



GREEN GINGER

est. 2003

Nothing strengthens that familiar bond quite like sharing a meal. We eat together to celebrate good times, to get over hard times, and to build memories! At green ginger we have long believed that happiness comes not just from eating well, but also eating together!

TO START WITH

- HOT & SOUR SOUP** **G V** 11
A speciality from the szechuan province.
- TOM YUM SOUP** **G** 11
Thai broth with your choice of prawns or chicken - a unique flavour.
- CHICKEN & SWEET CORN SOUP** **G V** 10
- PRAWN CHIPS WITH PEANUT SAUCE** 10
Giant indonesian prawn chips, served with our house made peanut sauce.
- SHALLOT PANCAKES (2)** 15
Pastry filled with spring onion. Very very tasty.
- SPRING ROLLS (VEGETARIAN) (3)** **V** 15
This is an all-time favourite, fresh shredded ingredients.
- CHICKEN SATAYS (3)** **G** 15
Skewered chicken pieces chargrilled then topped with our house made peanut sauce.
- SAMOSAS (3)** **V** 15
A traditional indian entrée, tasty vegetarian parcels wrapped in a triangular pastry.
- DUMPLINGS (5)** 15
Minced prawn & chicken 'money bags' made fresh daily (FRIED or STEAMED).
- EASTERN PLATTER (2 OF EACH)** 34
A combination of satays, fried dumplings, spring rolls & samosas.

CURRY POT

- PENANG BEEF** **G** 24
Ground peanut curry sauce - a Malaysian favourite.
- RENDANG (MEDIUM)** 24
Slow cooked cubes of beef, simmered with spices & coconut milk - an Indonesian favourite.
- THAI GREEN CURRY (MEDIUM)** **G**
Chicken 24 Prawn 29
The traditional thai curry.
- THAI RED CURRY (MEDIUM)** **G V**
Chicken/Beef 24 Duck 29
Creamy red curry infused with kaffir lime leaves - recommended with duck!
- BUTTER CHICKEN (MILD)** 24
An Indian favourite.
- BEEF VINDALOO (HOT)** 24
Tender beef curry - a must for those who like it hot!

FOOD ALLERGIES Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts. seafood. shellfish. sesame seeds. wheat flour. eggs. soy. fungi and dairy products. Customer requests will be catered for to the best of our ability. but the decision to consume a meal is the responsibility of the diner

CHEF'S SPECIALS

- GG** **G V** Chicken 25 Prawn 29
A southern, indian style dish cooked with ginger garlic and mild masala sauce.
- KHMER CHARGRILLED CHICKEN** **G** 25
Marinated with fresh herbs and spices - served with sweet chilli sauce.
- CHARGRILLED COCONUT CHICKEN** **G** 26
Khmer chicken pieces topped with our mild coconut sauce - a very popular dish!
- SALT AND PEPPER** **V**
Tofu 18 Squid 27 Prawn 29
Lightly battered then wok-tossed with spices.
- UNCLE'S CRISPY BEEF** 26
Quickly fried then wok-tossed with a tangy sauce - highly recommended.
- FRIED DUCK** 29
Battered duck breast wok-tossed with your choice of plum or sweet and sour sauce.
- COMBINATION CHOW MEIN** **G V** 25
A combination chop suey served on a bed of crispy noodles.
- HONEY** Chicken 24 Prawn 29
An old Chinese favourite - tossed with sesame seeds & honey.
- PORK** 26
Cut from the bone, wok-tossed with sweet & sour or plum sauce.

NOODLE BAR

All noodle dishes served with prawn, chicken & egg unless otherwise stated. Noodles can be made vegetarian or gluten free on request.

- GG NOODLES** **V** 19
Fresh flat rice noodles wok-tossed with lemongrass, chilli & basil.
- KWAY TEOW** **V** 19
Fresh flat rice noodles wok-tossed with the chef's mild spices.
- PAD THAI (MEDIUM)** **V** 19
Rice noodles stir fried with crushed nuts - always popular.
- HOKKIEN MEE** **V** 19
Fresh yellow egg noodles - accompanies any meal.
- BANGKOK NOODLES (MEDIUM)** **V** 19
A Thai favourite cooked with a medium to hot red curry paste.
- SINGAPORE NOODLES (MEDIUM)** **V** 19
Vermicelli rice noodles wok-tossed and infused with curry.
- SATAY NOODLES** **V** 19
Fresh yellow egg noodles topped with our house made peanut satay sauce.
- BOMBAY NOODLES** **V** 19
Yellow egg noodles simmered with our own mild coconut curry sauce and beef slices.
- SAIGON NOODLES OR SPRING ROLL NOODLES** 21
A salad noodle dish - light and refreshing, served cold (served with either chargrilled chicken or spring rolls).
- LAKSA (MEDIUM)** 21
Prawns, chicken, tofu, fishcake, yellow noodles & bean sprouts simmered in a spicy coconut broth.

G GLUTEN FREE ON REQUEST
V VEGAN ON REQUEST

FROM THE WOK

ALL WOK-TOSSED WITH VEGETABLES.

CHOICE OF:

- | | |
|----------------------------|-----------------|
| MIXED VEGETABLES 17 | TOFU 18 |
| CHICKEN 24 | BEEF 24 |
| SQUID 26 | PRAWN 29 |

BASIL **G V**

Wok-tossed with fresh thai basil & roasted chilli.

GINGER **G V**

Stir-fried with shredded ginger.

LEMONGRASS **G V**

Cooked with fresh lemongrass.

CASHEW **G V**

Wok-tossed with roasted whole chillies then topped with roasted cashews.

COCONUT LIME **G V**

Spicy coconut infused with kaffir lime leaves.

CHOO CHEE **G V**

Bangkok style curry cooked with coconut milk and spices.

BLACK BEAN **G V**

Stir-fried with roasted black beans.

SWEET & SOUR **G V**

An old favourite!

SZECHUAN **G V**

Chinese spicy hoi sin sauce.

ON THE SIDE

- MIXED VEGETABLES** **G V** 16
- SATAY VEGETABLES** **G** 17
- BOK CHOY** **G V** 17
- CHINESE FRIED RICE***
*AVAILABLE IN VEGETARIAN
Small 11 Large 13 XLarge 15
- NASI GORENG**
Small 11 Large 13 XLarge 15
- THAI SALAD** **G** Entree 16 Main 26
Choice of Chargrilled Chicken, Beef or Prawn.
- JASMINE STEAMED RICE** PER SERVE 4.5

BANQUETS

BANQUET OPTION #1

40 PP - MINIMUM 2 PEOPLE

- CHICKEN & SWEET CORN SOUP OR TOM YUM CHICKEN SOUP
- SATAY & SPRING ROLL
- CHINESE FRIED RICE
 - BASIL BEEF
- CHARGRILLED COCONUT CHICKEN
- ICE CREAM

BANQUET OPTION #2

46 PP - MINIMUM 4 PEOPLE

- CHICKEN & SWEET CORN SOUP OR TOM YUM CHICKEN SOUP
- SATAY, SPRING ROLL & CHINESE DUMPLING
 - CHINESE FRIED RICE
 - BASIL BEEF
- CHARGRILLED COCONUT CHICKEN
 - KWAY TEOW
- SALT & PEPPER PRAWN
- ICE CREAM

If you have a favourite please let us know and we will try to accommodate.

