



LUNCH MENU

开胃菜

STARTERS

Singaporean Satay <i>served with peanut sauce</i>	
Chicken (5pc)	20
Wagyu Beef (5pc)	25
Mix Platter (10pc)	45
Spicy Pork and Prawn Wontons (5pc) <i>pork, prawn, roasted sesame paste, chilli oil, black vinegar</i>	18
Singapore Chilli Crab Panko Jaffles <i>panko crumbed crab, chilli, garlic with mozzarella cheese</i>	18
Sichuan "Numbing" Chilli Chicken (gfo) <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>	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>	19
Xiao Long Bao (4pc/8pc) <i>steamed dumplings filled with pork and soup stock</i>	12/24

烤

TIAN38's SIGNATURE ROASTS

*with your choice of jasmine rice, chicken rice or egg noodles
served with seasonal vegetables and ajitsuke egg*

Crispy Cantonese Roast Pork (gfo)	19
Barbecued Honey Glazed Char Siu Pork	19
Cantonese Roast Duck (gfo)	20
Three Combination Roast	25

肉骨茶

TRUFFLE BAK KUT TEH

Slow cook pork rib infused in a tea bone broth with fried tofu puffs, shiitake and shimeji mushrooms and Italian black truffle oil. Served with jasmine rice and Chinese donuts.

Truffle Bak Kut Teh	27
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炒锅

FROM THE WOK

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, peas, 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>	22
Mushroom Truffle Fried Rice (v) (vgo) (gf) <i>assorted Asian mushrooms, jasmine rice, egg, Italian black truffle oil, butter</i>	22
Vegetarian Fried Rice (v) (vgo) (gf) <i>jasmine rice, egg, baby corn, carrot, mushroom, onion</i>	16

海南鸡饭

TIAN38's SIGNATURE HAINAN CHICKEN RICE

*free range chicken served with fragrant garlic rice,
garlic lime chilli and ginger shallot sauce*

Hainan Steamed Chicken (gfo)	19
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新加坡 咖喱 叻沙

SINGAPOREAN CURRY LAKSA

Served with mixed Hokkien and vermicelli noodles with fried tofu puffs, fish cake, bean sprouts and crispy soy yuba in our rich spicy coconut broth

Seafood Laksa <i>Prawns, calamari squid, Cloudy Bay Diamond clams</i>	23
Chicken Laksa <i>Free range chicken tenderloin</i>	19
Hainan Chicken Laksa <i>Our signature free range Hainanese steam chicken</i>	20
Roast Duck Laksa <i>Tian38's signature roast duck</i>	20
Crispy Pork Laksa <i>Cantonese style crispy skin roast pork</i>	19
Char Siu Pork Laksa <i>Honey glazed barbecued pork</i>	19
Vegetable Laksa <i>Mixed Asian mushrooms, bok choy, seasonal vegetables</i>	17

(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.