CHICKEN		
Crispy Skin Fried Chicken	\$25.00	
Boneless Chicken in Lemon Sauce	\$25.00	
Honey Chicken	\$25.00 GFO	
Chilli Bean Chicken	\$25.00	
Chicken Fillets in Sweet & Sour sauce	\$25.00 GFO	
Chicken Fillets with Cashew nuts	\$25.00 GFO	
Chicken Fillets with Vegetables	\$25.00 GFO	
Chicken Fillets in Satay Sauce	\$25.00 GFO	
Chicken Fillets in Black Bean Sauce	\$25.00 GFO	
Chicken Fillets in Garlic Sauce	\$25.00 GFO	
Chicken Fillets in BBQ Sauce	\$25.00 GFO	
Chicken Fillets in Szechuan Sauce	\$25.00	
Chicken Fillets in Mongolian Sauce	\$25.00 GFO	
DUCK		
BBQ Duck with Plum Sauce	\$33.00	
BBQ Duck Pancakes(12pc Served with Cucumber,		
Shallots, Pickled Carrot/Daikon and Hoisin Sauce)	\$40.00	
PORK		
Crispy Pork Loins with Spicy Salt	\$26.80	
Crispy Pork Loins with Plum Sauce	\$26.80	
Crispy Pork Loins with BBQ Sauce	\$26.80	
Sweet & Sour Crispy Pork Loins	\$26.80 GFO	
BBQ Pork in Hoisin Sauce	\$26.80 GFO	
Wok Tossed Pork Fillet in Spicy Salt	\$26.80 GFO	
Pork Fillet in Plum Sauce	\$26.80	
Pork Fillet in Ginger OR Garlic Sauce	\$26.80 GFO	
Pork Fillet in Black Bean Sauce	\$26.80 GFO	
Pork Fillet in Szechuan Sauce	\$26.80	
Pork Fillet in Mongolian Sauce	\$26.80 GFO	
Pork Fillet in BBQ Sauce	\$26.80 GFO	
BEEF		
Beef Stir Fry with Seasonal Vegetables	\$28.80 GFO	
Beef Stir Fry with Cashew Nuts	\$28.80 GFO	
Beef in Ginger OR Garlic Sauce	\$28.80 GFO	
Beef in Satay Sauce	\$28.80 GFO	
Beef in Black Bean Sauce	\$28.80 GFO	
Beef in Szechuan Sauce	\$28.80	
Beef in BBQ Sauce	\$28.80 GFO	
Beef in Mongolian Sauce	\$28.80 GFO	
Deer in Mongonan Gauce	φ20.00 GFO	

Chilli Bean Beef

\$28.80

	LAMB (Backstrap)					
	Lamb in Mongolian Sauce	\$35.00	GFO			
	Lamb in Ginger OR Garlic Sauce	\$35.00	GFO			
	Ramoo Lamb with Chilli, Black Pepper & Garlic	\$35.00	GFO			
	OMELETTE					
	BBQ Pork Omelette	\$25.00	GFO			
	Chicken Omelette	\$25.00	GFO			
	Combination Omelette	\$28.80				
	Prawn Omelette	\$28.80				
	VEGETABLE DISHES					
	Mixed Vegetables					
	(Steamed or Stir Fried, Garlic/Oyster)	\$20.00	GFO	VEC		
	Seasonal Chinese Vegetables					
	(Steamed or Stir Fried, Garlic/Oyster)	\$22.80	GFO	VEC		
	Vegetable Tofu Hotpot	\$25.00	GFO	VEC		
	Spicy Salt Tofu	\$20.00	GFO	VE		
	RICE					
	Steamed Rice	\$4.50	GFO	VE		
	Vegetable Fried Rice	\$12.50	GFO	VE		
	Fried Rice with BBQ Pork	\$12.50	GFO	VE		
	Special Fried Rice with Chicken & Peas	\$17.80	GFO			
	Nasi Goreng (Chilli Fried Rice)	\$17.80				
	Mongolian Chicken Fried Rice	\$17.80				
	Salty Fish and Chicken Fried Rice	\$17.80				
	Pineapple Seafood Fried Rice	\$26.80	GFO			
	BEVERAGES					
	Soft Drinks: Coke, Coke No Sugar,					
	Sunkist, Lemonade, Solo	\$4.50				
	Pink Lemonade, Lemon Lime Bitters,	05.00				
	Passionfruit, Ginger Beer	\$5.00				
	San Pellegrino Mineral Water 750ml	\$8.00				
	DESSERTS					
	Please enquire when ordering					
	Gluten free (GFO) and Vegetarian (VEG) options available					
1	An additional \$3 applies per GFO dish (rice dishes excluded)					
	Mild Medium Medium	Hot				





In 1985 Hing and Rita Tang established Oatley Chinese and Malaysian, and began serving the community with high quality, authentic and flavoursome Asian cuisine.

