

WOK FRIED NOODLES

Singapore style noodles GF	\$26.00
(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	\$26.00
Chow mein (Crispy) with a choice of (Pan fried egg noodles \$2.00 Extra)	
Chicken/ beef	\$25.00
Combination	\$26.00
Seafood	\$29.50
Ipoh - combination hoi fun (Fried rice noodles with meat, prawns and vegetable topped with sauce)	\$26.50
Char kway teow (Stir fried rice noodle with chicken, cooked prawns, fish cake, chives, bean sprouts and chili)	\$26.50
Penang style char kway teow (Rice noodle with king prawns, chinese sausage, bean sprouts, chives and chili)	\$28.00
Mee goreng (Spicy fried golden wheat noodle with chili, bean sprouts, Tomatoes & minced beef)	\$25.50
Shredded roast duck with rice noodle	\$31.00
Stir fried egg noodles with mushrooms, bean sprouts, garlic chives in soya	\$20.00

NOODLE WITH SOUP

Combination wonton and noodle soup	\$24.00
Combination rice noodle soup	\$24.00

Laksa

(Noodles with spices, fragrant curry powder, coconut milk)

* Chicken / Vegetables	\$24.00
* Roast duck	\$25.00
* Seafood / Prawns	\$27.50

RICE

House fried rice	Small	\$16.00
(Prawns, egg, BBQ pork)	Large	\$17.00
Vegetables fried rice GF		\$17.00
Nasi goreng (Malaysian style)		\$25.50
Salted fish fried rice GF		\$27.50
with chicken & prawns		
Seafood fried rice		\$28.00
Crispy bacon & prawns fried rice		\$27.00
(Chilli & Spicy)		
Steam rice (per person)		\$ 5.50
Special fried rice		\$19.00

DESSERTS

Gula malacca (Sago with brown sugar and coconut milk)	\$14.00
Fried ice cream	\$14.00
Fried banana fritter	\$12.50
Ice cream with flavouring	\$ 9.50
Crispy milk custard with ice cream	\$12.50

GF stands for Gluten Free

The management reserves the right to refuse service to anyone.

Holiday charge 15%
Sunday charge 5%

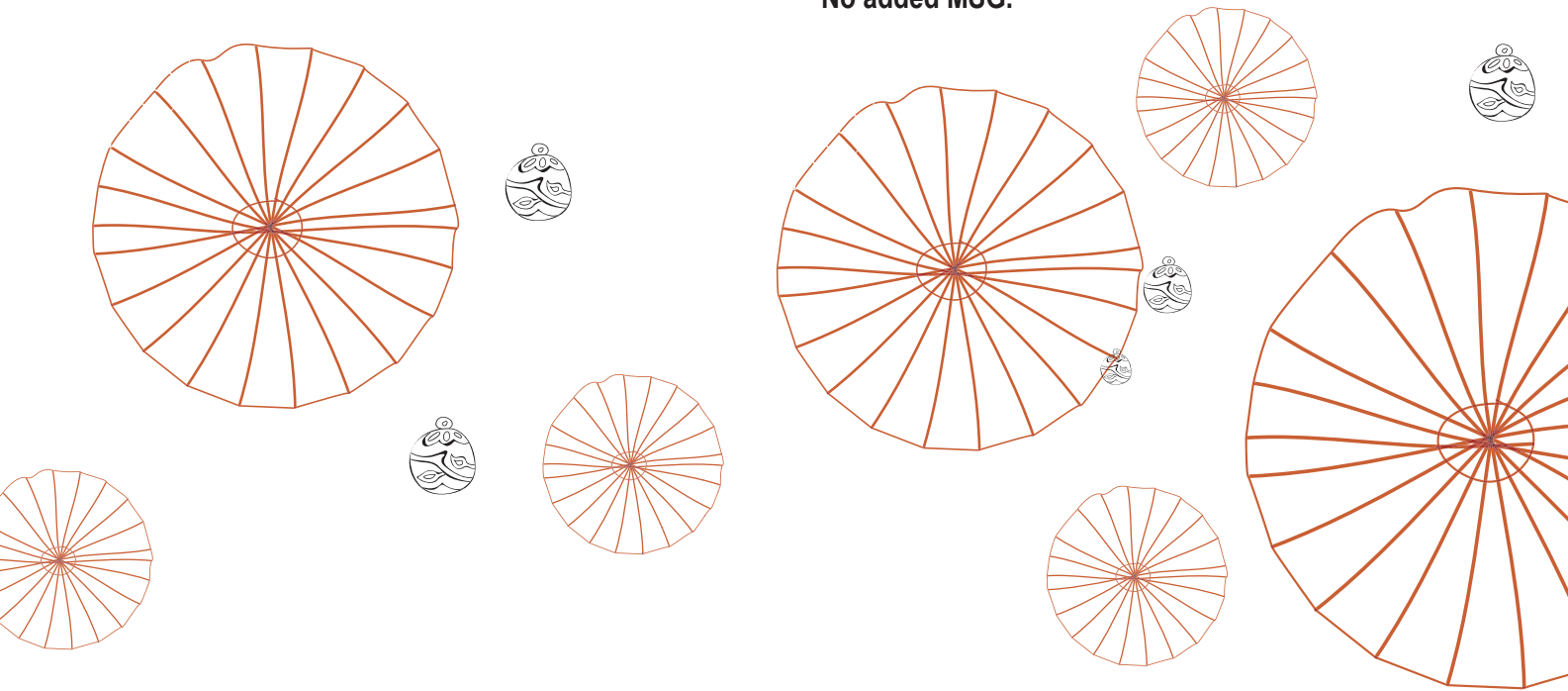
Corkage \$25.00 per bottle
Cakeage \$2.00 per person
All prices include GST
No added MSG.



