

WELCOME TO EMILY YEOH

Modern Asian Casual Dining

We ask that you treat all of our staff with respect.

At Emily Yeoh, we strive to make every guest feel welcomed and part of our family, and in return you will always be treated with care, kindness and respect.

Please note that all items with this symbol  signify that it is a wok item.

OUR STORY

Emily Yeoh was born in Singapore and raised in Malaysia by Malaysian parents in Borneo, Sabah. Emily's passion for food started at a young age with her beloved great aunt, a nun, who saved to buy her a cookbook and an oven.

While she deeply admires the traditional ways of cooking and flavours, her experiences as a chef have allowed her to explore modern techniques and flavours — some even a little controversial, like her *Lychee Roast Duck Curry*, which has now become a house favourite.

So be prepared to experience **Emily's personal flavours and preferred cuisines** through our **Modern Asian Casual Dining**.

At Emily Yeoh we love making people feel at home, and Emily strives to reflect this warmth in her cooking, the food we serve and our portion sizes.

If you like to laugh, have fun, and enjoy family-style servings, our restaurant is the place for you.

Many of our dishes are inspired by Emily's childhood favourites, some kept traditional and others given a modern twist.

A personal note from Executive Chef Emily Yeoh

*I created this **Modern Asian Casual Dining** experience because I believe food should be **generous, shareable, and comforting** — whether you enjoy it together at the table or prefer a plate all to yourself.*

Every now and then, we roll out specials and banquets that go beyond just Singaporean, Malaysian, and Cantonese classics. I love experimenting with flavours from all over the world and giving them an Asian spin — like our much-loved kopi-misu, and with inspiration from our friends in Thailand, Vietnam, and beyond - we love to create new and unique flavours and dishes.

Here at my restaurant, we are passionate about good food—sweet and savoury—and good wine, proudly offering our own wine line “Emily & Friends” and exclusive wine items from Valentine Wine in Heathcote, Victoria.

Welcome to my happy place. Nothing brings me greater joy than cooking for people and sharing the dishes that mean the most to me.

Yours truly,

Emily Yeoh



*Please note that if you order one or more wok items,
not all items can arrive at the same time*

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WELCOME

ALLERGY INFORMATION

ENTRÉES - WITHOUT ONION & GARLIC or THAT CAN BE ADJUSTED

- Wontons
- Edamame without the Mala Oil (*mala oil has garlic*)
- Spring Rolls
- Aburi Salmon Calamari Toast
- Tofu
- S&P Calamari
- Pork & Prawn Xiu Mai

MAINS - WITHOUT ONION & GARLIC or THAT CAN BE ADJUSTED

- Hainan Chicken
- Chow Mein
- Fried Rice – Veg & Chicken
- Sweet & Sour Pork
- Steamed Bok Choy
- Wagyu Steak

Wagyu Steak can be prepared without onion and garlic and can be made gluten-free if pre-ordered at least 24 hours before your visit.

NUT ALLERGIES

The following items contain nuts and cannot be recommended for guests with nut allergies:

- Beef Rendang — contains candlenuts
- Shredded Duck San Choy Bow — contains peanuts (2nd Course Peking Duck)
- Peanuts can be removed from the Shredded Duck San Choy Bow; however, please advise staff of any allergy when ordering.

SHELLFISH ALLERGY - CANNOT BE ADJUSTED

- Laksas
- Laksa Fried Rice
- Sambal Sauce or Sambal Chicken
- Crab
- Pork & Prawn Xiu Mai
- Prawns
- Queen of Dragon Rolls

GLUTEN-FREE INFORMATION

Throughout our menu, items marked with an asterisk (*) can be made gluten-free upon request. These items are not prepared gluten-free as standard practice, so please advise staff of any gluten allergy or intolerance when ordering.*

Please advise our staff of all allergies and dietary requirements before ordering.

While we will do our best to accommodate dietary requirements, we cannot guarantee that our food will be completely free from allergens or cross-contact.

