





天  
三十八

WINE & BEVERAGES





## SIGNATURE COCKTAILS \$22

### **Tian Slings**

*Chilli and Shiitake Infused Vodka, Pineapple Juice, Tiki Bitters, Maraschino Cherry*

### **Mandarin Sour**

*Gin, Thyme Infused Cointreau, Mandarin Syrup, Lemon, Aquafaba, Orange Bitters*

### **Butterfly Effect**

*Gin, Creme de Violette, Butterfly Pea Tea, Maraschino, Lemon Juice*

### **Dai Lou**

*Bourbon, Hazelnut Liqueur, Yuzu Liqueur, Absinthe, Demerara, Apple & Chocolate Bitters*

### **Tom Kha Special**

*Gin, Ginger liqueur, Homemade Galangal Syrup, Lime juice, Coconut Cream, Homemade Infused Chilli Sesame Oil*

### **Jean-Claude Pan-Dan**

*Spiced Rum, Applejack Brandy, Pandan Soy Milk, Lemon Juice*

### **Mui Mui**

*Blanco Tequila, Elderflower Liqueur, Lychee, Lime, Soda*

**\*\*Classic cocktails are available upon request\*\***



## MOCKTAILS \$16

### **Kung Fu Panda-n**

*Pandan Soy Milk, Pandan Syrup, Gula Melaka, Lemon Juice, Soda*

### **Longan's Run**

*Longan, Mint, Lemongrass, Lychee Syrup, Lime, Soda*

### **Coco Loco**

*Mango Juice, Galangal & Kaffir Lime Syrup, Lime, Coconut Cream*

## TIAN38 SIGNATURES

<i>3 Layer Milk Tea</i>	\$7
<i>Ice / Hot Milk Tea</i>	\$6
<i>Tian's House Iced Lemon Tea</i>	\$5
<i>Hot Yuzu &amp; Honey</i>	\$5
<i>Passionfruit Mango Bubble Tea</i>	\$7
<i>Lychee Aloe Vera Bubble Tea</i>	\$7



## BEER & CIDER

### **Sapporo Draft Beer \$12**

*The first beer of Japan, German Pilsner style lager brewed with a single hop for a refined bitterness and delicate floral aromas. Subtle malt character with rich creamy foams that gives a perfectly balanced with a clean, crisp finish*

### **Tiger \$10**

*Born on the hot streets of a tropical island from Singapore. This lager is a smooth, well hopped beer with a refreshing aftertaste and golden in color just like the Tiger itself*

### **Singha \$10**

*Thailand's full bodied premium lager brewed from the finest ingredient of Barley malt and hops that gives a golden color and hint of sweetness with a clean crisp finish*

### **Asahi Dry \$12**

*A Lager beer with less maltiness, relatively high alcohol content and a light aftertaste that makes it refreshing and suitable for all season. A true culture of the Japanese to the perfection*

### **Yebisu \$15**

*Sapporo's premium beer to a richer and finer taste crafted using the sapporo traditional Arts. A golden hue glimmering under a gentle froth and the toasty aroma of hops satisfies the three keys qualifications of beers, Looks. Smell. Taste*

### **Sapporo Black 650ml \$18**

*Experience the darker side of Sapporo crafted with roasted dark malts complemented by a sweet, round fullness, distinct coffee and chocolate flavors*

### **Rekorderlig - Strawberry & Lime \$13**

*Swedish low sugar cider is a blend of pears with freshly picked strawberries and a refreshing hint of lime made with pure Swedish spring water*

## SPIRITS

*inclusive of your choice of mixer*

### Vodka

<i>Tried &amp; True</i>	\$13
<i>Royal Dragon</i>	\$13
<i>Grey Goose</i>	\$14
<i>Belvedere</i>	\$15
<i>Moutai Chun</i>	\$18

### Rum

<i>Plantation</i>	\$13
<i>White Rum</i>	
<i>Nusa Cana</i>	\$13
<i>Spiced Rum</i>	
<i>Plantation</i>	\$13
<i>Dark Rum</i>	
<i>Plantation</i>	\$15
<i>Pineapple</i>	
<i>Diplomatico</i>	\$15

### Tequila

<i>Los Arcos</i>	\$13
<i>Destilado De Agave</i>	
<i>Espolon - Blanco</i>	\$14
<i>Don Julio - Blanco</i>	\$17
<i>Don Julio - Reposado</i>	\$17
<i>Don Julio - Anejo</i>	\$15
<i>XO Cafe Patron</i>	\$16

### Gin

<i>Widges</i>	\$13
<i>Hendrick</i>	\$14
<i>Never Never</i>	\$15
<i>Jinzu</i>	\$22
<i>Ki No Tea</i>	\$26

