2005 A 1 27 3 3 4 1			
CHICKEN		ФО7 ГО	
Crispy Skin Fried Chicken		\$27.50	
Boneless Chicken in Lemon Sauce		\$27.50 \$27.50	050
Honey Chicken		\$27.50	GFO
Chilli Bean Chicken		,	050
Chicken Fillets in Sweet & Sour sauce Chicken Fillets with Cashew nuts		\$27.50	
		\$27.50	
Chicken Fillets with Vegetables		\$27.50 \$27.50	
Chicken Fillets in Satay Sauce Chicken Fillets in Black Bean Sauce			
Chicken Fillets in Garlic Sauce		\$27.50 \$27.50	
Chicken Fillets in BBQ Sauce		\$27.50	
Chicken Fillets in Szechuan Sauce	66		GFO
Chicken Fillets in Mongolian Sauce		\$27.50 \$27.50	CEO
Glicken Fillets in Mongolian Sauce	240	\$27.50	GFO
DUCK			
BBQ Duck with Plum Sauce		\$35.00	
BBQ Duck Pancakes (Served with Cucumber,			
Shallots, Pickled Carrot/Daikon and Hoisin Sauce)		\$45.00	
PORK			
Crispy Pork Loins with Spicy Salt		\$29.50	
Crispy Pork Loins with Plum Sauce		\$29.50	
Crispy Pork Loins with BBQ Sauce		\$29.50	
Sweet & Sour Crispy Pork Loins		\$29.50	GFO
BBQ Pork in Hoisin Sauce		\$29.50	GFO
Wok Tossed Pork Fillet in Spicy Salt		\$29.50	GFO
Pork Fillet in Plum Sauce		\$29.50	
Pork Fillet in Ginger OR Garlic Sauce		\$29.50	GFO
Pork Fillet in Black Bean Sauce		\$29.50	GFO
Pork Fillet in Szechuan Sauce		\$29.50	
Pork Fillet in Mongolian Sauce		\$29.50	GFO
Pork Fillet in BBQ Sauce		\$29.50	GFO
BEEF			
Beef Stir Fry with Seasonal Vegetables		\$31.50	GFO
Beef Stir Fry with Cashew Nuts		\$31.50	
Beef in Ginger OR Garlic Sauce		\$31.50	
Beef in Satay Sauce		\$31.50	
Beef in Black Bean Sauce		\$31.50	
Beef in Szechuan Sauce	11	\$31.50	
Beef in BBQ Sauce)))	\$31.50	GFO
Beef in Mongolian Sauce		\$31.50	GFO
Chilli Bean Beef		\$31.50	

LAMB (Backstrap)				
Lamb in Mongolian Sauce		\$36.80	GFO	
Lamb in Ginger OR Garlic Sauce		\$36.80		
Ramoo Lamb with Chilli, Black Pepper & Garlic	11			
OMELETTE				
BBQ Pork Omelette		¢07 E0	CEO	
		\$27.50		
Chicken Omelette		\$27.50		
Combination Omelette		\$28.80		
Prawn Omelette		\$29.80	GFO	
VEGETARIAN DISHES				
Mixed Vegetables		005.00	050	VEC
(Steamed or Stir Fried, Garlic/Oyster)		\$25.80	GFO	VEG
Seasonal Chinese Vegetables (Steamed or Stir Fried, Garlic/Oyster)		\$26.80	GEO	VEC
Vegetable Tofu Hotpot		\$28.80		
Spicy Salt Tofu		\$26.80		
		φ20.00	GFO	VEG
RICE		97		
Steamed Rice			GFO	VEG
Vegetable Fried Rice		\$13.80		
Fried Rice with BBQ Pork		\$13.80		VEG
Special Fried Rice with Chicken & Peas		\$18.80		
Nasi Goreng (Chilli Fried Rice)	"	\$18.80		
Mongolian Chicken Fried Rice		\$18.80		
Salty Fish and Chicken Fried Rice		\$22.80	GFO	
Pineapple Seafood Fried Rice		\$26.80	GFO	
BEVERAGES				
Soft Drinks: Coke, Coke No Sugar,		22		
Sunkist, Lemonade, Solo		\$5.00		
Pink Lemonade, Lemon Lime Bitters, Passionfruit, Ginger Beer		\$5.50		
San Pellegrino Mineral Water 750ml		\$10.00		
DESSERTS		4.0.00		
Please enquire when ordering				
				
Gluten free (GFO) and Vegetarian (VEG) options available An additional \$3 applies per GFO dish (rice dishes excluded)				
∬Mild ∭Medium ∭∭Hot				
All prices include 10% GST and are subject to Market price				





QUALITY MATTERS

In 1985 Hing and Rita Tang established *Oatley Chinese and Malaysian*, serving the community with high-quality, authentic and flavoursome Asian cuisine. Over 30 years on, our new re-brand pays homage to the Tang family, who to this day continue to bring you the original unmatched taste of your favourite Chinese and Malaysian foods.

