

TIANN'S

1600 - 2030 FRIDAY NIGHT

Everything gluten free
Everything sugar conscious

We hand make everything from scratch with the best ingredients we can get.

We use Wagyu beef from grass-grazing cows in New Zealand, free-range eggs from chooks in New Zealand, natural pork and barn-raised chickens with no hormone and antibiotic injections. Our smoked salmon is from Loch Fyne in Scotland. We hand-squeeze our almond milk and use ceremonial grade organic matcha powder for our green tea lattes. We also hand cut our fries from Russet potatoes, make our ketchup from Italian tomatoes and ferment our Gochujang in the traditional method with chilli powder air-flown from South Korea. Yes, we really put in a lot of time and love in our creations. In our kitchen, we do not use wheat, gluten-containing grains, peanuts, corn, nor hydrogenated vegetable oils. We use a lot of tree nuts, seafood and derivatives, so those with severe allergies please proceed with caution. Always let us know of your allergies/intolerances!

Thank you! :)

DESSERT

Sweet waffles w gelato (DFO) 26
Brown rice sweet waffles, your favourite churned gelato, single origin dark chocolate chips, Aussie almonds, home-grown mint

Strawberry cream waffles (DFO) 26
TIANN's waffles w house made strawberry compote, French cream, organic cinnamon raw sugar, home-grown mint

**Sticky date pudding
w vanilla bean gelato** 19
Sticky date pudding served warm w caramelised walnuts, house churned vanilla bean gelato

DF: Dairy free | DFO: DF option available upon request
V: Vegan | VO: V option available upon request
KF: Keto friendly | KFO: KF option available upon request
PF: Paleo friendly | PFO: PF option available upon request
EF: Egg free | EFO: EF option available upon request
***mayonnaise contains raw eggs**

SMALLER PLATES

House duck fat fries (DF, EFO) 19
Hand cut Russet potatoes, triple cooked in French duck fat, served w housemade Italian tomato ketchup and housemade mayonnaise

Black truffle fries (EFO) 24.5
Our housemade duck fat fries in Italian black truffle and freshly grated Grana Padano, w our housemade mayonnaise

Chicken karaage (DF, EFO) 26
Barn-raised chicken marinated in our secret sauce, fried in French duck fat, served w our housemade olive oil mayonnaise, lemon

Scottish smoked salmon salad (EF) 24.5
Leafy greens, Loch Fyne smoked salmon, cherry tomatoes, mashed avocado, dill yoghurt, roasted pumpkin seeds, extra virgin olive oil, lemon

Italian fresh mozzarella salad (EF) 22.5
Leafy greens, fresh mozzarella, cherry tomatoes, almonds, housemade pesto

BIGGER PLATES

KFC (EF) 33
Korean-styled fried chicken glazed in house made Gochujang (Korean chili paste), Korean rice cake and house duck fat fries

Honey soy chicken (EF) 33
Korean-styled fried chicken glazed in house made honey soy glaze, Korean rice cake and house duck fat fries

Beef ddakkalbi bibimbap (DFO, EF) 29
Waygu beef patties in our special bulgogi marinate w leafy greens, housemade kimchi, housemade Korean chilli Gochujang, sesame, Korean seaweed on Japanese short-grained rice + fried egg 4.5

Spicy pork bibimbap (DFO, EF) 28
Natural pork marinated in our Korean chilli gochujang based spicy sauce w leafy greens, housemade kimchi, housemade Korean chilli Gochujang, sesame, Korean seaweed on Japanese short-grained rice +fried egg 4.5

King's noodles (DFO, EF, VO) 25
Korean-styled glass noodles w king oyster mushroom, carrot, onion, fresh greens, sesame, housemade kimchi + fried egg 4.5

Prices subjected to 10% service charge.