

THAM DYNASTY

SIDES

STEAMED RICE \$8

Serves 1-2 people

STEAMED RICE BUCKET \$16

Serves 3-4 people

FRIED RICE SMALL \$13 LARGE \$17

Classic fried rice tossed with peas, carrots, corn and ham pieces

SINGAPORE NOODLES (GF) \$25

Vibrant vermicelli noodles stir-fried with curry, egg, pork and a medley of vegetables sprinkled with sesame seeds

ADD ONS

Add more to your mains. On request food items can be made to your specific dietary requirements

CASHEW NUTS \$4

TOFU \$6

SOFT NOODLES \$6

BEVERAGES

SOFT DRINKS \$5

Coke, Coke Zero, Diet Coke, Lemon Lime Bitters, Fanta, Solo, Lemonade

JUICE \$5

Orange Juice, Apple Juice

WATER \$5

Soda Water, Mineral Water, Tonic Water

TEA (PER PERSON) \$4

Chinese Jasmine Tea, Oolong Tea, Green Tea

ALLERGY DISCLAIMER:

Please be aware that our kitchen handles a variety of allergens, including but not limited to nuts, dairy, gluten, soy, eggs, and shellfish. While we take every precaution to avoid cross-contamination, we cannot guarantee that any of our dishes are free from traces of allergens. If you have a food allergy or dietary restriction, please inform your server before ordering, and we will do our best to accommodate your needs.

BANQUETS

Not sure what to choose?

Select from two of our specially curated banquet options.

(Minimum of 2 people)

JADE BANQUET \$55PP

ENTREE

Sesame Prawn Toast

Crispy Spring Roll

SOUP

Sweet Corn Soup

MAINS

Garlic King Prawn

Crispy Lemon Chicken

Fried Rice

DESSERT

Fried Ice Cream or Banana Fritter

DYNASTY BANQUET \$65PP

ENTREE

Sesame Prawn Toast

Crispy Spring Roll

Satay Chicken Skewer

MAINS

Cantonese Fillet Steak

Garlic King Prawn

Fried Rice

DESSERT

Fried Ice Cream or Banana Fritter

MENU

CHEF'S SPECIALTY

COMINATION OMELETTE \$33

Combination omelette with prawn, pork, beef, chicken and vegetables served with oyster sauce and spring onion

MANDARIN PORK \$32

Sliced fillet pork lightly battered and wok-tossed in a tasty mandarin style sauce

PEPPER BEEF \$34

Thinly sliced tender beef stir-fried with stredded vegetables in a black pepper sauce

SZECHUEN BEEF // \$34

Spicy tender beef stir-fried with shredded seasonal vegetables

DUCK WITH CHINESE MUSHROOMS \$37

Half a boneless duck stir-fried with chinese mushrooms and vegetables in oyster sauce

MONGOLIAN BEEF // \$37

Tender strips of beef stir-fried with onions, carrots, and capsicum in a deliciously sweet and savory sauce, served sizzling hot on a cast-iron plate.

COMBINATION CHOW MEIN \$37

Chicken, beef, pork and prawns, combined with vegetables and cooked in a flavorful soy-based sauce with your choice of crispy or soft noodles

BIRD'S NEST \$39

Chicken, beef, pork, prawns and scallops cooked in light oyster sauce with seasonal vegetables, served in a delicate potato nest

COMBINATION CHOW MIEN \$38

With beef, chicken, pork, prawns and vegetables with crispy noodles or soft noodles.

SEAFOOD DELUXE \$40

Selection of fresh seafood fish, calamari, prawns and scallops cooked in light oyster sauce with seasonal vegetables, served in a delicate potato nest

CANTONESE FILLET STEAK \$40

Tender eye fillet steak marinated, pan-fried and sautéed in a rich flavoured sauce with fresh green vegetables

ENTREE

DIM SIMS \$8

Homemade dim sims, your choice of steamed or fried, served with soy sauce

CURRY PUFFS \$10

Curry puffs filled with pork and curry spices served with sweet chilli sauce (3pcs)

CRISPY SPRING ROLLS \$10

Homemade spring rolls your choice of chicken & pork or vegetarian served with plum sauce (2pcs)

LAP CHEONG \$12

Sweet and savory chinese cured sausage, made from seasoned pork and spices

SAN CHOI BOW \$12

Crisp lettuce cups filled with minced pork, water chestnuts, and mushrooms, sautéed in a flavorful sauce, served with plum sauce

SATAY CHICKEN SKEWERS \$14

Golden-brown chicken skewers, served on a bed of rice with a rich peanut sauce (2pcs)

SESAME PRAWN TOAST \$14

Two sesame prawn toast served with sweet and sour sauce

HONEY ROAST PORK \$14

Glazed with a sweet and sticky honey sauce

CRAB CLAW \$14

Crab claws coated in panko crumbs, served with sweet and sour sauce (2pcs)

PRAWN CUTLETS \$14

Golden crispy panko crumbed prawn cutlets served with sweet and sour sauce (3pcs)

SOUPS

CHICKEN SWEET CORN SOUP (GF) \$12

A hearty, flavorful soup with tender chicken and sweet corn

WON-TON SOUP \$12

Five delicate wontons filled with seasoned pork, served in a savory broth with spring onion

HOT AND SOUR SOUP \$14

Blend of spicy and tangy flavors in a rich broth, featuring mushrooms, tofu and pork

CHICKEN & DUCK

HONEY SESAME CHICKEN \$27

Tender, crispy chicken pieces wok-tossed in a glossy, golden honey glaze garnished with sesame seeds

