

JIAN BING

A traditional pancake made of wheat and mung bean flour with an egg, coriander, shallots, lettuce, cucumber, and a fried wonton sheet.

13. Vegetarian	\$8.90	14. Soy Chicken	\$10.90
15. BBQ Pork	\$11.90	16. Roast Pork	\$12.90
17. Roast Duck	\$12.90	18. Xinjiang Lamb	\$12.90
19. Yunnan Pork	\$12.90		



SPECIAL DRINKS & DESSERTS

20. Coconut Sago with seasonal fruit	\$4.90
21. Bubble Milk Tea	\$6.00
22. Hong Kong Coffee Tea	\$6.00



THE HOME OF BING AND BARBECUE

Shop F13C, Lantern Lane,
Stockland Shopping Centre, 547 Mulgrave Rd.
Earlville 4870, Far North Queensland

PH: 0422258891

CANTONESE BARBECUE RICE SETS

Your choice of barbecued meat with rice or noodles, Chinese vegetables, and soy egg.

1. Soy Chicken	\$12.90	2. Barbecue Pork	\$14.90
3. Roast Pork Belly	\$15.90	4. Roast Duck	\$15.90
5. Two meat combo	\$17.90		

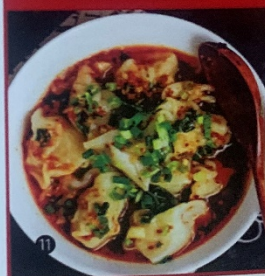


TAKE-HOME CANTONESE BARBECUE MEATS

6. Soy Chicken	half \$20.00 whole \$38.00
7. Roast Duck	half \$29.00 whole \$52.00
8. Barbecue Pork	\$3.90 / 100g
9. Roast Pork	\$4.90 / 100g

NOODLES

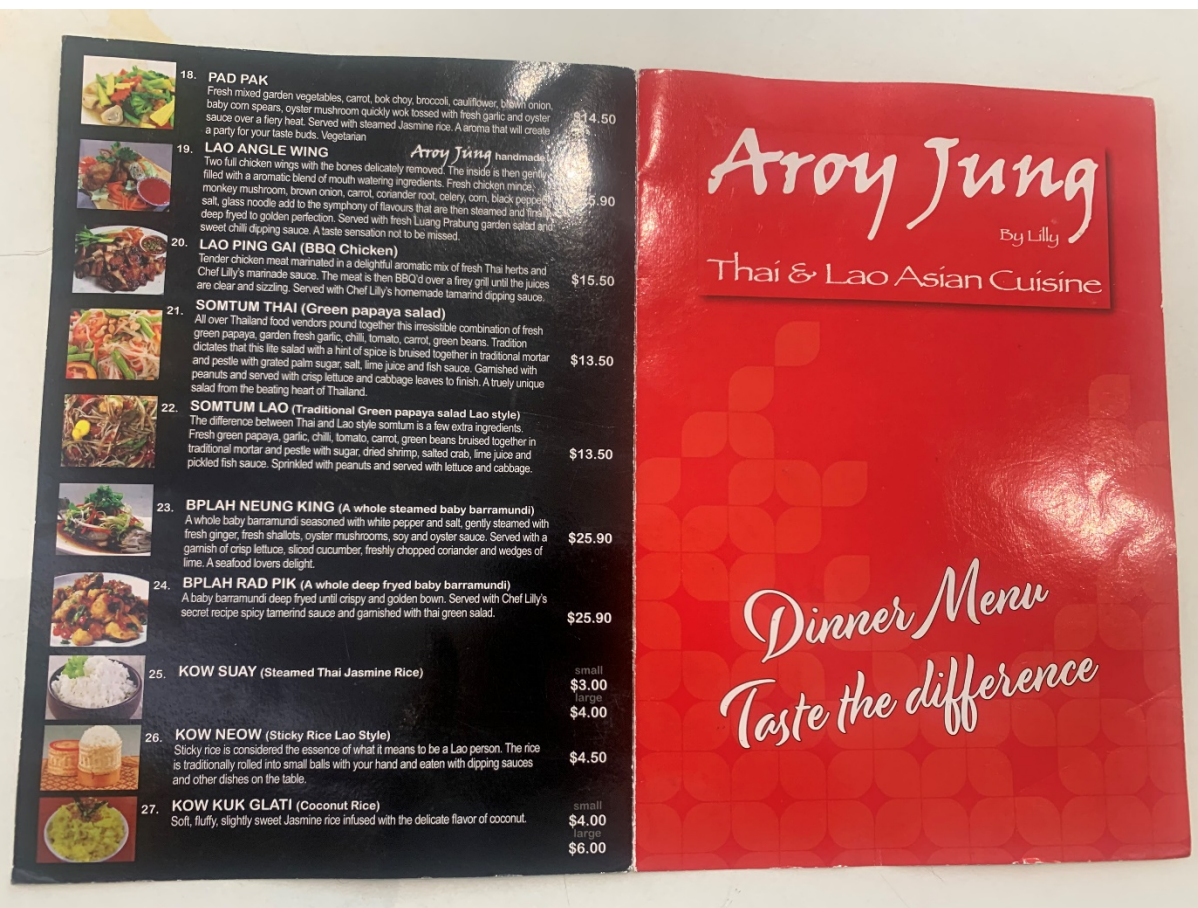
10. Wonton Soup	\$11.90
11. Wontons in Chilli Oil	\$11.90
12. Taiwanese Beef Noodles	\$14.90