Over 30 years on, our new re-brand pays homage to the Tang Family, who to this day still continue to bring you the original unmatched taste of your favourite Chinese and Malaysian.

Our name has changed, yet our original classic flavours remain. We look forward to providing you with your favourite dishes, as well as some new modern inspired flavours.

We will continue to make all of our entrees by hand as well as our delicious sauces.

We will source the freshest local produce to deliver you a quality taste experience.

We hope our love and passion for premium quality food will have you coming back time and time again.

77 Mulga Road, Oatley Ph: 9580 7655

Open 6 Days

Closed Tuesdays

Dinner: 5pm - 10pm Lunch: By Reservation

Home deliveries to selected areas Min order \$30 plus \$5 – \$10 delivery charge

All prices include 10% GST and are subject to Market price

fluctuations. We reserve the right to vary our pricing.

Please advise us if you have any allergies e.g. gluten, peanuts etc.

Whilst every effort is made to ensure that ingredients that may

cause allergies are not added to dishes, it cannot be guaranteed.

SIGNATURE DISHES		MALAYSIAN FLAVOURS	
Singapore Chilli Mud Crab (24hr pre-order)	MP +\$66P/Kg GFO	Malaysian Green Curry (Chicken or Beef)	\$25.00/\$28.80 GFO <i>VEG</i>
Steamed Garlic Prawns with Ginger Infused Soy	\$35.00 GFO	Kapitan Curry Chicken	∮ \$25.00 GFO
Prawn Mousse Stuffed Eggplant with Black-Beans and Chilli Sauce	\$35.00	Malaysian Red Curry (Chicken or Beef)	\$25.00/\$28.80 GFO VEG
Dry Fried Shredded Beef in Peking Sauce	\$28.80 GFO	Beef Rendang (Dry Curry Beef with coconut)	∮ \$28.80 GFO
Chicken Fillets with Seaweed in BBQ or Pepper Sauce	\$28.80 GFO	Sambal Chilli Chicken	\$25.00
Wok Fried Green Beans in Belachan Sauce	∮ \$28.80 GFO	Belachan Chilli Prawns	\$35.00 GFO
Buddhist's Vegetables	\$25.00 GFO <i>VEG</i>	Stir Fried Curry Prawns with Onion, Carrot and Peas	∮ \$35.00 GFO
Caramelised Pork Ribs (Chinkiang vinegar caramel)	\$26.80	CHOW MEIN VEG, RICE NOODLES GFO VEG, RIC	CE VERMICELLI GFO
Long Eye Fillet Pepper Steak	\$35.00 GFO	Singapore Noodles with Curry Spices	\$25.00 GFO VEG
Hong Kong Chicken (Shredded Crispy Skin Chicken, served with Shallots, Pickled Carrot & Daikon)) \$35.00	Mee Goreng (Dry Stir-Fried Hokkien Noodles	
Three Cup Chicken	\$25.00	with Tomatoes)	\$25.00 VEG
Spicy Salt Brussel Sprouts and Cauliflower with Walnuts	\$22.80 GFO <i>VEG</i>	Char Kway Teow (Dry Stir-Fried Rice Noodles with Meat, Seafood and Chilli)	\$25.00 GFO VEG
Spicy Cumin Lamb Backstrap)) \$35.00 GFO	019ND Y 9 111 - CH / 111 C Y 0	\$25.00 GFO VEG
Lemongrass Lamb Backstrap	005.00.050	Hokkien Chow Mein (Stir fried Hokkien Noodles with Meat, Seafood and Chilli)	\$25.00 VEG
with Fresh Lemon & Black pepper	\$35.00 GFO		\$25.00 GFO VEG
Singapore Chilli Prawns Sambal Chilli Barramundi Fillets	\$35.00 GFO \$35.00	Seasonal Vegetables with Choice of Noodles	
Lemongrass and Coriander Chilli Prawns	\$35.00 GFO	BBQ Pork & Vegetables with Choice of Noodles	\$25.00 GFO
Lemongrass and Container Chillin Frawns	ψοσ.σο αι σ	Beef & Vegetables with Choice of Noodles	\$25.00 GFO
ENTREE (Made In-house)		Chicken & Vegetables with Choice of Noodles	\$25.00 GFO
Mini Spring Rolls (4)	\$8.80 VEG	Combination & Vegetables with Choice of Noodles	\$28.80 GFO
Dim Sim (4)	\$8.80	Prawn & Vegetables with Choice of Noodles	\$28.80 GFO
Mixed Entree (Mini Roll, Dim Sim, Gow Gee, Sesame Prawn Toast)	\$11.00	LAKSA Malaysian Style	66 005 00 005
Steamed Australian Prawn Dumplings (4)	\$14.00	Beef Laksa)) \$25.00 GFO
Sesame Australian Prawn Toast (4)	\$12.80	Chicken Laksa)) \$25.00 GFO
Australian Prawn Cutlets (4)	\$20.00	Combination Laksa)) \$28.80 GFO
Ham & Chicken Roll (5)	\$20.00 GFO	Prawn Laksa)) \$28.80 GFO
	\$18.00/\$28.00 GFO <i>VEG</i>	SEAFOOD	
Chicken Satay Sticks (4)	\$16.00 GFO	Australian Prawns (Banana/King/Tiger)	
SOUP		Prawns with Snow Peas	\$35.00 GFO
Short Soup	\$8.80	Wok Tossed Prawns in Spicy Salt	\$35.00 GFO
Long Soup	\$8.80	Honey Prawns	\$35.00 GFO
Combination Short Soup	\$28.80	Szechuan Prawns	\$35.00
Combination Long Soup	\$28.80	Sambal Chilli Prawns	\$35.00
Sweet Corn & Chicken Soup	\$8.80 GFO	Prawns in Ginger OR Garlic Sauce	\$35.00 GFO
Sweet Corn & Crab Meat Soup (Australian)	\$14.50 GFO		
Shredded BBQ Duck & Mushroom Soup	\$12.50	Prawns in Satay Sauce	\$35.00 GFO
Hot & Sour Soup)) \$12.50 GFO	Prawns with Cashew Nuts	\$35.00 GFO

