



— Multi-Award Winning —
RESTAURANT & FUNCTION CENTRE

**Welcome to a unique new dining experience created for you
'The finest blend of Chinese, Malaysian and Thai flavours'**

Welcome Our Valued Customer,

If you have travelled to Malaysia, you would agree that Malaysia is a country with an impressive variety of authentic food from many different ethnic groups – **Malay, Chinese, Indian, Melaka Portuguese, Baba-Nyonya, Iban, Kadazan and Thai etc.** Each of these cultures have their own distinctive flavours and ingredients used in their unique cooking styles. Our exquisite dishes are created with the finest blend of these **"full bodied flavours"** derived from the different origins throughout Malaysia and South East Asia.

Michael's Oriental Restaurant and Function Centre is a multi-award winning venue for **weddings, conferences, product launches, seminars, meetings, corporate functions, product display, special events or any other occasions.** Our optional sized private rooms can seat from **40 to 400 people** banquet style and **500 people** theatre style, fully equipped with **state-of- the-art audio and visual facilities plus on-site accommodation.** We also cater for Australian hot breakfast for seminars and conferences. Food and beverages packages are available to suit your requirements.

To savour the full delights of an oriental meal, may we recommend that you share dishes rather than order individual meals. A typical usually consists of one of our rice dishes with a few main courses of **different flavours** depending on the number of people. Alternately if there are four people or more, why not **experience one of our irresistible banquets!** We would be pleased to assist you with your meal selection.

We thank you for your patronage and support over the past **23 years** and trust you will enjoy your meal.

Your host,
Michael Nee

CHILLI GUIDE

Some dishes are chilli-based or 'Hot' to the palate. For those dishes on our menu which have a chilli or hot flavour we provide the following guide.



Pleasantly mild flavour with a delicate touch of chilli.



Reasonably hot or spicy taste, not excessive for most palates.



For those who enjoy 'Hot' and are used to dishes of this degree of 'heat'.

*Should you prefer a **MILDER** (less chilli) or **HOTTER** (more chilli) taste for any dish than that indicated on the chilli guide, please advise our staff when ordering.*

ENTREES

頭盤

- 1. RAINBOW SEAFOOD ROLL (4 PIECES) 雜錦海鮮卷 (4 件)** \$15
Deep Fried minced Calamari & Prawn rolled in seaweed wrapping with seafood stick, thinly sliced fish and carrot stick served with sweet and sour sauce.
- 2. SPRING ROLL (4 PIECES) 春卷(4 件)** \$9
Vegetables rolled in crunchy pastry and deep fried served with sweet and sour sauce.
- 3. SATAY CHICKEN (4 PIECES) 沙爹雞串(4 件)** \$12
Chicken skewered on Bamboo sticks served with our aromatic peanut sauce and pieces of cucumber.
- 4. STEAMED DIM SIM (4 PIECES) 精美點心(4 件)** \$11
Steamed 'opened face' minced chicken dumplings topped with soy sauce.
- 5. CURRY PUFF (4 PIECES) 咖哩角(4 件)** \$11
Traditional Malaysian curry puff with vegetables, curry spices and potato wrapped in puff pastry and deep fried until golden brown.
- 6. LETTUCE WRAP (4 PIECES) 生菜包(4 件)** **Chicken** \$17
Sautéed minced chicken **OR** Seafood with rice wine, topped with **Seafood** \$24
Crushed peanuts.
- 7. QUAIL (2 WHOLE BIRDS) 鵪鶉 (2 隻)** \$20
Succulent quails marinated overnight in herb, spices, chillies, ginger, rice wine and wok fried to perfection.
- 8. PEKING DUCK PLATTER (4 PIECES) 北京鴨** \$22
Top thin layer duck skin and meat together with cucumber, shallots and Hoisin sauce rolled in a pancake.
- 9. CALAMARI BALLS (4 PIECES) 鮮魷球(4 件)** \$9
Minced calamari seasoned with herbs and spices rolled into balls and deep fried.
- 10. CRAB CLAWS (4 PIECES) 海鮮蟹鉗(4 件)** \$17
Minced prawn and crab wrapped round Crab Claws coated with bread crumbs.

SOUP

湯

11. CHICKEN OR CRABMEAT WITH SWEET CORN

雞蓉或海鮮蟹粟米湯

Sliced Chicken and egg with Sweet Corn.
Diced Crabmeat with Sweet Corn.

Chicken \$11
Seafood \$18

12. HOT AND SOUR SZECHUAN 四川酸辣湯

Most popular soup from Szechuan Province of China. Luscious thick stock with finely chopped chicken, prawns and vegetables seasoned with chilli powder and spices to your taste ([refer to Chilli Guide](#)).

\$15

13. TOM YUM GONG 冬陰公湯

Thai style hot and sour clear prawn soup with mushroom, lemon grass and blend of spices ([refer to Chilli Guide](#)).

\$15

14. WON TON 雲吞湯

Clear soup with won ton dumplings – mince chicken wrapped in pastry and vegetables.