1. Crunchy Chicken w/rice **\$11.90**
2. Teriyaki or Spicy Chicken w/rice **\$11.90**
3. Chicken or Pork & Egg w/rice **\$11.90** Mix **\$13.90**
4. Japanese Curry with Chicken or Pork w/rice **\$12.90**
5. Karaage Fried Chicken w/rice **\$11.90**
6. Yakitori Chicken w/rice **\$13.90**
7. Ginger or Spicy Pork w/rice **\$12.90**
8. Pork and Kimchi w/rice **\$12.90**
9. Yakiniiku or Spicy Beef w/rice **\$13.90**
10. Teriyaki or Spicy Prawn w/rice **\$13.90**
11. Fresh Salmon or Tuna w/rice **\$13.90** Mix **\$15.90**
12. Udon Noodle Soup or Fried **\$12.90**

KOBE DINING: 0488 341 958



**1. THAI CURRY PUFF**

Believed to be inspired by the British Cornish pastry and was first introduced to the Malay Peninsula in the 1800s. Chef Lily's Lao style golden brown pastries are fluffy pillows filled with fresh chicken mince, brown onion, potato, black pepper, salt and chef Lily's special curry blend. Served sliced cucumber and sweet chili dipping sauce.

4 pieces
\$7.90**2. POH PIA TOD (Thai Spring roll)**

This originally Chinese inspired pastry has made its way into many Asian cuisines. Cabbage, carrot, celery, glass noodle, black pepper, salt, oyster sauce and chef Lily's special curry blend are finely stirfried together and then gently hand wrapped in rice paper and deep fried till golden brown. Vegetarian.

4 pieces
\$8.50**3. LAO MOO PHING (Pork Skewer)**

Thin slices of pork are marinated in a mix of pounded coriander root, peppers and garlic. The marinated pork is then delicately folded onto a bamboo stick and char-grilled to perfection. A authentic taste that will take you to the streets of Bangkok.

4 pieces
\$9.50**4. LAO DIM SUM**

The humble Dim sum originates from Mainland China and over the years the wonderful flavour of this little steamed pastry has seen a majority of Asian countries now serve it with their own style fillings. Chef Lily's Dim sum's are filled with freshly seasoned pork mince, brown onion, carrot, celery and the rest is our secret.

4 pieces
\$8.90**5. GANG KEOW WHAN (Green Curry)**

Another very popular Thai curry. Finely sliced Chicken, Pork or Beef gently simmered in coconut milk with fresh green beans, red capsicum, bamboo shoots, baby corn and garden fresh Thai basil.

\$14.90**6. GANG MASSAMAN**

This is one of chef Lily's special recipes. Tender beef pieces braised in coconut milk with kaffir lime leaves. This mix is then folded into a pre-simmered blend of coconut crème, palm sugar and massaman spices. Blanched potato and carrot are added to finish and a garnish of crushed peanuts sprinkled over the dish. Simply superb. Taste the difference.

\$15.50**7. LARB LAO**

A deliciously lite salad of freshly seared minced Chicken or Pork meat tossed with zesty lime juice, fragrant garlic, shallots, mint leaves and freshly chopped chili. It is authentically served with crisp lettuce leaves and fresh garden mint. Using your fingers you wrap a little larb in lettuce and herbs and eat it together with hand rolled balls of sticky rice. A truly unique eating experience. Your choice of heat mild - med or wild can be requested when ordering. A true cultural eating experience.

