



# UDAY ROOM

ASIAN CUISINE

## SMALL DISH

Salmon Carpaccio  	\$ 24.00
Thin salmon slices topped with green nam jim, yuzu mayo, chili, and coriander.	
Golden Prawn Crisp 3 pcs	\$ 18.90
Sesame prawn toasts topped with yuzu mayo, tobiko, and crispy curry leaf	
Yakiniku beef 2 pcs	\$ 15.00
With a spicy tamarind dipping sauce	
Wagyu puff 3 pcs	\$ 15.00
Wasabi mayo, tobiko and chive	
Moo Ping pork skewer 2 pcs 	\$ 12.00
With a spicy tamarind dipping sauce, no chilli option	
Larb Chicken spring roll 4 pcs  	\$ 15.00
Crispy spring rolls filled with spicy larb-seasoned chicken, herbs, and toasted rice powder. Served golden and bursting with bold Thai flavor.	
Spicy Sichuan Prawn & Pork Dumplings 4 pcs  	\$ 17.90
Juicy dumplings drenched in fiery Sichuan chili oil, topped with crispy shallots, garlic, sesame, and spring onions.	
Moonlight lava charcoal bun 3 pcs	\$ 17.90
A warm charcoal bun filled with silky, molten custard and rich salted egg yolk	
Spiced Crisp Calamari ( GF )	\$ 22.00
Lightly battered calamari, fried crisp with Szechuan spice, served with mayo and fresh lime on the side.	
Imperial Siu Mai 3 pcs	\$ 16.90
Chicken and prawn dumplings, topped with chive and tobiko pearls, paired with Uday special dipping sauce.	
Crispy Taro Ball (V) 	\$ 16.00
Golden-fried taro balls with a crisp exterior	
Crispy Chive Cake (V)	\$ 15.00
Crispy fried dumplings served with our house soy vinegar dipping sauce.	
Crispy Dragon croquette 3 pcs (V) 	\$ 16.00
Thai style potato croquette with curry sauce	
Roti 2 pcs with Satay sauce	\$ 14.00

### FEED ME MENU STARTING FROM 2 PEOPLE \$65 PER PERSON

Savour a curated selection of our signature dishes crafted for sharing.  
Select any 2 dish from the small dishes section  
Select any 2 dish from the Bigger Plates, Curries & Soups  
or Salads section  
if you want to select from chef's collection add \$10 per person  
Select Pad Thai or Uday Fried Rice to share

## CHEF'S COLLECTION

Satay Flame Half Chicken	\$ 38.00
Chargrilled half chicken marinated in satay spices, served with toasted bread, satay sauce, and a side of pickled cucumber and onion.	
Pla Sam Rod (RGF)  	\$ 39.00
Deep fried whole barramundi tossed w/ spicy tamarind sauce young peppercorn, kaffir lime leaf topped w/crispy basil leaf	
Barramundi Garlic Crunch (CN)	\$ 39.00
Deep-fried whole barramundi with golden garlic, served with a crisp, refreshing apple salad.	
Crying Tiger (Seua Rong Hai)	\$ 38.00
Grilled scotch fillet beef, sliced and served with a spicy Thai dipping sauce. Smoky, tender, and fiery—bold flavors that make the tiger weep.	