\$11

WHOLE FISH

海上鮮

15. WHOLE LEMON SOLE 椒鹽左口魚

Wok fried whole flounder with chilli, spices, ginger and rice wine until skin is crispy. A highly recommended dish for fish lovers! ([refer to Chilli Guide](#))

\$35

16. WHOLE CORAL TROUT 清蒸石斑

Prepared in the following styles (please allow half an hour for preparation).

- i) Traditional Chinese Style - **Steamed with ginger and shallot.**
- ii) **Steamed with garlic and chilli sauce.** ([refer to Chilli Guide](#))

\$8
Per100
Gram

KIDS MENU (UP TO 10 YEARS OF AGE)

兒童餐(10歲以下)

17. KID'S NIBBLIES 雜錦套餐

Spring roll, calamari ball, chicken nuggets and chips, glass of soft drink and finished with vanilla ice cream.

\$15

18. KID'S FISH AND CHIPS 炸魚薯條

Fish and chips, glass of soft drink and finished with vanilla ice cream.

\$15

19. KID'S CHICKEN & FRIED RICE

Chicken and Fried Rice, glass of soft drink finished with vanilla ice cream.

\$15

MAINS – SAVOURY SELECTIONS

主菜 – 可口推介

20. ROAST DUCK (CHEF'S SPECIAL) 烤鴨

Our chef's special, **Whole Duck** traditionally prepared with lots of tender and care.

"The best in Brisbane-Once tried, you will be back for more!"

Commended by our customers.

Half Duck \$32

Whole Duck \$48

21. STEAK & MUSHROOM 牛扒煙肉

Melt-in-your-mouth bite size pieces of **'eye fillet centre cut tenderloin steak'** with mushroom, sautéed in our chef's appetizing spicy black pepper sauce.

\$29

22. MICHAEL'S STEAK 招牌牛扒

'Eye fillet centre cut tenderloin Steak', mushroom & cucumber sautéed with a blend of spicy barbecue and peanut flavour.

\$29

23. CRISPY SEAFOOD 香脆海鮮燴

Prawns, Coral Trout fish fillets, Calamari and Scallops deep fried & wok tossed with rice wine, ginger, garlic, pepper, sea salt & fresh chilies crispy seafood accompanied with spicy dipping sauce ([refer to Chilli Guide](#)).

\$29

24. STEAMED CORAL TROUT FILLET 清蒸斑魚

Light and healthy, the best way to enjoy fish!

with our chef's special mixed soy sauce and topped with Ginger and Shallots.

OR

with garlic and chilli sauce ([refer to Chilli Guide](#)).金銀蒜茸蒸

\$38

25. GINGER LAMB 蔥爆羊

Tender **"trim eye of lamb"** sautéed with shredded ginger, mushroom, rice wine, sesame herb & spices.

\$23

26. BEEF WITH BLACK BEAN SAUCE 豉汁牛肉

Tender top quality steak sautéed with this sauce until the meat just melts in your mouth.

\$22

27. ABALONE & MUSHROOM 鮮菇鮑片扒小白菜

Braised sliced Abalone, Shittake mushroom and Buk Choy with Oyster sauce

\$38

MAINS – CURRY SELECTIONS

主菜 – 飄香咖哩

- 28. MALAYSIAN CURRY BEEF 馬來咖哩牛** \$22
Top quality tender beef and potato with Malaysian (mixture of Malay and Indian) curry spices and coconut milk ([refer to Chilli Guide](#)).
- 29. LAMB RENDANG 馬來式仁當羊肉** \$23
Another Malaysian most famous moist curry favorite with fresh herbs, hand-ground spices such as cumin, cinnamon, cardamom and chilli, cooked with toasted coconut flakes. ([refer to Chilli Guide](#)).
- 30. HOT WOK SEAFOOD 鑊仔香辣海鮮燴** \$29
The Exquisite blend of Arabians spices, freshly squeezed coconut milk & herb combined with fresh king prawns, calamari, sea scallops & coral trout fish fillet creates a definite '**Palate Pleaser!**' ([refer to Chilli Guide](#)).
- 31. NYONYA BEEF 椰城牛肉** \$22
This rare dish is derived from a combination of Malay, Portuguese & Chinese cultures, and has been contributed to our cuisine by the Peranakan people (Strait-Chinese culture) of Malacca. The combination of various spices, coconut milk & pineapple, with which our succulent beef is sautéed, produces a piquant, zesty flavour to please even the most of discerning palate ([refer to Chilli Guide](#)).
- 32. PUMPKIN CURRY CHICKEN OR BEEF 南瓜咖哩雞或牛肉** \$25
Corn-fed chicken fillet or top quality tender **Beef** with pumpkin, lemon grass, chillies, curry leaves, our chef's very own special curry sauce & coconut milk. The combination of the aromatic pumpkin flavour and the curry sauce creates one of the most exotic taste sensations. Once tried you will be back for more! ([refer to Chilli Guide](#)).
- 33. MALACCA CHICKEN 馬六甲雞柳** \$22
Corn-fed chicken fillets with our exclusive blend of mild curry sauce delicately flavoured with herbs, coconut milk & topped with toasted coconut flakes. Highly recommended ([refer to Chilli Guide](#)).
- 34. THAI YELLOW CURRY FISH 泰式黃咖哩魚塊** \$29
Top quality **Coral Trout fillet** with our chef's specially prepared curry spices and coconut milk ([refer to Chilli Guide](#)).
- 35. THAI GREEN CURRY BEEF OR LAMB 泰式青咖哩牛肉或羊**
With our green curry paste & coconut milk this dish is slightly sweet, a delicate treats. ([refer to Chilli Guide](#)).
- Lamb** \$20
Beef \$22