### Whiskey

<i>Mackintosh</i>	\$13
<i>Glenfiddich 12yo</i>	\$14
<i>Starward Nova</i>	\$15
<i>Macallen 12yo</i>	\$15
<i>Bushmills 21yo</i>	\$26
<i>Glenallachie 18yo</i>	\$26

### Bourbon

<i>Buffalo Trace</i>	\$13
<i>Woodford Reserve</i>	\$13
<i>Woodford Reserve</i>	\$14
<i>Double Oaked</i>	
<i>Makers Mark 46</i>	\$14

### Cognac

<i>Hennessy VSOP</i>	\$13
<i>Courvoisier VSOP</i>	\$16
<i>Martell XO</i>	\$22



## DIGESTIFS / LIQUEURS \$12

*Absinthe*

*Aperol*

*Baileys*

*Cointreau*

*Campari*

*Chambord*

*Disaronno Amaretto*

*Frangelico*

*Grand Marnier*

*Kahlua*

*Luxardo*

*Midori*

*Noilly Prat*

*Pimms*



## COLD BEVERAGES

### **Soft Drink \$5**

*Coca Cola (Classic & Zero)*

*Sprite*

*Fanta*

*Fevertree Ginger Beer*

*Fevertree Ginger Ale*

### **Juices \$5**

*Orange*

*Apple*

*Pineapple*

*Mango Juice*

*Cranberry Juice*

## HOT BEVERAGES

### **TIAN'S Tea Pots \$6**

*Pu Er*

*Jasmine*

*Oolong*

*Chrysanthemum*

## RED WINE

### Pinot Noir

	150ml	750ml
2022 Stumpy Gully Mornington Peninsula, VIC	\$14	\$62
2019 Tarrawarra Estate Yarra Valley, VIC	\$15	\$68
2021 Dalrymple Pipers River, Tasmania		\$85
2019 Mt Difficulty Bannockburn Central Otago, NZ		\$98

### Cabernet Sauvignon

2020 Forest Hill 'Highbury' Great Southern, WA	\$15	\$70
Jim Barry 'Kirribilli' Coonawarra, SA		\$80
2019 Vasse Felix Margaret River, WA		\$98
2018 Rockford 'Rifle Range' Barossa Valley, SA		\$150

### Shiraz

2021 Bleasdale 'Generations' Langhorne Creek, SA	\$14	\$63
2021 Izway 'Rob & Les' Barossa Valley, SA	\$15	\$68
Grant Burge 'Filsell' Barossa Valley, SA		\$98
2019 Mayors Vineyard Clare Valley, SA		\$130
2018 Wirra Wirra 'RSW' McLaren Vale, SA		\$170

### Red Blends / Varietals

2020 Tenute Rosetti 'Chianti DOCG' Sangiovese Tuscany, IT	\$14	\$60
2021 Atlas Grenache Rose Clare Valley, SA	\$14	\$62
2020 Alamos Malbec Mendoza, AR	\$15	\$65
2018 Rockford 'Rod & Spur' Shiraz, Cabernet Sauvignon Barossa Valley, SA		\$110
2020 Mastrojanni 'Costa Colonne' Sangiovese, Cilieggiolo, Cabernet Sauvignon Tuscany, IT		\$160
2018 San Felice 'Il Grigio' Riserva Chianti Classico Sangiovese Tuscany, IT		\$188

### Rosé

NV Nuits Folles Languedoc Rousillon, FR	\$14	\$60
NV Domaine D'Estienne Côtes-de-Provence, FR	\$15	\$66
2020 Rosa Dei Fratti 'Rivera Del Garda' Gropello, Marzemino, Sangiovese, Barbera Lombardy, IT		\$130

## WHITE WINE

### Riesling

	150ml	750ml
2022 Jim Barry 'Atherley' Clare Valley, SA	\$14	\$60
2021 Parish Vineyard Coal River Valley, TAS	\$15	\$68
2022 Rockford 'Hand Picked' Eden Valley, SA		\$75
2020 Hugel 'Alsace' Alsace, France		\$80

### Chardonnay

2021 Flametree Margaret River, WA 14 63	\$14	\$63
2021 Brokenwood Beechworth, VIC 15 68	\$15	\$68
2020 Bouchard Pere et Fils Burgundy, France 85		\$85
2021 Ashbrook Estate Margaret River, WA 90		\$90
2021 Shaw & Smith 'M3' Adelaide Hills, SA 98		\$98
2018 Chateau Fuisse 'Pouilly-Fuisse Tete De Cru' Burgundy, France		\$160

