

BANQUETS

BANQUET 1

77 PER PERSON (MINIMUM 4 PEOPLE)

OYSTER NAHM JIM
SALMON CARPACCIO
SALT & PEPPER SQUID
VEGAN SANG CHOY BOW
SATE AYAM
STEAMED BARRAMUNDI
BEEF CHEEK RENDANG
ASIAN GREENS
STEAMED RICE

SHARED DESSERT

COCONUT TAPIOCCA
layered black sticky rice & mango sorbet

BANQUET 2

99 PER PERSON (MINIMUM 4 PEOPLE)

OYSTER NAHM JIM
SALMON CARPACCIO
SALT & PEPPER - SQUID
AROMATIC SCALLOP
CRISPY KING PRAWN
VEGAN SANG CHOY BOW
SATE AYAM
WHOLE BABY SNAPPER
BEEF CHEEK RENDANG
ASIAN GREENS
STEAMED RICE

SHARED DESSERT

FRIED ICE CREAM
with caramel sauce

TEAS AND COFFEES

BLACK - OOLONG	4
GREEN - JASMINE	4
TEA English breakfast / chamomile / peppermint / Earl grey	5
COFFEE espresso / machiatto / piccolo / flat white / latte / cappuccino / mocha / hot chocolate / chai latte	5

DESSERTS

FRIED ICE CREAM wrapped in filo with caramel sauce	18
LAYERED DESSERT tapioca pearls, black sticky rice, seasonal fruit & mango sorbet	16

Mybella
ASIAN

SMALL PLATES TO SHARE

GOMA AE (vg/gf) green beans, avocado with black sesame dressing & spinach, tomato with white sesame dressing	14.5
STEAMED DUMPLINGS (4) scallops, pork & chive dumplings with mushroom XO sauce	18.5
OYSTER NAHM JIM (3) (gfa) fresh Pacific oysters (3) served with Nahm Jim dressing	18
GRILLED OYSTERS (3) Pacific oysters with fragrant soy dressing	18
DUCK PANCAKES (4) cucumber, spring onion with passionfruit Hoi Sin sauce	26
SALMON CARPACCIO (gf) salmon sashimi, black tobiko & pickled green chilli, Yuzu Miso dressing & tarragon oil	26
SALT & PEPPER tossed in crispy garlic, shallots, red chili & salt & pepper seasoning	
• CHICKEN WINGS (5)	19
• SQUID (gfa)	25.5
• TOFU (gfa/vg)	19.5
• PRAWN	28

LARGE PLATES TO SHARE

SPATCHCOCK BAKAR (whole) twice cooked char-grilled served with our red sambal	38
CRISPY SZECHUAN DUCK (half) (gf) with tamarind, ginger sauce & lychees	43
TOMAHAWK STEAK MB2+ with 3 sauces: black pepper, chili & wasabi garlic butter (please allow 45 minutes after placing order)	120
STEAMED BARRAMUNDI FILLET (250gms) with shiitake, enoki, ginger & soy broth	36
WHOLE BABY SNAPPER (gf) crispy fillets served with pickled young papaya salad	45
GLACIER 51 TOOTHFISH (200gms) (gf) caramelised miso-glazed with roasted fennel & ginger pickle	55
WAGYU FLANK MARBLE 9+ (200gms) marinated char-grilled served with caramel salsa	46

CRISPY KING PRAWNS (gf) battered & served with sweet almond mayonnaise	28
AROMATIC SCALLOPS (3) (gfa) steamed Queensland scallops with aromatic lemongrass dressing	21
PRAWN TOM YUM DUMPLINGS (4) served with aromatic broth	24.5
LAKSA BOMB prawn dumplings served in reduced laksa broth	28
SANG CHOY BOW (4) (gfa) wrapped in fresh lettuce	
• VEGAN	18
• PRAWN	22
• CHICKEN	20
SATE AYAM (4) charcoal grilled marinated chicken skewers served with java peanut sauce & acar	24
CRISPY SEAWEEED ZUCCHINI (v) served with acar mayonnaise dipping sauce	19.5
TOFU STEAK (2) (gfa) pan-seared tofu with teriyaki sauce	14
VEGETARIAN SPRING ROLLS (3) with nuoc cham sauce	9.5
SESAME PRAWN ROLLS (2) with peanut sauce	12

LAMB SHANK YELLOW CURRY (gfa) slow braised lamb shank with white cabbage & potatoes in curry sauce	42
BEEF RIB BALADO 12 hours slow braised beef rib finished on char-grilled & served in Indonesian balado sauce	48
PRAWN CURRY (gf) sweet tangy turmeric curry, cherry tomatoes	36
BEEF CHEEK RENDANG (250gm) (gfa) 16 hours braised beef cheek in our house blend curry paste served with potato	44
TERIYAKI CHICKEN (300gm) (gf) crispy chicken thigh fillets with house made teriyaki sauce served with mango slaw	34

MUD CRAB served with egg noodles	MARKET PRICE
• CHILI	• SALT & PEPPER
• BLACK PEPPER	• GINGER & SHALLOTS

pre order 24hrs prior

RICE AND NOODLES

CHAR KWAY TEOW Malaysian style wok fried flat rice noodles with king prawn, baby clam & chinese sausage	32.5
KWAY TEOW GORENG Indonesian style wok fried flat rice noodles with wagyu beef slices with asian greens	28.5
VEGETARIAN KWAY TEOW GORENG (v) Indonesian style wok fried flat rice noodles with mushroom & asian greens	26.5
NASI GORENG Indonesian smoky wok fried rice served with your selection of protein	
• CHICKEN & PRAWN	30
• VEGAN OR VEGETARIAN (gfa/vg)	24
• LAMB	30
with sunny side up fried egg (optional)	
STEAMED RICE	4

VEGETABLES AND SALADS

SEASONAL STEAMED ASIAN GREENS (gfa)	17
STIR FRY ASIAN GREENS with tofu	24
SAMBAL KANG KUNG wok fried water spinach with shrimp paste	22
MYBELLAASIAN SALAD (gf) seasonal asian leaves, black fungus with ginger, lime & soy dressing	18
GREEN PAPAYA SALAD (gf) pickled young papaya with Asian herbs and tangy tamarind dressing	15

**ALL OUR PLATES ARE
DESIGNED FOR SHARING**

V - Vegetarian VG - Vegan

GFA - Gluten free available on request

A selection of our menu items can be prepared gluten free on request, however, we cannot guarantee nil traces of gluten. Our menu items are prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit cards incur a surcharge.