

# SANG'S

ASIAN CUISINE

Est 2005 - CELEBRATING 12 YEARS

## entree

### DUMPLINGS 15

steamed - home made - soy sauce

### SALMON STICKS 15

salmon - dill - wasabi mayonnaise

### CALAMARI 12

salt & pepper - sweet chilli

### SATAY (GF) 12 #

chicken thigh - peanut sauce

### CURRY PUFFS 12

beef - potato - herbs - sweet chilli

### SPRINGROLLS 12

chicken - cabbage - sweet chilli

### FISH CAKES 12

crushed peanuts - sweet chilli

### MONEY BAGS 12

chicken - corn - herbs - sweet chilli

### TOM YUM SOUP (GF)

chicken 12 - prawns 16

## sides

ROTI BREAD asian flat bread 3

LOTUS CHIPS lotus root - chilli salt 7

BOK CHOY oyster sauce - garlic 7

STEAMED JASMIN RICE small 3 - large 6

## salad

### BEEF SALAD (GF) 24

beef - herbs - chilli - tangy dressing

### LARP GAI (GF) 24

chicken - herbs - chilli - tangy dressing

### ROAST DUCK SALAD (GF) 30

duck - herbs - chilli - tangy dressing

## curry

### PANANG CURRY (GF) #

### GREEN CURRY (GF)

### RED CURRY (GF)

choose chicken 24 - beef 25 - tofu 24

Mooloolaba prawns 35 or combination 35

### MASAMAN CURRY (mild) (GF) #

chicken 24 - beef 25

### YELLOW CURRY (mild) (GF)

chicken 24 - Mooloolaba prawns 35

### PAD PED GAI 24

cream - chicken - vegetables - curry paste

## stir fried

### GARLIC & CRACKED PEPPER

CASHEW NUT & CHILLI JAM (mild)

### CHILLI & BASIL

GINGER & SHALLOTS (mild)

### OYSTER SAUCE (mild)

choose chicken 24 - beef 25 - tofu 24

Mooloolaba prawns 35 or combination 35

## pork belly

CASHEW NUTS & CHILLI JAM (mild) 25

GINGER & SHALLOTS (mild) 25

CHILLI & BASIL 25

## fried rice

FRIED RICE (mild)

### CHILLI & BASIL FRIED RICE

choose chicken 24 - beef 25 - tofu 24

Mooloolaba prawns 35 or combination 35

## seafood

### **PAD PED TALAY 35**

Mooloolaba prawns - mussels - calamari  
red curry paste - cream - vegetables

### **MORETON BAY BUGS (GF) 45**

panang curry - vegetables

### **BAMBOO STEAMED MARKET FISH 32**

light soy - ginger - shallots - enoki

### **YELLOW MARKET FISH 32**

fried fillet - yellow curry - vegetables

### **WHOLE SNAPPER 42**

crispy fried - tamarind sauce

### **SINGAPORE CHILLI PRAWNS 35**

Mooloolaba prawns - spicy -

Sang's Singapore chilli sauce

### **SEAFOOD COMBINATION (mild) 35**

Mooloolaba prawns - calamari - mussels

oyster sauce - vegetables

## duck

### **RED DUCK CURRY (GF) 30**

sliced duck breast - lychees - baby tomato

### **CHILLI & BASIL DUCK 30**

sliced duck breast - chilli - basil - vegetables

we are a fully licensed restaurant  
BYO wine - corkage \$10 per bottle  
(maximum 2 bottles per table)

15% surcharge on public holidays

## noodles

### **LAKSA**

noodle soup - chilli - vegetables - coconut

### **PAD THAI (mild) #**

rice noodles - tamarind - crushed peanut

### **PAD SIEUW NOODLES (mild)**

rice noodles - sweet soy - vegetables

### **MEE GORENG**

egg noodles - Malaysian spices - vegetables

### **HOKKIEN CHARMEE (mild)**

egg noodles - oyster sauce - vegetables

### **SINGAPORE NOODLES**

rice noodles - Singapore spices -  
vegetables

choose chicken **24** - beef **25** - tofu **24**

Mooloolaba prawns **35** or combination **35**

**1**

## chinese corner

### **SWEET & SOUR PORK (mild) 24**

battered - pineapple - capsicum - onion

### **BEEF & BLACK BEANS (mild) 25**

beef - black beans - vegetables

for advice on gluten free, vegetarian or  
vegan options, please ask our wait staff

please notify us of any food allergies

# contains peanuts

GF gluten free