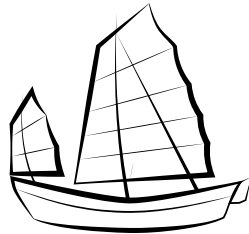


Dinner Menu

Sai Kung

Singaling's



Starters

SOUP OF THE DAY \$80 (VG / V)

Served with toasted garlic bread - please ask for our daily selection

MALAYSIAN ROTI BREAD \$70 (VG)

Served with fresh mango & banana in a rich coconut curry sauce

TOASTED TURKISH BREAD WITH A TRIO OF DIPS \$80 (VG / V)

Served with an olive dip, a creamy aubergine dip & paprika hummus

VEGETARIAN FALAFEL \$90 (VG / V)

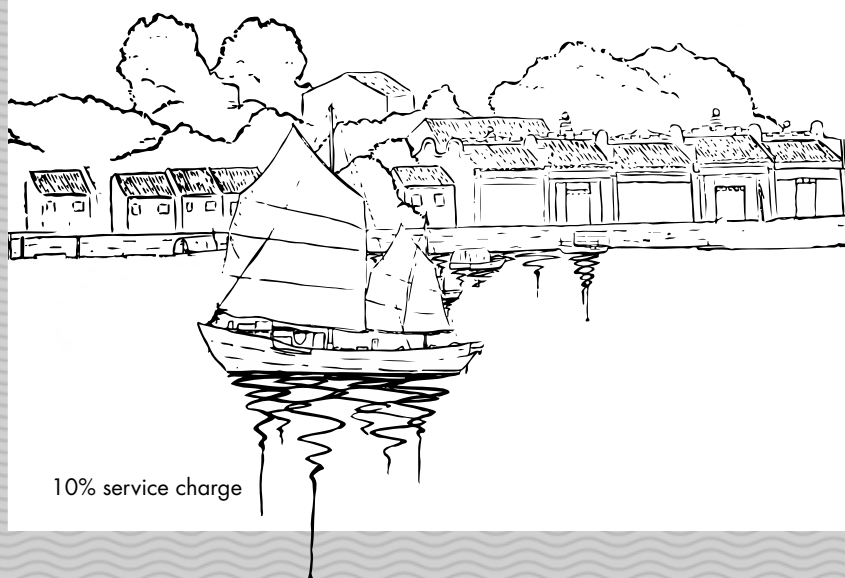
Chickpeas blended with onion, spices & herbs, deep-fried and served with vegan yoghurt

GARLIC STUFFED MUSHROOMS \$130 (VG / V)

Portobello mushrooms stuffed with garlic, bell peppers, sun-dried tomatoes & rosemary, and topped with Parmesan cheese (vegan cheese available)

VEGAN QUESADILLAS \$140 (VG / V)

Corn tortilla filled with mashed avocado, mixed beans & melted vegan cheese, served with salsa & vegan yoghurt



10% service charge

V = vegan | VG = Vegetarian

Starters

ANTIPASTO PLATTER \$110/PER PERSON

A selection of the finest antipasti, including Parma ham, smoked salmon, pepperoni, feta cheese, mixed olives, pepperoncini & roasted garlic

HOT & SPICY CHICKEN WINGS \$120

Chicken wings stir-fried with garlic & spring onions in our special hot & spicy sauce

PARMA HAM WITH ROCKMELON \$140

Fresh, sweet rockmelon wrapped in succulent, salty Parma ham

PRAWN ON TOAST \$140

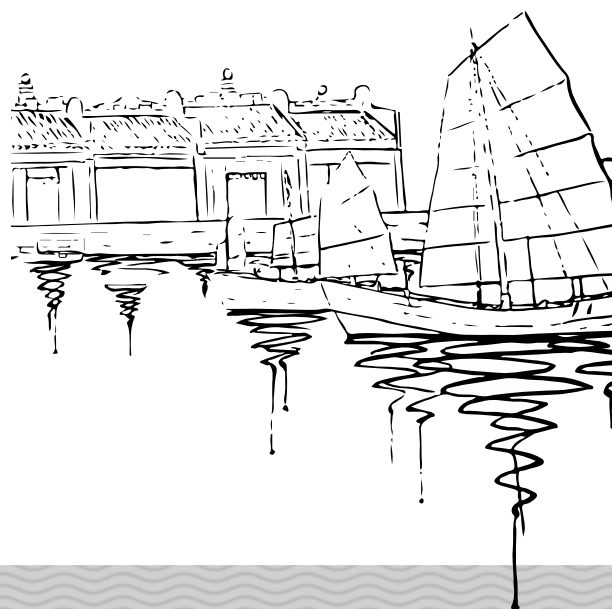
Deep-fried prawns served on toast with a slice of Parma ham

