

## Snacks

<b>FRESHLY SHUCKED OYSTERS</b> , Rice Wine Vinaigrette (GF) _____	<b>6 ea / 36</b> 1/2 Doz
<b>RAW KINGFISH</b> , Ginger, Soy, Yuzu (GF) _____	<b>21</b>
<b>CHILLED SPICY SESAME CHICKEN</b> , Fresh Cucumber Salad (GF) (DF) _____	<b>19</b>
<b>COLD BABY CUCUMBER SALAD</b> , Prickly Tofu, Black Vinegar (VG) (GF) _____	<b>16</b>
<b>SALT AND PEPPER TOFU</b> , Sweet Miso Dressing (VG) (GF) _____	<b>16</b>
<b>SALT AND PEPPER SQUID</b> (GF) _____	<b>18</b>
<b>5-SPICED CHICKEN RIBS</b> (GF) _____	<b>18</b>
<b>LAMB SPRING ROLLS (4)</b> , Minted Green Sweet Chilli (DF) _____	<b>18</b>
<b>SPRING ONION PANCAKE</b> , Vegan XO Chilli (VG) _____	<b>14</b>
<b>SESAME PRAWN TOAST (6)</b> , Sweet & Sour Dip (DF) _____	<b>18</b>

## Dumplings & Baos

<b>SPICY PORK CHILLI WONTONS (6)</b> (DF) _____	<b>18</b>
<b>MUSHROOM CHOYSUM DUMPLINGS (4)</b> (VG) (GF) _____	<b>16</b>
<b>PAN FRIED GINGER CHICKEN DUMPLINGS (6)</b> (DF) _____	<b>18</b>
<b>CRISPY BAY SLIPPER LOBSTER BAO (2)</b> , Yuzu Mayo, Fresh Baby Gems (DF) _____	<b>24</b>
<b>MUSHROOM TEMPURA BAO (3)</b> , Chilli Caramel (VG) _____	<b>18</b>
<b>FRIED BRAISED BEEF BUNS (3)</b> , Pickled Green Chilli, Crispy Chilli Mayo (DF) _____	<b>22</b>

## Vegetables & Salads

<b>BANG BANG BRUSSELS SPROUTS</b> , Toasted Sesame, Crispy Shallot (VG) (GF) _____	<b>19</b>
<b>WOK FRIED SNAKE BEANS</b> , Chilli, Ginger, Cashew (VG) _____	<b>18</b>
<b>SHANDONG CHICKEN SALAD</b> , Fresh Cucumber, Coriander (GF) (DF) _____	<b>19</b>
<b>ASIAN GREENS</b> , Vegan Oyster Sauce, Crispy Shallots & Garlic (VG) _____	<b>16</b>
<b>CARAMEL EGGPLANT</b> , Tempura Eggplant, Toasted Sesame (VG) _____	<b>19</b>

# Head up to Bao Down.

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## Roasts & Mains

<b>HALF ROAST DUCK</b> , Steamed Pancakes, Leek, Cucumber, Hoisin (GF) _____	<b>34</b>
<b>CRISPY PORK BELLY</b> , Sticky Chilli, Caramel (DF) _____	<b>32</b>
<b>WOK FRIED WAGYU BEEF</b> , Bullhorn Peppers, Chilli Bean Sauce (DF) _____	<b>36</b>
<b>STEAMED WHOLE BABY SNAPPER</b> , Salted Black Bean, Lemon, Fresh Coriander (GF) (DF) _____	<b>38</b>
<b>TYPHOON SHELTER KING PRAWNS</b> , Ginger, Garlic, Curry Leaf (DF) _____	<b>36</b>
<b>TYPHOON SHELTER TOFU</b> , Ginger, Garlic, Curry Leaf (DF) (VG) _____	<b>23</b>
<b>CRISPY SKIN CHICKEN</b> , Spiced Soy, Chinese Celery (DF) _____	<b>32</b>
<b>CANTONESE STEAMED BARRAMUNDI</b> , Ginger Soy, Shallot (GF) (DF) _____	<b>36</b>

