



JOE'S ORIENTAL DINER

TAKE-AWAY MENU

THE JOURNEY OF JOE & MING

Between 1893 and 1928, an eccentric American millionaire Joseph travelled the ancient trade routes of the Orient with his faithful monkey Ming. Little wonder then, he acquired a serious taste for eastern cuisine and eventually settled in Singapore where he opened a small noodle house called Joe's Oriental Diner.

Here Joe served his favourite Asian dishes collected from the four corners of the Orient, while Ming played the piano. It immediately became the place to be seen among those Western traders and business folk.

Sadly, one night in 1933, the Diner burnt to the ground and Joe disappeared. However, locals swear today that a little monkey can still be seen scurrying through the markets, stealing meat, spices and rice wine. This restaurant is dedicated to the memory of Joe and Ming.

APPETISERS

EDAMAME G-F 9

Fresh soybeans cooked with garlic and chilli

CRISPY VEGETARIAN SPRING ROLLS 14

Stir-fried cabbage, carrot, black fungus and bean vermicelli with sweet chilli sauce

WOK GREEN VEGETABLES G-F 14

Bok choy, snow peas, chinese cabbage, zucchini and fresh ginger

KAI LAN 14

Wok fried with fresh ginger, garlic and oyster sauce

MALAYSIAN BEEF AND CHICKEN SATAY 16

Grilled beef and chicken satays served with a homemade peanut sauce

SAN CHOY BAO G-F 16

Finely diced chicken stir fried in oyster sauce with Chinese mushrooms, water chestnut, carrot and capsicum

SHARE PLATTER 22

Spring rolls, crumbed prawns, fried wontons, chicken wings and mixed satays served with sweet chilli sauce and homemade peanut sauce

SOUP

CHICKEN AND SWEET CORN SOUP 9

Chicken and sweet corn in a chicken broth with fresh spring onion and sesame oil.

VEGETARIAN DUMPLING SOUP 9

Mixed vegetable wontons in a mushroom broth with tofu, fried shallots and spring onions

TOM YUM SOUP 10

Tiger king prawns in a spicy Tom Yum broth with fresh lemongrass, galangal, lime leaves, coriander, mushroom and tomato

RICE & NOODLES

THAI FRIED RICE G-F 16

Stir-fried rice with chilli, pineapple, cucumber, tomato, lime and spring onion

NASI GORENG G-F 19

Grilled chicken and beef satays, free range egg and wok fried rice with chilli and soy sauce

BEEF CHAR KWAY TEOW 19

Flat rice noodles stir fried with beef, bean sprouts and spring onion

SHANGHAI NOODLES 17

Vegetarian stir fried noodles cooked with garlic, cabbage and carrot served with toasted sesame seeds

SINGAPORE NOODLES 19

Thin rice noodles with poached chicken, shrimp, and capsicum in a chilli sauce

MALAYSIAN MEE GORENG 19

Stir fried egg noodles cooked with free range chicken, shrimp, tomato, onion, tofu, bean sprouts, spring onions and served with shallots

MALAYSIAN CURRY LAKSA 19

Egg and rice noodles served with shrimps, chicken, fish cake, fish ball, coriander in curry coconut cream soup

PAD THAI 19

Flat rice noodles wok fried with prawns, free range eggs, bean sprouts, tamarind juice, served with peanuts and lemon

MAIN DISHES

THAI GREEN CHICKEN CURRY 24

Free range poached chicken in a spicy green curry sauce with mushroom and baby eggplant

CHILLI CHICKEN 25

Wok fried chicken with onions, roasted cashew nuts, mushrooms and spring onions with soy sauce and dried chilli

RED DUCK CURRY 28

Goulburn Valley roasted duck breast in a red curry sauce with pumpkin, broccoli, lychee and coconut milk

CHILLI BEEF 25

Stir fried beef with broccoli, chilli, garlic and fresh ginger

MALAYSIAN BEEF RENDANG 26

Braised beef in cumin, ginger, lemongrass, chilli, cinnamon and coconut cream

STEAMED FISH G-F 28

Steamed barramundi fillet with garlic, fresh ginger and soy sauce

SIDE ORDERS

Ikan Bilis	3	Steamed Jasmine	
Prawn crackers	3	rice	5
Grilled Roti bread	5	Gado-gado	9

ORDERS

Take-away orders are available for collection at the following times:

Lunch:

Monday - Friday | 12noon - 2pm

Dinner:

Monday - Saturday | 6pm - 10pm

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