

开胃菜 STARTERS

Singaporean Satay <i>served with peanut sauce</i>	Tiger Beer	
Chicken (5pc)		20
Wagyu Beef (5pc)		25
Mix Platter (10pc)		45
Spicy Pork and Prawn Wontons <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	Chardonnay	18
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	Champagne	18
Sichuan "Numbing" Chilli Chicken <i>cold cut free range chicken tenderloin, Sichuan pepper, house chilli oil, cucumber, spring onion</i>		18
Salt and Pepper Squid <i>local squid, chilli, sea salt, white pepper, served with sweet chilli</i>	Pinot Grigio	21
Vegetarian Spring Rolls (vg) <i>taro, mung bean, yam bean, carrot, mushroom served with sweet chilli</i>		16
Golden Salted Egg Yolk Chicken Wings (gfo) <i>crispy chicken wings with salted egg yolk marinade, curry leaf, chilli flakes</i>	Negroni	19
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>	Chablis Chardonnay	36
XO Cloudy Bay Diamond Clams <i>wok tossed with our house XO sauce and spring onions</i>	Chardonnay	39
Barramundi <i>Sustainably caught Barramundi, filleted and cooked your choice of either -steamed with soy, ginger and spring onions -crispy skin with namjin" lime, chilli, coriander, ginger and garlic sauce</i>	Riesling	49
Lobster Tail XO Noodles <i>poached lobster tail wok tossed with house XO sauce gravy served with egg noodles</i>	Chardonnay	99

SINGAPOREAN STYLE MUD CRAB

Premium grade Australian mud crab <i>Singapore Chilli / Salted Egg / Ginger & Shallot / Black Pepper</i>	Market Price
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RECOMMENDED SIDES WITH MUD CRAB

Mantau Bread (v)	10
Yiu Tiao Chinese Donut (vg)	8
Egg 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 49 / 69
+ Duck truffle fried rice		28 / 45
Cantonese Style Roast Duck (gfo) <i>dry aged with five spice aromatics, served with plum sauce</i>	Pinot Noir	half / full 49 / 69
Barbecued Honey Glazed Char Siu Pork <i>five spice aromatics, soy sauce, shoazing, hoisin, wild honey</i>		37
Crispy Skin Cantonese Style Roast Pork (gfo) <i>five spice aromatics, salt rubbed, served with plum sauce</i>		37
Signature Roast Platter <i>choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork</i>		regular / large 49 / 79
Free Range Hainan Chicken (gfo) <i>slow poached free range chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce</i>	Riesling	half / full 39 / 59
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	45

饭 & 面

RICE & NOODLES

Angus Beef Rice Noodles <i>wok tossed rice noodles, soy marinated Angus beef, spring onion, bean sprouts</i>		23
Chow Kuay Teow <i>smokey wok tossed rice noodles, lap cheong Chinese sausage, prawns, fish cake, bean sprouts</i>		23
Vegetarian Rice Noodles (v) (vgo) <i>wok tossed rice noodles, seasonal greens, mushroom, carrot, onion, roasted garlic oil</i>		17
Seafood Mee Goreng Mamak (cbv) (vgo) <i>wok tossed Hokkien noodles with tomato, tofu, bean sprouts, calamari, prawn, fish cake</i>		23
XO Fried Rice <i>house XO sauce, mixed vegetables, bbq char siu pork, egg, prawns jasmine rice</i>		regular/large 23 / 41
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, Italian black truffle oil</i>		regular/large 22 / 39
Vegetarian Fried Rice (v) (vgo) (gf) <i>jasmine rice, egg, baby corn, carrot, mushroom, onion</i>		regular/large 17 / 32
Garlic Rice <i>lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice</i>		5
Steamed Jasmine Rice (vg)		3

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>		22
Kai Lan Broccoli Tian38 Style (cbv) (gfo) <i>wok tossed kai lan greens, shimeji mushroom, baby corn, Cantonese roast pork</i>		25
Sichuan Fragrant Eggplant (vg) <i>local eggplant, soy, aged black rice vinegar, garlic, capsicum, onion, dried chilli</i>		23

(v) vegetarian | (vg) vegan | (vgo) vegan option | (cbv) can be vegetarian | (gf) gluten free | (gfo) gluten free option

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

A credit card surcharge of 1.5% is applicable. Please be advised on Sundays and public holidays we apply a 15% surcharge. Thank you for your understanding.



FEED ME

minimum 2 people

A TASTE OF SINGAPORE

59 pp

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

Hainanese Free Range Chicken
slow poached free range chicken served with seasoned soy, garlic, lime, chilli and ginger shallot sauce

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

Bok Choy with Crispy Garlic
wok tossed bok choy, oyster sauce, garlic

Mango Pudding / Pandan Gelato
Your choice of one of the above desserts

add our

SIGNATURE SINGAPOREAN CHILLI MUD CRAB

premium A grade Queensland mud crab cooked in our signature Singaporean chilli sauce

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