MADIRA Asian Fusion

Starters 前菜	
Starter Platter 特式小食拼盤 Samosa, Fish Cake, Satay and Cheese Chaska	\$188
Nachos 墨西哥芝士薄脆 <i>(</i> Tortilla chips with Jalapenos, Olives, Salsa, Guacamole and Sour Cream covered in Cheese Add Chicken or Beef 加碎牛或雞肉 +\$20	\$148
<mark>MADIRA San Choi Bao 特式生菜包</mark> Thai minced chicken wrapped in lettuce iceberg	\$128
<mark>Lamb Kofta 羊肉丸</mark> Asian spices minced Lamb meat balls, served with minty yogurt sauce.	\$128
<mark>Thai Style Pork Neck 泰式豬頸肉</mark> Cooked on charcoal grill and served with homemade sauce	\$108
<mark>Seafood Cakes 馬來海鮮餅</mark> Hand made seafood cakes infused with Malaysian herbs Fish 魚餅 / Shrimp 蝦餅	i88 \$98
Satay 串燒 Grilled Meat served with Indonesian style peanut sauce. Chicken 雞肉串燒 /Beef 牛肉串燒 Mixed 雙拼串燒 (3pcs of Chicken and Beef Satay each)	598 108 \$118
<mark>Chicken Wings 泰式香辣雞翼</mark> House marinade, with aromatic chili dip	\$98
<mark>Cheese Chaska 薯蓉芝士丸</mark> Potato balls coated in panko stuffed with mozzarella cheese	\$88
<mark>Samosa 雜菜咖哩角</mark> Light and crispy coned patties stuffed with potatoes and green peas	\$78
Tom Yum Kung Soup 冬陰功蝦湯 Thai-style soup of spicy prawn broth with Thai herbs and roots	\$8O
Fries 經典薯條 Change to Cheesy fries (+\$10)	\$78
Masala Pappad 香料胡椒餅 Crispy wafers sprinkled with tangy tingling spices Tom Yung Kung Soup 冬陰功蝦	\$58 段 湯
Roti Chanai with Curry Sauce 馬來油鬆餅配咖哩汁 Crispy wafers sprinkled with tangy tingling spices	\$48
- Vegetarian III - Signature Dish - Spicy	

Salads 沙律	
Thai Beef Salad 泰式牛肉沙律 Beef strips in classic Thai dressing	\$148
<mark>Halloumi Avocado Salad 羊奶芝士牛油果沙律</mark> Fresh garden salad with Greek Halloumi Cheese, avocado and honey vinaigrette dressing	\$138
<mark>Pork Neck Salad 泰式豬頸肉沙律</mark> Fresh herbs with home made Thai sauce	\$138
<mark>Chicken & Mango Salad 香芒燒雞沙律</mark> Fresh garden salad with chicken and mango with house vinaigrette dressing	\$138
Malaysian Pomelo Salad 馬來柚子沙律 🔟 🌘 Fresh and sweet pomelo with tangy lime dressing Add Chicken or Prawns (加 雞肉 或 蝦+\$20)	\$128
<mark>Thai Spicy Papaya Salad</mark> 泰式辣木瓜沙律 Savoury and refreshing green papaya salad in Thai dressing Add chicken or Beef (+\$20) (加 雞肉 或 牛肉 +\$20)	\$128
Asian Stir-Fry \$88	
Morning Glory 炒通菜 🥖	
Sautéed Broccoli with Squid 魷魚配蒜香西蘭花 🥖	
「hai stir-fry mixed vegetable 泰式炒雜菜🥖	



