicken marinated in Balinese spices, chargrilled and served with fragrant coconut rice, salad and a touch of sambal sauce

#### Birdie Num Num Tandoori \$24

Chicken marinated in yoghurt, garam marsala, cumin, ginger and coriander, served with peas pilaf and onion carrots fritters

# Chargrilled Pigsy \$24

Delicious pork skewers marinated in garlic, chilli and lemongrass served with jasmine rice and crispy Asian slaw

#### Rainbow Beef Bao \$24

Crispy beef strips with caramelised Peking sauce served n fluffy steam bao buns

#### Green Goddess \$24

Eggplant, king oyster mushroom, capsicum stack with basil, tomato and coriander glazing

## Ali Baba Lamb Chops \$29

Herb crusted lamb cutlets with cumin, garlic, lemon and almond served with Asian ratatouille potato cup and saffron rice

# Garlicky Prawns \$29

Garlic prawn skewers served with special fried rice

#### Dessert

# Pisang Goreng JoGet \$14

Banana fritters drizzled with gula melaka served with vanilla ice cream

# There's Always Room for Mi Chi Crepes \$14

Crepes with seasonal fruit, sweet red beans ,toasted coconut and ice cream

## Magic Flaming Mountain \$19

Our chef's creation inspired by the classic Bombe Alaska

## Hot Tea & Coffee

Teh Tarik \$4

Malaysian street style sweetened white tea

Kopi Susu \$4

Singapore street style sweetened white coffee

Sencha \$4

Classic Japanese green tea

Jasmine tea \$4

Green tea with jasmine flowers

Lychee tea \$4

