



emily yeoh

FOOD MENU

MADE WITH  
LOVE



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AT EMILY YEOH WE PROMISE TO...

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TREAT YOU WITH RESPECT & KINDNESS WHILE SERVING  
EXCEPTIONAL FOOD INSPIRED BY MALAYSIAN, CHINESE  
& CANTONESE CUISINE, PAIRED WITH DELICIOUS DRINKS.

WE WILL WELCOME YOU INTO OUR LITTLE COMMUNITY  
HERE IN PADDINGTON.

WE HOPE YOU'LL ENJOY EVERY MOMENT & WE WOULD  
LOVE TO HEAR YOUR FEEDBACK!

*EMILY & THE AMAZING EY TEAM*





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## SMALL PLATES

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WOK TOSSED SPICY EDAMAME GF, DF, V, VG	<b>\$ 8</b>
<i>Wok tossed edamame in Mala sauce</i>	
BAO BUN (2) DF	<b>\$ 10</b>
<i>Char xiu Pork, with cucumber and Kewpie Mayo</i>	
VEGETARIAN SPRING ROLLS (2) V, VG, DF	<b>\$ 10</b>
<i>Toasted rice, Green paw-paw salad &amp; Nam Jim Sauce</i>	
SIGNATURE DUCK SPRING ROLL (2) DF	<b>\$ 12</b>
<i>Shredded roast duck, tobiko &amp; mayo</i>	
SALT AND PEPPER TOFU DF, V, VG, GF	<b>\$ 15</b>
<i>Classic Fried tofu, tossed with wok charred salt and pepper mix (capsicum, carrot, onion), seasoned with our house 5 spice salt, served with Nam Jim sauce on side</i>	
PORK & DUCK WONTON (6) DF	<b>\$ 15</b>
<i>House made Pork and Duck Wonton served with Mala Sauce</i>	
THAI GREEN PAW PAW SALAD GF, DF, V, VG	<b>\$ 16</b>
<i>Locally grown green paw paw, carrot, cherry tomato, cucumber, snake bean and fried peanut (CONTAINS PEANUTS)</i>	
FRIED CALAMARI GF, DF	<b>\$ 18</b>
<i>Lightly battered Calamari, deep fried with Sweet potato starch, curry leaves, seasoned with our Five spice seasoning, serve with Chilli Jam and Mayo on side</i>	
ABURI SALMON ON CALAMARI TOAST (2) DF	<b>\$ 18</b>
<i>Lemon Myrtle Cured salmon, QLD Avocado mayo on crispy Calamari Toast</i>	

DIETARIES ARE AS FOLLOWS

GF: GLUTEN FREE - V: VEGETARIAN - VG: VEGAN - DF: DAIRY FREE

\* indicates a change to the dish to fulfil this dietary requirement, please let our friendly staff know of any dietary requirement



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## WOK

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### FRIED RICE

- VEGETARIAN FRIED RICE GF\*, V, VG\*, DF **\$ 19**  
*Cooked with seasonal vegetables and egg*
- CHICKEN FRIED RICE DF, GF\* **\$ 23**  
*Fried rice with chicken, eggs & spring onion*
- EMILY'S SIGNATURE LAKSA FRIED RICE GF\*, DF **\$ 35**  
*Calamari, Scallop, Tiger Prawns, with EY signature Laksa paste, spring onions, pineapple, raisins & egg*
- MUM'S CHAR XIU FRIED RICE DF **\$ 23**  
*Fried rice with Char Xiu pork, eggs & spring onion*

### CHOW MIEN

- VEGETARIAN STYLE CHOW MIEN V, DF, VG\* **\$ 22**  
*Classic Thin Cantonese Noodle, wok fried with Emily's Special Soy dressing, onion, shallot, bean sprout, seasonal vegetables*
- CHOW MIEN WITH SHREDDED DUCK DF **\$ 23**  
*Classic Thin Cantonese Noodle, wok fried with Emily's Special Soy dressing, onion, shallot, bean sprout and shredded roast duck*
- CHOW MIEN WITH WAGYU BEEF DF **\$ 32**  
*Classic Thin Cantonese Noodle, wok fried with Emily's Special Soy dressing, onion, shallot, bean sprouts, and wagyu beef*