GF - gluten-free | DF - Dairy Free | V - Vegetarian | VG - Vegan | NW = Nut Warning

* - this dish can be adjusted to meet the requirement it's attached to

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WELCOME

ENTREES: VEGAN, VEG & SEAFOOD/MIX

VEGAN / VEGETARIAN

Wok Hei Tossed Edamame V, VG, DF, GF* 12

Ridiculously addictive & stir-fried to perfection, these edamame are tossed in Emily's bold, aromatic in-house crispy Mala chilli oil—a secret blend that delivers just the right kick.



can be made non-spicy upon request

Veggie Spring Rolls (4) V, VG, DF 16

Locally sourced cabbage & carrots stir-fried with our fragrant five-spice seasoning, then hand-rolled in delicate pastry & fried to golden perfection. Served with sweet chilli dipping sauce.

additional roll for \$4

Malay Style Salt & Pepper Tofu V, VG, DF, GF 18

Coated in sweet potato starch & deep-fried to crispy golden excellence, our tofu delivers a fragrant crunch with a soft, delicate centre. It's then wok-tossed with Emily's Malay Style salt & pepper blend, fresh homegrown curry leaves, capsicum, & onion.

Crispy Fried Eggplant V, VG, DF, GF 18

Thin battered fried eggplant seasoned with Emily's Malay Style salt & pepper blend, served with coconut & mint cream with a side of sweet chilli sauce.

can be made non-spicy upon request

Veggie Bao Buns (2) Tofu or Eggplant V, VG 16

Soft, jet-black & visually striking, bao buns are filled with your choice of **eggplant** or **tofu** then layered with crunchy cucumber, lettuce, carrots, creamy mayo, a sweet chilli glaze & a slice of fresh chilli.



can be made non-spicy upon request / additional roll for \$8

SEAFOOD & MIX

Malay Style Salt & Pepper Calamari DF, GF 22

Fresh Calamari lightly coated in sweet potato starch & deep-fried to crispy golden excellence. It's then wok-tossed with Emily's Malay Style salt & pepper blend, fresh homegrown curry leaves, capsicum, and onion.

Served with Yeoh's Sambal Mayo (spicy) & wedge of Lime.

A non-spicy sauce is available upon request

Classic Pork & Prawn Xiu Mai (4) DF 22

A classic childhood favourite of Emily's, this traditional handmade Malay-Canto style steamed open dumpling is her grandmother's very own recipe.

A combination of Pork Mince & QLD Prawns — filled with love — then dressed with fragrant garlic-shallot oil, a light soy broth. Topped with tobiko & spring onion.

additional dumpling for \$6

Aburi Salmon & Calamari Toast (2) 24

Our house cured Tasmanian Salmon pieces, topped on fried thick toast with Emily's special Calamari paste, coated with black & white sesame seeds.

Topped with mayo, chilli jam, Yarra Valley salmon roe, spring onions & bonito flakes.



can be made non-spicy upon request, additional toast for \$12

Queen of Dragon Rolls (6) 28

A luxurious bite of fresh mud crab and Moreton Bay prawn paste, topped with Yarra Valley caviar and zesty home-grown finger lime & bonito flakes, served on a crisp toasted Chinese donut.

non-spicy, can add fresh chilli for an extra \$3

Please note that QOD Rolls are due to availability of Mud Crabs

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ENTREES

ENTREES: MEAT-BASED & SNACKS

MEAT-BASED

EY Signature Duck Spring Rolls (4) DF* 18

Locally sourced cabbage & carrots stir-fried with fragrant five-spice seasoning, hand-rolled in delicate pastry & fried to golden perfection. Served with tobiko, spring onion, mayo & our house-made Nam Jim dipping sauce.

Add an extra roll for \$5

Pork & Roast Duck Wontons (6) DF 22

Another of Yeoh's family secret recipes & childhood favourites.

Made of lean pork mince, shredded house roast duck; minced traditionally.

Served in soy broth, crispy chilli oil & spring onion.



Can be made non-spicy upon request. Add an extra wonton for \$4

EFC (Emily's Fried Chicken) (10) DF 26

Emily's bold take on boneless fried chicken: crispy, juicy & packed with flavour.

Served with mayo & refreshing Malaysian Acar.

SFC (Spicy Fried Chicken) (10) DF 26

Succulent boneless chicken, coated in bold Thai spices for a fiery kick.

Served with sweet chilli sauce, mayo, & refreshing Malaysian Acar.



