



CHOPSTIX **OR** FORK  
@ PANTHERS

## SMALL PLATES

	M	V
<b>Chicken and Leek Wonton</b> , short soup OR sweet Szechuan dressing	15	17.5
<b>Kingfish Sashimi</b> , soy, wasabi and mirin glaze, edamame, finger limes, chilli	24	27
<b>Salt and Pepper Calamari</b> , crispy garlic, chilli and lime	19	22
<b>Korean Fried Chicken</b> , snow cheese, gochujang dressing, pickles and kimchi	18	21
<b>Compressed Watermelon Salad</b> , pistachio, watercress and nuoc cham	18	21
<b>Grilled Eggplant with Salted Egg</b> , tomato, onion, crispy garlic and coriander	15	17.5
<b>Chilli Soft Shell Crab and Papaya Salad</b> , mint, bean sprouts, coriander, chilli, cashew, peanut, crispy shallot and nuoc cham	25	27.5
<b>Vegetable Spring Roll 4 pc</b> - sweet and sour sauce	14	16
<b>Seafood Spring Roll 4pc</b> - sweet and sour sauce	17	19
<b>Pumpkin Tempura</b> , Shiro shoyu	9	11

## LARGE PLATES

	M	V
<b>Whole Baby Snapper</b> , steamed bok choy, white soy, ginger and shallot sauce	32	36
<b>Crispy Chicken Satay</b> , toasted peanuts, pickle carrot and cucumber, coriander	27	31
<b>Mongolian Lamb</b> , with capsicum, snow peas and broccoli	29	33
<b>Sweet and Sour Crispy Master Stock Pork Belly</b> , pickled pineapple and mint	26	30
<b>Crisp Barramundi Laksa Curry</b>	27	31
<b>Wagyu Black Pepper Beef</b> , mushroom, snow pea and cashew	31	35
<b>Tofu Coconut Curry</b> with snow pea, cauliflower, broccoli, capsicum and green beans	24	27.5
<b>Grilled King Prawns</b> with garlic butter and nam pla prik	37	42
<b>Stir Fry Crispy Pork Belly</b> with chilli, Thai basil and Chinese broccoli	25	29
<b>Wagyu Beef Rendang</b> , crispy garlic roti extra roti \$4.50	30	34
<b>Chicken Katsu</b> with ponzu dressing	24	27.5

## NOODLES AND RICE

<b>Seafood Congee</b> with prawns, mussel, squid and abalone, fried garlic, shallots and youtiao	28	31
<b>Chopstix Special Fried Rice</b> with chorizo, pickled radish, prawns, shallot and crispy garlic	24	27.5
<b>Vegetarian Fried Rice</b> with peas, corn, tofu and Chinese broccoli	18	21
<b>Pad See Ew</b> , thick and chewy rice noodle, house made sweet soy	18	21
Chicken	6	7.5
Beef	8	9.5
Prawn	8	9.5
<b>Wok Fried Prawn Hokkien Noodles</b> , sticky sambal, toasted sesame seeds, potato, tomato, onion, shitake mushroom	27	30.5
<b>Mi Goreng Noodle</b> with grilled chicken, fried egg and spicy sambal	24	27.5

## PER PIECE

	M	V
<b>Betel Leaf Scallop</b> , caramelised coconut, chilli and roasted peanuts	6	7.5
<b>Peking Duck Pancake</b> , shallot, cucumber, carrot, red cabbage, hoisin and shallot	11	12.5
<b>Prawn and Scallop Toast</b> , lime, mayo and herbs	9.5	11
<b>Prawn Coconut Tempura</b> , shiro shoyu	9	11

## SIDES

	M	V
<b>House Pickles</b>	6	7.5
<b>Prawn Crackers</b> sweet and spicy soy	4.5	6
<b>Steamed Greens</b> with oyster sauce, crispy shallot, sesame	14	16
<b>Steamed Rice</b>	3.5	5
<b>Japanese Furikake Rice</b>	4	6

## KIDS MEALS

	M	V
<b>Soy Pork, Rice and Vegetable Bowl</b>	11	13
<b>Fish and Chips</b>	11	13
<b>Chicken and Chips</b>	11	13
<b>Stir Fried Egg Noodle in Sweet Soy (Chicken, Beef or Pork)</b>	11	13

## DESSERTS

<b>Chopstix Halo-Halo</b> , shaved rice, condensed milk, cocnut jelly, jackfruit, crispy rice flakes, caramel bananas, rockmelon, strawberries, taro ice cream	19	22
<b>Mango Pancake</b> , mascapone	14	16
<b>Fried Ice Cream</b> cookies 'n' cream, pistachio, kaffir lime, basil strawberries	14	16
<b>Plain Ice Cream</b> , Nutella chocolate, strawberry, butterscotch caramel, cookies 'n' cream	5	7



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# BANQUET MENU

## OPTION 1

**\$45 PER PERSON**  
MINIMUM 2 PEOPLE

Compressed Watermelon Salad, Pistachio,  
Watercres, Nouch Cham

Salt And Pepper Calamari, Crispy Garlic, Lime

Crispy Barramundi Laksa Curry

Sweet And Sour Crispy Masterstock Pork Belly,

Pickled Pineapple, Mint

Korean Fried Chicken, Spicy Gochujang, Pickles

Steamed Seasonal Greens With Oyster Sauce

Fried Rice

## OPTION 2

**\$59 PER PERSON**  
MINIMUM 2 PEOPLE

Betel Leaf, Scallop, Caramelised Coconut, Chilli  
And Roasted Peanuts

Compressed Watermelon Salad, Pistachio,  
Watercres, Nouch Cham

Salt And Pepper Calamari, Crispy Garlic, Lime

Crispy Barramundi Laksa Curry

Sweet And Sour Crispy Masterstock Pork Belly,  
Pickled Pineapple, Mint

Korean Fried Chicken, Spicy Gochujang, Pickles

Steamed Seasonal Greens With Oyster Sauce

Fried Rice

Desserts To Share – Chefs Selection