

## 开胃菜 STARTERS

Singaporean Satay <i>served with peanut sauce</i>	<i>Tiger Beer</i>	
Chicken (5pc)		18
Wagyu Beef (5pc)		24
Mix Platter (10pc)		39
Spicy Pork and Prawn Wontons (6pc) <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	<i>Chardonnay</i>	16
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	<i>Champagne</i>	16
Sichuan "Numbing" Chilli Chicken <i>cold cut free range chicken tenderloin, Sichuan pepper, house chilli oil, cucumber, spring onion</i>		16
Salt and Pepper Squid <i>local squid, chilli, sea salt, white pepper, served with sriracha mayo</i>	<i>Pinot Grigio</i>	19
Vegetarian Spring Rolls (vg) <i>taro, mung bean, yam bean, carrot, mushroom served with sweet chilli</i>		12
Golden Salted Egg Yolk Chicken Wings (gfo) <i>crispy chicken wings with salted egg yolk marinade, curry leaf, chilli flakes</i>	<i>Negroni</i>	18
Xiao Long Bao (4pc/8pc) <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>	<i>Chablis Chardonnay</i>	36
XO Cloudy Bay Diamond Clams <i>wok tossed with our house XO sauce and spring onions</i>	<i>Verdicchio</i>	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>	<i>Riesling</i>	49
Lobster Tail XO Noodles <i>poached lobster tail wok tossed with house XO sauce gravy served with yi fu noodles</i>	<i>Verdicchio</i>	89
Live Seafood (market price)		
Mud Crab <i>Singapore Chilli / Salted Egg / Ginger &amp; Shallot / Black Pepper</i>		
Snow Crab (pre order only, 24 hour in advance) <i>Singapore Chilli / Salted Egg / Ginger &amp; Shallot / Black Pepper</i>		
Lobster (pre order only, 24 hour in advance) <i>Singapore Chilli / Salted Egg / Ginger &amp; Shallot / Black Pepper</i>		
<b>RECOMMENDED SIDES</b>		
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>	<i>Pinot Noir</i>	half / full 42 / 69 + Duck truffle fried rice 28 / 43
Cantonese Style Roast Duck (gfo) <i>dry aged with five spice aromatics, served with plum sauce</i>	<i>Pinot Noir</i>	half / full 39 / 55
Barbecued Honey Glazed Char Siu Pork <i>five spice aromatics, soy sauce, shoazing, 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>	<i>Riesling</i>	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>	<i>S.A. Shiraz</i>	42

## 饭 & 面

### RICE & NOODLES

Angus Beef Rice Noodles <i>wok tossed rice noodles, soy marinated Angus beef, spring onion, bean sprouts</i>		20
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, seasonal greens, 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, bbq char siu pork, egg, jasmine rice</i>		regular/large 20 / 38
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, Italian black truffle oil, butter</i>		regular/large 20 / 38
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

## 蔬菜

### VEGETABLES

Bok Choy with Crispy Garlic (cbv) <i>wok tossed bok choy, oyster sauce, garlic</i>		20
Kung Pow Cauliflower (vg) <i>lightly battered cauliflower wok tossed with aged black rice vinegar, dried chilli, onion, capsicum</i>		21
Kai Lan Broccoli Tian38 Style (cbv) <i>wok tossed kai lan greens, shimeji mushroom, baby corn, cross roast pork</i>		23
Sichuan Fragrant Eggplant (vg) <i>local eggplant, soy, aged black rice vinegar, garlic, capsicum, onion, dried chilli</i>		23

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 15% surcharge. Thank you for your understanding.

# 三十八

## BANQUETS

designed to be shared amongst 4-6 people

### SINGAPORE

235

Wagyu Beef and Free Range Chicken Satay Platter  
*served with our house peanut satay sauce*

Full Hainan Hazeldene Free Range Chicken  
*slow poached Hazeldene free range chicken served seasoned soy, garlic, lime, chilli and ginger shallot sauce*

Barramundi  
*sustainably caught, filleted and served Nyonya curry style with local eggplant, tomato and pineapple*

Golden Salted Egg Yolk Prawns  
*lightly battered prawns, wok tossed with our house made salted egg sauce, curry leaf and chilli flakes*

Garlic and Chicken Stock Rice  
*lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice*

Seasonal Asian Greens with Crispy Garlic  
*wok tossed seasonal Asian greens, oyster sauce, garlic*

Assorted Kuih Platter  
*Today's assorted traditional Singaporean kuihs*

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### CANTON

275

Peking Duck  
*thinly sliced duck served with crepes, leeks, cucumber, hoisin sauce*

Signature Roast Platter  
*choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork*

Barramundi  
*sustainably caught, filleted and steamed with superior soy, ginger and spring onions*

XO Cloudy Bay Diamond Clams served with Chinese Donuts  
*wok tossed with our house XO sauce and spring onions*

XO Fried Rice  
*house XO sauce, mixed vegetables, bbq char siu pork, egg, jasmine rice*

Kung Pao Style Cauliflower  
*lightly battered cauliflower wok tossed with aged black rice vinegar, dried chilli, onion, capsicum*

"Taro Cheesecake  
*butter biscuit, cream cheese, taro*

## DESSERT

### Pandan Gelato

*with gula Melaka palm sugar syrup and toasted coconut*  
8

### Taro Cheesecake

*taro cream, mascarpone, sponge finger biscuit*  
14

### Mango Pudding

*with "Popping Pearls" and House made sorbet of the day (vg)*  
12

### Singaporean Kuih Platter

*assorted Singaporean kuih*  
25

## 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*

## 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>