

开胃菜

STARTERS

Singaporean Satay <i>served with peanut sauce</i>	Tiger Beer	
Chicken (6pc)		18
Spring Season Lamb (6pc)		24
Mix Platter (12pc)		39
Spicy Pork and Prawn Wontons (6pc) <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	Chardonnay	16
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	Champagne	16
Singapore Chilli Tofu Panko Jaffles (v) <i>panko crumbed tofu, chilli, garlic with mozzarella cheese</i>		12
Sichuan "Numbing" Chilli Chicken <i>cold cut free range chicken tenderloin, Sichuan pepper, house chilli oil, cucumber, spring onion</i>		16
Tuna Tataki with Penang Assam flavours <i>Sashimi grade yellow fin tuna, tamarind, lemongrass, galangal, young papaya, cucumber, mint, chilli</i>		18
Salt and Pepper Squid <i>local squid, chilli, garlic, spring onion, sea salt, white pepper, served with sriracha mayo</i>	Pinot Grigio	16
Vegetarian Spring Rolls (vg) <i>taro, mung bean, yam bean, carrot, mushroom served with sweet chilli</i>		12
Golden Salted Egg Yolk Chicken Wings <i>crispy chicken wings with salted egg yolk marinade, curry leaf, chilli flakes</i>	Negroni	16
Xiao Long Bao (6pc/12pc) <i>steamed dumplings filled with pork and soup stock</i>		12/24

海鲜

SEAFOOD

Golden Salted Egg Yolk Prawns <i>lightly battered prawns wok tossed with our house made salted egg sauce, curry leaf and chilli flakes</i>	Chablis Chardonnay	32
XO Cloudy Bay Diamond Clams <i>wok tossed with our house XO sauce and spring onions</i>	Verdicchio	39
Barramundi <i>Sustainably caught Barramundi, filleted and cooked your choice of either -steamed with soy, ginger and spring onions -Nyonya style curry, eggplant, tomato, pineapple</i>	Riesling	49
Lobster Tail XO Noodles <i>poached lobster tail wok tossed with house XO sauce gravy served with yi fu noodles</i>	Verdicchio	79
Live Seafood (market price)		
Mud Crab	Singapore Chilli / Salted Egg / Ginger & Shallot / Black Pepper	
Snow Crab	Singapore Chilli / Salted Egg / Ginger & Shallot / Black Pepper	
Lobster	Singapore Chilli / Salted Egg / Ginger & Shallot / Black Pepper	

RECOMMENDED SIDES

Mantau Bread (v)	8
Yiu Tiao Chinese Donut (vg)	8
Egg Noodles	12
Yi Fu Noodles	12

肉

TIAN38's SIGNATURE ROASTS & MEATS

Signature Peking Duck <i>thinly sliced duck served with crepes, leeks, cucumber, hoisin sauce</i>	Pinot Noir	half / full 42 / 69
+ Duck truffle fried rice		27 / 38
Cantonese Style Roast Duck (gfo) <i>dry aged with five spice aromatics, served with plum sauce</i>	Pinot Noir	half / full 39 / 55
Barbecued Honey Glazed Char Siu Pork <i>five spice aromatics, soy sauce, shoaxing, hoisin, wild honey</i>		32
Crispy Skin Cantonese Style Roast Pork (gfo) <i>five spice aromatics, salt rubbed, served with plum sauce</i>		32
Signature Roast Platter <i>choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork</i>		regular / large 45 / 69
Free Range Hainan Chicken (gfo) <i>slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce</i>	Riesling	half / full 39 / 55

Vegemite Rendang Beef Osso Buco <i>osso buco slow cooked in our house rendang spices and coconut milk with our not so secret addition, Vegemite!</i>	S.A. Shiraz	42
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饭 & 面

RICE & NOODLES

Angus Beef Rice Noodles <i>wok tossed rice noodles, soy marinated Angus beef, spring onion, bean sprouts</i>		19
Chow Kuay Teow <i>smokey wok tossed rice noodles, lap cheong Chinese sausage, prawns, fish cake, bean sprouts</i>		19
Vegetarian Rice Noodles (v) (vgo) <i>wok tossed rice noodles, peas, mushroom, carrot, onion, roasted garlic oil</i>		16
Mee Goreng Mamak (cbv) (vgo) <i>wok tossed Hokkien noodles with tomato, tofu, bean sprouts, calamari, prawn, fish cake</i>		19
XO Fried Rice <i>house XO sauce, mixed vegetables, Chinese lap cheong sausage, egg, jasmine rice</i>		regular/large 19 / 32
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, truffle oil</i>		regular/large 19 / 32
Vegetarian Fried Rice (v) (vgo) (gf) <i>jasmine rice, egg, baby corn, carrot, mushroom, onion</i>		regular/large 16 / 28
Garlic Rice <i>lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice</i>		5
Steamed Jasmine Rice		3

蔬菜

VEGETABLES

Bok Choy with Crispy Garlic (cbv) <i>wok tossed bok choy, oyster sauce, garlic</i>		18
Kung Pow Cauliflower (vg) <i>lightly battered cauliflower wok tossed with aged black rice vinegar, dried chilli, onion, capsicum</i>		20
Asparagus Tian38 Style (cbv) <i>wok tossed asparagus, shimeji mushroom, lap cheong sausage, shaoxing wine</i>		22
Mapo Tofu (cbv) <i>tofu, tobanjian, house chilli oil, Sichuan pepper, ground pork</i>		22
Sichuan Fragrant Eggplant (vg) <i>local eggplant, soy, aged black rice vinegar, garlic, capsicum, onion, dried chilli</i>		22

The greatest care is taken to sourcing and preparing food catered to allergies and tolerance requests, however please be aware traces of allergens may be present due to reasons beyond our control
Please be advised on Sundays and public holidays we apply a 10% surcharge. Thank you for your understanding.

三十八

AFTER DINNER

DESSERT

Pandan Gelato

with gula Melaka palm sugar syrup and toasted coconut

8

"Taro" misu

taro cream, mascarpone, sponge finger biscuit

12

Mango Pudding

with "Popping Pearls" and House made sorbet of the day (vg)

11

TEA POT

6

Pu-erh

fermented black tea with earthy rich tones with digestive qualities

Jasmine

green tea with fragrant jasmine floral notes

Oolong

sun dried tea with robust toasty notes with digestive qualities

Chrysanthemum

subtle sweet floral notes

COFFEE

4.5

Espresso
Cafè Latte

Long Black
Flat White

COCKTAIL

25

Lemak AF Espresso Martini

our very personal take on an espresso martini

1800 coconut tequila, Navajos P.X. Gran Solera, Dover Azuki red bean liqueur, pandan, coconut cream, Mr Black coffee liquor, shaved 70% dark chocolate, topped with golden coffee beans

DIGESTIVES

30mL	Amaro Lucano	10	<i>Pisticci, Italy</i>
	Bomba Carta	15	<i>Sardegne, Italy</i>
	Montenegro	10	<i>Bologna, Italy</i>
	Fernet Branca	10	<i>Milan, Italy</i>
60mL	Navazos P.X. Gran Solera	12	<i>Sanlúcar de Barrameda, Spain</i>
	Barbeito Delvino Reserve Dry	11	<i>Madeira Island, Portugal</i>
	Barbeito Malvasia Reserve Sweet	13	<i>Madeira Island, Portugal</i>
30mL	Rémy Martin XO	29	<i>Cognac, France</i>
	1983 Delord Bas Armagnac	15	<i>Gascony, France</i>

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