

WELCOME TO



**Truly Asia**  
RESTAURANT

***A Modern South-East Asian Cuisine***

**Scarness Store**

**348 Esplanade, Scarness  
07 - 4124 0888**

**[www.trulyasiarestaurant.com](http://www.trulyasiarestaurant.com)**



**Urangan Store**

**11 Buccaneer Dr,  
Urangan**

**07 - 4125 5599**

**[www.trulyasiaurangan.com](http://www.trulyasiaurangan.com)**



**WEBSITE**

- \* Table Service Only, No Bar Service.
- \* Fully Licensed, No BYO.
- \* No Outside Foods, Drinks & Desserts, Except for Celebration Cakes For 10 Or More People Booking.
- \* Please Pay At The Front Counter.
- \* 15% Surcharge on Public Holidays.
- \* EFTPOS Payment Surcharge: 1.25%, ( AE -- 2.75% ),
- \* No Alterations to Menu Items, Please Inform Staff For Any Food Allergy.



Urangan \* Scarness

# NON ALCOHOL DRINKS

## Coffee

Cup \$5 / Double Short, Mug \$6

Cappucino      Flat White      Long Black  
Short Black      Latte      Hot Chocolate

## Soft Drinks / Waters / Juices

Dry Ginger Ale / Tonic Water      \$5 / bottle  
Coke / Coke Zero / Sprite / Fanta / Pasito      \$5 / bottle  
Creaming Soda / Ginger Beer / Sars      \$5 / bottle  
Orange / Apple / Pineapple Juice      \$5 / glass  
Sparkling Water      \$5 / bottle  
Lemon Lime Bitters      \$6 / glass

**Milkshakes** \$9 / **Thickshakes** \$10

Chocolate      Strawberry      Caramel

## Mocktails

**\$11**

### **Cocolada:**

Pineapple Juice, Coconut Cream

### **Sweet Sunrise:**

Orange Juice, passion fruit, Grenadine

### **Lychee Delight:**

Lychee, mint, lemon lime bitter

### **Strawberry Daiquiri:**

virgin strawberry daiquiri, strawberries.

### **Blue Berry Mojito**

Blueberries, lime juice, soda water, mint.

### **Frozen Virgin Margarita**

Lemon juice, simple syrup, pineapple juice.

# COCKTAILS

- Mojito** **\$14**  
white rum, lime juice, mint and soda water
- Sex On The Beach** **\$14**  
Vodka, cranberry juice, peach schnapps
- Litchini** **\$16**  
Vodka, Lychee Liqueur, Lime Juice, Soda, Lychee
- Fruit Tingle** **\$16**  
Vodka, Blue Curacao, Lemonade & Grenadine
- Midori Splice** **\$16**  
Midori, Malibu, Pineapple juice, Crushed Ice, Cream
- Cosmopolitan** **\$16**  
Vodka, Cointreau, Lime Juice, Cranberry Juice
- Espresso Martini** **\$16**  
Vodka, Kahlua & Espresso
- Blue Hawaiian** **\$16**  
Malibu, blue curacao, lemon juice & pineapple juice
- Paradise** **\$16**  
Malibu, blue curacao, pineapple juice, grenadine
- Choc Mint Slice** **\$16**  
Crepe de menthe, bailey's, milk, cream, choc topping
- Pink Lady** **\$16**  
Bailey's, strawberry liqueur, strawberries.
- Red Angel** **\$16**  
Vodka, Chambord, Strawberry, lime juice, salt rim.
- Tobleron** **\$18**  
Frangelico, kahlua, baileys, cream and honey.