CRISPY FRIED SQUID \$160

Breaded, deep-fried squid with your choice of Thai sweet chilli sauce or garlic aioli

PAN-FRIED PRAWNS \$180

Fresh prawns pan-fried in a classic lemon, wine & butter sauce and tossed with caramelized onions and cherry tomatoes, served with garlic bread



Salads

CITRUS SUPERFOOD SALAD \$120 (VG)

Quinoa, orange, grapefruit, alfalfa sprouts & curly kale, topped with crumbled feta cheese and a lemon honey dressing
(add diced avocado or grilled chicken for \$20)

ROASTED PUMPKIN SALAD \$120 (VG / V)

Roasted pumpkin, chickpeas, mixed salad, cherry tomatoes & diced avocado, served with a balsamic vinaigrette
(add beef, chicken or smoked salmon for \$20)

BEETROOT AND LENTIL MIXED SALAD \$120 (VG / V)

Beetroot & lentils with sweet potato, pumpkin, onion & cherry tomatoes, tossed in a balsamic vinaigrette.

LEMON HERB COUSCOUS SALAD \$120 (VG / V)

Couscous mixed with tomatoes, beans & coriander and a fresh lemon zest dressing
(add diced avocado or grilled chicken for \$20)

BEEF OR KING PRAWN & PAPAYA SALAD \$160

Your choice of grilled beef or king prawns with young papaya, mixed salad, cherry tomatoes, cucumbers & onions and topped with a sweet and sour dressing

SINGALING'S SPECIAL SALAD \$180

Grilled Barramundi, served alongside a mango & cucumber salad, seasoned with fresh cilantro & lime and topped with a lemon basil dressing



Vegetarian & Vegan

SPAGHETTI WITH TRUFFLE AND MUSHROOMS \$160 (VG / V)

Spaghetti in a white wine sauce tossed with garlic, truffle oil & mushrooms and topped with Parmesan cheese*

THE VEGGIE BURGER \$180 (VG / V)

A homemade patty made with sweet potato, mixed beans, Buckwheat flour & spices, served with lettuce, tomatoes, vegan mayo & fries** (blue cheese available)

VEGAN TOFU BURGER \$180 (VG / V)

Tofu deep-fried in a crunchy seaweed & buckwheat batter, with vegan tartar sauce, salad & fries**

VEGGIE SIZZLING FAJITAS \$180 (VG / V)

Cajun-seasoned mixed beans, bell peppers, onions & zucchini, served with vegan cheese, fresh guacamole, salsa & corn tortillas

VEGGIE PIZZA \$180 (VG / V)

A fresh pizza base topped with artichoke, bell peppers, onions, tomatoes, basil, rocket & Parmesan cheese*

PORTABELLO MUSHROOM STEAK \$180 (VG / V)

Portabello mushroom filled with sautéed spinach and topped with vegan cheese served with seasonal vegetables

VEGETABLE BURRITO \$180 (VG / V)

Flour tortillas filled with seasonal fresh vegetables, vegan cheese, fresh guacamole, salsa & jalapeño

* vegan cheese alternative ** upgrade to truffle fries for \$20

Mains

SURF & TURF \$320

Seared beef tenderloin & king prawns served with your choice of peppercorn, mushroom or Béarnaise sauce and fresh seasonal vegetables

PRIME RIBEYE STEAK (14 OZ) \$420

Grain-fed beef Ribeye seared to your tastes and served with either peppercorn, mushroom or Béarnaise sauce and fresh seasonal vegetables**

BEEF WELLINGTON \$320

Tenderloin beef wrapped in delicate puff pastry and accompanied by roasted potatoes & a pepper or mushroom sauce

* Please allow up to one hour for preparation

BEEF TENDERLOIN \$280

Grain-fed beef tenderloin cooked to perfection and served with seasonal vegetables & a peppercorn, mushroom or Béarnaise sauce**

WAGYU BEEF BURGER \$240

Grain-fed Angus beef patty topped with Cheddar cheese, bacon, onions, lettuce & tomatoes and served with fries** (blue cheese available)

ROASTED LAMB RACK \$360

Parmesan crusted New Zealand Lamb rack served with herb-roasted potatoes & a rosemary-infused sauce**

NORWEGIAN SALMON \$280

Herb-crusted Norwegian salmon steak served with mashed potatoes, mixed vegetables & a creamy saffron sauce**

**upgrade to truffle fries for \$20

Mains

CRISPY-SKIN BARRAMUNDI STEAK \$250

Fresh Barramundi steak served with herb-roasted potatoes, green beans & a lemon caper sauce

