

THE JAVA ROOM

BEGIN

Krupuk

Crispy prawn crackers with peanut sauce and sambal chilli dip \$7

Roti

Malaysian flaky bread with curry dip \$7

Edamame

Steamed fresh soya beans \$7

ENTREE

The Grand Tour of Asia (for 2)

An exotic delicacy tour of all the entrees \$29.90

Prawn & Corn Fritters

4 fritters served with sweet chilli dip \$13

Grilled Chicken Satay GF

4 skewers served with warm peanut sauce \$13

Crispy Handrolled Springroll v

4 Springrolled of fresh veges \$13

Raw Snapper GF

Raw Snapper soaked in lime and coconut dressing \$19.90

Grilled mussels GF

6 mussels served with wasabi mayo \$13.90

Steamed Dimsum

4 steamed prawn, pork & scallops dimsum \$13.90

SIDES

Fragrant Jasmine Rice/per person \$3

Coconut Rice or Noodle/per bowl \$5

Grilled Roti \$3.5

Baby Bok Choy, Fresh Garden Salad, or Tofu (sweet chilli jam & crushed) \$7 EACH

YUM YUM SOUP

Tom Yum Goong (Classic) c

Clear zesty & spicy soup of tiger prawns \$12.50

Creamy Tom Kha Gai c

Spicy creamy soup of chicken \$12.50

Vegetarian Tom Yum c v

Clear zesty spicy soup of veges \$10.50

ASIAN SALAD

Som Thai Gai

Fresh paw-paw salad with grilled lemon-grass chicken, roasted peanuts, crisp shallot & Thai dressing \$23.90

Teriyaki Fillet Salad

On fresh mescluns, cabbage julienne, daikon & roasted sesame \$26.90

Szechuan Calamari Salad

Flash seared calamari with salt & Szechuan pepper on fresh salad with zesty dressing \$23.90

Warm Peking Duck Salad

Warm roasted duck with fresh cucumber julienne, spring onions salad, & tangy hoisin dressing \$25.90

VEGETARIAN

Gado Gado v

Steamed veges, tofu cubes, spuds, warm peanut sauce and crisp krupuk \$18.50

Wok Fried Fresh Veges v

In Oriental sauce with cashewnuts \$20.90

Thai Green Curry c c v

Of veges & tofu \$20.90

South Indian Curry c c v

Of okra, beans & fresh tomato \$20.90

Pad Thai Puk v

Stir fry rice noodle with fresh veges \$20.90

THE JAVA ROOM

WOK

Far East Chicken (C)

Sweet chilli, ginger, fresh veges,
cashewnuts \$23.90

Kungfu Chicken (C)

Chicken, Thai toasted chilli jam,
dried chilli, seasonal
veges and crushed peanut \$23.90

Chilli Prawn (C)

Sambal chilli, ginger, garlic,
capsicum, tomato sauce \$29.90

Hot Lava Prawn (C)

Tamarind, sambal chilli, palm
sugar, okras/bean \$29.90

Saigon Seafood (C) GF

Prawns, calamari, mussels &
scallops, lemongrass, mint leaves,
chilli & fresh veges \$32.90

Shanghai Ginger Beef

Scotch fillet, garlic, ginger,
Shanghai bok choy \$23.90

RICE & NOODLE

Nasi Goreng

Stir fried rice Malay style, fried egg,
veges, toasted shallot with prawns &
chicken \$23.90

Pad Thai

Stir fried rice noodle with prawns &
chicken topped with crushed peanuts &
fresh bean sprouts \$23.90

Bakmi Goreng

Indonesian stir fried Hokkien noodle
with prawns & chicken, sambal sauce,
veges & toasted shallot \$23.90

Seafood Laksa (C)

Aromatic light curry laksa of prawns,
mussels, scallops & calamari, topped
with tofu cubes, beans & crispy shallots
\$29.90

CURRY

Javanese Chicken (C)

Fresh lemongrass, galangal, turmeric,
sambal, French beans, spud cubes with
crisp shallots \$23.90

Butter Chicken

Slow cooked in garam masala, tomato paste
and light cream \$23.90

Orange Duck (C)

Boneless roast duck, fresh veges,
red curry, orange juice \$29.90

Rendang Beef (C) GF

Slow cooked beef with exotic spices
and lemongrass \$23.90

Balinese Baa Baa (C) GF

Slow cooked lamb with curry of cardamom,
star anise and spuds \$23.90

South Indian Snapper (C)

Curry spices of cumin, fenugreek &
turmeric, tomato and fresh okra \$29.90

Masala Prawn

Green beans, creamy garam masala
& tomato paste \$29.90

Hot Ruby Prawn (C)

Hot juicy prawns cooked in rich red
curry, palm sugar & fresh veges,
kaffir lime leaves \$29.90

CLASSIC

Crisp Siamese Snapper (C)

Whole Snapper, sweet chilli jam,
fresh salad \$32.90

Salmon Teriyaki

Salmon on cabbage julienne, mesclun,
teriyaki glaze \$29.90 (Chicken \$24.90)

Dragon Eye Pork

Crumbed lean pork, coriander, longan
plum sauce \$23.90

Dragon & Phoenix Szechuan (C)

Wok fry chicken & prawns, tangy
garlic chilli & vege \$28.90

THE JAVA ROOM

DESSERT

Dutch Chocolate Cake

Served warm on a sea of chocolate sauce & fresh cream \$10.50

Suzy Wong Crepe

Thin coconut pancake filled with toasted coconut on mandarin palm syrup & mango gelato \$12.50

Hitam Manis

Warm black rice pudding with green tea gelato \$10.50

Coconut Pannacotta

Infused with pandan & kaffir lime on raspberry coulis \$10.50

Melaka Sago

Chilled sago pearl, longan & coconut milk \$10.50

Pisang Goreng

All time favourite fried bananas with coconut gelato & chocolate sauce \$12.50

Javanese Creme Brulee

With caramelised palm sugar crust, cinnamon dust & fresh cream \$10.50

Gelato

Vanilla, Mango, Coconut or Green Tea Lychee & Lemongrass @\$5

COFFEE

Assorted Coffee \$5

Freshly Brewed Tea \$5

Teh Tarik \$5

Marco Polo Coffee

Galliano & Baileys \$12

East India Coffee

Frangelico & Amaretto \$12

Mandarin Coffee

Grand Marnier & Sambuca \$12

The Raffles Coffee

Kahlua & Baileys \$12

Java Jive Coffee

Kahlua & Tia Maria \$12

Dessert Wine

Glass \$8 Bottle \$35

Port

Tawny/Ruby \$8 10yo port \$15

Liqueur

*Please ask staff for availability \$12

Cognac

Also available \$12