ADELS MOP TAM

the combination of Malay "kopi" for "coffee" and chinese "tiam" for "shop"

SMALL PLATES

JMALL I LAILS	
Mushroom and Tofu Soup – mixed mushrooms with fresh silken tofu	8.90
Prawn Wonton Soup with fresh greens and shallots	8.90
King Prawn & Zucchini Fritters (for two) with vegie tempura	21.90
Roast Duck Rice paper Rolls (3) with chilli-hoi sin sauce	15.90
Spicy-chargrilled Octopus seasoned with ginger, chilli & coriander with cherry to	15.90
Salt 'n' Pepper encrusted Calamari	15.90
Red Curry Fish Cakes (4) with cucumber dipping sauce	15.90
Grilled Chicken Satays (4) with cues, pineapple, coconut rice and spicy satay sauce	14.90
Salt & Cracked Pepper Crispy Tofu	14.90
Vegie Satays (2) – tofu & mixed vegies with chilli-peanut sauce	12.90
Abell's Beef & Potato Curry Puffs (2)	8.90
Vegie Springrolls (2) with chilli jam	3.90
AAAING AND AAODE	
MAINS AND MORE	
Malayan Beef Rendang – slow-simmered beef in spices, herbs & coconut milk	26.90
Teochew Fragrant Soy Pork – pork loins slow-cooked in kecap manis and spices with fried tofu and lily buds	24.90
Kari Ayam Pedas – a spicy-hot chicken curry with potatoes	22.90
Bali Chicken in tamarind and coconut cream with aubergine and french beans	24.90
20 Chilli Lamb Curry with hand-cut potato wedges	24.90
Crispy Boneless Asian Chicken with coriander salsa and soy dressing	19.90
Chilli and Basil Lamb	21.90
Twice-cooked Crispy Duck with asian greens, potato mash & ginger-plum sauce	32.90
Assam Australian King Prawns with tomatoes and peppers	31.90
Wok-fried Battered Ling fillets with ginger-sweet chilli sauce & grilled vegies	22.90
OLD FAVOURITES	
Crispy Boneless Chicken with Lemon, Plum or Ginger and Shallot sauce	19.90
Mongolian Lamb	21.90
Sate Chicken or Beef	19.90
Sizzling Beef or Chicken	19.90

31.90

Sizzling Australian King Prawns

SIDES

ofu Goreng – crisp-fried fresh tofu with sweet chilli & peanut sauce	8.90
Gado-gado – Indonesian fresh salad with peanut sauce	12.90
Spring-onion Roti (2) – a light spring-onion puff bread (great with any curry)	7.50

VEGETARIAN'S CORNER

Aubergine & Tofu with sun-dried shrimp sambal or tau cheong (yellow bean)	19.90
Sayur Lemak – Nonya vegetarian curry combining fresh seasonal vegies and tofu	19.90
Sayur Sayuran – seasonal vegies with tofu & mushrooms	18.90
Vegie Laksa Lemak - bee hoon in spicy coconut curry with seasonal fresh vegies & tof	∪ 19.90
Quick-fried Kueh Teow with beanshoots and shallots in light soy sauce - eggs optional	15.90
Vegan Mee Goreng – stir-fried with basil, bean sprouts, tomatoes, tofu and nori	17.90
Nasi Goreng Sayuran – spicy long grain rice with seasonal mixed vegies & tofu	12.90

RICE 'N' NOODLES

Abeli's Char Ruen Ieow – stir-tried tresh rice noodles with prawn, chicken, egg &	beanshoot
	15.90
Char Bee Hoon - rice vermicelli stir-fried with chinese pork sausages, eggs, beansp	routs,
greens and shallots	15.90
My Mum's Laksa – Nonya laksa with bee hoon in spicy coconut curry - Chicken	18.90
- Seafood	22.90
Mee Goreng - hokkien mee stir-fried with sliced beef, fresh greens, tofu and chilli	17.90
Nasi Goreng – spicy long grain rice stir-fried with chicken, prawns, vegies & egg	12.90
Roiled Rice	nerson) 2 50

Please Note:

^{*}We expect our customers to clearly inform us of any food allergy and special requirements before they place their orders.

^{*}Gluten Free and Vegan requirements can be catered for.

^{*}Ingredients may change without notice due to seasonal & market availability.

^{*\$8.50} Corkage per bottled wine (750ml)

^{*\$1.50} cakeage per person

^{*10%} Surcharge on Sunday/Public Holidays