MAINS - SWEET SELECTIONS

主菜 - 甜香選擇

- 36. SIZZILINGSSZZENSATIONAL MONGOLIAN LAMB** \$28
鐵板蒙古羊柳肉
We bring this succulent top quality 'eye of loin trim lamb' to your table on a super hot plate so you can watch the lamb and onions sizzle themselves to glorious perfection before your very eyes. **The lamb just melts in your mouth... We guarantee you it will be the best you've ever tasted.**
- 37. CRISPY PRAWNS WITH OATES** 麥香黃金蝦球 \$29
King prawns wok fried with combination of chilli padi and creamy flavour.
(refer to Chilli Guide)
- 38. BUTTER CHICKEN** 牛油香雞 \$22
Boneless corn-fed chicken fillets with mouth watering blend of yogurt, nuts & slightly sweet tomato sauce, one of our most popular dishes derived from India.
- 39. LEMON CHICKEN** 檸檬香酥雞 \$20
Boneless corn-fed chicken fillets battered lightly until crispy perfection, with our very own tangy lemon sauce.
- 40. SWEET AND SOUR CHICKEN** 糖醋香酥肉 \$19
Tender chicken breast lightly battered until crispy perfection with our special sweet and sour sauce.
- 41. HONEY KING PRAWNS OR HONEY CHICKEN** 蜜糖蝦或蜜糖雞
King prawns or chicken fillets battered, deep fried & wok tossed with honey sauce until it is crispy & coated to honeyed perfection.
- | | |
|----------------------|------|
| Honey Prawn | \$29 |
| Honey Chicken | \$20 |
- 42. FILLET STEAK CHINESE STYLE (bite size)** 中式鐵板牛柳 \$29
Top quality 'eye fillet center cut tenderloin steak' sautéed with barbecue sauce.

MAINS - SPICY SELECTIONS

主菜 - 微辣推介

- 43. CHILLI PRAWNS 香辣蝦球**
King Prawns sautéed with combination of hot beans, garlic, and chilli sauce. (refer to Chilli Guide). \$29
- 44. ASSAM PRAWNS 阿三 酸辣蝦**
Fresh King prawns beautifully complemented with our subtle, delicate spices and herbs of turmeric, cloves, garlic, chili, shrimp paste and fresh tomato. Another highly recommended, usual culinary delight originating from Malaysian Baba-Nyonya's traditional recipe (refer to Chilli Guide). \$29
- 45. LAMB WITH BASIL LEAVES 羊肉九塔葉**
'Eye of loin trim lamb' sautéed with basil and a combination of spices, soy oyster sauce and fresh chillies (refer to Chilli Guide). \$23
- 46. MORTON BAY BUGS – Singapore chilli style 星加坡琵琶蝦**
The method used in cooking these seriously fresh two whole bugs results in the delicious blend of garlic, ginger and sweet chili sauce that absorbed in these bugs. Thus the full flavours and essence is captured and the incredible sensation retained until the very last morsel is consumed. Highly Recommended (refer to Chilli Guide). \$40
- 47. BEEF WITH 5 FLAVOURS 泰式沙律牛肉**
Corn-fed beef of the very highest quality sautéed with five luscious flavours of savoury, spicy, sour, sweet and minty, creating such an exotic taste sensation that your taste buds will be begging for more (refer to Chilli Guide). \$22
- 48. KUNG PAO CHICKEN – SZECHUAN STYLE 腰果雞球**
Corn-fed chicken fillets sautéed with a mixture of soy sauce, dried chili, ginger and topped with cashew nuts. Everybody's favourites (refer to Chilli Guide). \$20

VEGETABLES

農場時菜

- 49. CHINESE VEGETABLES 清炒時菜**
Buk Choy or Gai Lan lightly stir-fried with garlic sauce or oyster sauce. \$13.00
- 50. MIXED VEGETABLES 蒜蓉雜菜**
A combination of seasonal mixed vegetables stir-fried with garlic sauce. \$13.00
- 51. SEASONAL VEGETABLES WITH BLACHAN 馬拉盞炒時菜**
Vegetables lightly and briskly stir-fried with sprinkling of blachan (prawn paste) and chillies. The most popular spicy vegetables in Singapore and Malaysia. (refer to Chilli Guide) \$13.00
- 52. BEANCURD, MUSHROOM AND BUK CHOY 雜菜豆腐煲**
Deep fried bean curd with stir-fried and shredded shitake mushroom and vegetables. \$14.00