



Tiger Lily



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

STEAMED PORK BUNS 蒸烤豬肉包
perfectly fluffy buns filled with tender not too sweet roast pork. \$95

SWEET POTATO TEMPURA 蕃薯天婦羅
with chipotle mayonnaise \$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

KOREAN LAMB LOLLIPOPS 韓式羊棒
Korean spiced lamb chops served with a spicy cucumber salad \$240

GARLIC HONEY PORK RIBS 香蒜蜂蜜排骨
juicy tender sweet & sour crunch ribs \$180

SALADS:

ROAST PUMPKIN SALAD 烤南瓜沙律
chili yoghurt & coriander pesto \$120

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, pork or beef +\$20
(配雞·豬或牛肉 + \$20)

RICE & NOODLES:

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

KOREAN KIMCHI FRIED RICE 韓式炒飯
\$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



prices subject to 10% service charge



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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 bolognaise sauce tossed with spaghetti and finished with fresh italian basil and parmesan shavings served with garlic bread \$170

FETTUCCINI CARBONARA 煙肉芝士闊麵

pasta with rich creamy sauce with bacon \$150

MAC & CHEESE 烤芝士通粉

Macaroni pasta infused with our special cheese sauce \$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 New Zealand tenderloin grilled to your liking served with double cream mashed potatoes and grilled vegetables. your choice of mushroom, black pepper or béarnaise sauce \$255

GRILLED US RIB EYE STEAK 烤肉眼扒

Juicy 14 oz steak grilled to your choice and served with wasabi mash potato and grilled vegetables & choice of sauce choose: pepper, mushroom, mustard or béarnaise sauce \$360

BLUE GIRL BATTERED FISH & CHIPS 啤酒炸魚薯條

beer batter fish & chips with tartar sauce & lemon wedges \$178

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

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

CHAIRMAN'S GARDEN 花園素菜薄餅

roasted seasoned pumpkin, grilled eggplant, zucchini, mushrooms, red peppers, onion, feta crumble and a little minted yoghurt \$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

DESSERT:

BANANA FRITTERS 炸香蕉配雪糕

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

MANGO & TOASTED COCONUT CHEESECAKE

芒果椰子芝士蛋糕 \$65

CARDAMOM RICE PUDDING

豆蔻布丁 \$65

ORANGE CHOCOLATE FONDUE

香橙朱古力鍋
warm dipping chocolate served with fresh fruit and marshmallow \$75



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