CRISPY LEMON CHICKEN \$27

Chicken is coated in a light, crispy batter and fried to golden perfection. Each bite is Enhanced with a tangy, zesty lemon sauce

SWEET AND SOUR CHICKEN \$27

Delicious crispy chicken pieces wok-tossed in a vibrant tangy sauce with pickled Vegetables

SATAY CHICKEN \$28

The classic satay chicken and seasonal vegetables with a rich, creamy peanut sauce

CHICKEN CHOW MEIN \$30

Chicken combined with vegetables and cooked in a flavorful soy-based sauce with Your choice of crispy or soft noodles

CHICKEN AND CASHEWS (GF) \$30

Chicken and crunchy cashews are stir-fried with fresh vegetables in a savory soy oyster sauce

KOMBO CHICKEN (FOR CHILLI LOVERS) 🌶️🌶️🌶️ \$30

Experience the heat with our spiciest dish—succulent chicken stir fried in fiery Spices, paired with cashews and vegetables

SAMBAL CHICKEN 🌶️ \$27

Succulent chicken is cooked in a spicy sambal sauce rich with chili and garlic Delivering a bold, tangy heat with every bite

WEST LAKE DUCK \$35

Half a duck lightly battered and coated in a sweet and sour sauce with pickles

PORK

BBQ PORK AND PLUM SAUCE \$28

Savory bbq pork wok- tossed in a rich plum sauce served with seasonal vegetables

SWEET AND SOUR PORK \$28

Crispy pork pieces coated in a vibrant, tangy-sweet sauce with pickled vegetables

BBQ PORK AND CASHEWS (GF) \$30

Bbq pork stir-fried with crunchy cashews and vibrant vegetables in a savory sauce.

BEEF

BEEF AND ONIONS IN OYSTER SAUCE \$30

Tender beef and caramelized onions simmered in a rich, savory oyster sauce, plated with green vegetables

BEEF AND BLACK BEAN \$30

Succulent beef stir-fried with seasonal vegetables and savory black bean sauce

SATAY BEEF \$31

Satay beef with seasonal vegetables in a rich, creamy peanut sauce

BEEF WITH CASHEWS (GF) \$32

Tender beef stir-fried with crunchy cashews and vibrant vegetables in a savory sauce

BEEF CHOW MEIN \$32

Beef combined with vegetables and cooked in a flavorful soy-based sauce with your Choice of crispy or soft noodles

BEEF WITH GINGER AND SHALLOTS \$31

Savory beef stir-fried with fragrant ginger and shallots

SEAFOOD

FISH WITH GINGER AND SHALLOTS \$35

Rockling fish fillets sautéed with aromatic ginger and caramelized shallots, offering a perfectly balanced and flavorful dish

CURRY FISH AND VEGETABLES \$35

Rockling fish simmered in a rich, fragrant curry sauce with an assortment of fresh vegetables

SCALLOPS WITH GINGER AND SHALLOTS \$35

Fresh scallops sautéed with aromatic ginger and caramelized shallots, offering a perfectly balanced and flavorful dish

GARLIC SCALLOPS (GF) \$35

Tender scallops stir-fried with vegetables in a fragrant garlic sauce

HONEY PRAWNS \$36

Crispy king prawn pieces wok-tossed in a glossy, golden honey glaze garnished with sesame seeds

GARLIC KING PRAWNS (GF) \$36

King prawns and vegetables stir-fried with aromatic garlic

SZECHUEN PRAWNS 🌶️🌶️ \$36

Spicy szechuan prawns stir-fry with vegetables

SAMBAL CHILLI PRAWNS 🌶️ \$36

Prawns tossed in a fiery sambal chili sauce, blending spicy, tangy, and savory flavors

VEGETARIAN

MIXED VEGETABLES \$20

A colorful medley of fresh, crisp vegetables stir-fried to perfection, offering a vibrant and nutritious dish

VEGETARIAN CHOW MEIN \$23

Seasonal vegetables and cooked in a flavorful soy-based sauce with your choice of crispy or soft noodles

MIXED VEGETABLES WITH CASHEWS (GF) \$25

Mixed vegetables stir-fried with crunchy cashews in a savory sauce

VEGETARIAN OMELETTE \$25

A fluffy omelette filled with a mix of fresh, seasonal vegetables topped with spring onion

VEGETARIAN SINGAPORE NOODLES (GF) \$23

Vibrant vermicelli noodles stir-fried with curry, egg and a medley of vegetables sprinkled with sesame seeds

MIXED VEGETABLES WITH TOFU \$25

Mixed vegetables stir-fried with soft tofu in a savory sauce

VEGETARIAN BIRD'S NEST \$29

Fresh seasonal vegetables, served in a delicate potato nest

DESSERTS

ICE CREAM WITH TOPPINGS \$8

Your choice of decadent chocolate, rich caramel, or sweet strawberry topping

LYCHEES WITH ICE CREAM \$10

Refreshing lychees paired with creamy vanilla ice cream

BANANA SPLIT \$10

Served with vanilla ice cream, crushed nuts and your choice of chocolate, caramel or stawberry topping

BANANA FRITTER \$12

The classic banana fitter, served with vanilla ice cream and homemade golden syrup with a hint of ginger

FRIED ICE CREAM \$12

Coconut covered deep fried ice cream topped with homemade golden syrup with a hint of ginger

SPECIAL DESSERT OF THE DAY \$14

Please ask one of our friendly waiter or waitress for the special of the day

(GF) - GLUTEN FREE

🌶️ - MILD

🌶️🌶️ - SPICY

🌶️🌶️🌶️ - VERY SPICY