## BIGGER PLATES

Crispy pork belly Gai Lan 	\$ 34.00
Crispy pork belly stir-fried with tender Chinese broccoli (gai lan) in a savory garlic sauce	
Chili & Garlic Prawn  	\$ 34.00
Succulent prawns stir-fried with aromatic pepper garlic, onions, and crunchy dry chilies for a smoky, spicy kick.	
Pad Ped braised beef cheek  	\$ 35.00
Braised beef cheek stir-fry with red curry vegetable and mixed Thai herbs	
Salmon Chuchee 	\$ 36.00
Grilled salmon fillet in Thai Chuchee curry tossed seasoning veggie	
Crispy belly kiss	\$ 32.00
Crispy pork belly served with salad and spicy sauce & sweet soy sauce	
Asian Greens in Mushroom Sauce (V) 	\$ 24.90
Lightly sautéed Asian greens and mushrooms in a savory mushroom sauce.	
Thai Garden Satay Stir-Fry (V) 	\$ 25.90
Peanut sauce stir-fry with fresh vegetables and topped with sesame seeds. A flavorful and vibrant vegetarian delight.	
Savory Oyster Omelette 	\$ 29.00
Thai-style oyster omelet with fluffy eggs, fresh oysters, and bean shoots, pan-fried to golden perfection and bursting with savory flavors.	








## RICE & NOODLE

Smoke-Kissed Roast Duck 	\$ 29.90
Dry egg noodles tossed with Uday's special sauce	
Pad Thai Gong (CN, RGF) 	\$ 28.00
Pad Thai prawns with egg, tofu bean shoot and chive	
Add Egg net & Cheese + \$ 6.00	
Uday Fried Rice  	\$ 27.00
Jasmine rice stir-fried with Uday's secret seasoning, tender shaved duck, and a hint of chili, topped with house-made pork crackling for the perfect crunch.	

## CURRY & SOUP

Yellow Ember Curry (V) 	\$ 25.00
Southern Thai yellow curry with pumpkin, chickpeas, and coconut milk	
Siam green curry grilled chicken  	\$ 28.00
Grilled chicken and eggplant, Thai basil in a rich green curry with coconut milk	
Massaman Beef Cheek ( CN )  	\$ 32.00
Slow-braised beef cheek in a rich Massaman curry, simmered with coconut milk, potatoes, and topped with roasted peanuts for deep, aromatic flavor.	
Tom Yum Gong  	\$ 29.00
A bold and tangy Thai soup with prawns, lemongrass, galangal, kaffir lime leaves, and chili, finished with fresh lime juice and herbs.	

## SALAD

Issan Classic (CN) 	\$ 34.00
Fried chicken, served with vibrant Thai papaya salad and warm sticky rice	
Pla Nuer (Spicy Thai Beef Salad)   	\$ 32.00
Sliced grilled beef tossed with Thai herbs, chili, lime juice, fish sauce, and toasted rice powder.	
Som Tum (Thai Green Papaya Salad) ( GF, CN )  	\$ 22.00
Green papaya pounded with chili, garlic, lime juice, tamarind sauce, and palm sugar, tossed with cherry tomatoes, long beans, and toasted cashew nuts. a vibrant balance of spicy, tangy, and sweet Thai flavors.	
Nam Prik Ong (Northern Thai Chili Chicken Dip) 	\$ 28.00
A savory chili dip made with minced chicken, tomato, garlic, and mild chili paste. Served with fresh vegetables, boiled egg, and crispy pork crackers —a comforting Northern Thai classic.	

## SIDE

Fried egg	\$ 6.00	Toastes vegetable	\$ 14.00
Steamed jasmine rice	\$ 5.50	Chilli oil 	\$ 2.00
Coconut rice (GF)	\$ 6.50	Fresh Chilli  	\$ 1.00
Sticky rice (GF)	\$ 6.00		

## DESSERT

Island Coconut Black Sticky Rice ( V, GF, DF )	\$ 15.00
Creamy black sticky rice pudding topped with luscious coconut cream, tender young coconut meat, taro, and a zesty hint of lime.	
Lychee Blossom Sago (V, GF, DF )	\$ 16.00
Rose Sago in Coconut Cream in fragrant rose water-infused coconut cream, topped with juicy lychee for a light, floral finish.	
Kaya butter toast	\$ 16.00
with coconut ice cream, milk bread toasted topped with coconut sugar kaya butter.	

