

开胃菜 STARTERS		
Singaporean Satay <i>served with peanut sauce</i>	<i>Tiger Beer</i>	
Chicken (5pc)		20
Wagyu Beef (5pc)		25
Mix Platter (10pc)		45
Spicy Pork and Prawn Wontons <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	<i>Chardonnay</i>	18
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	<i>Champagne</i>	18
Sichuan “Numbing” Chilli Chicken <i>cold cut free range chicken tenderloin, Sichuan pepper, house chilli oil, cucumber, spring onion</i>		18
Salt and Pepper Squid <i>local squid, chilli, sea salt, white pepper, served with sriracha mayo</i>	<i>Pinot Grigio</i>	21
Vegetarian Spring Rolls (vg) <i>taro, mung bean, yam bean, carrot, mushroom served with sweet chilli</i>		16
Golden Salted Egg Yolk Chicken Wings (gfo) <i>crispy chicken wings with salted egg yolk marinade, curry leaf, chilli flakes</i>	<i>Negroni</i>	19
Xiao Long Bao (4pc/8pc) <i>steamed dumplings filled with pork and soup stock</i>		12/24

肉骨茶 TRUFFLE BAK KUT TEH		
<i>Slow cook pork rib infused in a tea bone broth with fried tofu puffs, shiitake and shimeji mushrooms and Italian black truffle oil.</i>		
Truffle Bak Kut Teh		45

海鲜 SEAFOOD		
Golden Salted Egg Yolk Prawns <i>lightly battered prawns wok tossed with our house made salted egg sauce, curry leaf and chilli flakes</i>	<i>Chablis Chardonnay</i>	36
XO Cloudy Bay Diamond Clams <i>wok tossed with our house XO sauce and spring onions</i>	<i>Chardonnay</i>	39
Barramundi <i>Sustainably caught Barramundi, filleted and cooked your choice of either -steamed with soy, ginger and spring onions -crispy skin with namjin” lime, chilli, coriander, ginger and garlic sauce</i>	<i>Riesling</i>	49
Lobster Tail XO Noodles <i>poached lobster tail wok tossed with house XO sauce gravy served with egg noodles</i>	<i>Chardonnay</i>	99

SINGAPOREAN STYLE MUD CRAB		
Premium grade Australian mud crab <i>Singapore Chilli / Salted Egg / Ginger & Shallot / Black Pepper</i>	<i>Market Price</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>	<i>Pinot Noir</i>	half / full 49 / 69
+ Duck truffle fried rice		28 / 45
Cantonese Style Roast Duck (gfo) <i>dry aged with five spice aromatics, served with plum sauce</i>	<i>Pinot Noir</i>	half / full 49 / 69
Barbecued Honey Glazed Char Siu Pork <i>five spice aromatics, soy sauce, shoaxing, hoisin, wild honey</i>		37
Crispy Skin Cantonese Style Roast Pork (gfo) <i>five spice aromatics, salt rubbed, served with plum sauce</i>		37
Signature Roast Platter <i>choice cuts of our Cantonese style roast duck, crispy skin pork and honey glazed char siu pork</i>		regular / large 49 / 79
Free Range Hainan Chicken (gfo) <i>slow poached Hazeldene free range chicken served with seasoned soy, garlic lime chilli and ginger shallot sauce</i>	<i>Riesling</i>	half / full 39 / 59
Vegemite Rendang Beef Osso Buco <i>osso buco slow cooked in our house rendang spices and coconut milk with our not so secret addition, Vegemite!</i>	<i>S.A. Shiraz</i>	45

饭 & 面 RICE & NOODLES		
Angus Beef Rice Noodles <i>wok tossed rice noodles, soy marinated Angus beef, spring onion, bean sprouts</i>		22
Chow Kuay Teow <i>smokey wok tossed rice noodles, lap cheong Chinese sausage, prawns, fish cake, bean sprouts</i>		22
Vegetarian Rice Noodles (v) (vgo) <i>wok tossed rice noodles, seasonal greens, mushroom, carrot, onion, roasted garlic oil</i>		17
Seafood Mee Goreng Mamak (cbv) (vgo) <i>wok tossed Hokkien noodles with tomato, tofu, bean sprouts, calamari, prawn, fish cake</i>		22
XO Fried Rice <i>house XO sauce, mixed vegetables, bbq char siu pork, egg, jasmine rice</i>		regular/large 22 / 39
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, Italian black truffle oil, butter</i>		regular/large 22 / 39
Vegetarian Fried Rice (v) (vgo) (gf) <i>jasmine rice, egg, baby corn, carrot, mushroom, onion</i>		regular/large 17 / 29
Garlic Rice <i>lemongrass, garlic, ginger, pandan leaf, chicken stock, jasmine rice</i>		5
Steamed Jasmine Rice (vg)		3

蔬菜 VEGETABLES		
Bok Choy with Crispy Garlic (cbv) <i>wok tossed bok choy, oyster sauce, garlic</i>		20
Kung Pow Cauliflower (vg) <i>lightly battered cauliflower wok tossed with aged black rice vinegar, dried chilli, onion, capsicum</i>		22
Kai Lan Broccoli Tian38 Style (cbv) (gfo) <i>wok tossed kai lan greens, shimeji mushroom, baby corn, Cantonese roast pork</i>		25
Sichuan Fragrant Eggplant (vg) <i>local eggplant, soy, aged black rice vinegar, garlic, capsicum, onion, dried chilli</i>		23

(v) vegetarian | (vg) vegan | (vgo) vegan option | (cbv) can be vegetarian | (gf) gluten free | (gfo) gluten free option

The greatest care is taken to sourcing and preparing food catered to allergies and tolerance requests, however please be aware traces of allergens may be present due to reasons beyond our control

A credit card surcharge of 1.5% is applicable. Please be advised on Sundays and public holidays we apply a 15% surcharge. Thank you for your understanding.