
好吃极了

Miss Songs

ASIAN KITCHEN

MISS SONGS SIGNATURE BANQUETS

Please inform your waiter if you have any allergies.
Please note all items are served individually unless otherwise requested.

PEKING DUCK

\$60 per person (Min 2 people)

Duck San Choi Bao ^{DF}

Roast Duck Steam Bun (2pcs) ^{DF} 

Sriracha, chilli & hoisin

Miss Songs Peking Duck Pancakes ^{DF}

Roast duck, cucumber, spring onion, hoisin & Chinese pancake


Shredded Peking Duck Soup ^{DF}

Duck Chow Mee ^{DF}

Crispy fried egg noodles, roasted duck strips, capsicum, snow peas & bean shoots

BANQUET 1

\$55 per person (Min 2 people)

Salt and Pepper Calamari ^{DF + GF} 

Wok-fried calamari in spicy chilli salt

Chicken San Choi Bao ^{DF}

Black Pepper Beef, Capsicum and Onion ^{DF}

Sweet and Sour Pork ^{DF}

Miss Songs Fried Rice ^{DF}


Prawns, scallops, Lap Cheong sausage & green peas

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BANQUET 2

\$65 per person (Min 2 people)

Salt and Pepper Calamari ^{DF + GF} 
Wok-fried calamari in spicy chilli salt

Scallop and Prawn Seafood San Choi Bao ^{DF + GF}

Miss Songs Peking Duck Pancakes ^{DF}
Roast duck, cucumber, spring onion, hoisin & Chinese pancake


Barramundi ^{DF + GF OPTION}
Steamed barramundi fillet with ginger, leek & light soy

Scotch Fillet Hot Plate and Cantonese Sauce ^{DF + GF OPTION}

Special Fried Rice ^{DF + GF OPTION}

BANQUET 3

\$75 per person (Min 2 people)

Salt and Pepper Calamari ^{DF + GF} 
Wok-fried calamari in spicy chilli salt

Assorted Dim Sum ^{DF}
Har kau, siu mai & stuffed mushroom

Miss Songs Peking Duck Pancakes ^{DF}
Roast duck, cucumber, spring onion, hoisin & Chinese pancake

Barramundi ^{DF + GF OPTION}
Steamed barramundi fillet with ginger, leek & light soy

Scotch Fillet Hot Plate and Cantonese Sauce ^{DF + GF OPTION}


Special Fried Rice ^{DF + GF OPTION}

Banana Fritter
Vanilla ice cream

ENTRÉE

Miss Songs Peking Duck Pancakes (6pcs) ^{DF} Roast duck, cucumber, spring onion, hoisin & Chinese pancake  <i>Fowles Small Batch Pinot Noir</i>	38
White Cut Chicken, Sichuan Chilli Oil, Peanut and Sesame ^{DF} 	16
 <i>Pizzini Prosecco</i>	
Crab Meat and Prawn Curry Fritters  <i>Artea Rosé</i>	17
Wok-fried Garfish Fillet and Mushroom Sauce  <i>Jim Barry Watervale Riesling</i>	19
Crispy Eggplant and Seafood Fragrant Sauce ^{DF} 	13
 <i>Artea Rosé</i>	
Salt and Pepper Calamari ^{DF + GF}  Wok-fried calamari in spicy chilli salt  <i>Momo Pinot Gris</i>	18
Five-spice Crispy Pork Belly ^{DF} Sweet soy dipping sauce  <i>Fowles 'Are you Game' Pinot Grigio</i>	17
San Choi Bao (per person)	
Prawn & scallop ^{DF + GF OPTION}	12
Chicken ^{DF}	10
Roast duck ^{DF}	11
Mixed vegetable ^{DF + GF OPTION}	9

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 Suggested wine pairing.

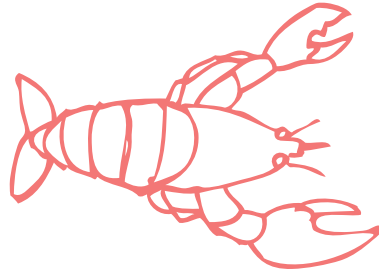
FROM THE STEAMER

Har Kau Prawn Dumpling (3pcs) ^{DF}	14
Siu Mai Pork and Prawn Dumpling (3pcs) ^{DF}	12
Chicken and Prawn Wonton (3pcs) ^{DF} Ginger sauce	13
Steamed King Prawn (2pcs) ^{DF + GF OPTION} Fresh garlic, glass noodles, ginger & light soy	19
Vegetable Spring Roll (3pcs) ^{V + DF} Sweet & sour sauce	10
Roast Duck Steam Bun (2pcs) ^{DF} 🌶️ Sriracha, chilli & hoisin	12