### Pinot Grigio / Gris

2022 Heirloom Pinot Grigio DOC Pinot Grigio Adelaide Hills, SA	\$14	\$60
2022 Opawa Pinot Gris Marlborough, NZ	\$14	\$63
2020 Astrolabe Pinot Gris Marlborough, NZ		\$78
2021 Quealy 'Tussie Mussic' Pinot Gris Mornington Peninsula, VIC		\$80
2021 St Michael Eppan Pinot Grigio Alto-Adige, Italy		\$83
2021 Tiefenbrunner Pinot Grigio Alto-Adige, Italy		\$88

### Sauvignon Blanc

2019 Gippsland Wine Co 'Fume' Gippsland, VIC	\$14	\$60
2022 Starborough Marlborough, NZ 15 68	\$15	\$68
2021 Lawson's Dry Hill Reserve Marlborough, NZ 78		\$78
2022 Nautilus Estate Marlborough, NZ 80		\$80

### Moscato / Blends / Aromatic

2021 La Sorelle Fiano Mildura, VIC	\$14	\$60
NV Montevicchio Moscato Heathcote, VIC	\$14	\$62
2021 Atlas Grenache Rose Clare Valley, SA	\$14	\$62
2020 Nardello 'Meridies' Soave Classico Veneto, IT	\$15	\$68
2021 Marc Bredif 'Vouvray' Chenin Blanc Loire Valley, France		\$86

### Sparkling / Champagne 150ml 750ml

NV Gancia Prosecco DOC Brut Veneto, IT	\$14	\$62
NV Arras Blanc de Blancs Coal River Valley, TAS	\$15	\$68
NV Veuve Clicquot 'Yellow Label Naked' Reims, FR		\$168
NV Moet & Chandon Imperial Brut Epernay, FR		\$180

## OUR SPECIAL SELECTIONS - REDS 750ML

### **2019 Luminosa Cabernet Sauvignon Margaret River, WA \$230**

*A savoury red with an elegance and finesse of a dry medium to full bodied red with a nice balance of acidity. Adding a touch of blueberry, mulberry, vanilla, chocolate, mint, eucalyptus and barreled on a french oak to give it an even more earthy smoky notes to pairs well with our Roast, Char Kuay Teow and/or Angus Beef Rice Noodle*

### **2019 Yaluma 'Tri-Centenary' Grenache Barossa Valley, SA \$230**

*Planning on having Xiao Long Bao or may be our Crispy Roast Pork? Don't know what to pair with? Look no further. Yalumba Tri-Centenary, a medium bodied red that has a long finish and complex to nose with lovely aromatics, cedar scents meld with tones of pomegranate wild strawberries, violets and red petals, can actually pairs well with anything from light to medium and spicy kind of food*

### **2014 Petaluma 'Evans Vineyard' Cabernet Sauvignon Coonawarra, SA \$280**

*A classic Cab Sauv Merlot blends from Coonawarra with a balanced medium to full bodied wine with a mild hint of vanilla and oak on the finish. This is a delicious red blend with blackberry, blackcurrant, cassis, plum, black cherry, cedar cheese and chocolate, gives off a beautiful dark purplish color in the center from all the elements combined. This gorgeous blend would pair really well with all of our dish, namely: Barramundi, XO Cloudy bay Diamond Clams, Vegemite Rendang Beef Osso Buco, Barbecued Honey Glazed Char Siu Pork, Roast Peking Duck*

### **2018 Rockford 'Basket Press' Shiraz Clare Valley, SA \$280**

*Founded in the 1980s, this gorgeous bottle still lives to tell the tales of its traditions through its dry medium to full body with a nice balance of acidity. The fine tobacco, spices, blueberry, herbs, gives a nice long, very fruity and spicy finish. It's not everyone drinks but definitely for those who wants to live the old days, we suggest to have it with our nicely roasted Peking Duck serve with pancake and hoisin sauce or our live Mud Crab in Black Pepper, Singapore Chilli or Salted Egg*

## OUR SPECIAL SELECTIONS - REDS 750ML

### **2015 Izway 'Don' Shiraz Barossa Valley, SA \$290**

*A Classic, modern Barossa Shiraz, bold and brash yet still elegant and balanced. Izway sure knows how to bring this earthy, smokey, dry full, body red with a mix combination of dark chocolate, coffee, licorice, cassis, mulberry and blackberry into its game. With this kind of red, it'll surely dine with our beautiful Lamb or Beef Satay, Kailan Broccoli, Golden Salted Egg Yolk or maybe our Roast!*

### **2017 Faiveley Nuits St George Premier Cru Pinot Noir Burgundy, FR \$320**

*Bienvenue en bourgogne! Grown on the chalky soils of Les Saint Georges, this pinot noir is a dry oaky medium body red with medium tannins on the palate. Very floral and oaky on the nose. Filled with juicy red berries such as; strawberry, raspberry, red cherry, a hint of vanilla with cloves and tobacco pairs really well with our Angus Beef rice noodles, Hainan Chicken and our Mee Goreng Mamak*