# BEERS & CIDERS

## Beers

James Boag's Premium	\$8
Crown Lager	\$9
Pure Blonde Ultra Low Carb	\$8
Peroni 3.5 / Nastro Azzurro	\$8
Great Northern Original	\$8
Great Northern Crisp	\$8
Great Northern Zero	\$8
VB	\$8
4X Gold	\$8
Tooheys Old	\$9
Tooheys New	\$8
Tooheys Extra Dry	\$8
Hahn Light / Hahn Super Dry	\$8
Corona (Mexico)	\$9
Singha Lager (Thai)	\$9
Asahi Super Dry (Japan)	\$9

## Ciders

Somersby Apple Cider	\$8
Somersby Pear Cider	\$8
Rekorderlig Strawberry & Lime Cider	\$10



***SPIRITS By the serve***  
***Add a Mixer \$2***

***VODKA***

Smirnoff \$6   Absolut \$7   Belvedere \$8

***RUM***

Bundaberg Original \$6   Malibu \$6

Captian Morgans \$6   Bacardi \$6

***WHISKY***

Jim Beam Bourbon \$6   Jack Daniels \$7

Southern Comfort \$6

Jameson Irish \$7   Wild Turkey \$7

Chivas Regal Scotch \$8

Johnnie Walker Scotch Red \$6 / Black \$7

***LIQUEURS***

Kahlua \$6   Baileys \$6   Frangelico \$6

Midori \$6   Cointreau \$7

***GIN***

Bombay Sapphire \$7   Gordon's Dry \$6

***TEQUILA & OUZO***

el Jimador \$7   Ouzo \$7

***BRANDY***

St Agnes V.S \$6   Hennessy Vs \$8

***Pre Mixed***

Jim Bean Cola \$10

Bundy Rum Cola \$12

Canadian Club & Dry \$12

# WHITE WINES

<i>Sparkling &amp; Rose</i>	<i>Bottle / Glass</i>	
<b>Yellowglen Yellow Piccolo</b> 200ml	10	
<b>De Bortoli King Valley Prosecco</b> 200ml	12	
<b>Seaview Brut Sparkling</b>	26	NIL
<b>Pierre Brévin Selection Rosé</b>	30	NIL
<b>Oyster Bay Sparkling Cuvee Rose NV</b>	40	NIL
<b>Oyster Bay Sparkling Cuvee Brut</b>	40	NIL

## *Sauvignon Blanc*

<b>Linderman's Bin 95</b>	25	7
<b>Silver Moki - Marlborough</b>	28	7
<b>Houghton</b>	30	8
<b>Squealing Pig - New Zealand</b>	36	9
<b>Catalina Sounds - New Zealand</b> Citrus aromatics with tropical fruits & subtle complexity, the palate is powerful & long.	40	10

## *Moscato*

<b>Banrock Station</b>	28	8
<b>Brown Brothers</b>	34	9

## *Riesling*

<b>Wolf Blass Eaglehawk</b>	27	7
<b>Taylors Estate</b>	39	10

## *Chardonnay*

<b>Lindeman's Bin 65</b>	25	7
<b>Oyster Bay</b>	36	9
<b>Devil's Corner - Tasmania</b>	43	11

# RED WINES

**Bottle / Glass**

## ***Pinot Noir***

Ninth Island - Tasmania	39	10
Devil's Corner – Tasmania	45	11

Cherry flavours with a generous savoury palate.

## ***Merlot***

Wolf Blass Eagle Hawk	25	7
Taylors Estate - Clare Valley	36	9

## ***Shiraz***

Wyndham Estate Bin 555	29	7
Taylors Estate - Clare Valley	36	9
Saltram Pepperjack - Barossa	40	11

Rich and supple dark fruit flavours & seamless oak integration.

Teusner The Riebke - Barossa Valley	50	NIL
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Dry, full bodied style of shiraz, deep red colour, fruity nose, complex flavour, smooth palate.

Chris Ringland Sealed - Barossa	55	NIL
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A Dry, Full Bodied style of Shiraz, deep red-black colour with aromas of plum jam, milk chocolate infused custard cream.

