

# MYA TIGER

鞠躬

#THEESPSTKILDA

## Head home and bao down.

Lovingly prepared by Chef Chan ready for you to cook, plate and take all the credit.  
Finish at home banquet for two - \$70

### DIY Menu

**RAW KINGFISH**, Pickled Ginger, Toasted Seaweed Dressing (DF) (GF) \_\_\_\_\_

**COOLING SPICED CUCUMBERS**, Wood Ear Mushrooms, Soy, Chili, Sesame (VG) (GF) \_\_\_\_\_

**PORK CHILI WONTONS** (DF) \_\_\_\_\_

**CUMIN BRAISED LAMB SHOULDER**, Pickled Daikon, Garlic, Mint (DF) (NF) \_\_\_\_\_

**MYA TIGER CHAR SIU PORK FRIED RICE** (DF) \_\_\_\_\_

**ADD ON +30**

**HALF MYA TIGER ROAST DUCK**, Fresh Cucumber, Leek, Pancakes, Hoisin (DF) \_\_\_\_\_

**ADD DESSERT +10**

**5-SPICED STICKY DATE PUDDING**, Miso Caramel (V) \_\_\_\_\_

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan (NF) Nut Free