



## SMALL PLATES

SMALL BITES TO SHARE

### AROMATIC DUCK TACOS | 240

Marinated duck leg with cucumber salsa, spring onions and hoisin dressing

### TIGER'S PRAWN COCKTAIL | 260 GF

Baked prawns with prawn shell marie rose avocado mousse & chilli crisp oil

### KOREAN FRIED CHICKEN WINGS | 180 GF

Served with blue cheese ranch dressing & peanut gremolata

### YUM SALMON | 220 GF

Fresh Atlantic salmon with tangy, spicy Thai dipping sauce

### SATAY ARANCINI | 220

Slow braised beef satay with traditional satay curry sauce

### GOCHUJANG MUSHROOM SKEWERS | 140 PB GF

Gochujang marinated king brown mushrooms cooked over charcoal

### EIGHT BLOSSOM WAGYU STRIPLOIN F1 | 550 GF

Cooked over charcoal & served pink, with miso shiitake sauce

### CURRIED LEEK CROQUETTES | 140 V

Spiced leek in curried bechamel

### BAHN MI SLIDERS | 200 PB

Vegan burgers with pickled vegetables, hoisin dressing

## MEDIUM PLATES

STARTER SIZED

### KINILAU CEVICHE | 380 GF

Freshly marinated sea bass, served with coconut sauce, and chicharron

### CHIANG MAI SAUSAGE SCOTCH EGG | 280

Khao Soi infused aioli, charred chilli, and coriander oil

### TOMATO TAN TAN MAN SALAD | 240 V GF

Charcoal grilled tomatoes, jammy raman egg raman broth dressing, and chilli oil

### TOM YAM BOUILLABaisse | 400 GF

Thai spiced bouillabaisse with local seafood

### SHORT RIB FLATBREAD | 380

Slow cooked beef short rib, topped with pickled red onion red wine sauce, and kimchi ketchup

### SMOKED BEETROOT TARTARE | 280 PB GF

Lightly smoked beetroot with teriyaki sauce, avocado, and sriracha caviar

### TANDOORI SPICED CAULIFLOWER | 240 PB GF

Cucumber & lime salad, pickled red onion

### VEGAN BEEF TATAKI | 220 PB

Seared 'beef' with ponzu sauce, spring onion & crispy garlic

### ASIAN CAESAR | 240 GF

Not so classic Caesar with nam pik pla tu & smokey bonito flakes, Add shrimp + 200

## LARGE PLATES

PERFECT TO SHARE OR AS A MAIN

### AUSTRALIAN BEEF RIBEYE - MBS 5 - 500G | 2400 GF

Charcoal grilled grain fed beef ribeye, served with Thai chimichurri nori bonito potatoes & caramelised garlic aioli

### SURFING TIGER | 1100 GF

Pan fried beef tenderloin with charred jumbo shrimp, served with grilled asparagus red wine jus, and parsley cashew nut gremolata

### MISO ROAST PORK BELLY | 600 GF

With crushed edamame & garden peas, pickled serrano chilli, miso cauliflower foam

### MUSHROOM SCALLOP RISOTTO | 420 PB GF

Pan fried marinated mushrooms, with charred asparagus, and saffron risotto

### BURMESE CURRIED RED SNAPPER | 580

Grilled red snapper with burmese curry, fondant potatoes, and crispy quails egg

### LAMB RENDANG | 620 GF

Pulled & pressed lamb shoulder, served with garlic potato terrine, and onion coconut puree

### WHOLE GRILLED SEA BASS | 700 GF

Served with baby herb salad and nam jim sauce

### ORGANIC SPRING CHICKEN | 750 GF

Chilli marinated chicken, served with serrano chilli & caper butter tender baby corn, corn puree, and rich mushroom sauce

### COCONUT CURRY DAUPHINOISE | 480 PB GF

Served with courgette salad & grilled eggplant

## SIDES

### GARLIC RICE | 120 PB GF

Jasmine rice stir fried with egg and confit garlic

### BURMESE SALAD | 120

Crisp legumes, tea leaves & cabbage

### MISO EGGPLANT | 120 PB

Flash fried long eggplant with miso dressing

### HAND CUT FRENCH FRIES | 120 PB GF

Homemade thrice cooked fries

### CHARRED GREENS WITH TOFU CREAM | 120 PB GF

Char grilled green vegetables with silken tofu

### SPICY CUCUMBER SALAD | 120 PB GF

Sesame & chilli dressed cucumber salad

### BABY HERB SALAD | 120 PB GF

Asian herb Salad

### NORI BONITO POTATOES | 120 GF

Crispy potatoes topped with nori & bonito flakes

### SIX FANCY CHIPS | 120 V GF

Twice cooked potato terrine fries

# BLIND TIGER

ASIAN KITCHEN & COCKTAIL CLUB

PB-PLANT BASE V-VEGETERIAN GF-GLUTEN FREE  
10% SERVICE AND GOVERNMENT TAX IS EXCLUDED IN THESE PRICES