## ***Red Blend***

Wolf Blass Eaglehawk Shiraz Merlot Cab	25	7
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## ***Cabernet Sauvignon***

Wolf Blass Eaglehawk	27	7
Penfolds Koonunga Hill	32	8
Taylors Estate - Clare Valley	36	9
Teusner The Gentleman - Eden Valley	45	NIL

Medium to full red colour with a tinge of purple, full-bodied and intense, with good backbone and firm structure.



**GFR = Gluten Free on Request**

**GF = Gluten Free**

**V = Vegetarian, No Vegan Option**

## Entrée & Soup

**Duck Pan Cakes (4) 15**  
Roasted duck meat & cucumber wrapped with thin, soft & pliable pan cakes.

**Steamed / Fried Dim Sim (2) 10**  
Pork Dim Sims.

**Pork Buns (2) 11**  
BBQ pork, cucumber, hoisin sauce.

**Seafood Net Rolls (4) 9**  
*Thai style super crunchy crab & prawn rice net roll 1.*

**Salt & Pepper Silver Fish 11**

**Crispy Chicken Wings (4) 10**

**Pork Spring Rolls (4) 9**

**Vegetarian Spring Rolls (4, V) 9**

**Roti Canai (2, V) 10**  
Malaysian style flat bread, crispy outside & soft inside, served with curry dip.

**Golden Tofu (8, V, GF) 11**  
Deep fried, silky egg tofu

**Wonton Soup - veges, pork wonton 15**

**Sweet Corn & Chicken Soup (GF) 9**

## Small Dishes

**Malaysian Style Crispy Chicken 21**  
With curry flavor.

**Hainan Chicken 21**  
*Served warm, skin on, boneless*  
Poached chicken & spicy ginger dip.

**Mouthwatering Chicken 21**  
*Poached chicken, served warm, skin on.*  
With **SPICY** peanut, sesame seeds sauce.



Duck Pan Cakes



Pork Buns



Net Rolls



Salt & Pepper Silver Fish



Roti



Grilled Pork



Crispy Chicken



Hainan Chicken



Mouthwatering Chicken

# Chef's Specials

## **Malaysian Black Pepper Prawns 34**

(Mild) Local prawns, wok tossed with chilli, curry leaves, onion, black pepper.



**Black Pepper Prawns**

## **Malaysian Salted Egg Yolk Prawns 36**

Local prawns, mild chilli, veges, butter, curry leaves & creamy salted egg yolk.



## **Thai Crispy Barramundi (Whole Fish) 38**

(Medium) Crispy barramundi, Thai herbs, served with a tangy Thai sauce.



**Thai Barramundi**

## **Salt & Pepper Soft Shell Crab 33**

Dry stir fried with pepper & five spice salt.



**Thai soft Shell Crab**

## **Thai Chilli Jam Soft Shell Crab 33**

(HOT) Crispy soft shell crab, kaffir lime leaves, coconut milk, veges.



## **Sea Food Supreme (GFR) 34**

Pacific Ocean scallops, local red emperor fillet, King prawns, veges, garlic, ginger, oyster sauce.



**Seafood Supreme**

## **Thai Emperor King Prawns 32**

Deep fried prawns, coated with dry chilli & lemongrass flake in a sticky sweet & tangy sauce.



**Emperor Prawns**

## **Malaysian Roasted Pork Belly & Dry Fried Green Beans 31**

With pork mince, chilli, preserved veges, ginger.

## **Roasted Pork Belly & Garlic Shoots 31**

(Mild) Stir fried with dry curry, curry leaves.

## **Duck with Shiitake Mushroom 31**

(Boneless) Steamed with garlic & oyster sauce, served on a bed of steamed Chinese cabbages.

## **Duck with Plum Sauce (Boneless) 31**

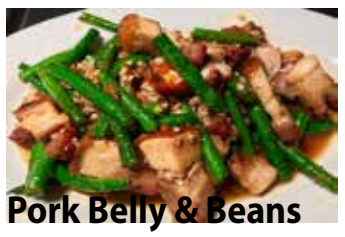
Deep fry crispy duck, topped with plum sauce.