## Rice & Noodles

<b>DUCK FRIED RICE</b> , Seeded Mustard, Egg, Soy Beans (DF) _____	<b>19</b>
<b>SPANNER CRAB FRIED RICE</b> , Sweet Corn, Flying Fish Roe (DF) _____	<b>23</b>
<b>BLACK BEAN PORK NOODLE</b> , Pickled Mustard Greens, Coriander (DF) _____	<b>21</b>
<b>SOY DUCK NOODLE</b> , Ginger Relish, Chinese Broccoli (DF) _____	<b>22</b>
<b>JASMINE RICE</b> (VG) (GF) _____	<b>5</b>

## Sweets

<b>MANGO PUDDING</b> , Pomelo, Coconut (VG) (GF) _____	<b>14</b>
<b>COCONUT + RASPBERRY DONUTS (3)</b> _____	<b>14</b>

## Banquet Menu

MIN TWO PEOPLE \_\_\_\_\_ **68 PP**

Ask our team for more info

## 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.

# MYA TIGER

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#THEESPYSKILDA

## Banquet Menu

68pp

FRESHLY SHUCKED OYSTERS, Rice Wine Vinaigrette <sup>GF</sup> \_\_\_\_\_

RAW KINGFISH, Ginger, Soy, Yuzu <sup>GF</sup> \_\_\_\_\_

COLD BABY CUCUMBER SALAD, Prickly Tofu, Black Vinegar <sup>VG</sup> <sup>GF</sup> \_\_\_\_\_

SALT PEPPER SQUID <sup>GF</sup> \_\_\_\_\_

LAMB SPRING ROLLS, Minted Green Sweet Chilli <sup>DF</sup> \_\_\_\_\_

GINGER CHICKEN DUMPLINGS <sup>DF</sup> \_\_\_\_\_

WOK FRIED WAGYU BEEF, Bullhorn Peppers, Chilli Bean Sauce <sup>DF</sup> \_\_\_\_\_

ASIAN GREENS, Vegan Oyster Sauce, Crispy Shallots & Garlic <sup>VG</sup> \_\_\_\_\_

JASMINE RICE <sup>VG</sup> <sup>GF</sup> \_\_\_\_\_

### ADD ONS

HALF ROAST DUCK, Leek, Cucumber, Hoisin, Pancakes <sup>DF</sup> \_\_\_\_\_ 15pp

COCONUT + RASPBERRY DONUTS \_\_\_\_\_ 5pp

\*SAMPLE MENU ONLY - SUBJECT TO CHANGE\*

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.

<sup>GF</sup> Gluten Free   <sup>DF</sup> Dairy Free   <sup>VG</sup> Vegan

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

11 The Esplanade St Kilda VIC 3182

# MYA TIGER

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## Vegan Banquet Menu

68pp

SILKEN TOFU, Chilli, Pickled Mustard Greens (GF) (VG) \_\_\_\_\_

COLD BABY CUCUMBER SALAD, Prickly Tofu, Black Vinegar (GF) (VG) \_\_\_\_\_

BANG BANG BRUSSELS SPROUTS, Toasted Sesame, Crispy Shallot (GF) (VG) \_\_\_\_\_

MUSHROOM CHOYSUM DUMPLINGS (GF) (VG) \_\_\_\_\_

SPRING ONION PANCAKE, Vegan XO Chilli (VG) \_\_\_\_\_

CARAMEL EGGPLANT, Tempura Eggplant, Toasted Sesame (VG) \_\_\_\_\_

TYPHOON SHELTER TOFU, Chilli, Garlic, Curry Leaf (DF) (VG) \_\_\_\_\_

ASIAN GREENS, Vegan Oyster Sauce, Crispy Shallots & Garlic (GF) (VG) \_\_\_\_\_

JASMINE RICE (VG) (GF) \_\_\_\_\_

### ADD ONS

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

MANGO PUDDING (VG) \_\_\_\_\_ 5pp

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

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