

## Snacks

FRESHLY SHUCKED OYSTERS, Soy Dashi, Truffle Oil (GF) (DF)	6 ea / 36 1/2 Doz
RAW KINGFISH, Sesame Vinaigrette, Sichuan Oil (GF) (DF)	22
SALT & PEPPER FLINDERS ISLAND SCALLOP	22
COLD BABY CUCUMBER SALAD, Prickly Tofu, Black Vinegar (VG) (GF)	16
RICE NOODLE ROLLS, Sesame, Crispy Chili, Coriander (VG) (GF) (DF)	16
SALT & PEPPER SQUID (GF)	19
5-SPICED CHICKEN RIBS (GF)	18
LAMB SPRING ROLLS (4), Minted Green Sweet Chili (DF)	19
SPRING ONION PANCAKE, Vegan XO Chili (VG)	14
SESAME PRAWN TOAST (6), Sweet & Sour Dip (DF)	18

## Dumplings & Baos

SPICY PORK CHILLI WONTONS (6) (DF)	19
MUSHROOM CHOY SUM DUMPLINGS (4) (VG) (GF)	17
PAN FRIED GINGER CHICKEN DUMPLINGS (6) (DF)	19
PORK & CHIVE DUMPLINGS (6), Black Vinegar, Ginger, Mirin (DF)	19
FRIED CHICKEN BAO (3), Fermented Chilli Mayo, Pickled Green Tomato (DF)	22
MUSHROOM TEMPURA BAO (3), Chilli Caramel (VG)	18

## Vegetables

BANG BANG BRUSSELS SPROUTS, Toasted Sesame, Crispy Shallot (VG) (GF)	19
CORN RIBS, Ginger, Chilli, Crispy Kale (VG) (GF)	21
ASIAN GREENS, Vegan Oyster Sauce, Crispy Shallots & Garlic (VG)	16
CARAMEL EGGPLANT, Tempura Eggplant, Toasted Sesame (VG)	19
WOK FRIED ZUCCHINI, Fermented Chilli Bean Sauce (VG) (GF)	16
CHARRED BROCCOLINI, Black Garlic, Sesame, Crispy Shallot (VG) (GF)	21

### Yum Cha | Every Sunday from 11am

Join us every Sunday in the Mya Green Room for a delicious Yum Cha experience. For \$53pp, enjoy a shared selection of starters plus your choice of Yum Cha items.

# Head up to Bao Down.

鞠躬

## Roasts & Mains

HALF ROAST DUCK, Steamed Pancakes, Leek, Cucumber, Hoisin (GF)	42
ROAST PORK BELLY, Pickled Ginger, Ginger Relish (DF) (GF)	36
WOK FRIED WAGYU, Black Pepper Sauce (DF)	38
MAPO PORK TOFU, Chili Bean Pork, Spring Onion, Sichuan Chilli Oil (GF)	28
LEATHERWOOD HONEY PRAWNS, Toasted Sesame (DF)	36
SILKEN TOFU, Crispy Chili Bean Oil, Spring Onion (DF) (VG)	24
CRISPY SKIN CHICKEN, Spiced Soy, Chinese Celery (DF)	32
STEAMED BARRAMUNDI, Hot Sour Sauce, Heirloom Tomatoes (GF)	36

## Rice & Noodles

DUCK FRIED RICE, Seeded Mustard, Egg, Soy Beans (DF)	21
TRUFFLE FRIED RICE, Flinders Island Scallops (DF)	23
MAPO PORK NOODLE, Chili Bean Pork, Pickled Mustard Greens, Chilli Oil (DF)	21
SOY DUCK NOODLE, Ginger Relish, Chinese Broccoli (DF)	22
JASMINE RICE (VG) (GF)	6

## Sweets

5-SPICED STICKY DATE PUDDING, White Miso Caramel	14
HONG KONG MILK TEA PANNACOTTA, Boba Pearls, Sesame Crisp (VG) (GF)	14

### 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.

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy products.

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

(VG) Vegan

0.7% surcharge applies to all EFTPOS & credit card transactions  
10% surcharge on public holidays

# MYA TIGER

鞠躬

Head up to Bao Down.

#THEESPYSKILDA

## Banquet Menu

68pp

FRESHLY SHUCKED OYSTERS, Soy Dashi, Truffle Oil (GF) (DF) \_\_\_\_\_

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

5-SPICED STICKY DATE PUDDING, White Miso Caramel \_\_\_\_\_ 6pp

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.

(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

# MYA TIGER

## 鞠躬

Head up to Bao Down.

#THEESPYSKILDA

### 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

HONG KONG MILK TEA PANNACOTTA, Boba Pearls (VG) \_\_\_\_\_ 6pp

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.

(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