



BOTTOMLESS BRUNCHES SATURDAYS 11:30am - 3:00pm

Option A Any 6 Tian38 delicious yumcha dishes for the table at \$39 per person

Option B Any 6 Tian38 yumcha dishes for the table and bottomless beverages for \$59 per person **

Option C Unlimited selection of Tian38 yumcha dishes \$49 per person **

Option D Unlimited Tian38 yumcha and bottomless beverages \$69 per person **

**please note, for unlimited selections, sessions are for a maximum of 90 minutes.
Also please choose up to 6 dishes per turn to avoid unnecessary food wastage. We appreciate your cooperation!

BEVERAGES AVAILABLE FOR OPTIONS B & D

WINES

Castelbert Prosecco
Lock & Key Riesling
Lock & Key Shiraz
Eddie McDougall's Little Pig Rosé

COCKTAILS

Espresso Martini
Vodka, Espresso, Coffee Liqueur

Mandarin Mimosa
Sparkling Wine, Cointreau, Mandarin, Orange Bitters

MOCKTAILS

Guava Bubble Tea
Green Tea, Guava Juice, Aloe Vera, Mango Popping Pearls

Kiss from a Rose
Apple Juice, Strawberry Syrup, Rose Jam, Lychee Juice, Soda

SOFT DRINKS AND JUICES

TEA
Jasmine | Chrysanthemum | Oolong | Pu-er

YUM CHA 天仁38 GAM BEI!

gānbēi (干杯) to drink a toast, in Mandarin Chinese

- Prawn Har Gow Dumplings** (2pcs per person) Singapore Chilli Crab and Cheese Jaffles (cbv - Chilli tofu jaffles)
tiger prawns, crystal dumpling pastry crab, chilli, garlic, ginger, mozzarella
- Pork and Prawn Siu Mai** (2pcs per person) **DIY Char Siu Pork Belly Baos** (2)
pork, prawn, lye water pastry Build your own delicious fluffy baos with our char siu pork belly, cucumbers, leeks and hoisin sauce
- Vegetarian Dumplings (v)** (2pcs per person) **DIY Tofu Baos (v)** (2)
mushroom, Tianjin cabbage, mixed vegetables Build your own delicious baos with our fried tofu, cucumbers, leeks and hoisin sauce
- Scallop Dumplings** (2pcs per person) **Steam rice flour roll with bbq char siu pork**
scallop, prawn, sesame oil bbq char siu pork wrapped in gently steamed rice flour with soy sauce
- Xiao long baos** (3pcs per person) **Steam rice flour roll with prawns**
pork, master stock, ginger and black rice vinegar prawns wrapped in gently steamed rice flour with soy sauce
- Vegetarian Spring Rolls (v)** (2pcs per person) **Spicy Pork and Prawn Wontons** (3pcs per person)
taro, mung bean, yam bean, carrot, mushroom, sweet lemongrass chilli pork, prawn, house made chilli oil
- Prawn and Tobiko Toast** (2pcs per person)
mince prawn, citrus mayo, tobiko

DESSERTS

- Taromisu**
taro, mascarpone, sponge fingers
- Mango pudding**
coconut jelly, mango popping pearls, condensed milk cream, coconut granita

350 FLINDERS LANE MELBOURNE VIC 3000
www.tian38.com.au
@tian38melb