

[ BITE LIKE YOU MEAN IT ]



	CHEF
	[ DARE TO DEVOUR ]

**FIRST BITE**

Vietnamese Spring Roll .....	180
Fresh vegetables with traditional nuoc mam sauce	
Tuna & Red Snapper Crudo .....	220
Crispy sheets   edamame   radish pickle   togarashi   spring onions	
Chicken Satay [ .....	220
Grilled chicken skewers   raw cucumber   pickled onion   peanut sauce	
Prawn balls in Mala cream Sauce [ [ .....	240
Crunchy prawn balls   creamy and spicy Mala sauce	

**FIRE AND STEAM**

<p><b>Bite the BBQ   3 pcs</b></p> <p>Grilled Corn Ribs [ ..... 210 Grilled corn   Korean chili   ginger   garlic   siracha mayonnaise</p> <p>Grilled Miso Eggplant [ ..... 210 Grilled eggplant   miso tahini sauce   togarashi</p> <p>Grilled Red Snapper [ [ [ ..... 230 Lime-glazed fish filet   sambal   tamarind sauce</p> <p>Grilled Yakitori Angus Beef ..... 260 Teriyaki glaze   togarashi</p> <p>Grilled Coetivy Island Prawns ..... 320 Prawns   Asian chimichurri   coriander   chili   garlic   lime juice   rice vinegar</p>	<p><b>Get Your Bao!</b></p> <p>Vegetable ..... 240 Bell pepper   white onion   coriander   peanut chili crunch</p> <p>Fish [ ..... 250 Tempura fried fish fillet   siracha chili   lime mayo   Asian slaw</p> <p>Prawn [ ..... 250 Coetivy Island prawns   Asian style creamy butter   chili</p> <p>Beef ..... 260 Marinated beef   white onion   mixed herbs   peanut crunch</p> <p><b>Chef's Steamed Dumplings   4 pcs</b></p> <p>Chicken ..... 240</p> <p>Coetivy Island Prawns ..... 260</p>
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**SIGNATURE BIG BITE**

Vegetarian Red Thai Curry [ [ [ .....	420	
Fresh vegetables   fragrant Thai red curry   jasmine rice		
Red Snapper with Torch Ginger .....	450	
Red Snapper with fragrant torch ginger flower   tomato   coriander		
Beef Rendang [ [ .....	460	
Slow-cooked beef   Sumatran spices   coconut milk   jasmine rice		
Sweet & Sour Coetivy Island Prawns.....	480	
Bell peppers   pineapple   jasmine rice		
Chicken Kam Hoeng [ .....	560	
Golden fragrant chicken cooked in aromatic Kam Hoeng Sauce   bell pepper   white onion   curry leaves   spring onions		

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Spice Scale → [ Tame Tiger [ [ Feisty Tiger [ [ [ Tiger's Roar



## SALADS

## SOUPS

- Asian Garden** ..... 250  
 Fresh vegetables | seasonal fruits | sesame dressing
- Yum Nua (Thai Beef)** ..... 280  
 Grilled slices of tender beef | cucumbers | onion | herbs | coriander | lime and rice vinegar dressing
- Grilled Octopus with Kimchi** [ ..... 290  
 Grilled local octopus | Korean chili | kimchi | edamame | Togarashi

- Egg Drop** ..... 240  
 Classic egg drop soup | corn | shitake mushroom | spring onion
- Chicken and Winter Melon** ..... 250  
 Chicken with white radish | winter melon- | spring onion | mixed herbs
- Tom Yum** [ [ ..... 270  
 A classic Thai soup | fresh local prawns | mushrooms | fragrant herbs in a hot and sour broth | lime juice | chili | bamboo shoots

## WOK N-ROLL

## SWEET TOOTH

- Seafood & Pineapple Fried Rice** ..... 350  
 Jasmine rice | scallions | eggs | squid | prawns | local fish | mussels'
- Singaporean Noodles** [ ..... 360  
 Stir-fried vermicelli noodles | bok choy | carrots | spring onion | egg | curry spices
- Tiger Bite Signature Nasi Goreng** [ ..... 370  
 Indonesian fried rice | fried chicken | fried egg
- Beefed-Up Noodles** [ ..... 370  
 Canton Fresh noodles stir-fried | soy sauce | beef | egg | chili flakes | crushed peanuts
- Asian Noodles** [ ..... 380  
 Stir-fried noodles | tofu | carrots | eggs | green onions | tangy tamarind sauce | peanuts and lime

- Tropical Popsey** ..... 95  
 Choose your favorite tropical popsicle
- Tiger Tempura** [ ..... 260  
 Crispy banana tempura | honey lime syrup | vanilla ice cream
- Sago Gula Melaka** ..... 290  
 Sago pearl pudding | coconut milk | malacca sugar
- Thai Fusion Crème Brûlée** ..... 310  
 Thai jasmine-infused crème brûlée | mandarin confit

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15% VAT and 10% service charge are included.  
 All prices are in Seychelles Rupees.

All produce is prepared in an area where allergens are present.  
 For those with allergies, intolerances, or special requirements who may wish to know about the ingredients used, please ask a member of the Management Team.