



*"A Place to Share" be it food, emotion  
or an event to spread love and happiness  
around us.*

个饱

*Bon Appétit*

\*Please do let us know if you have any allergies. \*\*Menu and prices subject to change.

## Dim Sum/Appetizers 茶点

Dim Sum is a Chinese word meaning “Heart’s Delight” describing the small plates served in the Canton Province of China 100 years ago. Our freshly prepared Dim Sum items are great for sharing, so order a few and spread the love.

- |  |                |
|--|----------------|
| <b>VEGETABLE SPRING ROLL</b> 🌿 春卷  | <b>\$8.00</b>  |
| A classical appetizer served with sweet and sour sauce.                              |                |
| <b>FRESH RICE PAPER ROLLS WITH PICKLED VEGES AND GLASS NOODLES</b> 🌿 <i>gf</i>       | <b>\$8.00</b>  |
| Hand-picked herbs mixed and marinated glass noodles wrapped in rice paper.<br>米饭腌 菜卷 |                |
| <b>AUTHENTIC SATAY CHICKEN WITH PEANUT SAUCE</b> <i>gf</i> 沙爹鸡肉配花生酱                  | <b>\$12.00</b> |
| A spicy favourite of south-east Asia and China                                       |                |
| <b>DEEP FRIED SALT AND PEPPER SEZCHUAN TOFU</b> 🌿 <i>gf</i> 🌶️ 炸四川豆腐                 | <b>\$14.00</b> |
| Crispy and tender tofu with a hot and numbing flavour                                |                |
| <b>SALT AND PEPPER SQUID</b> 🌶️ <i>gf</i> 椒盐鱿鱼                                       | <b>\$14.00</b> |
| Crispy squid tossed with salt and pepper   |                |
| <b>BBQ PORK SPARE RIBS</b> BBQ猪肉排骨   | <b>\$15.00</b> |
| Chinese-style pot-roasted BBQ ribs   |                |
| <b>SALT AND PEPPER PORK SPARE RIB</b> 🌶️ 椒盐排条  | <b>\$15.00</b> |
| Tender BBQ ribs tossed with salt, pepper and scallion                                |                |
| <b>CHICKEN WONTON</b> 鸡肉馄饨   | <b>\$8.00</b>  |
| <b>PRAWN CRACKERS</b> 虾片   | <b>\$3.00</b>  |

Tea tempers the spirit, harmonizes the mind, dispels lassitude and relieves fatigue, awakens the thought and prevents drowsiness.

## *Soups* 汤

- CHICKEN MEATBALL & VEGETABLE SOUP** 鸡肉球和蔬菜汤 **\$12.00**
- CHICKEN AND SHRIMP HOT AND SOUR SOUP** 🍲🍲 鸡肉虾仁酸辣汤 **\$12.00**  
Traditional hot and spicy soup to warm your heart
- SWEET CORN CHICKEN SOUP** 玉米鸡肉汤 **\$12.00**  
An all-time classic for all ages
- MIXED MEAT & VEGETABLES NOODLE SOUP** 混合肉和蔬菜汤面 **\$22.00**  
A healthy meal by itself
- PORK WONTON NOODLE SOUP** 猪肉馄饨汤 **\$17.00**  
Ginger infused chicken broth with wontons

## *Seafoods* 海鲜

- KING PRAWN WITH BROCCOLI AND MUSHROOM IN OYSTER SAUCE** **\$24.00**  
蔬菜明虾
- PRAWN IN SWEET AND SOUR SAUCE** 糖醋汁和虾 **\$24.00**
- KUNG PAO PRAWN** 🍲🍲 宫保酱和虾 **\$24.00**
- FISH IN SWEET & SOUR** 甜酸鱼 **\$20.00**
- FISH IN BLACKBEAN SAUCE** 🍲 豆豉鱼肉 **\$20.00**
- SEZCHUAN BRAISED FISH** 🍲🍲 四川水煮鱼 **\$20.00**
- SQUID WITH VEGES IN XO SAUCE** 🍲🍲 XO酱蔬菜鱿鱼 **\$22.00**

### **Kitchen Rule # 1**

**We wok our food at 700 degrees F searing vegetables to maintain their colour and nutritional content and keeping meats tender and juicy.**

## Poultry 鸡鸭肉

**PEKING DUCK WITH CUCUMBER & SPRING ONION & PANCAKES** HALF \$30.00 / FULL \$55.00

All time favourite to share. Serves best as middle course.