### PAD THAI

- YANIKA'S PAD THAI DF **\$ 32**  
*Wok Fried Rice noodles, mixed with shrimp paste, bean sprouts, egg, and your choice of Chicken, Beef or Duck*  
CONTAINS PEANUTS

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## LARGE PLATES

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<b>VEGETARIAN RENDANG</b> V, VG, DF, GF	<b>\$ 28</b>
<i>Sweet potato, tofu and seasonal vegetables, pumpkin, wok fried and served on our classic Rendang Sauce</i>	
<b>FRAGRANT HAINAN CHICKEN</b> GF*, DF	<b>\$ 32</b>
<i>Soft poached chicken with sides of ginger shallot sauce &amp; chilli paste</i>	
<b>SWEET AND SOUR PORK</b> DF	<b>\$ 32</b>
<i>Fried pork, classic Canto Malaysian style sweet and sour sauce, plum puree, pineapple pieces, fried sweet potato chips</i>	
<b>CHAR XIU PORK BELLY</b> DF	<b>\$ 32</b>
<i>Emily's Grandma's Secret recipe Pork Belly marinated in Fragrant Char Xiu Marinade. Served with Caramalised Char Xiu Glaze</i>	
<b>ROAST DUCK IN RED CURRY</b> DF, GF	<b>\$ 42</b>
<i>Signature roast duck in fragrant Lychee Red Curry sauce</i>	
<b>PEKING DUCK</b>	<b>\$ 45</b>
<i>Signature Hot Smoked Roast Duck with Peking Sauce, 6 pieces of pancake, and cucumber</i>	
<b>PAN SEARED WAGYU BEEF</b> DF	<b>\$ 49</b>
<i>Serve with Jaew Sauce (Dried thai chilli, lime, tamarind sauce)</i>	
<b>SINGAPORE CHILLI TIGER PRAWNS</b> GF, DF	<b>\$ 46</b>
<i>3 Tiger Prawns tossed in our house made Singapore Chilli Sauce</i>	

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## SIDES

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<b>STEAMED JASMINE RICE (SINGLE SERVE)</b> DF, GF, V, VG	<b>\$ 4.5</b>
<b>HAINAN CHICKEN RICE (SINGLE SERVE)</b>	<b>\$ 5</b>
<b>ROTI CANAI BASKET (2)</b> V	<b>\$ 10</b>
<b>SEASONAL ASIAN VEGETABLES</b> GF*, DF, V*	<b>\$ 18</b>
<i>Wok-tossed fried green vegetables with soy, garlic &amp; chilli</i>	

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## \$68 BANQUET

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### ENTREES

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#### LAKSA SOUP

*Served with a 68 degree egg*

#### CURED SALMON

*With Avocado Mayo and Purple Sweet Potato chips*

#### CHAR XIU PORK BAO

*Char xiu Pork, seasonal Salad and Kewpie Mayo filled Bun*

#### FRIED CHICKEN WINGS

*With Sambal and Kewpie Mayo*

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### MAINS

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#### HAINAN CHICKEN

*With Ginger and Shallot sauce and Chilli Jam*

#### RED DUCK CURRY

*Roasted on hot coals and served In our Signature Red Lychee Curry*

#### WOK TOSSED ASIAN GREENS

*Wok tossed with Garlic, Soy and Chilli*

#### HAINAN CHICKEN RICE

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#### DESSERT OF THE DAY

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WE DO NOT CATER TO DIETARY REQUIREMENTS WITH OUR BANQUET MENUS. WE APOLOGISE FOR THE INCONVENIENCE



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## EMILY'S MONTHLY BANQUETS

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### ABOUT US

Here at Emily Yeoh's we like to change things up as often as possible! With a constantly evolving menu, we like to offer seasonal changes, and fresh ideas.

We encourage you to ask our friendly staff about our current Banquet special. We always have a variety of options, original dishes, and regular changes to our menu. We've got something for everyone!