Chicken or Pork
\$15.50**8. LAO BEEF YUM SALAD (beef salad)**

Lao yum salad is essentially a delicious mix of salad vegetables and fresh Lao garden herbs topped with quickly seared stir-fried sliced beef. The dish is then garnished with crushed peanuts and crispy shallots to finish. Served with chef Lily's homemade sweet and sour tamarind salad dressing. Simply delicious.

\$14.90**9. LUANG PRABANG GARDEN SALAD**

A delicately lite tossed salad with green papaya, carrot, red cabbage, white cabbage, cherry tomato, cucumber, bean sprouts, boiled egg and fresh mixed Lao herbs. The dish is then garnished with crushed peanuts and crispy shallots to finish. Served with chef Lily's homemade Lao style salad dressing. (Vegetarian)

\$13.50**10. YUM WOONSEN MOO SAP (Thai glass noodle salad)**

This Yum is made with your choice of seared Pork, Chicken or Prawn folded thru a mix of Thai glass noodle, zesty lime juice, fish sauce, fresh chili and fresh garden herbs.

Chicken or Pork
\$15.90
Prawn
\$16.90**11. TOM YUM (noodle)**

The most well known of all Thai soups. A subtle mix of spicy and sour flavours with citrus overtones. Created with your choice of Chicken, Pork, Prawn, Mixed seafood and simmered together with coconut crème, fish sauce, mushroom, brown onion, lemongrass, galangal, kaffir lime leaf and Tom Yum spices. The dish is then garnished with freshly chopped fragrant coriander and shallots. Taste the difference.

Chicken or Pork
\$14.90
Prawn
\$15.90**12. LAKSA with rice noodle**

A well loved Asian soup. Fresh bok choy, green cabbage, broccoli, bean sprouts, fish sauce, palm sugar with Laksa red curry spices simmered gently in coconut crème with rice noodles. The dish is garnished with freshly chopped coriander and slices of lime to finish.

Mixed Seafood
\$16.90**13. PAD THAI**

A very well known Thai dish and this is Chef Lily's family recipe. Wok tossed rice noodle with beaten egg in Chef Lily's special tamarind and fish sauce mix. Carrot, brown onion, cabbage, bean sprout, tofu and Thai kra chive folded into the mix to finish. Sprinkled with fresh Thai kra chive and crushed peanuts. Served with a wedge of lime and sugar and dried chili to taste.

Chicken or Pork
\$14.90
Prawn
\$15.90**14. PAD SEE EW**

The ever popular stir fried soy sauce noodle, straight from the streets of Bangkok and made fresh here at Aroy Jung. Garden fresh broccoli, baby corn, spears, green brown onion, garlic, egg, dark sweet soy sauce, oyster sauce, brown sugar and Thai Yai rice noodles wok tossed over a fiery heat creating a deliciously caramelised mix of sweet-savory and sour flavours. Garnished with chopped coriander and crushed peanuts. Served with fresh bean sprouts and a wedge of lime.

Chicken or Pork
\$14.90
Prawn
\$15.90**15. KOW PAD**

Superior Fried rice. Fresh garlic, egg, brown onion, carrot, green bean, corn, black pepper, soy sauce, brown sugar wok tossed over a fiery heat. Served with cucumber and a sprinkle of deep dried shallots.

Regular
\$14.50
Chicken or Pork or Tofu
\$14.50
Prawn
\$15.50**16. PAD MOO GROF**

Crispy pork belly stir fried over a fiery wok with garlic, mixed garden fresh vegetables, gra prao, and oyster sauce. Garnished with fragrant sweet Thai basil and crisp slices of cucumber. Served with piping hot steamed Jasmine rice.

Regular
\$14.50
Chicken or Pork or Tofu
\$14.50
Prawn
\$15.50**17. PAD GRA PRAO**

One of the most beloved and most popular Thai street food dishes of all time. Pork mince seared in smoking hot wok with green bean, red capsicum, garlic, Thai gra prao and oyster sauce. Served with a golden fried egg, freshly sliced cucumber and piping hot steamed Jasmine rice.

