
好吃极了

Miss Songs

ASIAN KITCHEN



MISS SONGS SIGNATURE BANQUETS


Please inform your waiter if you have any allergies.

PEKING DUCK

\$60 per person

Minimum 2 people

Duck San Choi Bao ^{DF}

Roast Duck Steamed Bun (2pcs) ^{DF} 
Sriracha, chilli & hoisin

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


Roast Duck Hot & Sour Soup ^{DF}

Duck Chow Mee ^{DF}
Crispy fried egg noodles, roasted duck strips, capsicum, snow peas & bean shoots

BANQUET 1

\$55 per person

Minimum 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

Minimum 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

Minimum 2 people

Salt and Pepper Calamari ^{DF + GF} 

Wok-fried calamari in spicy chilli salt

Assorted Dim Sum ^{DF}

Hark au, siu mai & vegetable dumpling

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

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ENTRÉE

Miss Songs Peking Duck Pancakes (6pcs) ^{DF}	38
Roast duck, cucumber, spring onion, hoisin & Chinese pancake	
🍷 <i>Rob Dolan True Colours Pinot Noir</i>	
Typhoon Shelter Style Crispy Soft Shell Crab (4pcs) ^{DF} 🌶️	25
Fried garlic, spring onion & crispy shallot	
🍷 <i>Ata Rangi Rosé</i>	
Kataifi Prawn Cutlets (3pcs) ^{DF}	18
Wasabi mayonnaise	
🍷 <i>Little Yering Chardonnay</i>	
Crispy Eggplant and Seafood Fragrant Sauce ^{DF} 🌶️	13
🍷 <i>Artea Rosé</i>	
Salt and Pepper Calamari ^{DF + GF} 🌶️	18
Wok-fried calamari in spicy chilli salt	
🍷 <i>Left Field Pinot Gris</i>	
Five-spice Crispy Pork Belly ^{DF}	17
Sweet soy dipping sauce	
🍷 <i>Rabbit Ranch Pinot Gris</i>	
Vegetable Spring Roll (3pcs) ^{V + DF}	10
Sweet and sour sauce	
🍷 <i>Paul Louis Sparkling Rosé</i>	
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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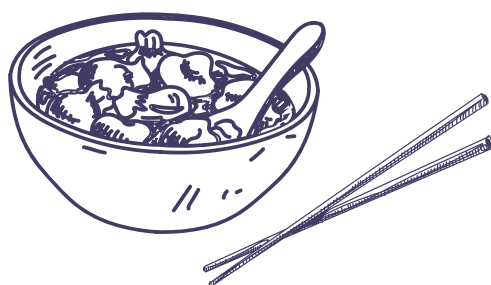
🍷 Suggested wine pairing.

FROM THE STEAMER

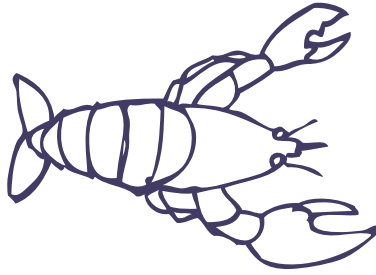
Har Kau Prawn Dumpling (3pcs) ^{DF}	14
Siu Mai Pork and Prawn Dumpling (3pcs) ^{DF}	12
Chilli Chicken and Prawn Wonton (3pcs) ^{DF} 🌶️ Black vinegar & chilli oil	12
Roast Duck Steam Bun (2pcs) ^{DF} 🌶️ Sriracha, chilli & hoisin	12
Vegetable Dumpling (3pcs) ^{DF + V}	11

SOUPS

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



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FROM THE TANK

Live Mud Crab

MARKET PRICE

Live Rock Lobster

MARKET PRICE

Cooking Method:

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

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

Stir-fried - black pepper sauce

Deep-fried - five-spice salt ^{DF}

Singaporean style - tangy tomato & egg-based sauce 


Add egg noodles






6

MAINS

Sautéed Mushrooms, Snow Peas and Bean Curd ^{DF + GF OPTION + V OPTION} 24 Teriyaki sauce  <i>Xanadu Estate Exmoor Cabernet Sauvignon</i>
Steamed Broccolini and Garlic Crumbs ^{DF + GF + V} 19  <i>Wairau River Sauvignon Blanc</i>
Wok-fried Prawn Cutlet ^{DF + GF} 37 Mayonnaise sauce  <i>Little Yering Chardonnay</i>
Wok-fried Scallops, Broccoli, Ginger and Shallot ^{GF} 39  <i>Little Yering Chardonnay</i>
Kung Bo Chicken ^{DF}  30 Wok-tossed chicken pieces with capsicum, onion, cashews, mushrooms & scallion  <i>Mollydooker Merlot</i>
Singaporean Chilli Prawn  38 Tangy tomato & egg-based sauce  <i>Artea Rosé</i>
Black Pepper Beef, Capsicum and Onion 32  <i>Round Two Single Vineyard Shiraz</i>
Mongolian Lamb Hot Plate ^{DF} 40  <i>Xanadu Estate Exmoor Cabernet Sauvignon</i>
Seafood Supreme ^{GF} 36 Prawn cutlets, scallop, calamari & garlic butter sauce  <i>Mike Press Sauvignon Blanc</i>
Crispy Shredded Beef Fillet  30 Wok-tossed in mandarin sauce  <i>Little Yering Chardonnay</i>
Traditional Lemon Chicken ^{DF} 30  <i>Left Field Pinot Gris</i>

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 Suggested wine pairing.

Chinese Roasted Duck ^{DF}	half 35
De-boned roast duck & plum sauce	full 62
 <i>Rob Dolan True Colours Pinot Noir</i>	
Scotch Fillet Hot Plate with Cantonese Sauce ^{DF}	36
 <i>Round Two Single Vineyard Shiraz</i>	
Sweet and Sour Pork ^{DF}	29
 <i>Pizzini Lana Moscato</i>	
Barramundi ^{DF + GF OPTION}	35
Steamed barramundi fillet with ginger, leek & light soy	
 <i>Wairau River Sauvignon Blanc</i>	
Crispy Skin Spatchcock ^{DF + GF}	32
Five spice salt & garlic	
 <i>Round Two Single Vineyard Shiraz</i>	



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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 Chow Mee ^{DF}	38
Crispy fried egg noodles, prawns, scallops, calamari, ginger & shallot sauce	
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 Vanilla ice cream, shot of coffee & your choice of liquor	15
Cardamom and Honey Crème Brûlée <small>GF OPTION</small> Pistachio sablé	15
Banana Fritter Vanilla ice cream	15
Deep Fried Ice Cream Maple syrup	15
Coconut Mousse Mango and lime salsa, coconut crunch, raspberry & lychee	15



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