



Vietnamese Fried Spring Rolls

Tiger Lily



Malaysian Roti

SHARING PLATES:

SUSHI TACO 壽司炸玉米餅

crispy fried nori seaweed taco shells filled with hot white rice and spicy salmon filling \$175

MIXED VEGETABLE TEMPURA 什菜天婦羅

An assortment of seasonal vegetables fried in a light crispy tempura batter and served with a spicy chipotle dipping sauce \$85

HIMALAYAN MOMO DUMPLINGS 喜馬拉雅餃子

traditional nepalese pork dumplings infused with garlic, ginger & coriander served with a spicy tomato sauce \$105

SZECHWAN SPICED CALAMARI 四川香辣魷魚

fresh calamari deep fried in a light batter and tossed in our secret Szechwan spice \$115

KOREAN BANG BANG CHICKEN WINGS 韓式雞翼

spicy and tangy chicken wings \$125

CRISPY CHICKEN MAKI ROLLS 脆皮雞肉牛油果手卷

crispy chicken rice rolls with avocado & spicy mayonnaise \$125

SPICY MAKI ROLLS - TUNA OR SALMON

香辣手卷 (吞拿魚或三文魚)

japanese rice roll with fresh tuna or salmon \$155

MALAYSIAN ROTI 馬來西亞烤薄餅配芒果咖哩醬

Comes with a mango curry dipping sauce \$65

SWEET & SPICY COCONUT PRAWNS 糖醋椰子蝦

Prawn cutlets coated in shredded coconut and flash fried served with a sweet and spicy dipping sauce \$145

VIETNAMESE FRIED SPRING ROLLS 越式春卷 (素菜或豬肉)

Vegetarian \$85 or Pork \$105

Served with crispy lettuce leaves, mint and a Vietnamese dipping sauce

THAI SATAY SKEWERS 泰式串燒 (雞或牛或雙拼)

Your choice of chicken or beef or mix 6pce per serve \$85

SALADS:

TUNA POKE SALAD 吞拿魚沙律

avocado, yuzu & sesame \$180

ROASTED VEGETABLE SALAD 烤蔬菜沙律

baby spinach, lentils & feta \$155

VIETNAMESE BEEF SALAD 越式牛肉沙律

green papayas, chili & coriander \$155

CAESAR SALAD 凱撒沙律

romaine lettuce in a classic caesar dressing with croutons, anchovies, bacon & parmesan cheese \$135
add chicken or smoked salmon or beef for an extra \$30 (配雞, 煙三文魚或牛肉 + \$30)

TIGERLILY BIG BOWL 招牌沙律碗

the house salad with the lot. \$145
add chicken or beef +\$20 (配雞或牛肉 + \$20)

Soup

TOM YUM SOUP 冬蔭湯

Lemongrass, galangal, kaffir lime leaves, fresh Thai chilies, and fresh lime juice, that all combine to create a healthy and soothing broth that will light up your taste buds \$88

Add Chicken 另加雞 \$108 or Prawn 另加蝦 \$118

SOUP OF THE DAY 是日餐湯 \$88

Side Order

French Fries / Fat Chip 薯條 \$40

Mashed Potato 薯蓉 \$40

Sautéed Vegetables 炒菜 \$55

Steamed Rice 蒸飯 \$25

Garlic Bread 蒜包 \$60



Spicy Maki Rolls

Mixed vegetable Tempura



Caesar Salad + Smoken Salmon



Korean Bang Bang Chicken Wings





Bhan Mi Pizza

Tiger Lily



Chow Mein

HOUSE SPECIALS:

LINGUINE VONGOLE 香蒜蜆肉扁意粉

Fresh clams cooked in olive oil, garlic and fresh chili \$150

WAGYU BOLOGNAISE 和牛肉醬闊麵

a rich wagyu beef bolognese sauce tossed with spaghetti and finished with fresh italian basil and parmesan shavings served with garlic bread \$170

FETTUCINI CARBONARA 煙肉芝士闊麵

pasta with rich creamy sauce with bacon \$150

WAGYU BEEF BURGER 和牛漢堡

fully loaded with fresh salad, grilled cheese, bacon, egg and served with fat chip \$165