Yan-Shu Fried Duck Wings (12) DF 26

Yan-Shu (Taiwanese-style salt & pepper duck wings) — master stock poached, air-dried, starch-coated & deep-fried.

Served with mayo & chilli jam.

Please note that Duck Wings are due to availability

Fried Chicken Bao Buns (2) 18

Soft, jet-black & visually striking, bao buns are filled with our crispy **EFC** or **SFC** Chicken layered with crunchy cucumber, lettuce, carrots, creamy mayo, sweet chilli glaze & fresh chilli.



can be made non-spicy upon request / add an extra bao for \$9

Char Xiu Pork Bao Buns (2) 18

Soft, jet-black & visually striking, bao buns are filled with our Char Xiu Pork Belly then layered with crunchy cucumber, lettuce, carrots, creamy mayo, Nam Jim & fresh chilli.



can be made non-spicy upon request / add an extra bao for \$9

YEOH'S SNACKY SNACKS

A delicious addition to any of your favourites, or select it to be served with your entrée.

Hand Cut Sweet Potato Crisps V, VG, DF, GF 8

In-house, hand-cut sweet potato chips, thinly sliced and deep-fried to a crisp finish.

Wonton Fries V, VG, DF 5

Wonton pastry fries seasoned with 5-spiced.

House Roasted Peanuts & Wonton Fries Mix NW, V, VG, DF 12

Seasoned with 5-spiced.

Shoe String Fries V, VG, DF, GF 10

In-house, hand-cut white potato chips, deep-fried until golden and crunchy.

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ENTREES

MAINS: LAKSAS & SOUPS

Most Laksas can be made gluten-free upon request. Ramen noodles will be replaced with rice noodles. Please note: all Laksas contain shrimp paste & cannot be made more mild.

All Laksas Contain: DF, GF*

Emily's creamy, coconutty laksa soup, a 63-degree egg, ramen noodles, with sambal sauce, bean sprouts, spring onions, a lime wedge. Topped with coriander & fresh chilli.

Vegetarian Tofu Veg Laksa

DF, GF*

28

Emily's silken Tofu pieces



can be made Vegan upon request

Fried Chicken Laksa

DF

28

Emily's fragrant & boneless Fried Chicken pieces



Hainan Chicken Laksa

DF, GF*

28

Emily's fragrant & boneless sous vide Hainan Chicken pieces



Roast Duck Laksa

DF, GF*

32

Emily's signature House Roast Duck



Char Xiu Pork Belly Malay Style

DF

35

Malaysian Style Black sticky Char Xiu Pork Belly



Crispy Skin Pork Belly

DF, GF*

38

Emily's family Crispy Skin Roast Pork Belly recipe.



Char Xiu Wagyu Rump Steak MB9+

DF

45

Grass-fed Victorian Wagyu Rump Steak slices



Mooloolaba King Prawn Laksa

DF, GF*

46

Lightly battered with sweet potato starch, then deep-fried to perfection, these large Mooloolaba King Prawns are sweet, fresh & firm.



MAINS: BROTH SOUPS

All soups can be made gluten-free upon request. We replace the Ramen Noodles for Rice Noodles or No-Noodles - more options in Vegan Section

Chicken Noodle Soup

DF, GF*

28

Emily's fragrant Hainan chicken with in-house chicken bone broth & dashi, ramen noodles & a 63-degree egg.

Finished with spring onions, bean sprouts & roasted white sesame seeds.

Roast Duck Noodle Soup

DF, GF*

32

Yeoh's roast duck with in-house duck bone broth & dashi, ramen noodles & a 63-degree egg. Finished with spring onions & roasted white sesame seeds.

Vegetarian Noodle Soup

V, VG*, DF, GF*

23

Silken tofu with in-house vegetable broth & dashi, ramen noodles & a 63-degree egg. complemented with seasonal vegetables and finished with spring onions & roasted white sesame seeds.

*All our eggs are steamed at 63°C for the ideal texture
If you prefer your eggs more firmly cooked,
please let us know when ordering*

SPICE LEVEL VARIATIONS

*If you would like to adjust the heat in any of your meals,
please select from the following:*

- 1. Spicy extra \$5
- 2. Extra Spicy extra \$8
- 3. Extreme Heat extra \$10

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MAINS

MAINS: FRIED RICE



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Vegetarian Fried Rice

V, VG*, DF, GF*

26

Premium Jasmine Rice, stir-fried with a mix of seasonal vegetables & eggs including but not limited to bok choy, carrots, onion, spring onions & capsicum.

