

WOK FRIED NOODLES

Singapore style noodles	GF	\$27.00
(Stir fried vermicelli with chicken, bbq pork, cooked prawns, bean sprouts, onion, capsicum, eggs in curry powder)		
Stir fried beef rice noodle		
with garlic chives & bean sprouts		\$27.00
Chow mein (Crispy) with a choice of		
(Pan fried egg noodles \$2.00 Extra)		
Chicken/ beef		\$26.00
Combination		\$27.00
Seafood		\$30.00
Ipoh - combination hoi fun		\$27.50
(Fried rice noodles with meat, prawns and vegetable topped with sauce)		
Char kway teow		\$27.50
(Stir fried rice noodle with chicken, cooked prawns, fish cake, chives, bean sprouts and chili)		
Penang style char kway teow		\$29.00
(Rice noodle with king prawns, chinese sausage, bean sprouts, chives and chili)		
Mee goreng		\$26.50
(Spicy fried golden wheat noodle with chili, bean sprouts, Tomatoes & minced beef)		
Shredded roast duck with rice noodle		\$32.00
Stir fried egg noodles with mushrooms, bean sprouts, garlic chives in soya		\$21.00

NOODLE WITH SOUP

Combination wonton and noodle soup	\$25.50
Combination rice noodle soup	\$25.50

Laksa

(Noodles with spices, fragrant curry powder, coconut milk)	
* Chicken / Vegetables	\$25.00
* Roast duck	\$26.00
* Seafood / Prawns	\$28.50

RICE

House fried rice	Small	\$17.00
(Prawns, egg, BBQ pork)	Large	\$19.00
Vegetables fried rice	GF	\$19.00
Nasi goreng (Malaysian style)		\$26.50
Salted fish fried rice	GF	\$28.50
with chicken & prawns		
Seafood fried rice		\$29.00
Crispy bacon & prawns fried rice		\$28.00
(Chilli & Spicy)		
Steam rice (per person)		\$ 6.00
Special fried rice		\$21.00

DESSERTS

Gula malacca	\$14.50
(Sago with brown sugar and coconut milk)	
Fried ice cream	\$14.50
Fried banana fritter	\$13.00
Ice cream with flavouring	\$10.00
Crispy milk custard with ice cream	\$13.00

GF stands for Gluten Free

The management reserves the right to refuse service to anyone.

Holiday charge 15%
Sunday charge 5%

Corkage \$25.00 per bottle
Cakeage \$2.00 per person

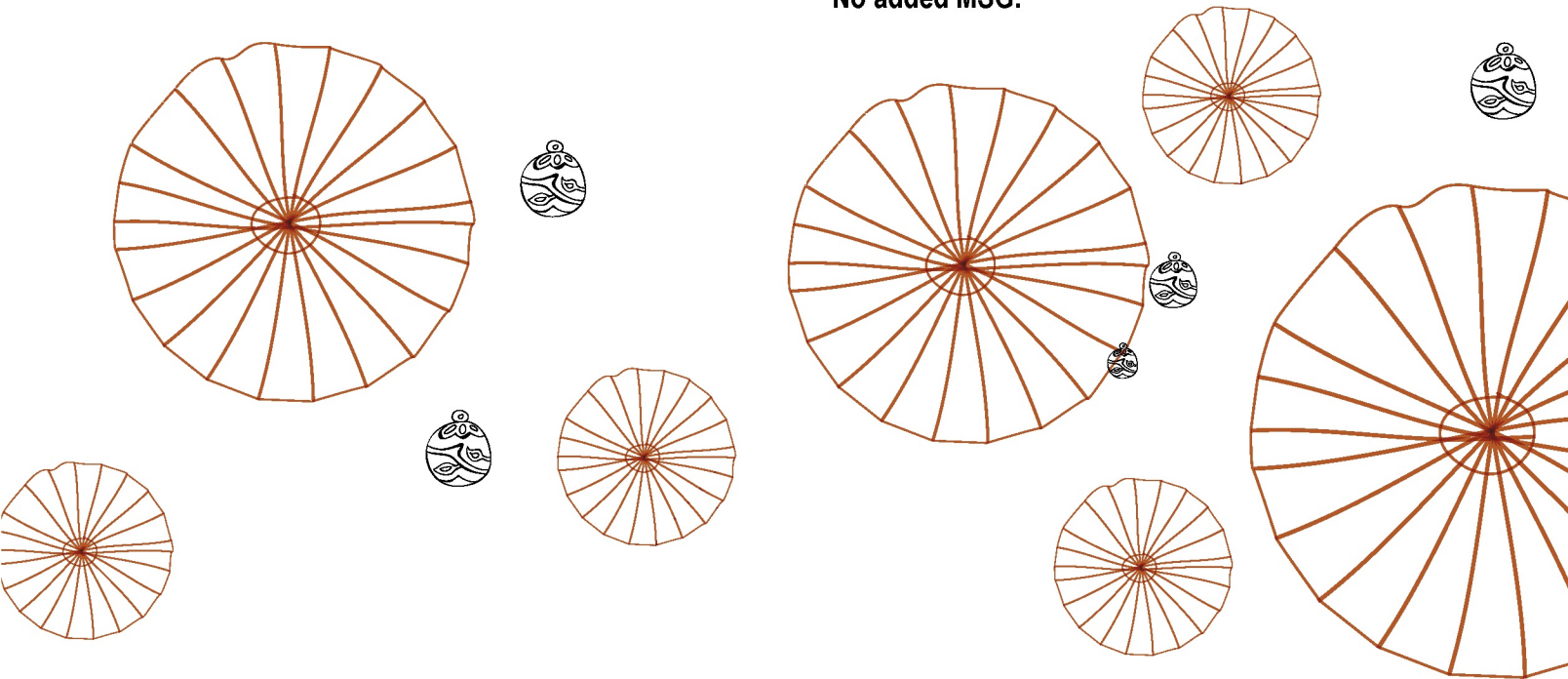
All prices include GST
No added MSG.