Our name has changed, yet our original classic flavours remain.

We look forward to providing you with your favourite dishes, as well as some new modern-inspired flavours.

We continue to make all of our entrees and delicious sauces by hand.

We source the freshest local produce to deliver a quality taste experience.

We hope our love and passion for premium quality food will have you coming back time and time again.

77 Mulga Road, Oatley Ph: 9580 7655

Open 6 Days Closed Tuesdays

Dinner: 5pm – 10pm Lunch: By Reservation

Home deliveries to selected areas Minimum order \$40 plus \$10 delivery charge (15% surcharge during public holidays)

fluctuations. We reserve the right to vary our pricing.

Please advise us if you have any allergies e.g. gluten, peanuts etc.
Whilst every effort is made to ensure that ingredients that may
cause allergies are not added to dishes, it cannot be guaranteed.

SIGNATURE DISHES	MALAYSIAN CURRIES
Singapore Chilli Mud Crab (24hr pre-order) MP+\$77/Kg GFO	Malaysian Green Curry (Chicken or Beef) \$27.50/\$31.50 GFO VEG
Steamed Garlic Prawns with Ginger Infused Soy \$38.50 GFO	Kapitan Curry Chicken \$27.50 GFO
Prawn Mousse Stuffed Eggplant with Black-Beans	Malaysian Red Curry (Chicken or Beef) \$27.50/\$31.50 GFO VEG
and Chilli Sauce 👤 \$38.50	Beef Rendang (Dry Curry Beef with coconut) \$31.50 GFO
Dry Fried Shredded Beef in Peking Sauce \$\int \$\\$31.50 \text{GFO}\$	
Chicken Fillets with Seaweed in BBQ or Pepper Sauce \$31.50 GFO	
Wok Fried Green Beans in Belachan Sauce \$\int\\$ \$26.80 \text{GFO}\$	Belachan Chilli Prawns \$38.50 GFO
Buddhist's Vegetables \$28.80 GFO VE	G Stir Fried Curry Prawns with Onion, Carrot and Peas / \$38.50 GFO
Caramelised Pork Ribs (Chinkiang vinegar caramel) \$28.80	CHOW MEIN VEG, RICE NOODLES GFO VEG, RICE VERMICELLI GFO
Long Eye Fillet Pepper Steak \$40.00 GFO	Singapore Noodles with Curry Spices \$27.50 GFO VEG
Hong Kong Chicken (Shredded Crispy Skin Chicken, served with Shallots, Pickled Carrot & Daikon) \$32.80	Mee Goreng (Dry Stir-Fried Hokkien Noodles
Three Cup Chicken \$27.50	with Tomatoes) \$27.50 VEG
Spicy Salt Brussel Sprouts and Cauliflower with Walnuts / \$25.80 GFO VE	G Char Kway Teow (Dry Stir-Fried Rice Noodles
Spicy Cumin Lamb Backstrap \$36.50 GFO	with Meat, Seafood and Chilli) \$27.50 GFO VEG
Lemongrass Lamb Backstrap	Hokkien Chow Mein (Stir fried Hokkien Noodles
with Fresh Lemon & Black pepper \$36.50 GFO	with Meat, Seafood and Chilli) \$27.50 VEG
Singapore Chilli Prawns \$38.50 GFO	Seasonal Vegetables with Choice of Noodles \$27.50 GFO VEG
Sambal Chilli Barramundi Fillets \$38.50	BBQ Pork & Vegetables with Choice of Noodles \$27.50 GFO
Lemongrass Chilli Prawns \$38.80 GFO	Beef & Vegetables with Choice of Noodles \$27.50 GFO
ENTREE (Made In-house)	Chicken & Vegetables with Choice of Noodles \$27.50 GFO
Mini Spring Rolls (4) \$9.90 VE	G Combination & Vegetables with Choice of Noodles \$31.80 GFO
Dim Sim (4) \$9.90	Prawn & Vegetables with Choice of Noodles \$31.80 GFO
Mixed Entree (Mini Roll, Dim Sim, Gow Gee,	
Sesame Prawn Toast) \$12.50	LAKSA Malaysian Style
Steamed Australian Prawn Dumplings (4) \$16.50	Beef Laksa \$27.50 GFO
Sesame Australian Prawn Toast (4) \$16.50	Chicken Laksa \$27.50 GFO
Australian Prawn Cutlets (4) \$22.00	Combination Laksa \$29.80 GFO
Ham & Chicken Roll (5) \$25.80 GFO	Prawn Laksa \$28.80 GFO
BBQ Pork San Choy Bow (2 or 4 leaves) \$18.80/\$28.80 GFO VE	
Chicken Satay Sticks (4) \$17.50 GFO	SEAFOOD
SOUP	AUSTRALIAN PRAWNS (Banana/King/Tiger)
Short Soup \$9.90	Prawns with Snow Peas \$38.50 GFO
Long Soup \$9.90	Wok Tossed Prawns in Spicy Salt \$38.50 GFO
Combination Short Soup \$28.80	Honey Prawns \$38.50 GFO
Combination Long Soup \$28.80	Szechuan Prawns \$38.50
Sweet Corn & Chicken Soup \$9.90 GFO	Sambal Chilli Prawns \$38.50
Sweet Corn & Crab Meat Soup (Australian) \$15.50 GFO	Prawns with Garlic OR Ginger & Shallot Sauce \$38.50 GFO
Shredded BBQ Duck & Mushroom Soup \$13.50 GFO	Prawns with Satay Sauce \$38.50 GFO
Hot & Sour Soup \$13.50 GFO	Prawns with Cashew Nuts \$38.50 GFO