**Duck Plum**



**Duck Mushroom**



**Pork Belly & Beans**



**Pork Belly Garlic Shoots**



## Chef's Specials

**Thai Crispy Skin Chicken 27**  
(Medium, De-boned, 15 min. prep.)  
Coriander, shallots, chilli, lime juice, palm sugar



Thai Sauce Chicken

**Thai Crispy Skin Chicken Tamarind 27**  
(De-boned, 15 min. prep.)  
Tamarind puree, palm sugar, fried shallots.



Tamarind Chicken

**Rainbow Beef 28**  
Crispy beef, veges, chef's special sauce



Rainbow Beef

**Crispy Pork in Plum Sauce 26**  
Crispy pork, veges, sweet & tangy sauce.

## Classic

**Scallops With Ginger & Shallots 34**  
Stir fry with Mixed veges



Pork Plum

**Honey King Prawns 32**

**Satay King Prawns (Mild) 32**

**Satay Lamb (Mild) 28**

**Beef Black Bean 27**

**Beef Vegetables (GFR) 27**

**Sweet & Sour Pork 25**

**Chicken Omelet 26**

Wok seared omelet, gravy on the side.

**Honey Chicken 25**

**Chicken Cashews (GFR) 26**

**Chicken Vegetables (GFR) 25**



Sweet & Sour Pork



Honey Chicken



Omelet

Dry Fried Beans

## Vegetables

**Dry Fried Green Beans 24**

Dry stir fry green beans, flavoured with pork mince, chilli, preserved veges, ginger & shallots.

**Salt & Pepper Tofu (V, GF) 24**

Wok tossed with five spice salt & cooking wine.

**Veges & Shiitake Mushroom (V, GFR) 21**



Salt & Pepper Tofu

## Clay Pot

### **Malaysian Cheesy Garlic Prawns 34**

Local prawns, curry leaves, garlic and cheese, baked in a clay pot.



### **Malaysian Three Cup Chicken 26**

Chicken thigh (boneless skin on) cooked with basil, ginger & garlic, the 3 key ingredients are: sesame oil, rice wine, soy sauce.



### **Stewed Pork Belly & Silky Tofu 33**

Silky EGG tofu, garlic, ginger & five spice powder, served on a bed of wombok.



### **Seafood & Silky Tofu (GFR) 37**

Silky EGG tofu, mixed seafoods & mixed vegetables cooked in claypot served piping hot at table.



## Sizzling

**Garlic King Prawns (GFR) 33**

**Garlic Chicken (GFR) 26**

**Mongolian Lamb (Medium) 29**

**Silky Tofu On Sizzling Egg (GFR) 25**

A popular Malaysian street food, cooked with pork mince, onion, capsicum, served on a bed of egg on sizzling plate



## Curry

**Malaysian Kari Ayam Chicken 26**

(HOT)slow cooked with potatoes, fragrant with lemon grass, red onion, turmeric, cumin, star anise.

**Creamy Yellow Curry (GFR, Mild)**

Veges, curry leaves, milk, coconut milk

**Thai Red Curry (GFR, Medium)**

**Thai Green Curry (GFR, HOT)**

Chilli, kaffir lime leaves, mushroom & veges.

**Veges 22 / Chicken 25 / Prawns 32**





# Kids Meals

(For kids 12 yo & under)

- Honey Chicken & Fried Rice 22
- Sweet & Sour Pork & Fried Rice 22
- Local Red Emperor Fillets & Chips 28
- Chicken Nuggets & Chips 15



## Sides - Rice & Noodles

### **Singapore Noodles (GFR) 25**

Thin rice noodles, chicken, BBQ pork, small prawns, egg, veges in curry sauce.



Singapore Noodles

### **Pad Thai (Mild) 25**

Glass noodles, chicken, small prawns, BBQ pork, egg, veges, tamarind pulp, turmeric, galangal, lemongrass, palm sugar, chopped nuts.