Fried Rice

choose your protein below

All fried rice dishes come with premium jasmine rice stir-fried with a mix of seasonal vegetables — including bok choy, carrots, spring onions, onion and capsicum — then finished in the wok.

Chicken Fried Rice

Hainan Chicken cubes

DF, GF*

28

Duck Fried Rice

House Shredded Duck

DF, GF*

30

Pork Belly Fried Rice

Pork Belly pieces

DF, GF*

32

Wagyu Beef Fried Rice

Wagyu Beef pieces

DF, GF*

40

Singa-Chilli Crab Fried Rice

GF

68

A grade Mud Crab meat in our famous Singapore chilli sauce, premium Jasmine Rice, stir-fried with a mix of seasonal vegetables including but not limited to bok choy, carrots, spring onions, onion, bean sprouts & capsicum.

Please note that Singapore chilli Crab Fried Rice is due to availability

LAKSA FRIED RICE *Please note: laksa sauce contains shrimp paste*

Vegetarian Laksa Fried Rice

DF, GF*

32

Fresh Vegetable Mix, premium Jasmine Rice, stir-fried with a mix of seasonal vegetables including but not limited to bok choy, carrots, spring onions, onion & capsicum then sealed on the wok in our Laksa sauce.



Laksa Fried Rice

choose your protein below

All laksa fried rice dishes come with premium jasmine rice stir-fried with a mix of seasonal vegetables — including bok choy, carrots, spring onions, onion and capsicum — then finished in the wok with our signature laksa sauce.

Chicken Laksa Fried Rice

Hainan Chicken cubes

DF, GF*

35



Duck Laksa Fried Rice

House Shredded Duck

DF, GF*

38



Pork Belly Laksa Fried Rice

Pork Belly pieces

DF, GF*

40



Wagyu Beef Laksa Fried Rice

Wagyu Beef pieces

DF, GF*

48



Seafood Laksa Fried Rice

Fresh Prawns & Squid

DF, GF*

48



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MAINS

MAINS: CHOW MEIN & CHAR KUEY TEOW

🌀 Please note: that if you order one or more wok items,
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CHOW MEIN

Vegetarian Chow Mein 🌀 V, DF VG* **26**

Fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with a mix of seasonal vegetables including but not limited to bok choy, carrots, onion, bean sprouts, spring onions & capsicum.

EY Hainan Chicken Chow Mein 🌀 DF **28**

Hainan Chicken cubes, fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with onion, spring onions & bean sprouts.

Roast Duck Chow Mein 🌀 DF **30**

Our House Roast shredded Duck, fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with onion, spring onions & bean sprouts.

Pork Belly Chow Mein 🌀 DF **34**

Malaysian Style Black sticky Char Xiu Pork Belly pieces, fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with onion, spring onions & bean sprouts.

Char Xiu Wagyu Beef Chow Mein 🌀 DF **40**

Malaysian Style Black sticky Char Xiu Wagyu steak pieces, fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with onion, spring onions & bean sprouts.

Seafood Chow Mein 🌀 DF **45**

Moreton Prawns & Squid, fresh thin egg noodles locally made by our beloved godfather of Chinese noodles, stir-fried with onion, spring onions & bean sprouts.

CHAR KUEY TEOW

Char Kuey Teow 🌀 DF **38**

Malaysian Stir-fried flat rice noodles cooked with prawns, egg, Chinese sausage, spring onions & bean sprouts, delivering a rich, savoury flavour with a signature Wok Hei smoky aroma.

*All our Chow Mein dishes are topped with Sesame Seeds,
this can be removed upon request.*

SPICE LEVEL VARIATIONS

*If you would like to adjust the heat in any of your meals,
please select from the following:*

1. Spicy extra \$5 🌶️🌶️
2. Extra Spicy extra \$8 🌶️🌶️🌶️
3. Extreme Heat extra \$10 🌶️🌶️🌶️🌶️

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MAINS

MAINS: DUCK, BEEF & PORK

DUCK

Lychee Red Duck Curry

DF, GF

45

Emily Yeoh's signature Roast Duck is marinated with her family's secret spice blend, dry-aged for several days, and freshly roasted daily to perfection. With crispy skin and tender, flavourful meat cooked medium to medium-well, it's served with our house-made lychee red curry sauce.



