

## Tian38 One Box Wonders

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| <b>Free range Hainan chicken rice</b><br>(gluten free option)<br>served with chilli garlic and ginger sauce  | <b>18</b> |
| <b>Char siu barbecue pork with rice/chicken rice</b><br>honey glazed char siu barbecued pork belly served with jasmine rice<br>or our legendary chicken stock rice - served with seasonal vegetables and ajitsuke egg  | <b>18</b> |
| <b>Crispy skin Cantonese roast pork with rice/chicken rice</b><br>(gluten free option)<br>Pork belly roasted to perfection with crispy crackling served with<br>jasmine rice or our legendary chicken stock rice - served with seasonal vegetables and<br>ajitsuke egg | <b>18</b> |
| <b>Wood smoked Roast duck with rice/chicken rice</b><br>(gluten free option)<br>Dry aged duck roasted with five spice aromatics - served with seasonal vegetables and<br>ajitsuke egg  | <b>18</b> |
| <b>Mixed roasts with rice/chicken rice</b><br>A mix of our signature roast meats with jasmine rice or<br>our legendary chicken stock rice - served with seasonal vegetables and ajitsuke egg   | <b>22</b> |
| <b>Vegetarian fried rice with kung pao cauliflower</b><br>Seasonal vegetable fried rice with our kung pao wok tossed<br>cauliflower and capsicum   | <b>16</b> |
| <b>Chicken congee</b><br>Rice congee, free range chicken tenderloin, ajitsuke egg,<br>Chinese donut, spring onion, crispy shallots, sesame oil   | <b>15</b> |
| <b>Pork belly congee</b><br>Rice congee, braised pork belly, ajitsuke egg,<br>Chinese donut, spring onion, crispy shallots, sesame oil   | <b>15</b> |
| <b>Pork belly congee</b><br>Rice congee, braised pork belly, ajitsuke egg,<br>Chinese donut, spring onion, crispy shallots, sesame oil   | <b>15</b> |

## STARTERS

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| <b>Chilli crab and cheese “jaffle pan”</b>  | <b>15</b> |
| Our legendary chilli crab jaffle reinvented for takeaway and delivery. Singaporean chilli crab, garlic, ginger, lemongrass, mozzarella cheese and panko crumb           |           |
| <b>Chilli tofu “jaffle pan” (vegetarian)</b>  | <b>10</b> |
| Don't miss out on our jaffle goodness just because you're vegetarian. Our chilli tofu with garlic, ginger, lemongrass, mozzarella cheese and panko crumb packs a punch. |           |
| <b>Peking duck “jaffle pan”</b>   | <b>15</b> |
| Roasted duck meat, hoi sin sauce, plum sauce, kewpie mayo in a panko crumbed jaffle   |           |
| <b>Spicy pork and prawn wontons 6pcs</b>  | <b>12</b> |
| Pork, prawn, ginger, shitake, house made chilli oil   |           |
| <b>Lemongrass wings 6pcs</b>  | <b>15</b> |
| Crispy lemongrass rempah chicken wings, garlic, coriander, turmeric, cumin  |           |
| <b>Golden salted egg yolk chicken wings 6pc</b>   | <b>15</b> |
| Deep fried chicken wings tossed with salted egg yolk sauce, curry leaf and chilli   |           |

## TO SHARE

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| <b>Half free range Hainan chicken</b>   | <b>32</b> |
| (gluten free option)<br>served with garlic, chilli and ginger sauce   |           |
| <b>Honey glazed barbecued char siu pork</b>   | <b>32</b> |
| sweet soy, Chinese five spice marinated pork belly, glazed with Australian raw honey  |           |
| <b>Cantonese crispy roast pork</b>  | <b>32</b> |
| (gluten free option)<br>Chinese five spice marinated roasted pork belly with crispy skin crackling served with our house plum sauce |           |
| <b>Half wood smoked Cantonese duck</b>  | <b>39</b> |
| (gluten free option)<br>Crispy skin roast duck flavoured with star anise, cinnamon and five spice aromatics                         |           |
| <b>Master stock braised pork belly</b>  | <b>30</b> |
| Pork belly braised in our master stock for 5 hours served with runny yolk eggs  |           |
| <b>Vegemite Wagyu short rib rendang</b>   | <b>32</b> |
| 5 hour braised Wagyu short rib with our house Vegemite rendang sauce  |           |

## **FAMILY FEASTS**

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| <b>Full free range Hainan chicken</b><br>(gluten free option)<br>served with garlic, chilli and ginger sauce   | <b>49</b>  |
| <b>Full wood smoked Cantonese Duck</b><br>(gluten free option)<br>Crispy skin roast duck flavoured with star anise, cinnamon and five spice aromatics  | <b>55</b>  |
| <b>Singapore Chilli Crab with Mantau bread (6pc)</b><br>Northern Territory Mud Crab cooked in Tian38's signature Singapore chilli sauce with lemongrass, garlic, ginger, chilli and egg, Served with 6 pieces of man tau bread | <b>129</b> |
| <b>Extra Mantau bread (6pc)</b>  | <b>8</b>   |

## **RICE & NOODLES**

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| <b>XO fried rice</b><br>House XO sauce, jasmine rice, free range egg, prawns, peas, Chinese lap cheong sausage  | <b>18</b> |
| <b>Mushroom truffle fried rice</b><br>(Vegetarian/Vegan/gluten free option)<br>Assorted Asian mushrooms, jasmine rice, free range egg, truffle oil                    | <b>18</b> |
| <b>Angus beef rice noodles</b><br>Wok tossed smokey rice noodles, soy marinated angus beef, free range egg, Asian greens  | <b>19</b> |
| <b>Chow kuay teow</b><br>wok tossed smokey rice noodles, prawns, free range egg, lap cheong Chinese sausage, fish cake, bean sprouts and chives                       | <b>19</b> |
| <b>Vegetarian rice noodles</b><br>wok tossed smokey rice noodles, roasted garlic oil, carrots, bok choy, onion, baby king mushrooms, young sweet corn, free range egg | <b>16</b> |
| <b>Lobster tail noodles</b><br>wok tossed West Australian lobster tail with braised XO yi-fu noodles  | <b>69</b> |
| <b>Chicken stock rice</b>   | <b>5</b>  |
| <b>Jasmine rice</b>   | <b>3</b>  |

## VEGETABLES

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| <b>Bok choy greens with crispy garlic</b>  | <b>12</b> |
| Wok tossed bok choy greens with crisp garlic and oyster sauce<br>(gluten free / can be vegetarian) |           |
| <b>Cauliflower Kung pao style</b>  | <b>18</b> |
| Wok tossed cauliflower with caramelised black vinegar, dried chilli<br>and capsicum                |           |
| <b>Brussels sprouts Tian38 style</b>   | <b>20</b> |
| Wok tossed Brussels sprouts, baby corn, baby king mushroom,<br>Chinese lap cheong sausage          |           |
| <b>Charred broccolini</b>  | <b>16</b> |
| Broccolini, sesame dressing, crispy soy beans  |           |
| <b>Sichuan fragrant eggplant</b>   | <b>22</b> |
| local eggplant, sichuan soy chilli glaze, topped with fried bacon bits                             |           |
| <b>Mapo tofu</b>   | <b>20</b> |
| braised tofu and mince pork cooked with chilli bean sauce and Sichuan pepper                       |           |

## DESSERT

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| <b>"Taro"misu</b>                                       | <b>10</b> |
| taro, mascarpone, sponge fingers, white chocolate crumb |           |