## CAKE OF THE DAY

Ask our team about today's cake selection

GF : Gluten free , RGF : Request Gluten free , V : Vegetarian , RV : Request vegetarian , CN : Contains nut , DF : Dairy free :  : Spicy  : Popular for kid ,  : Healthy,  : Recommend  : Contains shellfish

PAY CASH GET 5% DISCOUNT ON MINIMUM SPEND OF \$30 AND \$.50 CENT FOR 1 TAKEAWAY CONTAINER 10% SURCHARGE ON WEEKEND 15% SURCHARGE ON PUBLIC HOLIDAYS.



## WINE & SPARKING

GLASS / BOTTLE

### CHAMPAGNE

Mumm Grand Cordon  
Champagne, France \$130

### SPARKLING

Bird In Hand Sparkling Piccolo  
Adelaide Hills \$15

Yarra Burn Vintage Sparkling  
Yarra Valley, VIC \$68

Arras Brut Elite Cuvee  
Tasmania \$90

### WHITE

Tape Dual Citizen Riesling  
: Clare Valley \$14 / \$54

PIQ Piquepoul  
: Barossa Valley \$58

Like It Like That Pinot Grigio  
: Riverland \$13 / \$50

Opawa Pinot Gris  
: Marlborough New Zealand \$65

Wills Domain Mystic Spring  
Sauvignon Blanc : Margaret River \$13 / \$50

Nautilus Est Sauvignon Blanc  
: Marlborough, New Zealand \$68

Gippsland Wine Co Chardonnay  
: Gippsland \$15 / \$58

Giant Steps Chardonnay  
: Yarra Valley \$75

### ROSE

Lienerf Tierra Del Puerco Rose  
" Barossa Valley \$13 / \$50

Porcelaine Rose  
: Provence, France \$65

### PROSECCO

Like It Like That Prosecco  
Riverland \$13 / \$50

### MOSCATO

Dunes & Greene Moscato Picollo  
: South Eastern Australia \$14

### RED

Long Story Short 26 Maples Pinot Noir  
: Mornington Peninsula \$15 / \$58

Nanny Goat Pinot Noir  
: Central Otago, New Zealand \$72

Vigna Cantina Sangiovese  
: Barossa Valley \$14 / \$54

Bosio Passato Barbera D'Alba  
: Piedmont, Italy \$68

Boucher Shiraz  
: Heathcote \$14 / \$54

Like It Like That Cabernet Shiraz  
: Yarra Valley \$13 / \$50

Vasse Felix Cabernet Sauvignon.  
: Margaret River, WA \$65

Hares Chase Vigilance Shiraz  
: South Australia \$75

## SPRITS

### GIN

Tanqueray \$14.00  
Gordon's London Dry \$14.00  
Bombay Sapphire Dry \$14.00  
Four Pillars Rare Dry Gin \$16.00

### VODKA

Absolut \$14.00  
Smirnoff \$14.00  
Grey Goose \$14.00  
23rd Street Rose \$14.00

### TEQUILA

Jose Cuervo Especial \$14.00  
Patron Reposado Agave \$16.00  
Patron Silver Agave Tequila \$17.00

### RUM

Bacardi \$13.00  
Archie Rose Australian \$14.00  
White Cane \$13.00  
Husk Rum \$13.00  
Bundaberg Reserve \$13.00

### LIQUEURS

Kahlua \$13.00  
Baileys \$13.00  
Midori \$13.00  
Sambuca \$13.00  
Frangelico \$13.00  
Campari \$13.00  
Jagermeister Liqueur \$13.00

### WHISKY

Canadian Club \$13.00  
Jack Daniels \$13.00  
Jim Beam \$13.00  
Wild Turkey \$13.00  
Southern Comfort \$13.00  
Chivas Regal \$14.00  
Johnnie Red Label \$13.00  
Johnnie Black Label \$15.00  
Buffalo Trace Kentucky Straight \$14.00  
Monkey Shoulder \$15.00  
Makers Mark \$15.00

