

## Snacks

<b>FRESHLY SHUCKED OYSTERS</b> , Rice Wine Vinaigrette (GF) _____	6 ea / 36 1/2 Doz
<b>RAW HIRAMASA KINGFISH</b> , Mandarin, Soy (GF) _____	22
<b>5-SPICED SLIPPER LOBSTER</b> , Preserved Lemon Mayo (DF) _____	24
<b>COLD BABY CUCUMBER SALAD</b> , Prickly Tofu, Black Vinegar (VG, GF) _____	16
<b>GARLIC CHIVE CAKE</b> , Sweet Chili Dip (VG, GF) _____	16
<b>SALT &amp; PEPPER SQUID</b> (GF) _____	21
<b>5-SPICED CHICKEN RIBS</b> (GF) _____	18
<b>LAMB SPRING ROLLS (4)</b> , Minted Green Sweet Chili (DF) _____	19
<b>SPRING ONION PANCAKE</b> , Vegan XO Chili (VG) _____	14
<b>SESAME PRAWN TOAST (6)</b> , Sweet & Sour Dip (DF) _____	18

## Dumplings & Baos

<b>SPICY PORK CHILI WONTONS (6)</b> (DF) _____	19
<b>MUSHROOM CHOY SUM DUMPLINGS (4)</b> (VG, GF) _____	17
<b>PAN FRIED GINGER CHICKEN DUMPLINGS (6)</b> (DF) _____	19
<b>HAR GOW (4)</b> , Prawn Dumpling (DF, GF) _____	24
<b>FRIED CHICKEN BAO (3)</b> , Fermented Chili Mayo, Pickled Green Tomato (DF) _____	22
<b>MUSHROOM TEMPURA BAO (3)</b> , Chili Caramel (VG) _____	18

## Vegetables

<b>GREEN ASPARAGUS SALAD</b> , Seeded Mustard Dressing (VG, GF) _____	19
<b>CORN RIBS</b> , Ginger, Chili, Crispy Kale (VG, GF) _____	21
<b>ASIAN GREENS</b> , Vegan Oyster Sauce, Crispy Shallots & Garlic (VG) _____	16
<b>CARAMEL EGGPLANT</b> , Tempura Eggplant, Toasted Sesame (VG) _____	19
<b>WOK TOSSED SQUASH</b> , Vegan XO Sauce, Garlic Shoots (VG, GF) _____	16
<b>DRUNKEN CHICKEN SALAD</b> , Fresh Cucumber, Coriander (DF, GF) _____	19

### Yum Cha | Every Sunday from 12pm

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.

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## Roasts & Mains

<b>HALF ROAST DUCK</b> , Steamed Pancakes, Leek, Cucumber, Hoisin (GF) _____	42
<b>CRISPY PORK HOCK</b> , Charred Cabbage, Mustard Greens (DF, GF) _____	36
<b>MALA BEEF CHEEK</b> , Pickled Fennel, Wok Tossed Kale (DF) _____	38
<b>LEATHERWOOD HONEY PRAWNS</b> , Toasted Sesame (DF) _____	36
<b>CRISPY SKIN CHICKEN</b> , Spiced Soy, Chinese Celery (DF) _____	32
<b>STEAMED BARRAMUNDI</b> , Pickled Turnip, Soy Broth, Chili Oil (GF) _____	36
<b>CRISPY WHOLE SNAPPER</b> , Westlake Sauce, Coriander, Ginger (DF, GF) _____	46

## Rice & Noodles

<b>DUCK FRIED RICE</b> , Seeded Mustard, Egg, Soy Beans (DF) _____	21
<b>SCALLOP FRIED RICE</b> , Shrimp, Shitake, Rice Crisps (DF) _____	24
<b>MAPO PORK NOODLE</b> , Chili Bean Pork, Pickled Mustard Greens, Chili Oil (DF) _____	21
<b>SOY DUCK NOODLE</b> , Ginger Relish, Chinese Broccoli (DF) _____	22
<b>JASMINE RICE</b> (VG, GF) _____	6

## Sweets

<b>MYA TIGER HOT APPLE PIE</b> , Fresh Chantilly _____	14
<b>GINGER CREME BRULEE</b> , Yuzu Curd (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.

# MYA TIGER

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Head up to Bao Down.

#THEESPYSKILDA

## Banquet Menu

68pp

**FRESHLY SHUCKED OYSTERS**, Rice Wine Vinaigrette (GF, DF) \_\_\_\_\_

**RAW KINGFISH**, Mandarin, Soy (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**

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This is a sample menu & subject to change, please ask our team for more info.

V = Vegetarian | GF = Gluten Friendly | VG = Vegan | DF = Dairy Friendly | O = Option

# MYA TIGER

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#THEESPYSTKILDA

## 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** (GF, VG) \_\_\_\_\_

### ADD ONS

**KING BROWN MUSHROOM TEMPURA**, Leek, Cucumber, Hoisin, Pancakes (VG) \_\_\_\_\_ **12pp**

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

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