

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
ASIAN

ENTREE

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)

grilled marinated chicken skewers, java peanut sauce, sweet soy sauce

24

+ additional skewer

6

LAKSA BOMB

pork & prawn wonton, house-made laksa broth, fresh bean sprout & herbs

30

CRISPY KING PRAWNS (GF)

deep fried king prawn cutlet served w/ sweet almond mayonnaise

30

VEGETARIAN SPRING ROLLS (3) (GF)

served w/ nuoc cham sauce

12

+ additional vegetarian spring roll

4

CHEESEBURGER SPRING ROLLS (3) (GF)

served w/ sweet chilli sauce

15

CRISPY EGGPLANT (GF)

deep fried eggplant tossed in honey soy sauce & roasted crushed peanuts

24

SALT & PEPPER (GFA)

tossed in wok fried onion, chilli, shallots & garlic chips

28

• SQUID

24

• TOFU

30

• PRAWN

24

CRISPY SEAWEED ZUCCHINI

crumbed zucchini served w/ acar mayonnaise

38

TERIYAKI CHICKEN (GFA)

deep fried chicken thigh fillet, orange infused teriyaki sauce, mango slaw

38

KUNG PAO CHICKEN

deep fried diced chicken thigh, cashew nuts, dried chillies, scallions

38

CARAMELISED PORK RIBS

12 hours slow-braised pork ribs glazed w/ sweet tamarind & lime dressing, longan, crispy garlic chips

42

STEAMED HUMPTY DOO

BARRAMUNDI FILLET (300G)

(please allow 20 minutes cooking time)

40

ginger & soy broth, asian greens, garlic chips, scallions & coriander

STIR FRY GREENS & SUGARSNAPS (GF/V)

w/ garlic, black beans & mushroom soy

26

RICE AND NOODLES

NASI GORENG CHICKEN & PRAWNS

indonesian smoky wok fried rice w/ king prawn, chicken thigh, house-pickled acar

36

NASI GORENG VEGETARIAN (GFA)

fragrant wok fried rice w/ vegetables, house-pickled acar

32

KWAY TEOW GORENG

wok fried flat rice noodles, sliced wagyu beef, greens & sprouts

36

VEGETARIAN KWAY TEOW GORENG (GF)

wok fried flat rice noodles, black fungus, shitake, greens & sprouts

32

CHAR KWAY TEOW

wok fried flat rice noodles, king prawn cutlet, baby clam, chinese pork sausage

36

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 & PEPPER (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.