

Fleet Admiral and diplomat, Zheng He, was one of the most famous explorers in the history of China.

Born late 14th Century, Zheng was of Mongolian descent. Distinguished in warfare & diplomacy, he was given the rank of Commander in Chief by the Emperor with a mission to 'sail to the western ocean' to explore and exert influence beyond China.

Zheng led his fleet on no less than seven voyages reaching places such as Vietnam, Thailand, Sri Lanka, the Persian Gulf and parts of Africa.

In the spirit of Zheng's voyages, we deliver a rich, diverse and authentic dining experience to our customers. The underlying influence of our food is still unmistakably Oriental – from authentic Malaysian or Singaporean to spicy Szechuan and Cantonese stir-fries.

We hope that you will enjoy dining with us. And should you have any special requests, please do not hesitate to speak to a member of our friendly staff.

WELCOME TO

ZHENG 郑

*the dining experience
second to none!*

SOUPS & STARTERS

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| <p>1 Zheng's Starter Platter 🍴 拼盘 (min 2) per pax 11.00
Satay chicken skewer, sesame prawn on toast, salt & pepper squid, vegetarian spring roll & crispy seaweed.</p> <p>2 Malaysian Chicken Satay Skewers 马来炭烧鸡串 🍴🍴🍴🍴 [4] 7.70
Charcoal grilled on skewers served with cucumber, onions & mild peanut sauce.</p> <p>3 Chilli Salt & Pepper 🍴🍴 椒盐
A SQUID 鱿鱼 9.50 D AUBERGINE 茄子 9.90
B KING PRAWN 大虾 7.50 E TOFU 豆腐 7.00
C CHICKEN WINGS 鸡翅 7.00</p> <p>4 Crispy Aromatic Duck 🍴 香酥鸭
Served with pancakes, salad & hoi sin sauce.
A QUARTER DUCK 四分之一鸭 13.50 C WHOLE DUCK 全只鸭 46.00
B HALF DUCK 半只鸭 25.00</p> <p>5 Sesame Prawn on Toast 虾多士 8.00</p> <p>6 Vegetarian Mini Spring Rolls 🍴 斋春卷 [6] 7.00</p> | <p>7 Admiral Zheng Wasabi Prawn 🍴 虾 10.90
Malaysian styled modern cooking with light creamy wasabi & crispy almonds.</p> <p>8 Crispy Seaweed 🍴 海草 7.00</p> <p>9 Papaya Salad 🍴🍴 木瓜沙拉 7.70</p> <p>11 Prawn Crackers 虾片 3.50</p> <p>12 Thai Style Spicy Prawn Crackers 🍴 泰式辣虾片 3.50</p> <p>13 Hot & Sour Soup with egg 🍴🍴 酸辣汤
A CHICKEN & PRAWN 鸡虾 6.50 B VEGETARIAN 斋 5.90</p> <p>14 Won Ton Soup 🍴 云吞汤 6.50
Chinese dumpling with minced king prawn & chicken in soup.</p> <p>15 Sweetcorn Soup with egg 🍴 粟米羹
A CHICKEN 鸡蓉 6.50 B VEGETABLE 斋 5.90</p> |
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🍴 MILDLY SPICY 🍴🍴 SPICY 🍴🍴🍴 EXTRA SPICY 🍴🍴🍴🍴 HIGHLY RECOMMENDED DISH
🍴 CONTAINS NUTS 🍴 VEGETARIAN 🍴 VEGAN OPTION 🍴 LEAST 15MINS COOK TIME