SCALLOPS (Australian/Canadian/ Japanese)		
Scallons with Garlie OR Ginger & Shallot Sauce		

Scallops with Garric OR Griger & Strangt Sauce	\$30.00 GFU
Scallops with Seasonal Vegetables	\$38.80 GFO

SQUID

Squid with Ginger OR Garlic Sauce	\$27.50 GFO
Wok Tossed Squid in Spicy Salt	\$27.50 GFO

FISH (Australian Barramundi)

Barramundi in Ginger Sauce	\$38.80 GFO
Barramundi with Snow Peas	\$38.80 GFO
Deep Fried Barramundi in Sweet & Sour Sauce	\$38.80 GFO

MUSSELS (N.Z Green Lip)

WOSSELS (N.Z Green Lip)	
Mussels in Singapore Chilli Sauce	\$32.50 GFO
Mussels in Chilli Black Bean Sauce	\$32.50 GFO
Mussels with Ginger & Shallots	\$32.50 GFO

THE SECRET IS IN THE SAUCE...

All our sauces are made in-house, following our family recipe, with fresh ingredients and spices found locally and imported.

Assam: Sour and spicy, made with fresh chilli, lemongrass, garlic, belachan and tamarind which gives a tart taste.

Belachan: Spicy Malaysian sauce made with ginger, garlic, lemongrass, tumeric and belachan/shrimp paste. Has a pungent seafood flavour.

Hong Kong: A signature sauce that tantalises the palate with a wonderful mix of sweet, sour, chilli and smokey barbecue.

Kapitan: A spicy curry sauce made with turmeric, garlic, lemongrass, galangal and spices.

Laksa: A traditional favourite, our laksa base is made with belachan, galangal, spices and blended dried shrimp.

Malaysian Curry: A red curry made in traditional Malay style with ginger, lemongrass, galangal, spices and coconut cream.

Malaysian Green Curry: A green curry made in traditional Malay style with coconut cream, and a base of mint, onion, turmeric and bay leaves.

Rendang: A dry curry-based sauce with coconut cream, spices and desiccated coconut.

Sambal: Traditional sambal chilli sauce, spicy and aromatic, created with fresh chilli, garlic, and shrimp paste.

Satay: Our unique blend of lemongrass, galangal, garlic and peanuts infused with aromatic spices of paprika, cumin and chilli.

Singapore Chilli: A special tomato-based sauce made with fresh ginger, garlic and our very own house-made chilli sauce.

Sung Tong: A spicy red-vinegar-based sauce with fresh chilli, garlic, shallots and coriander.