SOUPS

Scallop and Prawn Hot and Sour Soup ^{DF} 🌶️	13
Shredded Duck Soup ^{DF}	12
Sweet Corn and Chicken Soup ^{DF + GF}	12



FROM THE TANK

Live Mud Crab

MARKET PRICE

Live Rock Lobster


MARKET PRICE

Cooking Method:

Steamed - ginger, shallot & light soy ^{DF + GF OPTION}

Stir-fried - ginger & spring onion ^{GF}

Deep-fried - five spice salt ^{DF}


Singaporean style - tangy tomato & egg-based sauce 

Add egg noodles


6


MAINS


Mixed Greens, Braised Bean Curd and
Shiitake Mushrooms ^{DF + GF OPTION + V OPTION} 24

 *Fowles Small Batch Pinot Noir*


Steamed Broccolini and Garlic Crumbs ^{DF + GF + V} 19

 *Wairau River Sauvignon Blanc*

250gm Cape Grim Rib Eye Sichuan Beef ^{DF}  39
Served medium rare

 *Xanadu Exmoor Cabernet Sauvignon*

Wok-fried Scallops, Broccoli, Ginger and Shallot ^{GF} 39

 *Little Yering Chardonnay*


Kung Bo Chicken ^{DF}  30

Wok-tossed chicken pieces with capsicum, onion, cashews, mushrooms
& scallion


 *Mollydooker Merlot*

Singaporean Chilli Prawn  38


Tangy tomato & egg-based sauce

 *Artea Rosé*

Black Pepper Beef, Capsicum and Onion ^{DF} 32


 *Fowles Small Batch Shiraz*

Mongolian Lamb Hot Plate ^{DF} 40


 *Xanadu Exmoor Cabernet Sauvignon*

Seafood Supreme ^{GF} 36

Prawn cutlets, scallop, calamari & garlic butter sauce


 *Mike Press Sauvignon Blanc*

Traditional Lemon Chicken ^{DF} 30


 *Fowles 'Are you Game' Pinot Grigio*

Chinese Roasted Duck ^{DF} half 35

De-boned roast duck & plum sauce whole 62

 *Fowles Small Batch Pinot Noir*

Scotch Fillet Hot Plate and Cantonese Sauce ^{DF} 36


 *Yalumba Patchwork Shiraz*

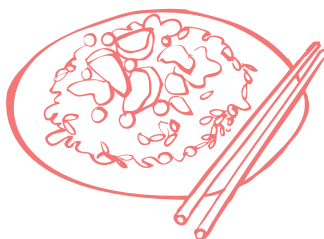
Sweet and Sour Pork ^{DF} 29

 *Pizzini Lana Moscato*


Barramundi ^{DF + GF OPTION} 35

Steamed barramundi fillet with ginger, leek & light soy

 *Wairau River Sauvignon Blanc*



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RICE

Miss Songs Fried Rice ^{DF}	22
Prawns, scallops, Lap Cheong sausage & green pea	
Duck Fried Rice ^{DF}	18
Roast duck, green pea, egg & spring onion	
Fried Rice Special ^{DF + GF OPTION}	17
BBQ pork, shrimp & green pea	
Vegetarian Fried Rice ^{DF + GF + V + VEGAN OPTION}	15
Baby corn, green pea & mushroom	
Steamed Jasmine Rice (per bowl)	4


NOODLES

Seafood Soft Noodle ^{DF}	31
Prawn cutlets, scallops & calamari	
Singaporean Fried Noodles ^{DF}	24
BBQ pork, shrimp & vegetables	
Vegetarian Singaporean Fried Noodles ^{DF + GF + V + VEGAN OPTION}	19
Duck Chow Mee ^{DF}	29
Crispy fried egg noodles, roast duck strips, capsicum, snow peas & bean shoots	

DESSERTS


Affogato 14

Vanilla ice cream, shot of coffee & your choice of liquor

 *Penfolds Club Port*

Cardamom and Honey Crème Brûlée ^{GF OPTION} 14

Pistachio sable

 *Pizzini Lana Moscato*

Banana Fritter 14

Vanilla ice cream

 *Penfolds Club Port*


Deep Fried Ice Cream 14

Maple syrup

 *Vasse Felix Cane Cut Semillon*


Warm Apple and Ginger Pudding 14

Butterscotch sauce and vanilla ice cream

 *Pizzini Prosecco*



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