1 Course Peking Duck

52

½ House Roast Duck, with our very own house-made Peking sauce, cucumbers, spring onions, fried spring onion & 10 pieces of warm hand rolled mandarin pancakes

2 Course Peking Duck

NW*

68

1st Course: ½ House Roast Duck, with our very own house-made Peking sauce, cucumbers, spring onions, fried spring onion & 10 pieces of warm hand rolled mandarin pancakes.

2nd Course: Shredded Duck San choy Bow - Roast duck pieces wok-fried with our house-made Peking sauce, fresh vegetables, and crispy fried vermicelli & topped with crushed peanuts. Served with fresh lettuce cups for a perfect wrap-your-own experience.

Can be made spicy or nut-free

BEEF

Nyonya Style Beef Rendang

NW, DF, GF

42

Tasmanian Premium Angus Beef Rib Finger marinated in Yeoh's rendang paste, slow cooked in rendang sauce, cinnamon sticks, star anise, toasted desiccated coconut, pandanus, kaffir lime leaves, makrut & turmeric leaves until tender.



Contains candlenuts

Char Xiu Waygu Rump Steak MB 8-9+

62

250g of our Black Char Xiu Premium Quality Rump Wagyu Beef, on a silky umami cauliflower & kombu tsuyu purée, paired with steamed bok choy & sweet potato chips.

PORK

Amah's Sweet & Sour Pork



DF

42

Yeoh's modern Australian twist on sweet & sour pork — Byron Bay pork belly marinated in Grandma's seasoning, deep-fried with potato starch, then wok-tossed with pineapple, capsicum, onion, and our house-made sweet & sour sauce infused with finger limes, lemon myrtle, and salted plum. Topped with hand cut sweet potato chips.

Char Xiu Pork Belly Malay Style

DF

38

This twice-cooked Byron Bay pork belly is marinated in Yeoh's char xiu blend with rose wine, fermented tofu, sous vide for 8 hours, then grilled with a sweet, savoury black char xiu sauce. Served with house pickles, chilli jam, and a lettuce-cucumber salad.

Crispy Pork Belly

GF

40

250g of perfectly crisp, crunchy pork belly served on a silky cauliflower & potato mash with kombu tsuyu purée, paired with Yeoh's fiery chilli jam.

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MAINS

MAINS: CHICKEN, VEGAN & VEGETARIAN

CHICKEN

Emily's Hainan Chicken

DF, GF*

35

Emily's fragrant Hainan Chicken features a soft-poached free-range chicken thigh, fully cooked through a precise sous vide process. Served lukewarm with Hainanese soy broth, ginger-shallot oil, cucumber, coriander, fresh chilli, and sides of chilli jam and ginger paste. This is a Singaporean & Malaysian favourite.

non-spicy

Yeoh's Sambal Chicken

DF, GF

38

Yeoh's very own, house-made Sambal Sauce & fried Hainan Chicken complemented with red onions, red & green capsicum. This Malaysian style chicken is ideal for when you like a bit of spice but not too much!



Can be made spicier upon request, this dish cannot be made chilli free

VEGETARIAN

Nyonya Style Vegetarian Curry

V, VG, DF, GF

35

Emily's signature red curry sauce served with steamed seasonal veggies, tofu and mushrooms with crunchy house-made sweet potato crisps.



Contains shrimp paste & coconut milk

Vegetarian Sambal Eggplant

V, VG, DF, GF

28

Yeoh's Sambal sauce is one of the most popular in house sauces we have.

This wok hei-charred eggplant is served with seasonal vegetables.



Contains Shrimp Paste

VEGAN

Vegan Sambal Eggplant

V, VG, DF, GF*

28

Yeoh's signature vegan Sambal sauce, one of our most popular house sauces, tossed through wok-charred eggplant and seasonal vegetables for a rich, smoky and flavour-packed dish.