GRILLED KING PRAWNS \$260

Grilled king prawns served alongside grilled vegetables, creamy mashed potatoes & a lemon herb sauce

TRADITIONAL FISH & CHIPS \$240

Deep-fried cod with all the trimmings: chips, peas, mixed salad & tartar sauce**

GRILLED HALIBUT \$240

Freshly grilled Halibut served with sweet mango, avocado, couscous and a tangy salsa dressing

CHICKEN SALTIMBOCCA \$240

Chicken breast wrapped in succulent Parma ham in a lemon & butter sauce

SINGALING'S SIZZLING FAJITAS \$240

Chicken, beef or shrimp with chilli-lime seasoning, stir-fried with zucchini, red onion, & pico de gallo, served with tortillas, fresh guacamole, salsa & sour cream

STEAK SANDWICH \$240

Grain-fed beef tenderloin served in Turkish bread with a seasonal salad & fries**

**upgrade to truffle fries for \$20



Pizza

CLASSIC MARGHERITA PIZZA \$160 (VG)

Mozzarella cheese & fresh basil

PARMA HAM PIZZA \$160

Succulent parma ham & mozzarella, topped with fresh rocket

PEPPERONI PIZZA \$180

A classic combination of spicy pepperoni & creamy mozzarella cheese

SEAFOOD PIZZA \$170

Fresh prawns, squid, salmon & anchovies

4 SEASONS CHEESE PIZZA \$180 (VG)

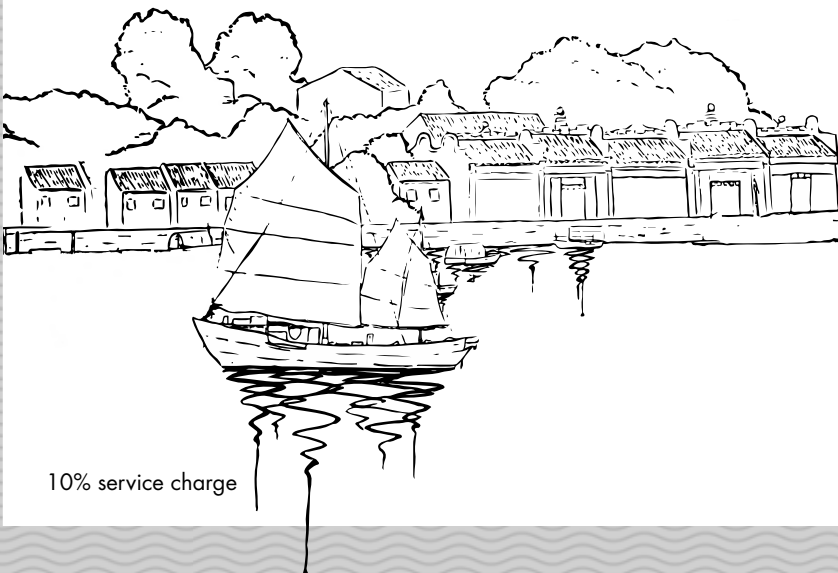
A delicious mix of blue cheese, Cheddar, Brie, & mozzarella

MAMA'S BOY MEAT PIZZA \$180

Pepperoni, salami, Italian sausage & beef, topped with fresh Parmesan cheese

EXTRA TOPPINGS \$20

Pepperoni, salami, Parma ham, blue cheese, Cheddar, Brie, anchovies & pineapple



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Pasta

PASTA SPAGHETTI BOLOGNESE \$170

Grain-fed beef in a spicy tomato sauce, topped with fresh Parmesan cheese

LINGUINE VONGOLE \$180

Linguine with fresh clams served in a spicy white wine, garlic & olive oil sauce

PENNE WITH CHORIZO AND RED PESTO \$180

Penne pasta tossed with fried chorizo sausage, sun-dried tomato pesto & rocket, topped with Parmesan cheese

SPAGHETTI CARBONARA \$170

Salty country ham in a rich & creamy sauce

Risotto

PUMPKIN AND SWEET POTATO \$180 (VG / V)

Pumpkin & sweet potato risotto with a garlic & white wine sauce, topped with Parmesan cheese (vegan cheese available)

PORTOBELLO MUSHROOM RISOTTO \$180 (VG / V)

Fresh portobello mushroom risotto cooked in a rich broth and finished with a generous helping of Parmesan (vegan cheese available)

SEAFOOD DELIGHT RISOTTO \$200

Fresh prawn, squid & salmon risotto in a creamy sauce, also complemented with Parmesan cheese



INVITE SINGALING'S TO YOUR NEXT PARTY!

We offer catering for all kinds of parties and events, just ask us if you'd like to find out more.