北京烤鸭 配 煎饼

**ROAST DUCK WITH ORANGE SAUCE** 橘汁烤鸭 \$30.00

Crispy succulent duck with subtly sweet orange flavour

**KUNG PAO CHICKEN** 宫保鸡丁 \$19.00

An ancient Qing dynasty dish with spicy chicken and cashew nuts

**CHICKEN WITH BLACKBEAN SAUCE** 豆豉鸡肉 \$19.00

**CHICKEN WITH OYSTER SAUCE** 生蚝汁鸡肉 \$19.00

A classic dish with an option of mild or non-spicy sauce

**CHICKEN IN SWEET & SOUR** 甜酸鸡肉 \$19.00

**CHICKEN IN LEMON SAUCE** 柠檬汁鸡肉 \$19.00

An all time favourite which needs no description

**CHICKEN WITH VEG AND CASHEW NUTS** 蔬菜腰果鸡肉 \$19.00

Non spicy chicken dish in chinese white sauce

**SEZCHUAN CHICKEN** 四川 鸡肉 \$19.00

Succulent chicken in sezchuan sauce

**GARLIC CHICKEN** 大蒜鸡肉 \$19.00

Chicken with garlic flavoured sauce

**MANCHURIAN CHICKEN** 东北鸡肉 \$19.00

Indo-Chinese favourite

**EXTRAS:** 1PANCAKE - \$ 1.00 , SAUCE - \$1.00 ,  
CUCUMBER & SPRING ONION - \$ 2.00

Our noodles dishes are almost a meal unto themselves with tender shrimp, chicken, pork and freshest and crunchiest vegetables. Slurping is allowed, but don't slurp aloud.

## Pork and beef 猪肉 和 牛肉

<b>TWICE COOKED PORK IN SEZCHUAN SAUCE</b> 🍲 回锅肉	<b>\$19.00</b>
Braised pork belly stir fried with sezechuan spices	
<b>SWEET AND SOUR PORK</b> 咕嚕肉	<b>\$19.00</b>
An all time favourite	
<b>BBQ ROAST PORK WITH VEGETABLES IN OYSTER SAUCE</b> 蔬菜烤猪肉	<b>\$19.00</b>
<b>SEZCHUAN CHILLI BEEF</b> 🍲 四川香辣牛肉	<b>\$22.00</b>
Crispy beef tossed in sweet & spicy sezechuan sauce with carrots & sesame seeds	
<b>BEEF WITH GINGER &amp; ONION IN OYSTER SAUCE</b> 生蚝汁蔬菜牛肉	<b>\$22.00</b>
Comes with baby corn, bamboo shoot and carrots	
<b>STIR FRIED BEEF FILLET WITH BLACK PEPPER SAUCE</b> 黑胡椒牛肉	<b>\$22.00</b>
A steak-flavoured beef fillet	
<b>BEEF WITH BLACK BEAN SAUCE</b> 🍲 豆豉牛肉	<b>\$22.00</b>

## Vegetables 蔬菜

<b>STIR FRIED SEASONAL VEGETABLES</b> <i>gf</i> 🌿 什锦蔬菜	<b>\$15.00</b>
<b>CHINESE GREENS WITH OYSTER SAUCE</b> 🌿 蚝油白菜	<b>\$16.00</b>
<b>STIRFRIED BROCCOLI, MUSHROOM &amp; TOFU</b> 🌿 西兰花 蘑菇 配 豆腐	<b>\$18.00</b>

### Kitchen Rule # 2

We cook everything to order so you can customise your meal to fit dietary needs and food preferences.

## *Rice And Noodles* 米饭 和 面

<b>STIR FRIED SHANGHAI NOODLES WITH SHRIMP</b> 🍜 上海炒虾面	<b>\$20.00</b>
Sweet and spicy egg noodles tossed with seasonal veges and shrimp	
<b>HOKKIEN STYLE NOODLES WITH PORK</b> 🍜 福建猪肉炒面	<b>\$20.00</b>
Soy-glazed, spiced egg noodle unique to Starlight	
<b>CHICKEN CHOW MEIN</b> 鸡肉炒面	<b>\$18.00</b>
Egg noodle stir-fried with chicken, veges and egg with enhanced flavour of soya sauce	
<b>SINGAPORE NOODLE</b> 新加坡炒面	<b>\$20.00</b>
Chinese curry-based rice vermicelli with shrimp, chicken and veges	
<b>MIXED MEAT AND VEGETABLES SEZCHUAN NOODLE</b> 🍜🍜	<b>\$22.00</b>
什锦肉四川炒面	
Grilled crispy egg noodle topped with chicken, pork and beef and vegetables	
<b>NASI GORENG</b> 🍜 印尼炒饭	<b>\$20.00</b>
Fried rice with chicken & shrimp topped with fried egg and served with prawn crackers	
<b>SPECIAL FRIED RICE</b> 鸡肉虾仁炒饭	<b>\$17.00</b>
Also known as Yang Chow fried rice with a combination of chicken and shrimp	
<b>EGG AND VEGETABLES FRIED RICE</b> 🌿 鸡蛋蔬菜炒饭	<b>\$12.00</b>
A fried rice option for the vegetarians	
<b>CHINESE PORK SAUSAGE AND VEGETABLES FRIED RICE</b> 🍜 广东炒饭	<b>\$16.00</b>
Cantonese-style fried rice	
<b>STEAMED RICE</b> <i>gf</i> 米饭	<b>\$2.00 Small / \$5.00 Large</b>
<b>PLAIN NOODLE</b>	<b>\$3.00 Small / \$6.00 Large</b>