Vegan Laksa

V, VG, DF, GF*

28

Silken Tofu with Emily's creamy, coconutty laksa soup, rice noodles, with sambal sauce, bean sprouts, spring onions, a lime wedge.

Topped with coriander & fresh chilli



Vegan Tofu Noodle Soup

V, VG, DF, GF*

23

Silken Tofu with in-house vegetable broth and dashi stock, with rice noodles.

Sprinkled with spring onions, bean sprouts & roasted white sesame seeds.

Vegan Mushroom Noodle Soup

V, VG, DF, GF*

25

King Oyster Mushroom with in-house vegetable broth and dashi stock, with rice noodles. Sprinkled with spring onions, bean sprouts & roasted white sesame seeds.

SPICE LEVEL VARIATIONS

If you would like to adjust the heat in any of your meals, please select from the following:

1. Spicy extra \$5 
2. Extra Spicy extra \$8 
3. Extreme Heat extra \$10 

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MAINS

MAINS: CRAB & SEAFOOD

WHOLE MUD CRAB

Prices vary seasonally according to market prices.

All our Mud Crabs come from the best supplier in QLD & are all A-Grade

Emily's Signature Singapore Chilli Mud Crab DF, GF **MP**

A perfect balance of sweet, sour, spicy and savoury — made from a blend of fresh spices including ginger, garlic, chilli, and lemongrass.

Bursting with authentic Singaporean flavour & just the right amount of heat.

This dish contains egg, which cannot be removed.



Can adjust the heat level for the spicy lovers or made slightly milder.

Black Pepper Mud Crab DF **MP**

Emily's Black Pepper Sauce is unique for seafood crustaceans that gets wok tossed creating a smoky consistency. This sauce is a combination of black pepper, soy, local honey, ginger, garlic & butter

Ginger & Shallot Mud Crab DF, GF **MP**

The healthiest way to enjoy your fresh seafood! Steamed to perfection & served with Yeoh's family secret recipe — a fragrant blend of soy sauce, garlic, shallot, and ginger oil.

Creamy Butter & Garlic Mud Crab GF **MP**

Not a fan of spicy food? This rich and comforting option features homegrown curry leaves, fragrant shallots, & smooth evaporated milk, French butter— all brought together in a classic creamy garlic butter sauce.

DE-SHELLED MUD CRAB

DE-SHELLED MUDCRAB **MP**

If you want the crab without the mess, this is the option for you!

Enjoy 400g of fresh mud crab, carefully de-shelled on the day to preserve its sweet, delicate flavour.

Please note that 24 hours' notice is usually required for preparation, though we occasionally have portions available if our kitchen has prepared extra that day.

4 Flavours Available - Select from:

- | | |
|-------------------------------------|---------------------------|
| 1. Signature Singapore Chilli Sauce | 3. Ginger & Shallot |
| 2. Black Pepper | 4. Creamy Butter & Garlic |

SPICE LEVEL VARIATIONS

If you would like to adjust the heat in any of your meals, please select from the following:

A slightly milder Singapore Chilli sauce is also available upon request.

- | | | |
|-----------------|------------|--|
| 1. Spicy | extra \$5 | |
| 2. Extra Spicy | extra \$8 | |
| 3. Extreme Heat | extra \$10 | |

SEAFOOD

Sambal Prawns DF, GF* **MP**

Yeoh's very own, house-made Sambal Sauce & seasonal QLD prawns complemented with red onions, red & green capsicum. This Malaysian style prawn dish is ideal for when you like a bit of spice but not too much!



Can be made spicier upon request, this dish cannot be made chilli free

Fish of the Day DF, GF* **MP**

Our selection changes regularly, showcasing the freshest catch available.

Please ask our team about today's selection.

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MAINS

SIDES

Premium Jasmine Rice
Premium Jasmine Rice from Thailand.

V, VG, DF, GF

Small 1-2 people 5
Large 4-5 people 15

Hainan Chicken Rice

V, VG, DF, GF

6.5

Hainanese Chicken stock flavoured rice with additions of lemongrass, shallot, garlic & ginger.

Perfectly paired with our Hainan Chicken, Sambal Chicken, Roast Duck Curry & Mud Crab

NOTE: there are no chicken pieces in this rice

Coconut Rice

V, VG, DF, GF

6.5

Malaysian Style coconut rice

Flaky Roti Canai (2)

10

Pan fried flaky Roti, the perfect complement to Duck Curry, Char Xiu Pork Belly, Laksa's, Mud Crab & more.

