

MYA TIGER

鞠躬

Head up to Bao Down.

#THEESPYSTKILDA

Banquet Menu

70pp

NEW SEASON TOMATOES, Sichuan-Spiced Tofu Dressing (VG) (GF) _____

RAW DRUNKEN HERVEY BAY SCALLOP, Cucumber, Coriander (DF) (GF) _____

SALT AND PEPPER SQUID (DF) (GF) _____

CRISPY BEEF, Green Asparagus Snow Pea Salad (DF) _____

GINGER CHICKEN DUMPLINGS, Sesame Chili Sauce (DF) _____

CANTONESE STEAMED BARRAMUNDI, Green Beans (DF) (GF) _____

STEAMED ASIAN GREENS (DF) (GF) _____

JASMINE RICE (VG) _____

MANGO COCONUT PUDDING (VG) (GF) _____

ADD ONS

FRESHLY SHUCKED PACIFIC OYSTERS, Rice Wine Vinaigrette _____ 5.5ea

MYA ROAST DUCK, Leek, Cucumber, Hoisin, Pancakes (DF) _____ 15pp

The Perfect Match
40 PP

From mouth-watering bubbles to lush pinot noir, our banquet wine package is the perfect match to the sweet, sour, salty and spicy cornerstones of the menu.

(GF) Gluten Free (DF) Dairy Free (VG) Vegan

0.7% surcharge applies to all EFTPOS & credit card transactions
15% surcharge on public holidays

11 The Esplanade St Kilda VIC 3182

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#THEESPSTKILDA

Vegan Banquet Menu

70pp

NEW SEASON TOMATOES, Whipped Tofu, Prickly Oil Dressing (VG) (GF) _____

SPRING ONION PANCAKE, XO (VG) _____

GREEN ASPARAGUS, Snow Pea Salad (VG) _____

SESAME CARAMEL EGGPLANT (VG) _____

MUSHROOM AND CHOYSUM DUMPLINGS (VG) _____

SWEET AND SOUR TOFU (VG) _____

STEAMED ASIAN GREENS (VG) _____

JASMINE RICE (VG) _____

MANGO COCONUT PUDDING (VG) (GF) _____

ADD ONS

KING BROWN MUSHROOM TEMPURA, Leek, Cucumber, Hoisin, Pancakes (VG) _____ 10pp

VEGAN FRIED RICE (VG) _____ 5pp

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