Chicken or Pork
\$15.90
Prawn
\$16.90
Mixed Seafood
\$17.90

Drink Menu



VIETNAMESE
ICE COFFEE BLACK

\$5.00 SMALL
\$8.50 LARGE



COLOUR DRINK

\$5.00 SMALL
\$8.50 LARGE



TARO MILK
W PEARS AND JELLY

\$5.00 SMALL
\$8.50 LARGE



MILK TEA
W PEARS AND JELLY

\$5.00 SMALL
\$8.50 LARGE



WHITE COFFEE
W PEARS

\$5.00 SMALL
\$8.50 LARGE



SPECIAL DRINK W
TAMARIND AND PEANUTS

\$5.00 SMALL
\$8.50 LARGE



TARO CREAM
W PEARS

\$5.00 SMALL
\$8.50 LARGE



COCONUT CREAM
W MIXED FRUIT AND JELLY

\$5.00 SMALL
\$8.50 LARGE



MILK TEA
W PEARS

\$5.00 SMALL
\$8.50 LARGE



TEA W PEARS

\$5.00 SMALL
\$8.50 LARGE



MILK TEA W PEARS
AND BASIL SEEDS

\$5.00 SMALL
\$8.50 LARGE



LYCHEE W PEARS
AND JELLY

\$5.00 SMALL
\$8.50 LARGE



SPECIAL DRINK W COCONUT
CREAM, NUTS AND BEANS

\$5.00 SMALL
\$8.50 LARGE



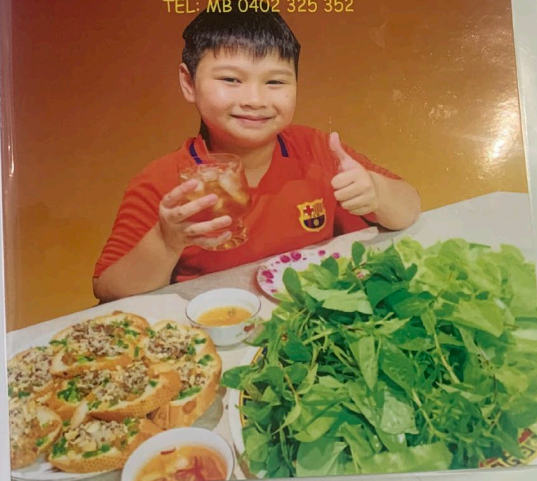
LYCHEE W PEARS

\$5.00 SMALL
\$8.50 LARGE



STOCKLAND SHOPPING CENTRE

OPEN 7 DAYS FROM 9AM TILL LATE
537 MULGRAVE ROAD
EARLVILLE - CAIRNS, Q.L.D. 4870
TEL: MB 0402 325 352



Food Menu



STEAMED RICE
W CRISPY CHICKEN

\$12.95



STEAMED RICE
W ROAST CHICKEN

\$11.95



STEAMED RICE
W CRISPY PORK BELLY

\$17.95



SPECIAL VIETNAMESE
FRIED RICE

\$13.95



EGG FRIED RICE

\$12.95



A SLICED BEEF
NOODLE SOUP W EGG

\$12.95



SLICED BEEF NOODLE
SOUP W MEATBALL

\$12.95



SLICED CHICKEN
NOODLE SOUP

\$12.95



SPECIAL SPICY SLICED
BEEF NOODLE SOUP
W MEATBALL AND TENDON

\$12.95



VIETNAMESE CHICKEN
LAKSA NOODLE SOUP

\$12.95



VIETNAMESE SEAFOOD
LAKSA NOODLE SOUP

\$14.95



WONTON SOUP
W SLICED PORK

\$12.95



VERMICELLI NOODLE
W ROAST CHICKEN

\$12.95



VERMICELLI RICE
PAPER ROLL W PRAW

\$14.95 EACH



VIETNAMESE
PORK SPRING ROLL

\$2.00 EACH



VERMICELLI NOODLE
W DEEP FRIED WONTON
AND VEGETABLES

\$12.95



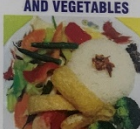
VERMICELLI RICE
PAPER ROLL W PORK

\$14.95 EACH



VEGETARIAN SOUP

\$12.95



STEAMED RICE
W VEGETABLES AND TOFU

\$12.95



A - VIETNAMESE PORK ROLL \$6.95
B - VIETNAMESE PORK BELLY ROLL \$8.50
C - VIETNAMESE CHICKEN \$8.50

\$12.95



- PAW.PAW SALAD \$10.95
- WITH CHICKEN \$12.95
- WITH PORK BELLY \$14.95

\$12.95

UPGRADE TO FRIED RICE FOR \$2.00

UPGRADE TO FRIED RICE FOR \$2.00