Pad Thai

### **Malaysian Chao Kui Tiao (GFR) 25**

(Medium) Flat rice noodles (Ho Fen) with small prawns, chicken, BBQ pork, egg, veges, Malaysian sambal belacan.



Chao Kui Tiao

### **Thai Drunken Noodles (Mild) 25**

Flat rice noodles, chicken, BBQ pork, small prawns, egg, veges, Thai black soy sauce & Thai basil.



Drunken Noodles

### **Malaysian Style Laksa (GF, HOT)**

Spicy curry laksa soup with rice noodles, veges, beansprouts, topped with belacan & fried shallots.

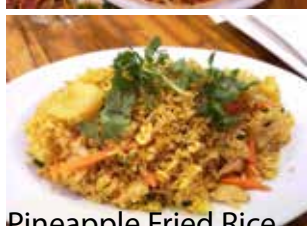
**Veges: 22 / Chicken: 26 / King Prawns: 34**



Laksa

### **Thai Pineapple Fried Rice (GF) 25**

With chicken, egg, veges & turmeric.



Pineapple Fried Rice

### **Special Fried Rice (GFR) 25**

Combination fried rice with chicken, beef, BBQ pork, small prawns, egg, veges.

### **Fried Rice (GFR) L: 17 / Sm: 14**

With BBQ pork, egg and shallots

### **Yellow Coconut Rice (GF) L: 12 / Sm: 9**

Coconut rice cooked with turmeric, lemongrass, kaffir lime leaves.



Yellow Coconut Rice

### **Boiled Rice (GF) L: 10 / Sm: 7**

# Desserts

**Frangelico Affogato** 16

*Coffee shot, vanilla ice cream and frangelico.*



Frangelico Affogato

**Thai Sticky Rice With Taro Filling** 14

*Wrapped with pandan leaves, steamed with coconut milk, palm sugar, pandan leaves.*



Sticky Rice

**Deep Fried Ice-Cream Ball** 11

*Topping: Chocolate / Strawberry / Caramel*



Fried icecream ball

**Banana Fritters & Vanilla Ice-cream** 11

*Topping: Chocolate / Strawberry / Caramel*

**Tiramisu Torte** 13

*Served with cream or vanilla ice cream*

**American Cheesecake** 13

*Served with cream or vanilla ice cream*

**Vanilla Ice-Cream (Choice of topping)** 7

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## Extra:

**Chilli Sauce / Fresh Chilli \$1 Container \$0.5**

# Banquet For 2-3 people

Served with mixed entree :

*Fish cake, Spring roll, Prawn toast*

*& Sweet corn chicken soup*

*and Choice of Fried Rice or Boiled Rice*

**A \$43**  
per person

Scallops with Ginger & Shallots  
Deep Fried Duck with Plum Sauce

**B \$41**  
per person

Sizzling Garlic King Prawns  
Rainbow Beef

**C \$39**  
per person

Pork In plum Sauce  
Sizzling Garlic Chicken

**D \$37**  
per person

Sweet & Sour Pork  
Chicken Cashews



# Banquet For 4-5 people

Served with mixed entree :  
*Fish cake, Spring roll, Prawn toast*  
& Sweet corn chicken soup  
Your Choice of : Fried Rice & Boiled Rice

**E** \$43  
per person

Black Pepper Local Prawns  
Satay Scallops  
Mongolian Lamb (Sizzling)  
Pork In Plum Sauce

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**F** \$41  
per person

Garlic King Prawns (sizzling)  
Pork Belly with Green Beans  
Rainbow Beef  
Steamed Duck Shiitake Mushroom

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**G** \$39  
per person

Pork in Plum Sauce  
Chicken Cashews  
Emperor King Prawns  
Mongolian Lamb (sizzling)

