



## ALL DAY A LA CARTE MENU

### 开胃菜 STARTERS

Singaporean Satay <i>served with peanut sauce</i>	
Chicken (5pc)	22
Wagyu Beef (5pc)	27
Mix Platter (10pc)	47
Golden Salted Egg Yolk Chicken Wings (gfo) <i>crispy chicken wings with salted egg yolk marinade, curry leaf, chilli flakes</i>	20
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	21
Sichuan "Numbing" Chilli Chicken <i>cold cut chicken tenderloin, Sichuan pepper, house chilli oil, cucumber and spring onion</i>	20
Salt and Pepper Squid <i>local squid, chilli, sea salt, white pepper, served with sweet chilli</i>	21
Spicy Pork and Prawn Wontons <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	20
Xiao Long Bao (4pc/8pc) <i>steamed dumplings filled with pork and soup stock</i>	13/26
Pork and Prawn Siu Mai (4pc/8pc) <i>pork, prawn, mushroom, sesame oil, salt, pepper</i>	15/30
Prawn Dumplings (4pc/8pc) <i>prawn, bamboo shoot, sesame oil, salt, pepper</i>	15/30
Vegetarian Dumplings (4pc/8pc) <i>cabbage, carrot, corn, waterchestnut, spinach, fungus sesame oil, salt, pepper</i>	13/26
Dumplings Platter (12pc) <i>combination of prawn, vegetarian dumplings and siu mai</i>	44
Vegetarian Spring Rolls (vg) <i>taro, mung bean, yam bean, carrot, mushroom served with sweet chilli</i>	18

### 海鲜 SEAFOOD

Golden Salted Egg Yolk Prawns <i>lightly battered prawns wok tossed with our house madesalted egg sauce, curry leaf and chilli flakes</i>	38
XO Pipi Goolwa Clams <i>wok tossed with our house XO sauce and spring onions</i>	41
Barramundi Fillet <i>-steamed with soy, ginger and spring onions -crispy skin with namjin" lime, chilli, coriander, ginger and garlic sauce</i>	53
Lobster Tail XO Noodles <i>local lobster tail wok tossed with house XO sauce gravy served with egg noodles</i>	102

### SINGAPOREAN STYLE MUD CRAB

Premium A Grade Australian mud crab	Market Price
<i>Singapore Chilli / Salted Egg / Ginger &amp; Shallot / Black Pepper</i>	

### 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>	half / full 54 / 74
+ Duck truffle fried rice	30 / 46
Cantonese Style Roast Duck (gfo) <i>dry aged with five spice aromatics, served with plum sauce</i>	half / full 54 / 74
Barbecued Honey Glazed Char Siu Pork <i>five spice aromatics, soy sauce, shoaxing, hoisin, wild honey</i>	40
Crispy Skin Cantonese Style Roast Pork (gfo) <i>five spice aromatics, salt rubbed, served with plum sauce</i>	40
Signature Roast Platter <i>choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork</i>	regular / large 54 / 84
Hainan Chicken (gfo) <i>slow poached premium quality regional chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce</i>	half / full 44 / 64
Vegemite Rendang Beef Short Ribs <i>Beef short ribs slow cooked in our house rendang spices and coconut milk with our not so secret addition, Vegemite!</i>	72

### 饭 & 面

### RICE & NOODLES

Angus Beef Rice Noodles <i>wok tossed rice noodles, soy marinated Angus beef, spring onion, bean sprouts</i>	26
Chow Kuay Teow <i>smokey wok tossed rice noodles, lap cheong Chinese sausage, prawns, fish cake, bean sprouts</i>	26
Vegetarian Rice Noodles (v) (vgo) <i>wok tossed rice noodles, seasonal greens, mushroom, carrot, onion, roasted garlic oil</i>	21
Seafood Mee Goreng Mamak (cbv) (vgo) <i>wok tossed Hokkien noodles with tomato, tofu, bean sprouts, calamari, prawn, fish cake</i>	26
XO Fried Rice <i>house XO sauce, mixed vegetables, bbq char siu pork, egg, prawns, jasmine rice</i>	regular/large 26 / 44
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, Italian black truffle oil</i>	regular/large 25 / 42
Vegetarian Fried Rice (v) (vgo) (gf) <i>jasmine rice, egg, baby corn, carrot, mushroom, onion</i>	regular/large 22 / 35
Chicken Stock and Garlic Rice <i>lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice</i>	6
Jasmine Steamed Rice (vg)	4

### 蔬菜

### VEGETABLES

Bok Choy with Crispy Garlic (cbv) <i>wok tossed bok choy, oyster sauce, garlic</i>	23
Kung Pow Cauliflower (vg) <i>lightly battered cauliflower wok tossed with aged black rice vinegar, dried chilli, onion, capsicum</i>	24
Sichuan Fragrant Eggplant (vg) <i>local eggplant, soy, aged black rice vinegar, garlic, capsicum, onion, dried chilli</i>	25
Kai Lan Broccoli Tian38 Style (cbv) (gfo) <i>wok tossed kai lan greens, shimeji mushroom, baby corn, Cantonese roast pork</i>	26

(v) vegetarian | (vg) vegan | (vgo) vegan option | (cbv) can be vegetarian | (gf) gluten free | (gfo) gluten free option  
A card surcharge of 1.4% is applicable. Please be advised on Sundays and public holidays we apply a 15% surcharge.  
Thank you for your understanding.