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### SPECIALS

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Ask us about our specials! Emily's always got something cooking. We often have Mud Crabs available, (pre ordering them is recommended) Queensland tiger prawns, Lamb Shank's and Wagyu Beef! Our delicious in house made Laksa is cooking most days, as well as Emily's home made Nyonya Kuih. Our friendly staff are always up to date with what is on and are always keen to give some suggestions!



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DESSERTS

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- KOPI'O' PENANG MARTINI BRULEÉ GF\*, V **\$ 12**  
*Kopi 'O' coffee infused espresso Creme Brulee  
Served with white & dark chocolate crumb*
- WATERMELON CAKE GF, V **\$ 12**  
*Rose and Pandan syrup, chantilly cream, compressed  
Watermelon in Lemon Myrtle syrup, in a dacquoise  
sponge base. (CONTAINS NUTS)*
- COCONUT PANACOTTA GF, V **\$ 12**  
*Coconut and Pandan Panacotta, Sweet Potato  
chips and Taro cream*



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DRINKS LIST

MADE WITH  
LOVE



## BEER

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### ON TAP

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	POT / PINT
TIGER LAGER 5%	<b>\$9 / \$14</b>
EMILY YEOH PALE ALE 4.5%	<b>\$9 / \$14</b>

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### BOTTLED

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CORONA	<b>\$ 9</b>
KIRIN	<b>\$ 10</b>
SINGHA	<b>\$ 12</b>
LAOTE 1L 4.7%	<b>\$ 30</b>

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### NON-ALCOHOLIC

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JAMES SQUIRE 0%	<b>\$ 8</b>
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## WINE

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### SPARKLING WINE

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	GLASS / BOTTLE
'22 WALSH & SONS PET NAT   MARGARET RIVER <i>Enjoy with Aburi Salmon Toast</i>	<b>\$17 / \$75</b>
NV SIGNOR VINO PROSECCO   KING VALLEY <i>Enjoy with Crispy Pork Belly</i>	<b>\$15 / \$70</b>

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### WHITE WINE

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EMILY AND FRIENDS CHARDONNAY <i>Enjoy with Laksa Fried Rice</i>	<b>\$12 / \$50</b>
'22 GROWERS TOUCH SAUVIGNON BLANC   RIVERINA <i>Enjoy with Yanika's Pad Thai</i>	<b>\$12 / \$50</b>
'22 WALSH & SONS 'LIL SEB' SEMILLION   MARGARET RIVER <i>Pairs with Singapore Chilli Tiger Prawns</i>	<b>\$75</b>
'22 SIGNOR VINO PINOT GRIGIO   RIVERINA <i>Enjoy with Hainan Chicken</i>	<b>\$15 / \$70</b>
'22 WALSH & SONS BURNSIDE CHARDONNAY   MARGARET RIVER <i>Enjoy with Green Salmon Curry</i>	<b>\$120</b>

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### ROSE

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'21 SIGNOR VINO ROSE   RIVERINA <i>Enjoy with Lychee Duck Curry</i>	<b>\$14 / \$60</b>
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### RED WINE

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EMILY AND FRIENDS SHIRAZ <i>Enjoy with Beef Rib</i>	<b>\$12 / \$50</b>
'19 SIX ACRES PINOT NOIR   YARRA VALLEY <i>Enjoy with Black Pepper Duck</i>	<b>\$16 / \$75</b>
'18 SIX ACRES FIELD BLEND   YARRA VALLEY <i>Enjoy with Wagyu Beef</i>	<b>\$14 / \$65</b>
'18 FREDDY NERKS DOLCETTO   ADELAIDE HILLS <i>Enjoy with Beef Rib</i>	<b>\$75</b>
'21 CURATOR 'HAMLETS' SHIRAZ   BAROSSA VALLEY <i>Pairs with Black Pepper Duck</i>	<b>\$75</b>