SAMMY'S

@ THE FORESHORE

Chinese and Malaysian cuisine



ENTRÉE

Spring rolls (2 pcs) (Beef / Vegetables)		\$10.00
Duck spring rolls (2 pcs)		\$12.00
Dim Sim - fried or steamed (2 pcs)		\$10.00
Curry puffs (2 pcs)	Veg	\$11.00
Steam pork and chives dumplings(6pcs)		\$11.50
Steam bun with pork belly (2pcs)		\$16.00
Sesame prawn toast (2 pcs)		\$12.50
Fried Chicken Wings in XO Sauce		\$17.00
Mixed entree - for 2 persons (Spring rolls, fried dim sim and prawn toast)		\$26.50
Chicken sate sticks (6 pcs)	GF	\$23.00
Lamb cumin sticks (6 pcs)	GF	\$24.00
Lamb Pancake (4 pcs)		\$23.00
Roast duck pancake (6 pcs) (Stir fried diced roast duck with vegs, pine nuts)		\$29.50
Sang chow bao (lettuce rolls)(4pcs)		\$23.00
Mixed charcoal grilled platter - for 2 (green Prawns, wagyu beef, sate chicken sticks)		\$39.00
Shallot pancake (pcs)		\$ 6.50
Fried chicken wings (4 pcs)		\$10.50
Shanghai wonton (chilli & spicy) (6pcs)		\$12.00
Shrimp & crab meat rice net rolls (4pcs)		\$12.00

SOUP

Noodle soup		\$ 9.50
Wonton soup		\$12.00
Chicken and sweet corn soup	GF	\$12.50
Crab meat and sweet corn soup	GF	\$14.50
Hot and sour soup		\$14.50

A TASTE OF THE ORIENT

Sammy's kitchen special (A combination of well marinated pork, chicken, scallop, calamari and Asian green in XO sauce)	\$29.00
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MALAYSIAN CURRY DISHES

Roti bread		\$ 8.50
Vegetable curry	GF	\$24.00
Beef rendang	GF	\$28.50
Gulai ayam (Boneless chicken cooked in a fragrant curry)	GF	\$28.50
Nyonya dry curry chicken (Marinated crispy fried chicken with bone braised with shrimp paste, lemongrass, chili, Maggie soya sauce)		\$28.50
Sambal seafood		\$32.00
Sambal prawns		\$32.00

SEAFOOD

Sate seafood		\$32.50
Seafood Szechuan style		\$32.50
Sizzling king prawns with XO sauce		\$32.50
Sizzling deep fried fish fillet in sweet chili sauce		\$29.50
Fish fillets with fungus in ginger and shallots		\$30.00
Sizzling king prawns with pepper and garlic		\$34.50
Pepper salted chilli prawns (7pcs) /Calamari / white bait		\$32.50
Typhoon shelter style fried soft shell crab with fragrant garlic, black bean & chillie		\$28.50
Deep Fried soft shell crabs with tamarind sauce		\$28.50
Barramundi fillets in tamarind sauce	GF	\$34.00
Steamed Salmon, ginger, shallot with soya & wasabi		\$35.00
King prawns with Asian green		\$31.50
Honey king prawns		\$32.50
Sate King prawns with snow peas		\$32.50
Sizzling king prawns in garlic sauce		\$32.50
Charcoal grilled green prawns (with shell) (5 pcs) (chili, lemongrass, coriander, spring onion)		\$37.00
Succulent prawns (with shell) (5 pcs) (Deep fried prawn with curry leaves, in Mirin, fish sauce & soya sauce)		\$37.00
Spicy chilli honey prawns		\$32.50
Butterflied King prawns with chilli lemon grass		\$32.50
Butterflied Prawns with sugar snaps in XO sauce		\$34.00

