

CHEF TASTING

\$65 PER PERSON (2-4 PEOPLE)

- OYSTER NAHM JIM
- SALT & PEPPER SQUID
- CRISPY SEAWEED ZUCCHINI
- SCALLOP DUMPLING
- SATE AYAM
- KING PRAWN CURRY
- TERIYAKI CHICKEN
- NASI GORENG CHICKEN & PRAWN

SHARED DESSERT

FRIED ICE CREAM

BANQUET MENU

\$80 per person (minimum 4 people)

- OYSTER NAHM JIM
- VEGETARIAN SALAD
- SALT & PEPPER PRAWNS
- DUCK PANCAKES
- LAKSA BOMB
- MIXED VEGETABLES DUMPLINGS
- KUNGPAO CHICKEN
- BEEF CHEEK RENDANG
- STEAMED ASIAN GREENS
- STEAMED RICE
- SHARED DESSERT
- BALI BOWL OR FRIED ICE CREAM

TEAS AND COFFEES

GREEN - JASMINE	6
TEA	6
English breakfast / chamomile / peppermint / Earl grey	
COFFEE	6
espresso / machiatto / piccolo / flat white / latte / cappuccino / mocha / hot chocolate / chai latte	

DESSERTS

MYBELLA DEEP FRIED ICE CREAM	20
filo wrapped vanilla ice cream, coconut flakes, pistachio, served w/ caramel sauce	
BALI BOWL (GF/DF)	18
tapioca pearls, coconut jelly, jackfruit, coconut syrup, coconut flakes lemon sorbet	
3 SCOOPS ICE CREAM	9
served w/ berries	
• mango sorbet • lemon sorbet • vanilla ice cream	

Mybella
A S I A N

ENTRÉE

ORA KING SALMON TARTARE	28
apple, pear & soy marinated king salmon, pickled cucumber served w/ sesame rice crackers	
OYSTER NAHM JIM (2) (GFA)	12
pacific oyster w/ nahm jim jaew	
VEGETARIAN SALAD	18
yuzu pickled cucumber, wakame, black fungus, gochugaru, cherry tomato, roasted crushed peanut	
STEAMED DUMPLINGS (4)	26
scallop, pork, prawn & chives dumplings served w/ mild chilli, peanut & mushroom xo sauce	
+ additional dumpling	6.5
MIXED VEGETABLES DUMPLINGS (4)	22
chinkiang & mushroom xo sauce	
+ additional dumpling	5.5
SCALLOP DUMPLINGS	26
prawn & scallop dumplings served w/ mild chilli, peanut & mushroom xo sauce	
+ additional dumpling	6.5
VEGAN SAN CHOY BAO (GFA)	22
wok fried vegetables, roasted almond, fresh lettuce	
DUCK PANCAKES	38
whole duck breast, cucumber, leek, hoisin & passionfruit sauce	
+ additional pancake	2EA

MAINS

CRYING TIGER	48
200g grilled mb4+ striploin, fresh asian herbs, roasted rice, nahm jim & tamarind dressing	
KING PRAWN CURRY (GF)	40
sweet yellow curry, grilled king prawns, green beans & thai eggplant	
GLACIER 51 TOOTHFISH (GF)	60
(please allow 20 minutes cooking time) 200g caramelised miso glazed glacier 51 toothfish, pickled fennel & celeriac	
BEEF CHEEK RENDANG (GFA)	48
18 hours slow-braised beef cheek infused w/ aromatic coconut, spice & house-made rendang sauce	
STEAMED ASIAN GREENS (GF/V)	22

SATE AYAM (4)	24
grilled marinated chicken skewers, java peanut sauce, sweet soy sauce	
+ additional skewer	6
LAKSA BOMB	30
pork & prawn wonton, house-made laksa broth, fresh bean sprout & herbs	
CRISPY KING PRAWNS (GF)	30
deep fried king prawn cutlet served w/ sweet almond mayonnaise	
VEGETARIAN SPRING ROLLS (3) (GF)	12
served w/ nuoc cham sauce	
+ additional vegetarian spring roll	4
CHEESEBURGER SPRING ROLLS (3) (GF)	15
served w/ sweet chilli sauce	
+ additional cheeseburger spring roll	5
CRISPY EGGPLANT (GF)	24
deep fried eggplant tossed in honey soy sauce & roasted crushed peanuts	
SALT & PEPPER (GFA)	
tossed in wok fried onion, chilli, shallots & garlic chips	
• SQUID	28
• TOFU	24
• PRAWN	30
CRISPY SEAWEED ZUCCHINI	24
crumbed zucchini served w/ acar mayonnaise	

TERIYAKI CHICKEN (GFA)	38
deep fried chicken thigh fillet, orange infused teriyaki sauce, mango slaw	
KUNG PAO CHICKEN	38
deep fried diced chicken thigh, cashew nuts, dried chillies, scallions	
CARAMELISED PORK RIBS	42
12 hours slow-braised pork ribs glazed w/ sweet tamarind & lime dressing, longan, crispy garlic chips	
STEAMED HUMPTY DOO BARRAMUNDI FILLET (300G)	40
(please allow 20 minutes cooking time) ginger & soy broth, asian greens, garlic chips, scallions & coriander	
STIR FRY GREENS & SUGARSNAPS (GF/V)	26
w/ garlic, black beans & mushroom soy	

RICE AND NOODLES

NASI GORENG CHICKEN & PRAWNS	36
indonesian smoky wok fried rice w/ king prawn, chicken thigh, house-pickled acar	
NASI GORENG VEGETARIAN (GFA)	32
fragrant wok fried rice w/ vegetables, house-pickled acar	
KWAY TEOW GORENG	36
wok fried flat rice noodles, sliced wagyu beef, greens & sprouts	
VEGETARIAN KWAY TEOW GORENG (GF)	32
wok fried flat rice noodles, black fungus, shitake, greens & sprouts	
CHAR KWAY TEOW	36
wok fried flat rice noodles, king prawn cutlet, baby clam, chinese pork sausage	
STEAMED RICE	5
SAMBAL MERAH	5
PRAWN CRACKERS	6

LIVE MUD CRAB (900G - 1KG)	120
served w/ egg noodles or fried bread	
• CHILLI	• SALT & PEPPER (GF)
• BLACK PEPPER	• GINGER & SHALLOT
pre order 24hrs prior	
LIVE LOBSTER (900G - 1KG)	150
served w/ egg noodles or fried bread	
• CHILLI	• SALT & PEPEPR (GF)
• BLACK PEPPER	• GINGER & SHALLOTS
pre order 24hrs prior	
EXTRA NOODLE OR FRIED BREAD	8

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.