SCALLOPS (Australian/Canadian/ Japanese)							
Scallops with Ginger OR Garlic Sauce	\$35.00	GFO					
Scallops with Seasonal Vegetables	\$35.00	GFO					
SQUID							
Squid with Ginger OR Garlic Sauce	\$25.00	GFO					
Wok Tossed Squid in Spicy Salt	\$25.00	GFO					
FISH (Australian Barramundi)							
Barramundi in Ginger Sauce	\$35.00	GFO					
Barramundi with Snow Peas	\$35.00	GFO					
Deep Fried Barramundi in Sweet & Sour Sauce	\$35.00	GFO					
MUSSELS (N.Z Green Lip)							
Mussels in Singapore Chilli Sauce	\$28.80	GFO					
Mussels in Chilli Black Bean Sauce	\$28.80	GFO					
Mussels with Ginger & Shallots	\$28.80	GFO					

THE SECRET IS IN THE SAUCE...

All our sauces are made in-house following our family recipe, made with fresh ingredients and spices found locally and imported.

Assam: Sour and spicy, made with fresh chilli, lemongrass, garlic, belachan and tamarind that gives a tart taste.

Belachan: Spicy Malaysian sauce made with ginger, garlic, lemongrass, turmeric and belachan/shrimp paste, has a pungent seafood flavour.

Hong Kong: A signature sauce that tantalises the palate with a wonderful mix of sweet, sour, chilli and smokey barbeque.

Kapitan: A spicy curry sauce made with turmeric, garlic, lemongrass, galangal and spices.

Laksa: A traditional favourite, our laksa base is made with belachan, galangal, spices and blended dried shrimp.

Malaysian Curry: A red curry made in traditional Malay style with ginger, lemongrass, galangal, spices and coconut cream.

Malaysian Green Curry: A green curry made in traditional Malay style with coconut cream, and a base of mint, onion, turmeric and bay leaves.

Rendang: A dry curry based sauce with coconut cream, spices and desiccated coconut.

Sambal: Traditional sambal chilli sauce, spicy and aromatic, created with fresh chilli, garlic, and shrimp paste.

Satay: Our unique blend of lemongrass, galangal, garlic and peanuts infused with aromatic spices of paprika, cumin and chilli.

Singapore Chilli: A special tomato based sauce made with fresh ginger, garlic and our own house made chilli sauce.

Sung Tong: A spicy red vinegar based sauce, with fresh chilli, garlic, shallots and coriander.