GRILLED AUSTRALIAN BEEF TENDERLOIN 烤牛柳配薯條沙律

10oz Australian tenderloin grilled to your liking served with fat chips and grilled vegetables. your choice of mushroom, black pepper or béarnaise sauce \$255

BLUE GIRL BATTERED FISH & CHIPS 啤酒炸魚薯條

beer batter fish & chips with tartar sauce & lemon wedges

OVEN ROASTED SPRING CHICKEN 香烤春雞

Whole spring chicken seasoned with lemon salt & pepper served with roasted potatoes, sweet corn & prosciutto wrapped asparagus \$165

THAI GREEN CHICKEN CURRY 泰式青咖喱雞

A perfectly balanced combination of green chilis, ginger, lemongrass, fish sauce and coconut milk boiled with a selection of vegetables and tender chicken pieces \$160

SWEET N SOUR CHICKEN

甜酸雞配飯 \$160

Chinese-style sweet and sour chicken, stir-fried with bell peppers and pineapple chunks served with steamed white rice

SPICED KOREAN LAMB CHOPS 韓式辣羊棒

Served on a bed of fragrant steamed white rice and topped with a refreshing cucumber salad \$240

GRILLED MISO SOY GLAZED SALMON STEAK 烤醬油三文魚扒

served with mash potato, carrot and cherry tomato \$240

BBQ BABY BACK RIBS 醬汁燒豬仔骨配薯條

Served with fat chips \$350



RICE & NOODLES:

THAI FRIED RICE 泰式炒飯 with fried egg \$150

CURRY SEAFOOD LAKSA NOODLES 海鮮叻沙

Spicy hot coconut-milk broth filled with shrimp cake, squid ball, tofu, bean sprouts, coriander & rice flour noodles \$150

YANG CHOW CHOW FAN 揚州炒飯

A classic Chinese dish of fried rice with BBQ pork, shrimp, egg, vegetables and topped with crispy scallions \$105

CHOW MEIN 中式炒麵 (另加雞\$30 或牛\$35)

Add chicken \$30, Add beef \$35

Wok fried noodles with an assortment of mixed vegetables in an classic Cantonese sauce \$105

PINEAPPLE FRIED RICE 菠蘿炒飯 \$150

Fresh diced pineapple adds a touch of sweetness to a delicious stir-fried dish made with curry-flavored rice, shrimps, chicken, with bell peppers and peas

PIZZAS:

BHAN MI PIZZA 越式香茅豬肉薄餅

lemongrass pork with vietnamese greens and vibrant zing \$125

COWBOYS ARE COOLER THEN NINJAS

牛肉, 煙肉, 蘑菇薄餅

ground minced wagyu beef, crispy bacon, mushrooms, onions with crispy roast potato bbq ranch sauce and herbed sour cream drizzle \$135

ITALIAN STALLION 意式蕃茄水牛乳酪薄餅

semi dried tomatoes, garlic oil, grilled eggplant, pepperoni, buffalo mozzarella with fresh basil leaves and a splash of virgin olive oil \$135

GET IT INDIA 印度雞肉薄餅

tandoori chicken, spiced cauliflower, red onion, fruit chutney and minted yoghurt \$125

UNDER THE SEA 海鮮薄餅

vodka infused shrimp, squid & mussels topped with onion, roasted peppers and bacon with a wasabi mayo drizzle sauce \$145



BBQ Baby Back Ribs

DESSERT:

FIVE SPICED APPLE & PEAR CRUMBLE

焗蘋果梨奶酥配雪糕

Topped with vanilla ice cream and a side of vanilla bean custard \$75

MANGO & TOASTED COCONUT CHEESECAKE

芒果椰子芝士蛋糕

Layers of creamy cheesecake filling between crumbled digestives and mango puree topped with toasted shredded coconut \$65

CARDAMOM RICE PUDDING 豆蔻布丁

This is a very flavorful rice pudding made with coconut milk, raisins, cardamom, and toasted almonds and pistachios \$65

BANANA FRITTERS 炸香蕉配雪糕

crispy golden battered bananas served with ice cream and homemade caramel sauce \$65