Fried Mantou Buns (6)

8

These light, fluffy buns are the perfect thing to complement with our Mud Crabs, Curries and more! Can be eaten with savoury food or sweet.

Usually served deep-fried for a crispy exterior.

Steamed Mantou Buns (6)

8

These light, fluffy buns are the perfect thing to complement with our Mud Crabs, Curries and more! Can be eaten with savoury food or sweet.

Steamed to provide a soft texture.

Basket of Mandarin Pancakes (6)

9

Steamed wheat pancakes mainly used for 1 Course Peking Duck but can request to dip in other meals.

Acar

NW*, V, VG, DF, GF

12

Malaysian Style pickled veggies with pineapple, chilli oil & a sprinkle of peanuts.

Peanuts can be left off this item if required.

Szechuan Smashed Cucumber Salad

V, VG, DF, GF

13

This smashed Asian Cucumber Salad is light, refreshing, & full of bold flavour—this salad is the perfect light entrée. Smashed cucumbers are tossed in a zingy black vinegar dressing with fresh garlic, coriander, & a generous hit of Emily's signature crispy mala chilli oil for that addictive crunch & heat.



can be made non-spicy upon request

Steamed Bok Choy

V*, VG*, DF, GF*

19

Vibrant steamed bok choy with premium soy sauce, oyster sauce & fragrant crispy shallot oil.

Stir-Fried Veggie Mix

V*, VG*, DF, GF*

23

Seasonal vegetables, wok-tossed & cooked to perfection.

Selection changes with the seasons.

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SIDES

DESSERTS

Cake of the Day

In-house-made cake with rich cream & seasonal fruits - ask our team about today's flavour.

Contains dairy

18

Kopi Coffee Crème Brûlée

GF

A silky, rich Malaysian coffee-infused custard, finished with a perfectly torched caramelised sugar crust. Served with a fluffy espresso marshmallow & delicate rose & matcha cream for a beautifully balanced, aromatic indulgence.

Contains dairy

16

Pandan Basque Brûlée Cheesecake

GF

A softly baked Basque-style cheesecake infused with fragrant pandan, light yet luxuriously creamy at the center. Finished with a crisp brûlée top to crack into, and served with smooth kopi coffee cream and a side of rich, buttery kaya jam for a truly Southeast Asian-inspired indulgence.

Contains dairy

18

Kopi-misu

Standard with No Alcohol

Add Alcohol for extra \$8

Emily's tropical twist on the Italian classic, layered with freshly whipped Ipoh white coffee, luscious mascarpone, dairy cream & a ribbon of rich kaya jam. Built between delicate Italian ladyfinger biscuits soaked in bold Malaysian kopi coffee for a beautifully balanced, aromatic finish.

Contains dairy

18

Ang Ku Kueh

GF, NW

This requires 15-20 minutes to prepare

Ang Ku Kueh — A traditional Malaysian/Nyonya glutinous rice cake with a soft, chewy texture and a sweet, fragrant filling.

- Azuki Bean (Red Bean)
- Peanut

Per Piece 6

Per Piece 8

Nyonya Kuih Mix

GF, NW

This requires 15-20 minutes to prepare

Nyonya Kuih are bite-sized Malaysian/Singaporean Peranakan snacks, steamed & are mainly made with coconut milk, pandan, tapioca flour, rice flour & glutinous rice.

- Kuih Lapis (Tapioca Layer Cake)
- Ubi (Cassava Cake)
- Pulut Tai Tai (Sticky Rice with Kaya)
- Ondeh Ondeh (Malaysian Mochi Balls)
- Kuih Kosui (Coconut Caramel Cake)
- Seri Muka (Tapioca with Sticky Rice)

Completely gluten-free

You can request 1-2 different flavours instead of a mixed selection, subject to availability.

10 Pieces

25

16 Pieces

35

24 Pieces

45

Emily Yeeh



DESSERTS

GF= gluten-free | DF = Dairy Free | V = Vegetarian | VG = Vegan | NW = Nut Warning

* = Can be Free of Gluten or Nuts