Vegetable & ToFu

Stir fried snow peas & Chinese mushrooms in oyster sauce	\$27.00
Steamed Chinese broccoli with garlic and oyster sauce	\$24.00
Stir fried Chinese vegetables with fried bean curd	GF \$23.50
Sizzling fried bean curd with Chinese broccoli and needle mushrooms	\$27.00
Okra / string beans with belacan sauce	GF \$27.00
Steamed mix green with oyster sauce	\$27.50
Pepper salted tofu with fried leek	\$27.00
Ma Po tofu (Veg) (Topping with diced bean, corn and chinese mushroom)	\$26.00
Asian green with fresh mix mushroom in hot pot (black pepper & garlic sauce)	\$28.50
Gado gado (Malaysian warm salad) (Mix of carrots, cucumber, boiled egg, bean sprout, with satay peanut sauce)	GF \$21.00

Chicken

Shan tung chicken (Deep fried shredded chicken with cucumber, fresh chili garlic and peanuts topping with our chef's special sauce)	\$29.00
Sate chicken fillet with snow peas	\$29.00
Boneless deep fried chicken (Deep fried spicy chicken, cooked in Chinese wine with five spicy and tomato sauce)	\$28.00
Caramelized boneless crispy chicken	\$29.00
Rock salted boneless chili fried chicken	\$28.00
Drunken chicken with ginger and shallot	GF \$29.00
Deep fried boneless chicken with chili Szechuan pepper & coriander dressing	\$29.00
Braised chicken with Asian green vegetables	\$26.00
Braised chicken with cashew nuts	\$27.00
Crispy chicken fillet in honey sauce	\$27.00
Chicken fillet Szechuan style	\$29.00
Boneless chicken with lemon/plum sauce	\$28.00
Kung Pao chicken (Szechuan pepper, heaven facing chili and peanuts)	\$29.50
Chicken tempera (Deep fried boneless, bite size chicken pieces, marinated in mixture of soya and belacan)	\$28.00
Three cup chicken (Rice wine, soya and sesame oil with basil)	\$29.50
Chicken fillet with macadamia nuts & button mushroom	\$29.50
Chilli lemon grass chicken	\$29.50

LAMB

Sizzling lamb with black pepper & snow peas	\$32.00
Crispy lamb in shantung sauce	\$34.50
Sizzling Mongolian lamb	\$32.00
Spicy lamb shank with golden garlic	\$36.50
Hot and Numbing Grill Cumin Lamb	\$32.00

Beef

Sizzling Mongolian fillet steak	\$36.00
Wagyu beef with black pepper, mushroom and garlic	\$39.00
Wagyu beef with sugar snap, button mushroom in wasabi	GF \$39.00
Fillet steak in Szechuan style	\$36.00
Sizzling Mongolian beef	\$28.50
Honey-glazed beef and walnuts	\$28.50
Sate beef with snow peas	\$28.50
Beef and black bean sauce	\$27.00
Chili beef	\$29.00
Crispy beef brisket in red chili oil & shallot	\$29.50
Ma po Tofu (Topping with beef mince in Szechuan pepper and chili)	\$26.00

PORK

Boneless pork chops with pepper salted chili	\$32.00
Boneless pork chops with black pepper plum sauce	\$32.00
Diced pork with eggplant in hot pot	\$31.00
Sweet and sour pork	\$28.00
Pepper salted crispy numbing eggplant with diced pork in XO sauce	\$31.00
Twice cooked pork (Grilled pork belly, stir fried with dry bean curd, in chilli black bean sauce)	\$29.00
Braised pork with asian green	\$26.00
Slow braised Shanghai style pork belly with basil in hot pot	\$33.00

DUCK

Steamed duck with Chinese mushrooms	\$32.00
Deep fried duck with plum sauce	\$32.00
Chinese roast duck	GF \$32.50
Shang Tung Duck (boneless)	\$32.00
Roasted Duck with Orange & Cointreau sauce	GF \$37.00