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**H** \$37  
per person

Sweet & Sour Pork  
Honey Chicken  
Beef Black Bean  
Chicken Cashews



# Banquet For 6 or more people

Served with mixed entree :

*Fish cake, Spring roll, Prawn toast*

*& Sweet corn chicken soup*

Your Choice of : Fried Rice or Boiled Rice

**I \$43**  
per person

Crispy Duck in Plum Sauce  
Black Pepper Local Prawns  
Scallops with Ginger & Shallots  
Mongolian Lamb (sizzling)  
Pork Belly & Green Beans  
Thai Golden Chicken

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**J \$41**  
per person

Black Pepper Local Prawns  
Steamed Duck Shiitake Mushroom  
Thai Golden Chicken  
Garlic Beef (sizzling)  
Honey Scallops  
Pork in Plum Sauce

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**K \$39**  
per person

Sizzling Garlic King Prawns  
Thai Golden Chicken  
Honey Chicken  
Beef Black Bean  
Pork in Plum Sauce  
Steamed Duck Shiitake Mushroom

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**L \$37**  
per person

Honey Chicken  
Rainbow Beef  
Pork in Plum Sauce  
Satay Lamb  
Chicken Cashews  
Garlic King Prawns (Sizzling)

# LUNCH SPECIALS

\* All Meals Served with 2 Cocktail Spring Rolls

\* NOT Available On: Public Holidays, Mother's Day, Father's Day & Valentine's Day.

## Lunch Specials - Noodles & Rice

### Malaysian Laksa (GF, Medium)

Spicy curry laksa soup / thin rice noodles / beans prouts / veges / belacan / fried shallots

Vegetables: \$17

Chicken \$20

King Prawns \$27



Laksa

### Chicken Chao Mein \$20

Stir fry chicken, egg and vegetables, served on a bed of pan fried egg noodles.



Chicken Chao Mein

### Chao Kui Tiao (Medium, GFR) \$20

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Chao Kui Tiao

### Pad Thai \$20

Stir Fried flat glass noodles, small prawns, egg, chicken, veges, tamarind pulp, chopped nuts.



Pad Thai

### Singapore Noodles (GFR) \$20

Stir fry thin rice noodles with egg, chicken, BBQ pork, small prawns and vegetables with curry flavour.



Singapore Noodles

### Drunken Noodles (Mild) \$20

Stir fry flat rice noodles (Ho Fen) with small prawns, BBQ pork, beans sprouts, veges & sambal belacan.



Drunken Noodles

### Special Fried Rice (GFR) \$20

With combination of chicken, beef, BBQ pork, small prawns, egg & veges.



Pineapple Fried Rice

### Pineapple Fried (GFR) \$20

Chicken, egg, veges, pineapple, turmeric.

# Lunch Specials

Served with Boiled Rice, Fried Rice or Yellow Coconut Rice

## Crispy Chicken \$19

Chicken marinated with fermented beancurd, served with sweet chilli sauce.



## Hainan Chicken \$19

Poached chicken served with salads, spicy ginger dip. Served warm, skin on, boneless



## Mouthwatering Chicken \$19

Poached chicken, skin on, boneless, served warm and spicy dipping with peanuts & sesame seeds.



## Satay King Prawns (Mild) \$25

## Garlic King Prawns (GFR) \$25

## Chilli King Prawns (GFR) \$25

## BBQ Pork Plum Sauce \$22

## Sweet & Sour Pork \$19

## Chilli Plum Pork (Mild) \$19

## Honey Chicken \$19

## Sweet Chilli Chicken \$19

## Garlic Chicken (GFR) \$19

## Curry Chicken (GF) \$19

## Chicken Vegetables (GFR) \$19

## Chicken Cashews (GFR) \$19

## Mongolian Beef (Medium) \$20

## Beef Black Bean \$20

## Chilli Beef (GFR) \$20

## Veges & Cashew (GFR, V) \$16

## Salt & Pepper Tofu (GFR, V) \$17