DIM SUM

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| <p>16 Sia Jiau 🍴 虾饺 [4] 6.50
Cantonese dumplings filled with chopped king prawn.</p> <p>17 Prawn & Chive Dumplings 🍴 香菜饺 [4] 7.00
Flat & round dumplings with tasty filling of prawn, water chestnut, bamboo shoots & chinese leaves.</p> <p>18 Chicken Sau Mai 🍴 鸡肉烧卖 [4] 6.00</p> | <p>19 Grilled Duck Dumplings 🍴 鸭锅贴 [4] 8.00</p> <p>20 Grilled Chicken Dumplings 🍴 鸡肉锅贴 [4] 7.50
Minced chicken, sweetcorn served with Chinese vinegar.</p> <p>21 Vegetable Grilled Dumplings 🍴🍴 斋锅贴 [4] 6.50
Served with Chinese vinegar.</p> <p>22 Sweet Custard Bun 🍴🍴 奶黄包 [2] 5.50</p> |
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MALAYSIAN

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| <p>23 'Rendang' 🍴🍴 马来仁当
Slow cooked with coconut.
A CHICKEN 鸡肉 12.50 B BEEF 牛肉 13.50</p> <p>24 'Rendang Tok' Beef 🍴 马来甜酱油仁当牛肉 13.50
An authentic slow cooked beef with sweet soya sauce, recipe passed down through family.</p> <p>25 'Satay' 🍴🍴🍴 马来沙爹
Stir fry with peppers, onions with our homemade nutty sauce & dried shrimp.
A CHICKEN 鸡肉 11.50 C KING PRAWNS 大虾 14.50
B BEEF 牛肉 12.50 D TOFU 豆腐 9.50</p> | <p>26 'Nasi Lemak' 🍴🍴🍴 椰浆饭 13.90
Coconut rice served with hard boiled egg, roasted peanuts, cucumber, 'ikan bilis' tiny dried fish, 'rendang' chicken, fried chicken & spicy 'sambal' a recipe passed down through family with dried shrimp.</p> <p>27 'Nasi Goreng Kampung' 🍴🍴 马来炒饭 10.00
Malaysian style egg fried rice with 'ikan bilis' tiny dried fish, fried shallots, peanuts, cucumber & 'sambal belacan' malaysian chilli paste.</p> <p>28 'Char Keow Teau' 🍴🍴 炒贵刁 13.50
Stir fry flat white rice noodles with egg and king prawns, served with spicy sambal belacan on the side.</p> |
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SINGAPOREAN

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| 30 | Crispy Cereal King Prawns 🍷🍷 麦片虾 | 14.50 | 33 | Capital Crispy Chicken 🍷 京都鸡 | 11.50 |
| | Deep fried in light batter with oats, slightly sweet with a hint of chilli. | | | Singapore style sweet & sour with sesame seed. | |
| 31 | Crispy Mango Chicken 🍷 芒果鸡 | 11.50 | 34 | 'Chai Pu' Tofu 🍷🍷🍷 菜脯豆腐 | 10.00 |
| | Fresh spring onions with chef's special fresh mango sauce. | | | Fresh tofu made daily with Chinese dried radish, chilli & spring onions. (contains egg) | |
| 32 | 'Kung Bao' 🍷🍷 宫保 with peanuts & dried chillies. | | | | |
| | A KING PRAWN 大虾 14.50 | | | B CHICKEN 鸡丁 10.50 | |

🍷 MILDLY SPICY 🍷🍷 SPICY 🍷🍷🍷 EXTRA SPICY 🌟 HIGHLY RECOMMENDED DISH
 🍷🍷 CONTAINS NUTS 🍷 VEGETARIAN 🍷 VEGAN OPTION 🕒 LEAST 15MINS COOK TIME

SZECHUAN

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|----|---------------------------------------------------------|--|----|------------------------------------------------|-------|
| 36 | 'Mapo' Tofu 🍷 麻婆豆腐 | | 38 | Fried Boneless Chicken 🍷🍷🍷 辣子鸡 | 10.00 |
| | Spicy saucy tofu with minced meat or vegetarian option. | | | with cashew nuts & dried chillies. | |
| | A BEEF 牛肉 10.50 | | | C KING PRAWN 大虾 11.50 | |
| | B CHICKEN 鸡肉 10.00 | | | D VEGETARIAN 🍷 斋 9.50 | |
| 37 | 'Godmother's Chilli' 🍷🍷 老干妈炒 | | 39 | Szechuan Spicy Aubergine 🍷🍷 鱼香茄子 | |
| | Cooked with spring onions & extra hot chilli sauce. | | | A BEEF 牛肉 12.50 | |
| | A LAMB 肥羊 13.50 | | | C VEGETARIAN 🍷 斋 9.50 | |
| | B CHICKEN 鸡肉 10.00 | | | B CHICKEN 鸡肉 11.50 | |
| | C BEEF 牛肉 10.50 | | 41 | Peppercorn King Prawns 🍷🍷 香辣大虾 with coriander. | 14.50 |

