



ONE PORTOMASO

Stir Fry

— *Build your own* —

SZECHUAN STIR-FRY

With mangetout, baby asparagus, mushrooms, red and yellow peppers & szechuan sauce

STICKY STIR-FRY

Sticky Sauce, fresh chili, celery and baby corn topped with sesame seeds, coriander and lime wedge

MALAYSIAN RENDANG

Slow simmered dry curry in the traditional way with galangal, lemongrass, chilis, onions, herbs, spices and roasted creamed coconut

MALAYSIAN TRADITIONAL CURRY

Classic thick & spicy coconut milk laced curry infused with cinnamon, star anise, clove, spices and Malaysian curry powder (served with steamed rice)

DASHI STIR-FRY

With broccoli, mangetout, red and yellow peppers, mushrooms, baby corn, baby pak choi and baby asparagus in dashi sauce

BUTTER STIR-FRY

Combination of the best of Malaysian cuisine made with a creamy salty and sweet sauce (can only be served with chicken or prawns)

BLACK PEPPER STIR-FRY

Black pepper sauce with cashew nuts, water chestnuts, garlic and mangetout topped with coriander

— *Choose a base* —

CHICKEN 20.00

SALMON 22.00

PRAWNS 25.00

BEEF 29.00

TUNA 24.00

VEGETABLE 16.00

All Mains are served with a side of vegetable fried rice or steamed rice



ONE PORTOMASO

Noodles

— *Build your own* —

PAD THAI NOODLES

Rice noodles with shallots, egg, bean sprouts, fried tofu, spring onions, mangetout, mushrooms and pad thai sauce, topped with peanuts and lime

SINGAPOREAN NOODLES

Egg noodles with egg, spring onions, red and yellow peppers, mushrooms, bean sprouts & Singaporean sauce

FRIED KUEY TEOW NOODLES

Rice noodles with egg, mangetout, mushrooms, bean sprouts, red and yellow peppers & spring onions

— *Choose a base* —

CHICKEN 16.00

BEEF 17.00

PRAWN 19.00

VEGETABLE 14.00

— *Weekend special* —

BRIYANI RICE WITH TANDOORI CHICKEN

A rich and flavoured rice with exotic spices and herbs, layered with chicken tandoori and a thick gravy papadom