Thai Spicy Papaya Salad 泰式辣木瓜沙律



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Thai green curry risotto with chicken 青咖哩雞炒意大利飯 Thai Green Curry tossed with chicken and fragrant Italian risotto	\$148
Nasi Goreng 印尼炒飯	\$148
Tom Yum Kung Rice 香辣炒飯 Homemade tom yung kung fried rice	\$138
<mark>Pineapple Fried Rice 菠蘿炒飯</mark> Fresh diced pineapple with curry-flavoured rice, shrimps, chicken and bell peppers	\$138
<mark>Biryani 印式香料雞肉炒飯</mark> Madira Style slow cooked Biryani with saffron, aromatic spices flavoured basmati rice. Veggie or Chicken(雜菜 或 雞肉) Lamb or Prawn(羊肉 或 蝦 +\$30)	\$138
Veggie Fried Rice 蔬菜炒飯 Green pea and carrot with a splash of light soy sauce and Halloumi Cheese	\$128
Udongi 三文魚炒烏冬 🎰	
Udongi 三文魚炒烏冬 加 Stir fried Udon with salmon fillet in sesame soy & veggies	\$188
<mark>Singaporean Noodles 星洲炒米</mark> Stir fried rice noodles with shrimp, egg, ham and curry paste	\$148
Veggie Spaghetti in Sesame Soy 麻油蔬菜意粉 Whole sweet peas, carrots, bell peppers light sauce tossed in Spaghetti	\$138
Malaysian Laksa 喇沙麵 Malay Spicy Rice noodles in rich coconut cream	\$138
Tom Yum Kung Noodle 冬陰功蝦湯麵 Thai-style soup of spicy prawn broth with Thai herbs and roots	\$138
Pad Thai 泰式蝦炒麵粉 Traditional Thai style noodles with prawn's, egg and bean sprouts	\$128
- Vegetarian - Signature Dish - Spicy Udong	gi 三文魚炒烏冬

Madira's Special 招牌推介	
<mark>Madira's Rib Eye 招牌肉眼扒</mark> 12oz Ribeye served with fries	\$288
Lamb Shank 瑪沙拉燴羊膝 💼 Slow cooked for 4 hours, with reduced lamb sauce, served with rice and vegetables	<mark>\$26</mark> 8
<mark>Baby Back Ribs 炭燒豬肋骨</mark>	\$248
<mark>Galbi 韓式牛肋排</mark> Korean Style Marinated Beef Short Ribs	\$188
<mark>Ox tail stew 經典燉牛尾 </mark>	\$188
Tandoori Chicken Pizza 印式烤雞薄餅 Tandoori chicken pizza with onion and fresh bell peppers	\$168
Chili Chicken 星洲式辣雞(Garlic, chili, deep fried chicken and bell pepper	\$158
Chili Mussels 香菇青口	
Chili Mussels 香辣青口 NZ Mussels sautéed in Asian herbs, chili sauce	\$148
<mark>Teriyaki Marinated Grilled Salmon Fillet & Bak Choy 三文魚扒</mark> Salmon Fillet, served with garlic stir fired Bak Choy	\$208
<mark>Balado Sambal Prawns 印尼特色香辣蝦</mark> Light battered prawns with Indonesian style mild chili paste	\$188
Red Snapper in Thai Red Curry 泰式紅咖喱煮紅鯛魚 🎰 Red Snapper Fillet served in Thai red curry and rice	\$198
<mark>Wild Caught Grilled Squid 原隻炭燒魷魚 </mark>	\$128
Seafood Platter 海鮮船併盤 Mixed Seafood platter served with bread	\$248
Choice of soup base Tom Yum Kung 冬蔭功湯 Laksa 喇沙湯	
Singapore Chili 星洲式辣湯 Salmon Fillet & Bak Choy 三文魚扒 Garlic Broth 香蒜湯	
- Vegetarian 🕮 - Signature Dish 🛛 - Spicy	

Wraps 卷物	
Tandoori Chicken Wrap 印式烤手卷 Tandoori Chicken with Mint Sauce served with fries and Salad	\$158
Chicken Kathi Roll 印式薄餅卷 🛖 Popular Indian street food classic roll with tandoori chicken and egg	\$158
<mark>Lamb Kofta Wrap 串燒羊肉手卷</mark> Minced Lamb meat balls with Mint sauce served with fries and salad	\$158
Halloumi Avocado Wrap 羊奶芝士牛油果手卷 Deep fried halloumi and avocado with chef's signature sauce	\$158
Paneer Kathi Roll 印度傳統芝士卷 <i>(</i> Popular Indian street food classic roll with cottage cheese	\$158
Sizzlers 鐵板	
<mark>Thai Beef Fajitas 泰式牛肉薄餅卷</mark> Thinly sliced Beef topped with sweet chili sauce, with four tortillas, sweet chili, sour cream & salsa	\$188
<mark>Prawn Fajitas 海鮮船併盤</mark> Prawns seasoned with Asian herbs served with four tortillas, sour cream, beetroot aoli & salsa	\$188
Veg Fajitas 雜菜薄餅卷 Deep Fried Halloumi strips served with four tortillas, sour cream, mango chutney and salsa	\$178
Tandoori Chicken Fajitas 印式烤雞卷 如 Sizzling marinated tandoori chicken strips served with four tortillas, mint yogurt, mango chutney and salsa	\$158
<mark>Chicken Tikka 印式烤雞件</mark> Spice and yoghurt steeped chicken strips served in a sizzling plate	\$148
Chicken Tikka E	印式烤雞件

