

ASIAN TAPAS

Our food was a finalist in the "Best Bar Food Selection" category at the 2006 Bar Awards. Try a few dishes & find out why!

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| 6 | v Vegetable and Miso Dip
Crisp, fresh cucumber, carrot & celery served with a tasty honey Miso dip. | Spicy Prawn Wanton (4 pcs)
Lightly steamed prawn & Chinese mushroom wonton served in a Chinese spoon with a spicy dressing. | 8 |
| 6 | v (2 pcs) Homemade Spring Rolls
A mix of Chinese mushrooms, bamboo shoots, carrots, and cabbage wrapped in crispy pastry. | Agedashi Tofu v
Bean curd encased in a light and crispy flour batter and topped with mushroom gravy. | 6 |
| 7 | (3 pcs) Siu Mai
Dumplings of prawn and pork steamed & served in a traditional bamboo basket – A Sunday Yum Cha favourite. | Aubergine & Chicken Tempura
Lightly battered aubergine with a chicken mince filling, snap fried and topped with mushroom gravy. | 7 |
| 7 | (3 pcs) Shark Fin Dumpling
Delicately shaped dumplings of prawn and pork steamed and served Yum Cha Style. | Karaage Chicken
Bite-size pieces of chicken marinated, coated and served with Japanese mayonnaise. | 9 |
| 9 | (3 pcs) Golden Monkey Cha Siu Bao
Oven roasted pork, sandwiched between steamed mantou and finished with hoi sin and cucumber. | Chicken Yakitori Skewers (3 pcs)
Tender morsels of marinated chicken grilled over hot rocks. | 8 |
| 8 | (4 pcs) Xiao Long Bao
Juicy pork dumplings steamed and served with black vinegar dipping sauce. Best appreciated when eaten whole. | Gyu Tan – Grilled Ox Tongue
Thinly sliced, marinated and grilled, served on a bed of crisp lettuce with a sprinkling of Japanese pepper flakes & a lemon wedge. | 8 |
| 9 | (5 pcs) Fried Shanghai Dumplings
Combination of chicken, pork and beef parcels, served with black vinegar dipping sauce. | Yakiniku Beef
Tender marinated beef, seared and served medium-rare drizzled with our traditional Japanese sauce. | 10 |

Vegetarian – V

All food may contain nuts

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7	(3pcs) Crispy Meatballs Homemade mince of pork and beef in a crisp shell, drizzled with sweet plum sauce.	Kim Chi Salad v Korean salad of pickled vegetables dressed in spicy chilli.	5
8	(3pcs) Kaki Fry Lightly crumbed oysters drizzled with tonkatsu sauce and Japanese mayonnaise.	Shanghai Fries v Shoestring fries shaken with Golden Monkey's special blend of herbs and spices. The Chinese were eating chips back in the Qing Dynasty (trust us!).	5
9	Chilli Prawns Tender crystal prawns served with Golden Monkey's own chilli gravy.	Roti Kosong v Flaky Malaysian bread served with peanut sauce.	6
8	Hot Seafood Trio Crumbed prawn, fish and calamari with a dusting of curry powder, served with Japanese mayonnaise.	Edamame v A traditional Asian side-dish of al dente green soybeans eaten straight from the pod. The perfect beer snack.	5
8	(3 pcs) Crab Croquettes Crumbed crabmeat, cream and potato croquettes topped with Tonkatsu sauce.	Old Fashioned Prawn Crackers The old favourites, crunchy and easy to eat.	5
9	(5pcs) Takoyaki Baked octopus balls, topped with Japanese tonkatsu sauce and mayonnaise.	Ikan Billis and Roasted Peanuts Classic Asian beer snack of crisp fried anchovies, roasted peanuts.	5
5	v Seaweed Salad A traditional Japanese seaweed mix drizzled with a sesame dressing.	Egg Custard Bao (3pcs) Need something sweet to finish off with? Try our steamed buns with a sweet egg custard filling.	6

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