## COCKTAIL



**BLUSHING BLOSSOM**  
Triple sec, Rose Vodka,  
Lemon juice  
sugar syrup \$24



**SUNFLOWER**  
White Rum, Passionfruit Liqueur,  
Mango syrup, Passionfruit syrup  
Lemon juice, Sugar syrup \$25



**AURORA**  
Vodka, Triple sec  
Blue curacao, Yuzu syrup  
Butterfly pea, Lemon juice,  
Sugar syrup \$25



**PASSION UDAY**  
White rum, Passion liqueur,  
lime juice, passion fruit syrup,  
orange juice, Lime juice,  
Sugar syrup \$24



**MAGIC MARTINI**  
Vodka, Lychee liqueur  
lemon juice  
Vodka bubble \$24



**PHUKET PINA COLADA**  
Malibu, White rum,  
coconut milk, pineapple juice  
Lemon juice, Sugar syrup \$24



**MAI TAI**  
White rum, Amaretto,  
Grand Marnier,  
Pineapple juice, lime,  
Sugar syrup \$23



**BOMBA MARGARITA**  
Tequila, Triple sec,  
Cointreau, lemon juice  
sugar syrup \$23



**LONG ISLAND**  
Gin, Tequila, Triple sec  
White rum, Lemon juice  
and splash of coke \$23



**APEROL SPRITZ**  
Aperol, Prosecco, soda  
and slice of orange \$22



**PIMM'S**  
Pimm's, lemonade  
mint, cucumber  
orange, strawberry \$22



**COSMOPOLITAN**  
Vodka, Triple sec  
lemon juice, Cranberry juice  
Sugar syrup \$22

## MOCKTAIL \$13.90



**SWEETIE STRAWBERRY**



**LOVELY LYCHEE**



**TROPICAL KISS**



**ZESTY YUZU**



**ICY WATERMELON**



**VIRGIN PINA COLADA**

## BEER

Singha (TH)	\$12.00	Asahi (Japan)	\$12.00
Chang (TH)	\$12.00	Corona (Mexico)	\$12.00
Right Beer Cascade (Aus)	\$10.00	Pure Blond (Aus)	\$12.00
VB (Aus)	\$10.00	Heineken (Netherlands)	\$12.00
Peroni 0.0 % (Italy)	\$10.00	Apple Cider (Aus)	\$14.00
Peroni (Italy)	\$11.00	Ginger Beer	\$14.00
Kirin (Japan)	\$12.00	Rekorderlig Strawberry cider (Sweden)	\$14.00
Stone & Wood Pacific Ale	\$12.00		

## THE SIP

THAI LEMON TEA / PINKY MILKY	\$6.90
FIZZY THAI LEMON TEA	\$6.90
THAI MILK TEA	\$6.90
ICED CHOCOLATE	\$6.90
ADD ICE CREAM	\$2.00

### SOFT DRINK

• Coke / Coke Zero / Sprite / Fanta	\$5.00
• Ginger Ale	\$6.00
• Tonic Water	\$6.00
• Soda Water	\$6.00
• Lemon lime bitter	\$7.00
• Raspberry Lemonade	\$7.00

### HOT TEA

\$ 5.50 per person

Experience the clam & craft of premium tea

- Jasmine Oolong / Chamomile Blossoms
- Peppermint / French Earl grey
- Lemongrass Ginger / Honey Dew Green
- English Breakfast / Malabar Chai

### JUICE

• Orange Juice	\$7.50
• Pineapple Juice	\$7.50
• Apple Juice	\$7.50
• Red Cranberry Juice	\$7.50
• No iced \$1.00	

### COCONUT JUICE

• Glass	\$7.90
• Whole fresh coconut	\$9.90

### SAN PELLEGRINO

• Sparkling Water 250ml	\$5.50
• Sparkling Water 750ml	\$8.50
• Aranciata Rossa	\$6.00
• Limonata	\$6.00

### PUREZZA

• Sparkling Water 750ml	\$6.50
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