



CAFE & RESTAURANT DROMANA

DINNER MENU

AFTER 5PM

SOUP FOR THE SOUL

CHICKEN WANTON SOUP	12
CHICKEN SWEETCORN SOUP	10

ENTREE

SESAME PRAWN TOAST	10
Deep fried toast with prawn paste and sesame seeds (4 pcs)	
SATAY CHICKEN SKEWERS	10
Chicken skewers with homemade special satay sauce on a bed of mixed leaf salad (2 pcs)	
SPRING ROLLS (Vegetarian Option Available)	7
Minced pork and vegetables (2 pcs)	
JUICY LETTUCE BITES (GF)	12
Marinated minced pork with spring onion and sesame seeds wrapped in lettuce (2 pcs)	
FRIED WONTON	13
Pork mince wrapped in handmade pastry with sweet chilli sauce (6 pcs)	
FRIED CHICKEN WINGS	14
Chicken wings with a choice of: <i>tomato sauce, aioli, sweet chilli, soy garlic or spicy sauce</i> (4 pcs)	
SALT AND PEPPER CALAMARI (GF)	17
Fried calamari rings with lemon aioli	
BAKED MISO SCALLOPS	18
Scallops on shell covered with a savoury-sweet Japanese miso sauce (2 pcs)	

BUNS

BBQ PORK BUN	10
Steamed bbq pork bun (2 pcs)	
CRISPY PORK BELLY BAO BUN	14
24-hour marinated pork belly with shredded carrot, cucumber and chilli (2 pcs)	
SOFT SHELL CRAB BAO BUN	16
Deep fried soft shell crab with shredded carrot and cucumber (2 pcs)	

DUMPLINGS

SIGNATURE XIAO LONG BAO	12
Steamed hand-made xiao long bao (4 pcs)	
PRAWN DUMPLING (GF)	12
Steamed clear prawn dumplings (4 pcs)	
SCALLOP DUMPLING (GF)	14
Steamed clear scallop dumplings (4 pcs)	
VEGETABLE DUMPLING (V/GF)	12
Steamed vegetable dumplings (4 pcs)	
PORK DUMPLING	13
Steamed or pan-fried home-made dumplings (6 pcs) + home-made chilli oil (\$2)	
SPICY WONTON	15
Steamed pork wonton with chilli oil drizzled (6 pcs)	

MAINS

MALAYSIAN CURRY CHICKEN (GF)	24
Chicken and potatoes cooked in our special Malaysian creamy curry sauce with mint and chilli	
BEEF RENDANG (GF)	24
Slow cooked beef in a creamy curry sauce topped with fried shallots, chilli and cilantro	
MIX VEG THAI GREEN CURRY (VG/GF)	23
Green beans, capsicum, baby corn, tofu, zucchini and carrot in a thai green curry sauce	
KUNG PAO CHICKEN	25
Stir-fried chicken with dried chilli and cashew nuts in a spicy kung pao sauce	
RED BRAISED PORK BELLY	26
Slow cooked pork belly using a traditional Shanghai recipe braised in ginger, aromatic spices, sugar, Chinese wine and soy sauce	
GARLIC PRAWNS ON A SIZZLING PLATE	32
Prawns with garlic and vegetables on a sizzling plate	
HAPI'S EYE FILLET	32
Tender eye fillet on a sizzling hot plate topped with our secret black pepper sauce and garnishes	
PAN-SEARED MISO BLACK COD	32
The famed black cod miso. Delicately marinated for 48 hours	
PEKING DUCK WRAP	56
(Advance Order Required) 12 pcs of sliced Peking duck with spring onion, cucumber, carrot, plum & hoisin sauce in a thin pancake wrap	

SIDES

STEAMED RICE (GF)	4
ROTI	6

DESSERT

HAPI'S NUTELLA SPRING ROLL	7
Nutella wrapped in fried pastry with vanilla ice cream (3 pcs)	
GRANDMA'S APPLE CRUMBLE	11
Heated apple crumble with vanilla ice cream	
FRIED BANANA WITH ICE CREAM	12
Deep fried banana with vanilla ice cream	
SIGNATURE MIXED-BERRY WAFFLE	12
Waffle topped with mixed berry, chocolate syrup and vanilla ice cream	

GF - Gluten free	VG - Vegan
GFO - Gluten free option	VGO - Vegan option
V - Vegetarian	

PLEASE NOTE THE FOLLOWING:

While many items are sourced as allergen free, given the kitchen environment, products sold may contain allergens.

10% surcharge applies on Sundays
15% surcharge applies on Public Holidays