

ENTRÉE

Love Letters (4) Wrapped with shredded duck, carrot, cabbage, served with sweet lychee chilli sauce and lettuce. AKA the Duck Spring Roll

Vegetarian Spring Rolls (4) V, VG* Wrapped with cabbage, mushroom and carrot, served with sweet lychee chilli sauce

King Oyster Mushroom (6) V, VG*, DF *Fried mushroom with sweet chilli sauce*

Emily Fried Chicken Wings (EFC) (5) EY's special served with sweet chilli sauce

Gold Coast Steamed Prawn Har Gao (4) GF, DF Served with spicy mala sauce

Gold Coast Steamed Chicken Xiu Mai (4) DF Served with spicy mala sauce

Vegetarian Steamed Dumpling (4) V, VG*, GF, DF Wrapped with mushroom filling

Vegetarian Ham Sui Gok (3) V, VG*, GF*, DF *Fried mochi with mushroom filling*

Grandma's Char Xiu Puff Pastry (3) Oven baked puff pastry filled with BBQ pork

Szechuan Spicy Edamame Wok toasted edamame in house special Szechuan sauce

Cured Salmon DF Hojicha cured salmon with yuzu dressing and pickled green mango in yuzu sake

PROTEIN

EY Mum's Secret Recipe Mala Chicken DF Free range boneless chicken gently poached in secret recipe stock- served with fresh cucumber and lettuce salad, house special Mala sauce and goma dare.

Emily Yeoh's House Roasted Duck and Lychee Red Curry DF GF Boneless Duck, marinated in EY secret recipe spices, roasted, served with lychee and house made red curry sauce

Curry Angus Beef Rendang DF GF Malaysian style fragrant curry beef brisket

Singapore Chilli Queensland Tiger Prawn GF* DF* Served with classic Singapore chilli sauce, Guey cheese, truffle oil, fried curry leaves. Dish includes fried mantao

Singapore Chilli Mud Crab GF* DF* Served with classic Singapore chilli sauce, Guey cheese, truffle oil and fried curry leaves. Dish includes fried mantao. (booking and full payment required)





VEGETABLES, NOODLES & RICE

Stir Fried Asian Green from EY Farm V, VG, DF, GF* Fresh seasonal Asian greens picked from our farm daily, wok fried in garlic and EY's stir fried sauce

Mum's Home Style Chicken or Char Xiu Fried Rice DF *Emily's childhood favourite char xiu pork with eggs and spring onion OR chicken with eggs and spring onion*

Emily's Special Combination Fried Rice DF *Emily's mix of char xui pork and prawn with eggs, peas and spring onion*

Vegetarian Fried Rice V, VG*, DF, GF Cooked w/ seasonal vegetables

Steamed Rice (per serve) DF, GF Premium local Jasmine rice

Hainan Chicken Rice (per serve) GF *Jasmine rice cooked in chicken stock, ginger, house churned butter, fresh pandan and lemongrass*

Fried Egg Noodle Vegetarian Style V, VG*, DF* Dried noodle mixed with special soy dressing, crispy shallots, and garlic chips

Fried Egg Noodle w/ Shredded Duck DF* Dried noodle mixed with special soy dressing, shredded duck, crispy shallots, and garlic chips

BINCHOTAN HOT SMOKED RANGE

24 Hours Braised Angus Beef Short Ribs DF Served with pickled green plum and green mango in our own rooftop honey and black sticky Five Spice jus

Cantonese Style Cripsy Pork Belly DF, GF Served with Five Spice salt, apple puree and spicy plum sauce. Comes with pickled green mango and green plum

Black Char Xiu Pork DF *Served with pickled green mango, green plum, our rooftop honey and Char Xiu glaze*

Emily Yeoh's House Roasted Duck DF, GF Served with plum sauce, pickled green plum and green mango

DESSERT

Pandan Coconut Panna Cotta and Taro V Malaysian style, pandan, lemongrass and coconut panna cotta served with fresh taro puree with taro chips seasoned in sweet chilli salt

Cantonese Style Chocolate Fondue Tart Cantonese style puff pastry tart filled with premium dark chocolate, strawberry coulis and house made strawberry ice cream

Emily's Seasonal Cheese Board A choice of 1, 2 or 3 cheeses served with pickles, fresh mango and Chinese donut

V – Vegetarian VG – Vegan GF – Gluten Free DF – Dairy Free * - Can be made GF/DF Etc.

Call us 07 3368 3868 or visit our website *emilyyeoh.com.au* to make your next reservation