SAMMY'S

@ THE FORESHORE

Chinese and Malaysian cuisine



ENTRÉE

Spring rolls (2 pcs) (Beef / Vegetables)		\$ 9.50
Duck spring rolls (2 pcs)		\$11.50
Dim Sim - fried or steamed (2 pcs)		\$ 9.50
Curry puffs (2 pcs)	Veg	\$10.50
Steam pork and chives dumplings		\$11.00
Steam bun with pork belly (2pcs)		\$15.00
Sesame prawn toast (2 pcs)		\$12.00
Fried Chicken Wings in XO Sauce		\$16.50
Charcoal calamari in Teriyaki sauce		\$19.00
Mixed entree - for 2 persons (Spring rolls, fried dim sim and prawn toast)		\$25.00
Chicken sate sticks (6 pcs)	GF	\$22.00
Lamb cumin sticks (6 pcs)	GF	\$23.00
Lamb Pancake (4 pcs)		\$22.50
Roast duck pancake (6 pcs) (Stir fried diced roast duck with vegs, pine nuts)		\$29.00
Sang chow bao (lettuce rolls)(4pcs)		\$22.00
Mixed charcoal grilled platter - for 2 (green Prawns, wagyu beef, calamari, sate chicken sticks)		\$39.00
Shallot pancake (pcs)		\$ 6.00
Fried chicken wings (4 pcs)		\$10.50
Shanghai wonton (chilli & spicy)		\$11.50
Shrimp & crab meat rice net rolls (4pcs)		\$11.50

SOUP

Noodle soup		\$ 9.00
Wonton soup		\$11.50
Chicken and sweet corn soup	GF	\$12.00
Crab meat and sweet corn soup	GF	\$14.00
Hot and sour soup		\$14.00

A TASTE OF THE ORIENT

Sammy's kitchen special (A combination of well marinated pork, chicken, scallop, calamari and Asian green in XO sauce)		\$28.00
---	--	---------

MALAYSIAN CURRY DISHES

Roti bread		\$ 8.00
Vegetable curry	GF	\$23.00
Beef rendang	GF	\$27.00
Gulai ayam (Boneless chicken cooked in a fragrant curry)	GF	\$27.00
Nyonya dry curry chicken (Marinated crispy fried chicken with bone braised with shrimp paste, lemongrass, chili, Maggie soya sauce)		\$27.50
Sambal seafood		\$31.00
Sambal prawns		\$31.00

SEAFOOD

Sate seafood		\$31.00
Seafood Szechuan style		\$31.00
Sizzling king prawns with XO sauce		\$31.00
Sizzling deep fried fish fillet in sweet chili sauce		\$28.50
Fish fillets with fungus in ginger and shallots		\$29.00
Sizzling king prawns with pepper and garlic		\$33.50
Pepper salted chilli prawns (7pcs) /Calamari / white bait		\$31.50
Typhoon shelter style fried soft shell crab with fragrant garlic, black bean & chillie		\$27.50
Deep Fried soft shell crabs with tamarind sauce		\$27.50
Barramundi fillets in tamarind sauce	GF	\$33.00
Steamed Salmon, ginger, shallot with soya & wasabi		\$34.00
King prawns with Asian green		\$30.50
Honey king prawns		\$31.50
Sate King prawns with snow peas		\$32.00
Sizzling king prawns in garlic sauce		\$31.50
Charcoal grilled green prawns (with shell) (5 pcs) (chili, lemongrass, coriander, spring onion)		\$35.50
Succulent prawns (with shell) (5 pcs) (Deep fried prawn with curry leaves, in Mirin, fish sauce & soya sauce)		\$35.50
Spicy chilli honey prawns		\$32.50
Butterflied King prawns with chilli lemon grass		\$33.50
Butterflied Prawns with sugar snaps in XO sauce		\$33.50

Vegetable & ToFu

Stir fried snow peas & Chinese mushrooms in oyster sauce		\$26.00
Steamed Chinese broccoli with garlic and oyster sauce		\$23.00
Stir fried Chinese vegetables with fried bean curd	GF	\$22.50
Sizzling fried bean curd with Chinese broccoli and needle mushrooms		\$26.00
Okra / string beans with belacan sauce	GF	\$26.00
Steamed mix green with oyster sauce		\$26.50
Pepper salted tofu with fried leek		\$26.00
Ma Po tofu (Veg) (Topping with diced bean, corn and chinese mushroom)		\$25.00
Asian green with fresh mix mushroom in hot pot (black pepper & garlic sauce)		\$27.50
Gado gado (Malaysian warm salad) (Mix of carrots, cucumber, boiled egg, bean sprout, with satay peanut sauce)	GF	\$20.00

Chicken

Shan tung chicken (Deep fried shredded chicken with cucumber, fresh chili garlic and peanuts topping with our chef's special sauce)		\$28.00
Sate chicken fillet with snow peas		\$28.00
Boneless deep fried chicken (Deep fried spicy chicken, cooked in Chinese wine with five spicy and tomato sauce)		\$27.00
Caramelized boneless crispy chicken		\$28.00
Rock salted boneless chili fried chicken		\$27.00
Drunken chicken with ginger and shallot	GF	\$28.00
Deep fried boneless chicken with chili Szechuan pepper & coriander dressing		\$28.00
Braised chicken with Asian green vegetables		\$25.00
Braised chicken with cashew nuts		\$26.00
Crispy chicken fillet in honey sauce		\$26.00
Chicken fillet Szechuan style		\$28.00
Boneless chicken with lemon/plum sauce		\$27.00
Kung Pao chicken (Szechuan pepper, heaven facing chili and peanuts)		\$28.50
Chicken tempera (Deep fried boneless, bite size chicken pieces, marinated in mixture of soya and belacan)		\$27.00
Three cup chicken (Rice wine, soya and sesame oil with basil)		\$28.50
Chicken fillet with macadamia nuts & button mushroom		\$28.50
Chilli lemon grass chicken		\$28.50

LAMB

Sizzling lamb with black pepper & snow peas	\$31.00
Crispy lamb in shantung sauce	\$33.50
Sizzling Mongolian lamb	\$31.00
Spicy lamb shank with golden garlic	\$36.50
Hot and Numbing Grill Cumin Lamb	\$31.00

Beef

Sizzling Mongolian fillet steak	\$35.00
Wagyu beef with black pepper, mushroom and garlic	\$38.00
Wagyu beef with sugar snap, button mushroom in wasabi	GF \$38.00
Fillet steak in Szechuan style	\$35.00
Sizzling Mongolian beef	\$27.50
Honey-glazed beef and walnuts	\$27.50
Sate beef with snow peas	\$27.50
Beef and black bean sauce	\$26.00
Chili beef	\$28.00
Crispy beef brisket in red chili oil & shallot	\$28.50
Ma po Tofu (Topping with beef mince in Szechuan pepper and chili)	\$25.00

PORK

Boneless pork chops with pepper salted chili	\$31.00
Boneless pork chops with black pepper plum sauce	\$31.00
Diced pork with eggplant in hot pot	\$30.00
Sweet and sour pork	\$27.00
Pepper salted crispy numbing eggplant with diced pork in XO sauce	\$30.00
Twice cooked pork (Grilled pork belly, stir fried with dry bean curd, in chilli black bean sauce)	\$28.00
Braised pork with asian green	\$25.00
Slow & braised shanghai style pork belly with basil in hot pot	\$32.00

DUCK

Steamed duck with Chinese mushrooms	\$31.00
Deep fried duck with plum sauce	\$31.00
Chinese roast duck	GF \$31.50
Shang Tung Duck (boneless)	\$31.00
Roasted Duck with Orange & Cointreau sauce	GF \$35.00