

## Snacks

<b>FRESHLY SHUCKED OYSTERS</b> , Pickled Ginger Vinaigrette, Shallot Oil (GF) _____	<b>6 ea / 36</b> 1/2 Doz
<b>RAW KINGFISH</b> , Sesame Vinaigrette, Sichuan Oil (GF) (DF) _____	<b>22</b>
<b>SALT AND PEPPER FLINDERS ISLAND SCALLOP</b> _____	<b>22</b>
<b>COLD BABY CUCUMBER SALAD</b> , Prickly Tofu, Black Vinegar (VG) (GF) _____	<b>16</b>
<b>SPICED SILKEN TOFU</b> , Sweet Miso Sauce (VG) (GF) _____	<b>16</b>
<b>SALT + PEPPER SQUID</b> (GF) _____	<b>19</b>
<b>5-SPICED CHICKEN RIBS</b> (GF) _____	<b>18</b>
<b>LAMB SPRING ROLLS (4)</b> , Minted Green Sweet Chilli (DF) _____	<b>19</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>19</b>
<b>MUSHROOM CHOY SUM DUMPLINGS (4)</b> (VG) (GF) _____	<b>17</b>
<b>PAN FRIED GINGER CHICKEN DUMPLINGS (6)</b> (DF) _____	<b>19</b>
<b>PORK &amp; CHIVE DUMPLINGS (6)</b> , Black Vinegar, Ginger, Mirin (DF) _____	<b>19</b>
<b>CHONGQING FISH BAO (3)</b> , Pickled Cucumber Mayo, Fresh Baby Gems (DF) _____	<b>22</b>
<b>MUSHROOM TEMPURA BAO (3)</b> , Chilli Caramel (VG) _____	<b>18</b>

## Vegetables & Salads

<b>BANG BANG BRUSSELS SPROUTS</b> , Toasted Sesame, Crispy Shallot (VG) (GF) _____	<b>19</b>
<b>CHILLED SESAME CHICKEN</b> , Fresh Cucumber Salad (GF) _____	<b>21</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>
<b>WOK FRIED ZUCCHINI</b> , Fermented Chilli Bean Sauce (VG) (GF) _____	<b>16</b>
<b>BABY KING BROWN MUSHROOM</b> , Sugar Peas, Dried Chilli, Ginger (VG) (GF) _____	<b>20</b>

# Head up to Bao Down.

鞠躬

## Roasts & Mains

<b>HALF ROAST DUCK</b> , Steamed Pancakes, Leek, Cucumber, Hoisin (GF) _____	<b>42</b>
<b>ROAST PORK BELLY</b> , Pickled Ginger, Ginger Relish (DF) (GF) _____	<b>36</b>
<b>WOK FRIED WAGYU</b> , Black Pepper Sauce (DF) _____	<b>38</b>
<b>CRISPY LING FILLETS</b> , Chinese Celery, Green Chilli (GF) _____	<b>36</b>
<b>LEATHERWOOD HONEY PRAWNS</b> , Toasted Sesame (DF) _____	<b>36</b>
<b>SILKEN TOFU</b> , Crispy Chilli Bean Oil, Spring Onion (DF) (VG) _____	<b>24</b>
<b>CRISPY SKIN CHICKEN</b> , Spiced Soy, Chinese Celery (DF) _____	<b>32</b>
<b>CANTONESE STEAMED MIRROR DORY</b> , Ginger Soy, Shallot (GF) _____	<b>36</b>

## Rice & Noodles

<b>DUCK FRIED RICE</b> , Seeded Mustard, Egg, Soy Beans (DF) _____	<b>21</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>6</b>

## Sweets

<b>5-SPICED POACHED PLUMS</b> , Whipped Tofu, Ginger Crumble (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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Head up to Bao Down.

#THEESPYSKILDA

## Banquet Menu

68pp

FRESHLY SHUCKED OYSTERS, Pickled Ginger Vinaigrette, Shallot Oil (GF) \_\_\_\_\_

RAW KINGFISH, Sesame Vinaigrette, Sichuan Oil (GF) \_\_\_\_\_

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

5-SPICED CHICKEN RIBS (GF) (DF) \_\_\_\_\_

CARAMEL EGGPLANT, Toasted Sesame (DF) \_\_\_\_\_

GINGER CHICKEN DUMPLINGS, Spring Onion, Sesame (DF) \_\_\_\_\_

WOK FRIED WAGYU BEEF, Black Pepper Sauce (DF) \_\_\_\_\_

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

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

### ADD ONS

HALF ROAST DUCK, Leek, Cucumber, Hoisin, Pancakes (DF) \_\_\_\_\_ 18pp

COCONUT + RASPBERRY DONUTS \_\_\_\_\_ 6pp

\*SAMPLE MENU ONLY - SUBJECT TO CHANGE\*

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(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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## 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) \_\_\_\_\_

SILKEN TOFU, Crispy Chilli Bean Oil, Spring Onion (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) \_\_\_\_\_ 12pp

COCONUT + RASPBERRY DONUTS (VG) \_\_\_\_\_ 6pp

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