THE FLYING TIGER

APPETIZERS

1. **Papaya Salad** 9
Green papaya, Vietnamese mint, Thai basil & cilantro, peanuts, garlic, lime

2. **Warm Tofu Salad** 8
Watercress, bean sprouts, sweet bell peppers, cucumber, spicy peanut sauce

3. **Szechuan Green Beans** 9
Wok-seared green beans, garlic, shallots, sweet-soy chili

4. **Steamed Dumplings** 6 for 7
Hong Kong-style dim sum, with Chinese Red vinegar-chili-soy
* Steamed Shrimp Dumplings (Har Gow)
* Steamed Pork & Shrimp Dumplings (Siu Mai)
* Steamed Beef Dumplings with Sambal-Worcestershire Sauce

5. **Spicy Thai Wings** 9
Sweet soy, mango, lime juice, sambal badjack

6. **Ebi Mayo** 12
Panko-crusted wild prawns with Japanese tartar sauce

7. **Roti Canai** 7
Malaysian fry bread, Malaysian yellow curry

8. **Braised 5-Spice Baby Back Ribs** 10 ½
Glazed with Asian barbecue sauce, crispy garlic, coriander

ENTREE

9. **Local Sablefish with Yuzu Soy and Watercress Salad** 14
Pan-seared sablefish, butter shiitake mushroom, watercress, cucumber, furikake

10. **Steamed Clams with Coconut-lemongrass Broth** 15 ½
Vietnamese mint, sweet bell pepper, chili fry bread

11. **Pulled Duck Confit Crepes** 19
Duck confit, Philippine lime, jicama, chayote & cucumber salad, Vietnamese mint, Thai basil, cilantro, sesame oil crepes

12. **Grilled Korean Kalbi Ribs** 16
48-hour marinated beef short ribs, Korean chili, sui-choy kimchee

13. **Panang Curry**
Snap peas, fresh bamboo shoots, sweet bell peppers, jasmine rice
Wild prawns 16
Organic local chicken 16
Tofu & seasonal Asian vegetables 13 ½

14. **Mumbai Chaat Masala** 15
Stuff-your-own poori fry bread, toor dhal, raisin & hot mint chutney, coconut curry masala seasonal vegetables, yogurt-dressed cucumber

15. **Hawker Street Noodles** 16
Fresh egg noodles, shiitake mushrooms, free-run chicken, wild prawns, snap peas, gailan, nam prik pao, oyster sauce, crispy garlic

BEER

Stella Artois, *Belgium*	6
Tiger, *Singapore*	6
Tsing Tao, *China*	6
Singha, *Thailand*	6
Kingfisher, *India*	6
Sapporo 650ml, *Japan*	9 ½
Kirin 650ml, *Japan*	9 ½

DRAUGHT

{Draft served in 16 oz. sleeve}

Dead Frog Lager	5 ½
Sapporo Lager	5 ½
House Saki, *warm or cold*	8

COCKTAILS

Thai Basil Lemonade 6.95
Gin, triple sec, lemon juice & thai basil

Bangkok Sling 8 ½
Mekong, passion fruit syrup, fresh lemon juice, ginger ale

Hatori Hanzo 8
Plum wine, whole lychee fruit, yuzu juice

Mumbai Rose 8 ½
Bombay Sapphire gin, rose syrup, fresh lime, aloe vera juice

Norman Collins 8 ½
Sailor Jerry's spiced rum, fig syrup, fresh apple & lemon juices, ginger beer

Bengal Breeze 8 ½
Bacardi Superior rum, fresh mint, coconut syrup, fresh lime juice

Makaseru Caesar 8 ½
Thai Basil & Wasabi-infused Finandia vodka, sriracha, Worcestershire, clamato, lime

SWEETS

Dark Chocolate - Stuffed Bananas 8
Dark Callebaut ganache, tempura-style, lime caramel, vanilla ice cream

Warm Coconut Sticky Rice 8
Fresh Pineapple and coconut ice cream

Mango Raspberry Mille Feuille 8
Phyllo pastry, mango curd, raspberry-yuzu coulis, chantilly cream & fresh raspberry

Denotes Vegetarian Dish

The Flying Tiger is proud to offer natural, free-range meats, organic produce and wild, sustainable seafood - locally sourced when available

Ocean wise Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice