

# Mr Chu

CAFE & EATERY

Dinner  
Menu

## MR CHU DINNER



OUR MENU SHOWCASES SOUTH EAST ASIAN FLAVOURS WITH LOCALLY SOURCED INGREDIENTS, EXECUTED BY OUR CHEFS WITH A COMBINATION OF INTERNATIONAL FLOURISH AND MODERN COOKING TECHNIQUES, BRINGING YOU THE BEST OF SOUTH EAST ASIAN DISHES.

- GROUP OF 8+ ARE REQUIRED TO PARTICIPATE THE FEED ME MENU
- THE ENTIRE TABLE IS REQUIRED TO PARTICIPATE IN THE SAME MENU
- CHILDREN UNDER 16 ARE NOT REQUIRED TO PARTICIPATE AND ARE RECOMMENDED ORDER SEPARATELY

MR CHU 'FEED ME' \$68 PER PERSON



EXPERIENCE A RANGE OF OUR FAVOURITE DISHES ACROSS OUR MENU, VARIETY OF ENTREES AND MAIN COURSES. INCLUDE A GLASS OF LANGMEIL SHIRAZ OR MIKE PRESS SAUV BLANC. CAN CHANGE TO ANY NON-ALCOHOLIC DRINK IF GUEST PREFER.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW UPON ORDERING

- V- VEGETARIAN
- VE- VEGAN
- VGO- VEGETARIAN UPON REQUEST
- GF- GLUTEN FREE (COELLIAC FRIENDLY)
- N- CONTAINS NUTS
- D- CONTAINS DAIRY

## STARTER



VEGETARIAN SPRING ROLL (3) W. SWEET CHILLI (V)	12
SALMON SASHIMI, LIME, CHILLI, COCONUT, KAFFIR (GF)	16
CHICKEN DUMPLINGS (5) W. BALSAMIC REDUCTION	15
SEARED SCALLOPS (4) W. SWEET FISH SAUCE (GF)	16
ASSORTED TEMPURA MUSHROOM W. SAMBAL DIPS (V)	18
SALT & PEPPER TOFU W. FIVE SPICES (GF)(VE)	18
CRISPY EGGPLANT W. TAMARIND CARAMEL (V)	18
WOK-FRIED SALT & PEPPER SQUID W. NUOC CHAM (GF)	23
CONTINENTAL CUCUMBERS, GINGER SOY VINAIGRETTE, CHILI OIL (GF)(VE)	14
TOM YUM SOUP, PRAWNS, SQUIDS, MUSHROOM, TOMATO (GF) (VGO)	18

## STIR - FRY



STIR FRY PEPPER WAGYU BEEF W. MUSHROOM AND VEGETABLES (GF)	28
STIR FRY PRAWNS OR SQUID W. MR CHU SAMBAL, VEGETABLES (GF)(VGO)	30
SOFT SHELL CRAB, SINGAPORE STYLE CHILI SAUCE, FRIED BAO BUNS (D)	32
CRISPY ROAST PORK, CARAMELISED PEANUTS, GREEN APPLE SALAD (GF) (N)	32
PAN-FRIED BARRAMUNDI STEAK WITH MAE PLOY SWEET CHILI SAUCE (GF)	32
YING YANG CHICKEN, 1/2 MALAYSIAN SAMBAL SAUCE, 1/2 SWEET & SOUR (GF)	28
STIR FRY ROAST PORK, GREEN BEANS WITH PHUKET CHILI PASTE (VGO)	28
STIR FRIED PRAWNS OR MUSHROOM WITH BUTTERY CEREAL CRUMBS (D)	32

## CURRY



BUTTER CHICKEN CURRY WITH MANGO YOGHURT AND CHILLI (GF) (D)	26
PANANG BEEF BRISKET CURRY, POTATO, CARROTS AND LIME LEAF (GF)	30
GRILLED KING PRAWNS WITH FRAGRANT MALAYSIAN CURRY (GF)	32
LAMB SHANK MASSAMAN, POTATO, GREEN BEANS, BABYCORN (GF)	38
CRISPY DUCK BREAST W. LYCHEE AND PINEAPPLE CURRY (GF)	38

## FIRE GRILL



GRILLED FREE RANGE CHICKEN MARYLAND, LEMONGRASS SALT. LIME, ASIAN SLAW (GF)	32
TWICE COOKED LAMB RIBS W. PLUM & TAMARIND BBQ SAUCE (GF)	38
TENDER GRILLED WHOLE SQUID, VIETNAMESE NUOC CHAM SAUCE, ASIAN SLAW (GF)	35
BBQ WAGYU BEEF W. GREEN PAPAYA SALAD (GF)	35

## VEGAN - VEGETABLES

CRISPY EGGPLANT WITH TAMARIND AND CHILI	18
TOFU & VEGETABLES MALAYSIAN CURRY (GF)	25
STEAMED ASSORTED VEGETABLES WITH SWEET SOY (GF)	15
STIR FRY BOK CHOY WITH GINGER SESAME SOY (GF)	18
STIR FRY SNOWPEAS, BABYCORN, BASIL (GF)	20
BRAISED SHITAKE MUSHROOM WITH BOKCHOY (GF)	22

## SALADS

SOMTUM PAPAYA SALAD, PEANUTS, CHILI (V)	16
FRIED CALAMARI SALAD WITH TOMYUM DRESSING (GF)	23
GRILL CHICKEN, GREEN APPLE SALAD, NAM JIN SAUCE (GF)	23
GLASS NOODLE SALAD WITH CALAMARI AND PRAWNS(VGO)	23

## RICE & NOODLES

TRUFFLE MUSHROOM FRIED RICE (V)	19
TRADITIONAL VEGETABLE MALAYSIAN FRIED RICE (V)(GF) ADD: CHIC 6   PRAWNS 9	15
STIR FRY FRESH EGG NOODLE (V) ADD: CHIC 6   PRAWNS 9	15
MR CHU SIGNATURE MALAYSIAN LAKSA (V) ADD: CHIC 6   PRAWNS 9	18
STEAM RICE (GF)(VE)	4
COCONUT RICE (GF)(VE)	4