



FUNCTIONS & EVENTS



**Melbourne's new school Asian influenced
restaurant and bar.**

**A representation of our journeys throughout Hong
Kong, Singapore and Malaysia, and our home of
Melbourne.**

**Ample space - stylish decor - A great sharing menu
and amazing cocktails.**

Tian38 is the place for your next function. and event.

For good times, make it a Tian38 time!



Ideally located at 350 Flinders Lane,
Tian38 offers three unique spaces ;

The Main Dining Hall where all the action is

Our Private Dining Room a secluded an
intimate setting for your closest friends and
family and;

Our Gallery Room a semi private area adorned
with elegant murals of days gone by

Celebrating Australia's finest produce, our cocktails, wines,
and curated banquet menus are inspired by our travels
through Hong Kong, Singapore and Malaysia.

We aim to please with our curated dining options to create
an experience which is uniquely Tian38

Should you have any dietary requirements, we're more than
happy to create bespoke offerings to accommodate your
requirements.

Enjoy a contemporary Singaporean dining
experience in the heart of Melbourne's CBD



The Merlion

A menu designed to sample some of
Tian38's most renowned Singaporean inspired dishes

\$98 PP

Vegetarian Spring Rolls (vg)

Taro, mung bean, yam bean, carrot, mushroom served with sweet chilli

Sambal Tuna Tartare with Wonton Crisps

*Finely diced bluefin tuna marinated with our house made sambal sauce with
chives served with wonton crisps*

Ginger and Soy Barramundi (gf)

*Sustainably caught Barramundi, filleted and steamed with superior soy, garlic garlic and
spring onions*

Signature Roast Platter

*Choice cuts of our Cantonese style roast duck, crispy skin pork,
honey glazed char siu pork*

Hazeldene Free Range Hainan Chicken (gfo)

*Slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli
and ginger shallot sauce*

Mushroom Truffle Fried Rice (v) (vgo) (gf)

*Assorted Asian mushroom, wok tossed with jasmine rice, egg and
Italian black truffle oil*

Kung Pow Cauliflower (vg)

*Lightly battered cauliflower, wok tossed with aged black rice vinegar, dried chilli, onion
and capsicum*

Your choice of dessert

Taro Cheesecake, Mango Pudding or Pandan Gelato

The Marina

Our premium menu selection designed to truly impress your guests
with Tian38's Singaporean inspired dishes

\$180 PP

Peking Duck (gfo)

*Thinly sliced Peking duck served with steamed crepes, leeks, cucumber and hoisin
sauce*

Sambal Tuna Tartare with Wonton Crisps

*Finely diced bluefin tuna marinated with our house made sambal sauce with
chives served with wonton crisps*

Butter Grain Lobster Tails

*Savoury with a hint of sweetness, lobster tails wok tossed with butter, curry leaf and
chilli infused grains*

Hazeldene Free Range Hainan Chicken (gfo)

*Slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli
and ginger shallot sauce*

Singapore Chilli Alaskan King Crab

*Alaskan king crab claw cooked with our signature Singaporean chilli sauce served with
mantau bread*

Garlic and Chicken Stock Rice (gf)

Jasmine rice infused with chicken stock, garlic, ginger, lemongrass and pandan leaf

Asparagus Tian38 Style

Wok tossed asparagus, shimeji mushroom, lap cheong sausage, aged shoaxing wine

Your choice of dessert

Taro Cheesecake, Mango Pudding or Pandan Gelato



DINING SPACES

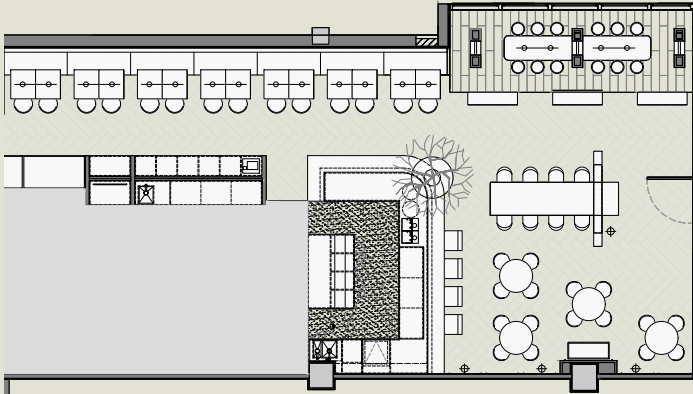


At Tian38, our exquisitely designed interior offers the flexibility of multiple layouts to suit your function. The option to exclusively hire the entire venue is also available.

Main Dining Hall



50 - 70



Welcome your guests in our exquisitely designed main dining hall.

Comfortably seating 50-70 diners, you'll greet your guests with our magnificent moon gate entrance with prime view of our cocktail bar and open kitchen.

Make your next event truly memorable at Tian38.



Terms and Conditions

Deposit, cancellation & minimum spend

A booking email and deposit are required to secure all reservations of 10 guests or more:

50 attendees is required to secure exclusive use reservations. The minimum spend is 50 booked guests multiplied by the package options and exclusive venue fee.

All deposits are non-refundable if the cancellation is:

- Prior to 14 days in advance of the reservation, the entire deposit can be returned as a gift voucher(s) or kept on account for use towards another event within 12 months.
- Within 14 days of the reservation, half the deposit can be returned as a gift voucher(s) or kept on account for use towards another event within 12 months.
- Within 7 days of the reservation the deposit is fully forfeited.

A \$200 deposit or 20% deposit, depending on the size of function payment may be made via eft, credit card or cash. The deposit is deducted from the final account, which must be settled by conclusion of the function. The minimum spend is the amount committed to food and beverage only. Additional items such as flowers and audio-visual hire are separate.

Booking conditions

- We are able to hold a date tentatively for a period of seven days after which time, if a deposit has not been received, the date will be released.
- Commencement and conclusion times, guest dietary requirements, beverage arrangements, entertainment, audio-visual requirements, room setup and any other special requests must be confirmed at least seven days prior to the function.
- Final confirmation of guest numbers is to be made three days prior to the function. The agreed menu will be charged according to this number, or final attendance, whichever is greater.
- While the menus and beverage list provided are as accurate as possible, they are samples only, and are subject to change due to availability. Should changes be necessary, items of similar quality and style will be substituted.
- We reserve the right to book other events or general diners on the same table(s) on the condition that they vacate up to a half hour prior to your scheduled reservation time.
- Minimum time for beverage packages is 2 hours.
- All lunch events must conclude by 4:00pm.
- All dinner events must conclude by 11:30pm.
- For exclusive use of the venue, a minimum of 50 people are required. The following fees are applicable:
 - functions between 50 - 65 people, a venue fee of \$2000 is payable
 - functions between 66 - 75 people, a venue fee of \$1200 is payable
 - functions between 76 - 100 people (max), a venue fee of \$200 is payable



**350 Flinders Lane
Melbourne, Victoria**

Lunch

Monday - Friday
11:30am - 3:00pm

Dinner

Monday - Sunday
5:00pm - 10:00pm

Public Holidays

Please refer to our website and social media
@tian38melb

Call us

(03) 9629 7175

Email us

bookings@tian38.com.au

Follow us

@Tian38Melb

www.tian38.com.au