## *Desserts* 甜点

<b>CARAMALISED BANANA</b> 焦糖香蕉	<b>\$12.00</b>
<b>ICE CREAMS WITH TOPPINGS (CHOCOLATE, STRAWBERRY, CAMEL)</b>	<b>\$8.00</b>
冰淇淋 (巧克力、草莓、焦糖口味)	

## SET DINNERS

### SET DINNER A. (Minimum 2 Persons)

\$25.00/Person

Vegetable Spring Roll 春卷

\*\*\*\*\*

Sweet Corn Soup OR Hot and Sour Soup 玉米汤 或者 酸辣汤

\*\*\*\*\*

Sweet & Sour Pork 咕嚕肉

Kung Pao Chicken 宫保鸡丁

Steamed rice 米饭

### SET DINNER B. (Minimum 2 Persons)

\$35.00/Person

Authentic Satay Chicken 沙爹鸡肉

\*\*\*\*\*

Sweet corn Soup OR Hot and Sour Soup 玉米汤 或者 酸辣汤

\*\*\*\*\*

Chicken in Lemon Sauce 柠檬汁鸡肉

Beef in Black Pepper Sauce 黑胡椒牛肉

Stir Fried Seasonal Vegetables 炒时蔬

Steamed rice 米饭

### SET DINNER C. (Minimum 4 Persons)

\$50.00/Person

Mixed Hors D'oeuvre 小菜 (春卷、鸡肉馄饨、酱排骨)

(Vegetable Spring Roll, Chicken Wonton, BBQ Pork Spare Ribs)

\*\*\*\*\*

Sweet corn Soup OR Hot and Sour Soup 玉米汤 或者 酸辣汤

\*\*\*\*\*

Twice Cooked Pork 回锅肉

Roast Duck with Orange Sauce 橘汁烤鸭

Prawn with Broccoli & Mushroom in Oyster Sauce

生蚝汁 配 西兰花&蘑菇烧虾

Chinese Greens 青菜

Chicken Chow Mein 鸡肉炒面

Steamed rice 米饭

## **QUICK LUNCH COMBOS: \$ 14.00 ONLY**

**AVAILABLE FROM : 12 NOON TO 3.00PM**

### **OPTION A**

**1 VEG SPRING ROLL & CHICKEN CHOW MEIN**

**春卷 & 鸡肉炒面**

### **OPTION B**

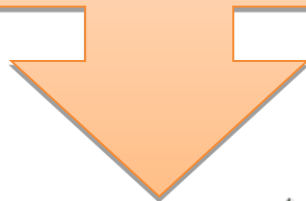
**1 VEG SPRING ROLL, 春卷**

**SALAD, 沙拉**

**STEAMED RICE 米饭**

**AND**

**A CHOICE OF ANY ONE FROM BELOW:**



- L1. CHICKEN WITH BLACKBEAN SAUCE 🍲 豆豉鸡肉
- L2. CHICKEN WITH OYSTER SAUCE 生蚝汁鸡肉
- L3. CHICKEN IN SWEET & SOUR SAUCE 甜酸鸡肉
- L4. CHICKEN IN LEMON SAUCE *gf* 柠檬汁鸡肉
- L5. KUNG PAO CHICKEN 🍲🍲 宫保鸡丁
- L6. BEEF WITH BLACK BEAN SAUCE 🍲 豆豉牛肉
- L7. SWEET AND SOUR PORK 咕嚕肉
- L8. FISH IN SWEET & SOUR SAUCE 甜酸鱼
- L9. FISH IN BLACKBEAN SAUCE 🍲 豆豉鱼肉
- L10. BEEF WITH BLACK PEPPER SAUCE 黑胡椒牛肉
- L11. STIR FRIED SEASONAL VEGETABLES 炒时蔬
- L12. SEZCHUAN CHICKEN 🍲🍲 四川鸡肉
- L13. GARLIC CHICKEN 大蒜鸡肉