CANTONESE

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|----|------------------------|--|----|---------------------------------------|-------|
| 42 | Sweet & Sour 糖醋 | | 44 | Ginger & Spring Onions 🍷 姜葱 | |
| | A KING PRAWNS 大虾 14.50 | | | A STEAMED SEABASS FILLET 🍷 蒸鲈鱼片 18.90 | |
| | B CHICKEN 鸡柳 10.00 | | | C CHICKEN 鸡肉 10.00 | |
| | C TOFU 🍷 豆腐 9.50 | | | D BEEF 牛肉 10.50 | |
| 43 | Black Bean Sauce 豆豉 | | | E TOFU 🍷 豆腐 9.50 | |
| | A KING PRAWNS 大虾 14.50 | | | | |
| | B CHICKEN 鸡肉 10.00 | | 46 | Crispy Shredded Beef 🍷 干牛丝 | 10.50 |
| | C BEEF 牛肉 10.50 | | | | |
| | D TOFU 🍷 豆腐 9.50 | | | | |

VEGETABLES

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|----|-------------------------------------------------------------|------|----|-------------------------------------|------|
| 48 | Chinese Leaf 🍷 双菇白菜 with chinese mushrooms. | 8.50 | 51 | Broccoli Floret with Garlic 🍷 蒜蓉西兰花 | 7.90 |
| 49 | Stewed Aubergine 🍷🍷 尖椒焖茄子 with chillies. | 8.00 | 52 | Stir Fried Mixed Vegetables 🍷 时锦什菜 | 8.00 |
| 50 | 'Gan Ben' 🍷🍷🍷 干煸四季豆 | 8.50 | 53 | Choi Sum 🍷 菜心 | |
| | Stir fried fine beans with dried chillies & minced chicken. | | | A GARLIC 蒜蓉 8.00 | |
| | | | | B OYSTER SAUCE 蚝油 8.50 | |

RICE & NOODLES

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|----|-----------------------------------------------------|------|----|---------------------------------------------------|--|
| 54 | Plain Boiled Rice 🍷 白饭 | 3.90 | 58 | Singapore Rice Noodles 🍷 星州炒米粉 | |
| 55 | Coconut Rice 🍷 椰浆饭 | 4.50 | | Stir fried with egg, vegetable & asian spices. | |
| 56 | Egg Fried Rice 蛋炒饭 with spring onions. | 5.50 | | A CHICKEN & KING PRAWN 鸡大虾 12.50 | |
| | A SPECIAL 招牌 9.90 | | | B VEGETARIAN 🍷 杂菜 10.50 | |
| | with king prawn & chicken | | | | |
| | B CHOPPED KING PRAWN 大虾 10.50 | | 59 | Fine Noodles 蛋炒面 | |
| | C CHICKEN 鸡 8.00 | | | Stir fried with beansprouts, egg & spring onions. | |
| 57 | Stir Fried Ho-Fun 干炒河粉 Stir fried flat rice noodles | | | A PLAIN 🍷 素 6.00 | |
| | A BEEF 牛 11.50 | | | B CHICKEN 鸡 9.00 | |
| | B VEGETARIAN 🍷 杂菜 10.00 | | | D SPECIAL 招牌 11.90 | |
| | | | | with king prawn & chicken | |
| | | | | E VEGETABLES 🍷 什菜 8.50 | |