### **2017 Yalumba 'The Octavius' Shiraz Barossa Valley, SA \$380**

*What you're looking at is a flaship shiraz born of treasured, old vines dating back to 1854. Named after the unique 100 litre 'Octave' barrels that are handcrafted on site in Yalumba Cooperage and made specially for this wine. This fresh lifted red cherry florals, blueberries, black berries, dark plums entwined with chocolate and savoury notes. Deliciously complex palate with rich black fruits to seamlessly and elegantly refine tannins. Try this with our Roasts, Peking Duck, Mix Satay Platter and Angus Beef Rice Noodles*

### **2017 Jim Barry 'Armagh' Shiraz Clare Valley, SA \$800**

*2 Kilometres northwest of Clare township opposite side of the hill, on Jim Barry Winery, famed "The Armagh Shiraz". Established by the Irish settlers in 1849 and named after lush, produced this delicious shiraz that pair perfectly with our Roast specially the Roast peking duck with some ripe berries, wet stone with graphite notes, figs, apricots and ripe black fruits. We do also recommend to have this wine with our XO fried rice, Vegemite Rendang Beef Osso Buco and our beautifully cooked Kung Pao Cauliflower*



## OUR SPECIAL SELECTIONS - REDS 750ML

### **2016 Yalumba 'The Caley' Cabernet Shiraz Barossa Valley, SA \$830**

*Rightfully honours Yalumba's most adventurous son, Fred Caley Smith. Blend of Coonawarra Cabernet Sauvignon and Barossa Shiraz. Marriage of two classic noble varieties and two great Australian wine regions, delivers a lovely, concentrated wine with aromas of mulberry, sarsaparilla and vanilla entwined with sage and violet notes. A medium bodied blend with a fine sandy tannins at the palate. Intense flavours of elderberries, plum, sage and five spice. We recommend to try this treasure with our Barramundi, Live Seafood with our homemade Singapore Chilli Sauce, Roast Peking Duck, Angus Beef Rice Noodle and/or Seafood Mee Goreng Mamak*

## CHAMPAGNE 750ML

### **NV Laurent Perrier Brut Tours-Sur-Marne, FR \$200**

*A Laurent Perrier house style champagne, delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes like vine peach and white fruits notes. A perfect balance between freshness and delicacy with fruity flavors very present on the finish. This fresh and pure wine is perfect for an apéritif. If you wonder what goes well with this? well, try our XO Fried rice or Mushroom truffle fried rice, give it a combo creation to your palate. Not enough? then try it with our popular dish, Hainan Steam Chicken or even with Sichuan Fragrant Eggplant*

### **NV Taittinger Brut Reserve Reims, FR \$210**

*An award winning aged brut champagne golden yellow in color, fine bubbles with a discreet yet seducing foam. This delicious champagne has an aromas of fruit and brioche as well as the fragrances of peach, white flowers and vanilla pod on the nose. This wine presents the flavors of fresh fruit and honey which makes it more appealing to both old and new wine drinkers. Perfect for celebrations and also pairs really well with our seafoods such as XO Diamond Clams and our Soy Barramundi*



## OUR SPECIAL SELECTIONS - CHAMPAGNE 750ML

### **NV Pol Roger Brut Vintage Epernay, FR \$210**

*This house blend Champagne of 60% Pinot Noir and 40% Chardonnay is notably brisk and bright. 12.5% ABV, pale gold in colour, alluring beurre blanc and biscuity notes, steady stream of bubbles coat the tongue with a foaming mousse combining elements of peachiness with light toasty complexity as the fruit turns savoury and saline on a mouthwatering finish. Perfect for celebrations and pairs well with majority of our food namely; Hiramasa Kingfish Sashimi, Hainan Chicken, Live Seafood, Barramundi, XO Cloudy Bay Diamond Clams, Barbecued Honey Glazed Char Siu Pork. Mmmmm Yes please. What a treat this is!*

### **NV Louis Roederer 'Cristal' Champagne Reims, FR \$820**

*A remarkably balanced and refined champagne with a silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes. Fitted for an emperor just like its history, where Tsar Alexander II asked Louis Roederer to reserve the house best Cuvee for him every year, we have reserved you the best house cuvee to try and to celebrate your special occasion with us at Tian38*

### **NV Dom Perignon Reims, FR \$988**

*An exotic dry champagne that uses the grapes from Grand Cru and Premier Cru vineyards, predominantly made from Pinot Noir and Chardonnay, features notes of Toast and coffee, with subtle aromas of vanilla and cream along with a faint hints of spices. As it ages, you can expect matured toasted notes and aromas of almonds. It has a characteristic acidity to it that often lingers on with spicy taste notes. There's no better way to splash on yourself or with your guest on a very unique and/or special occasions*