## COCKTAILS

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### HOUSE SPECIALS

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<b>BURNING RONIN</b> - TOTTORI WHISKY, LUIS XIV, STONES GREEN GINGER. STIRRED DOWN WITH CINNAMON	<b>\$ 22</b>
<b>MILTON ESPRESSO TINI</b> - MILTON COFFEE RUM, ESPRESSO, FRANGELICO. SHAKEN & GARNISHED WITH COFFEE BEANS	<b>\$ 22</b>
<b>LYCHEE MARTINI</b> - JINZU GIN, ABSOLUTE VODKA, LYCHEE & ROSE SYRUP. STIRRED DOWN & GARNISHED WITH LYCHEE	<b>\$ 22</b>
<b>EY MARGARITA</b> - BLANCO TEQUILA, TRIPLE SEC, LIME AND YOUR CHOICE OF YUZU OR WATERMELON	<b>\$ 20</b>
<b>KYOTO BOUQUET</b> -JINZU GIN, YUZU, ELDERFLOWER, APPLE, LYCHEE	<b>\$ 20</b>
<b>BLOOD MOON</b> - VODKA, MILTON SPANISH SILVER, CHERRY HEERING, LIME, APPLE, LEMONADE	<b>\$ 20</b>

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### CLASSICS

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<b>OLD FASHIONED</b> - WHISKEY, RUM, OR BOURBON	<b>\$ 21</b>
<b>DAIQURI</b> - MILTON SILVER RUM, LIME JUICE & SUGAR	<b>\$ 21</b>
<b>MOJITO</b> - WHITE RUM, LIME JUICE, SUGAR SYRUP, MINT LEAVES, SODA WATER	<b>\$ 21</b>

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### MOCKTAILS

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<b>SPICY MELON MCKERITA</b> - WATERMELON, LIME, CHILLI SYRUP, SODA	<b>\$ 13</b>
<b>CUCUMBER SOUR</b> - FRESH CUCUMBER, LEMON & LIME, SUGAR SYRUP & SODA WATER	<b>\$ 13</b>
<b>TANGO MANGO</b> - MANGO JUICE, FRESH MINT, LYCHEE, LIME & SODA WATER	<b>\$ 13</b>
<b>ORANGE BLOSSOM</b> - ORANGE JUICE, LEMONADE, & A SPLASH OF ROSE WATER	<b>\$ 13</b>



## SPIRITS

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### WHISKEY

*Served with dehydrated Orange*

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JAMESON	<b>\$ 10</b>
PROPER TWELVE	<b>\$ 12</b>
BUFFALO TRACE	<b>\$ 14</b>
TOKI SUNTORY	<b>\$ 14</b>
THE TOTTORI	<b>\$ 18</b>

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### RUM

*Served with fresh and dehydrated lemon*

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MILTON DARK	<b>\$ 15</b>
MILTON SILVER	<b>\$ 15</b>
MILTON COFFEE	<b>\$ 15</b>
MILTON SPICED	<b>\$ 15</b>
MILTON ARGUARDENTE	<b>\$ 15</b>

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### GIN - VODKA - TEQUILA

*Served with dehydrated lime*

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HENDRICKS	<b>\$ 11</b>
JINZU	<b>\$ 12</b>
AMBLESIDE SMALL ACRE GIN	<b>\$ 12</b>
AMBLESIDE OLD TOM GIN	<b>\$ 14</b>
AMBLESIDE BLOSSOM GIN	<b>\$ 14</b>
BELVEDER	<b>\$ 15</b>
ESPOLÓN BLANCO	<b>\$ 10</b>
DON JULIO	<b>\$ 14</b>
AÑEJO PATRÓN	<b>\$ 18</b>



## NON-ALCOHOLIC

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### JUICES

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ORANGE	<b>\$ 5</b>
APPLE	<b>\$ 5</b>
PINEAPPLE	<b>\$ 5</b>
MANGO	<b>\$ 5</b>
*KIDS SIZE \$3.5	

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### SOFT DRINKS

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COKE	<b>\$ 5</b>
LEMONADE	<b>\$ 5</b>
COKE ZERO	<b>\$ 5</b>
GINGER ALE	<b>\$ 5</b>
LEMON LIME BITTERS	<b>\$ 6</b>

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### TEA

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CHINESE JASMINE	<b>\$ 4.5</b>
CHINESE LOOSE LEAF	<b>\$ 4.5</b>