- Signature Dish - Spicy

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	Curry 咖喱	
	Masala 瑪沙拉 All curries come with rice	\$168
	Mild spiced creamy curry	
	Chicken tikka 印式烤雞	
	Lamb or Prawn 羊肉 或 蝦 +\$30	
	Kadai 印式鍋仔咖喱	\$168
	Nadai いいです。 Slow cooked dry-curry with herbs and spices	\$100
	Chicken or Fish 難肉 或 魚	
	Lamb or Prawn 羊肉 或 蝦 +\$30	
	Thai Curry (Red or Green) 泰式咖喱(紅 / 青)	\$168
	Traditional hand made Thai Curry	
	Chicken 雞肉/Beef 牛肉 +\$20	
	Coconut Fish Curry 椰汁咖喱魚配	\$168
	Sole fish in creamy coconut curry served with rice	\$100
	Butter Chicken 奶油咖喱雞	\$168
	Boneless Chicken thigh cooked in rich, velvety tomato sauce	
	Lamb Rogan Josh 印式香料燴羊肉配	\$178
	Slow cooked boneless lamb with Indian spices served with rice	
	Beef Rengdang 馬來巴東牛肉	\$178
	Malaysian spicy beef in dry gravy served with rice	<i>t</i> ino
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	Coconut Prawn Curry 椰汁咖喱蝦	\$188
	Prawns in creamy coconut curry served with rice	
		¢170
	Palak Paneer 印式芝士燴菠菜 Image: Comparison of the second se	\$138
	Spinach and cottage cheese slowly simmered with spices	
	Shahi Paneer 印式芝士牛油咖哩 🥒	\$138
	Rich, aromatic, creamy curry with cottage cheese	
	Dal Makhni 牛油香料燴扁豆	\$138
	Rich, aromatic creamy curry with lentil	
	Add-on Carlos	
	Garlic Naan \$48	
	Cheese Naan \$48 Butter Naan \$48	
	Roti \$28	
	Plain Rice \$28 Pulao Rice \$38	
	Cumin (Jera) Rice \$38 Kadai 印式鍋仔	F咖喱
	House Raita \$40	
	- Vegetarian 🛄 - Signature Dish 🛛 - Spicy	
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Kids Favourite	
<mark>Pepperoni Pizza 辣肉腸薄餅</mark> Thin pizza crust, with mozzarella cheese with thinly sliced Italian Pepperoni	\$148
<mark>Hawaiian Pizza 夏威夷薄餅</mark> Thin pizza crust, with mozzarella cheese with pineapple and smoked ham	\$148
Veggie Pizza 素菜薄餅 Thin pizza crust with Assorted vegetables	\$148
<mark>Margherita Pizza 水牛芝士薄餅 /</mark> Thin pizza crust, tomato base with mozzarella cheese sprinkled with oregano	\$138
Penne Carbonara 卡邦尼長通粉 Creamy sauce, bacon freshly shaved parmesan cheese	\$138
Penne Bolognaise 肉醬長通粉 Classic Italian tomato base sauce, with herbs, beef and freshly shaved Parmesan cheese	\$138

Pesserts 甜品

<mark>Big Kid Chocolate Chip Cookie on Skillet 朱古力曲奇</mark> Chocolate chip cookie, chocolate sauce, and ice-cream	\$78
<mark>Banoffee Pie 香蕉拖肥批</mark> Homemade Dulce De Leche, Banana, topped with whipped cream, sprinkled with Cocoa powder	\$78
<mark>Banana Boat 香焦船</mark> Ice cream, whipped cream, Banana	\$78
Big Kid Chocolate Chip Cookie on Skillet 朱古力曲奇 Comparison Image: Signature Dish - Spicy	香蕉拖肥批