

## OH MY PAPA TOUCH OF ASIAN FLAVOURS

Everything on the menu is designed to be share plate style dishes.

### ABOUT US



Here, we have provided you Asian food experiences for all your senses. If you are looking for a roller coaster ride of taste. We believe that food feeds the soul. We encourage a shared style of dining reflect the way in which food is enjoyed in Asian cultures. We would like to turn this place into something tastefully fanciful. Oh My PAPA, intimate gathering where people eat, drink and be merry.

### YAKITORI

What's not to love about charcoal grilled on a stick and a bit of Maillard reaction action!!!!

The true flavour of each skewer can be roasted to the fullest.


#### MEAT

	Pork Belly w/ original salt and togarashi pepper, iceberg lettuce (gf)	8 each
	Thigh Chicken w/ sweet soy, pickled radish (gfo)	7 each
	Pork Skewer (Moo Ping) Marinated pork neck with Atchara	8 each
	Waygu Beef w/sweet soy, pickled ginger (gfo)	10 each

#### VEGETABLE (vg)

	King Mushroom w/ponzu and butter, leek sesame (gf)	6 each
	Zucchini w/burnt mozz cheese, salt and butter (gf)	6 each

#### SPECIAL

	Scallop wrapped in bacon w/ sweet soy, (2pcs)	12 each
	lime & chili cured cucumber and Negi (gfo)	
	Takoyaki with Spicy Mayo Sauce, seaweed and Bonito flake	6 each
	Asparagus wrapped in bacon (gf) w/original salt and pepper , leek sesame	7 each

 Staffs' favourite

## SMALL

<b>Turmeric Cauliflower Tempura</b> (v)	22
Vibrant yellow with coconut, dill and lime dressing	
<b>Taro and Veggies Spring Roll</b> (v) 4pcs	20
Golden brown vegan spring roll w/ sweet chili Nuoc Cham sauce	
<b>Cabbage and Shitake Dumplings</b> (v) 4pcs	20
XO mushroom sauce and vinegar	
<b>Szechuan Prawn and Chicken Dumplings</b> 4pcs	20
Black vinegar and chili	
<b>Miang Kham</b> (gf) (seasonal) 2pcs	12
One punchy mouthful at a time : topped with crispy pork , watermelon, herbs and peanut chili jam	
<b>Banana Blossom and tofu w/ Cassava cracker</b> (v)	19
Tropical Paradise : tamarine, green papaya, pineapple ,lemongrass, roasted chili jam,coconut flake, ground peanut	
<b>Korean Karaage Chicken Bao Bun</b> 2pcs	16
Gochujung BBQ sauce, pickled cucumber, lettuce, sesame, fried onion	
<b>Spiced coconut braised beef papadum</b> 2pcs	12
Curry leaves, Masala, aromatic Indian spice	
<b>Hat Yai Wings</b> 6pcs	20
Southern Thai Fried chicken wings serve with golden shallots	

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## BIGGER

<b>Caramelised Sticky Pork Belly</b> (gf)	36
Twiced cooked pork in a salty sweet caramel sauce w/ Asian coleslaw salad	
<b>5 spice duck leg w/potato</b> (gf)	40
Duck confit, Spring onion, long red chili, coriander and plum chili jam	

<b>Prawn Stir Fried Egg Noodle</b>	34
Egg Noodle , Bean Sprout, Garlic Chive, Signature chili sauce topped up with Furakake	
<b>Crying Tiger Salad (gf)</b>	40
Chargrilled Waygu, Crispy Noodles, Cherry Tomato, Herbs, Chili and Citrus dressing	
<b>Pumpkin Yellow Curry (gf, v)</b>	32
Toasted Pumpkin, Eggplant, Cauliflower, Tofu bursting with flavour from the fragrant herbs	
<b>BBQ Eggplant salad (gf, v)</b>	30
Smokey eggplant, corn, herb, cashew nut and spicy lime dressing	
<b>Malaysian Ayam Housemade Satay BBQ Chicken (gf)</b>	34
The smokey thigh chicken with a hint cumin, galangal and turmeric with Ajard relish	
<b>Massamun Lamb Shank (gf)</b>	38
Slow Cooked Lamb , Sweet Potatoes, Grilled pineapple, Roasted Cashew nut, Fried Shallot served with Acar pickle	
<b>Crispy Barramundi w/green apple salad</b>	36
Pickle funnel, basil, coriander, lime leaf zest, toasted brown puff rice	

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## ON THE SIDE

<b>Sauteed Asian Greens (v, gfo)</b>	16
Simply classic but delish	
<b>House Fried Rice (vgo, gfo)</b>	20
Egg, Mustard Greens, carrot, baby pea, corn	
<b>Japanese Rice</b>	6
<b>Coconut Rice</b>	7

# DESSERT

<b>Homemade chocolate fudge brownie</b> (vg) signature miso caramel sauce & vanilla bean ice-cream	15
<b>Coconut Creme brulee</b> (gf)(vg) Coconut creamy custard topped with a layer of caramelized sugar	15
<b>Filipino banana spring roll</b> (vg) pandan coco jam and coconut macaroon ice-cream	15

gf : gluten free  
gfo : gluten free on request  
v : vegan  
vg : vegetarian

PLEASE LET US KNOW OF ANY DIETARY AND ALLERGY REQUIREMENTS.  
OH MY PAPA WILL TAKE ALL EFFORTS TO ACCOMMODATE THEM.  
HOWEVER, WE CANNOT GUARANTEE THAT OUR DISHES ARE ALLERGEN FREE



Sunday 10% Surcharge  
Public holiday 15% Surcharge  
CREDIT CARD SURCHARGES APPLY.  
NO ITEMIZED SPILT BILL