

DINNER

- 1** PAPAYA SALAD
Green papaya, mint, Thai basil & cilantro, peanuts, garlic, lime 9
- 2** SZECHUAN GREEN BEANS
Wok-seared green beans, garlic, shallots, sweet soy chili 8
- 3** SAMBAL DRUNKEN PRAWNS
Baja Blue wild sea prawns, garlic, Shaoshing wine, sambal oelek 12
- 4** CRISPY THAI SQUID 
Crispy panko-crusted squid, lime, sambal badjak, galangal, cilantro 9½
- 5** ROTI CANAI
Malaysian fry bread, Malaysian yellow curry 7
- 6** FILIPINO 'LUMPIA' SPRING ROLLS
Wild US shrimp & Sloping Hills pork spring rolls, cloud ear mushrooms, water chestnuts, sweet chili sauce 12
- 7** STEAMED DUMPLINGS
Hong Kong-style dim sum, with Chinese red vinegar-chili-soy
 - Steamed shrimp dumplings (Har Gow) 6 FOR 7
 - Steamed pork & shrimp dumplings (Siu Mai) 6 FOR 7
- 8** TORO TUNA SUSHI TEMPURA 
Fresh BC albacore tuna sushi roll, seaweed cavi-art, grilled shiitake mushrooms, tempura-style 14½
- 9** GRILLED KOREAN KALBI RIBS
48-hour marinated beef short ribs, Korean chili, sui-choy kimchee 16
- 10** MALAYSIAN CHICKEN SATAY
Free-range chicken marinated in Malaysian coconut curry, sambal kacang 12
- 11** HAWKER STREET NOODLES
Fresh egg noodles, shiitake mushrooms, free run chicken, wild sea prawns, squid, snap peas, gailan, nam prik pao, oyster sauce, crispy garlic 15
- 12** PULLED DUCK CONFIT CRÊPES
Duck confit, Philippine lime, charred scallion, jicama & cucumber salad, Vietnamese coriander, mint, basil, sesame oil crêpes 19
- 13** VIETNAMESE 'NUOC CHAM' SABLEFISH 
Pan-seared smoked BC sablefish, green papaya salad, mushroom & ginger wontons 18½
- 14** SALT SPRING ISLAND MUSSELS, CHILI FRY BREAD 
Panang red curry, Thai basil, sweet bell peppers 15½
- 15** PANANG CURRY
Snap peas, fresh bamboo shoots, sweet bell peppers, jasmine rice
 - Baja Blue wild sea prawns 16
 - Organic local chicken 16
 - Tofu and seasonal Asian vegetables 13½
- 16** MUMBAI CHAAT MASALA
Stuff-your-own poori fry bread, toor dhal, raisin & hot mint chutney, curry masala seasonal vegetables, yogurt-dressed cucumber 15
- 17** 'HUMBA STYLE' BRAISED PORK BELLY
Filipino style pork braised in sweet soy, garlic, bay leaf, lily flowers, cane vinegar & star anise, garlic fried rice 17

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

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

A 17% gratuity will be added for parties of 8 or larger.
Please advise your server of any allergies. Thank you.

SIDES

- Steamed gai lan 6
- Fry bread 4
- Crêpes 2
- Tiger curry vegetables 6
- Tiger dhal 5
- Jasmine or garlic rice 3

EXECUTIVE CHEF TINA FINEZA

BOTTLES

STELLA ARTOIS, Belgium 6

CHIMAY BLUE, Belgium 8

TIGER, Singapore 6

TSINGTAO, China 6

SINGHA, Thailand 6

SAN MIGUEL, Phillipines 6

KINGFISHER, India 6

SAPPORO 650ml, Japan 9½

KIRIN 650ml, Japan 9½

DRAUGHT

OKANAGAN SPRING 1516 LAGER 5½

WHISTLER CLASSIC PALE ALE 5½

R&B RAVEN CREAM ALE 5½

GRANVILLE ISLAND HEFEWEIZEN 6

ORCHARD HILL RED ROOF CIDER 6

SAKE

TAKE SAKE warm or cold 8

OSAKE GRANVILLE ISLAND JUNMAI NAMA
carafe 16 bottle 48

OSAKE GRANVILLE ISLAND JUNMAI NAMA NIGORI
carafe 17 bottle 51

OSAKE GRANVILLE ISLAND JUNMAI NAMA GENSHU
carafe 18 bottle 54

MOMOKAWA MOONSTONE 3oz. 6½ bottle 44
Diamond, Pearl, Asian Pear or Raspberry

MOONSTONE FLIGHT 4 sakes 22

UME PLUM WINE 3oz. 7 300ml bottle 24

COCKTAILS

INDIAN SUMMER

Ginger of the Indies, cherry syrup,
Granville Island Hefeweizen 8

BANGKOK SLING

Mekhong, passion fruit syrup, fresh lemon juice,
ginger ale 8½

HATORI HANZO

Plum wine, whole lychee fruit, yuzu juice 8

MUMBAI ROSE

Bombay Sapphire gin, rose syrup, fresh lime,
aloe vera juice 8½

NORMAN COLLINS

Sailor Jerry's spiced rum, fig syrup, fresh apple & lemon
juices, ginger beer 8½

BENGAL BREEZE

Bacardi Superior rum, fresh mint, coconut syrup,
fresh lime juice 8½

MAKASERU CAESAR

Thai basil & wasabi-infused Finlandia vodka, sriracha,
Worcestershire, clamato, lime 8½

WHITES

- LAKE BREEZE PINOT GRIS 10/45
Naramata, British Columbia 2008
Soft & floral BC pinot from a great value producer.
- BURROWING OWL PINOT GRIS 56
Okanagan Valley, British Columbia 2008
Fresh citrus, well rounded flavour. A perennial favourite.
- CEDARCREEK ESTATE EHRENFELSER 40
Kelowna, British Columbia 2008
Wonderfully fresh and slightly sweet. Brilliant with curry.
- BLASTED CHURCH HATFIELD'S FUSE 9/40
Okanagan Falls, British Columbia 2008
Off-dry with tropical undertones. Outstanding with the mussels.
- THORNHAVEN GEWURZTRAMINER 9/40
Summerland, British Columbia 2008
BC's best gewurz? Lychees abound. Classic stuff.
- LA FRENZ VIOGNIER 46
Naramata, British Columbia 2008
Honeyed, orange blossoms and spice gem. Consistently BC's best viognier.
- JOIE 'A NOBLE BLEND' 48
Naramata, British Columbia 2009
Wonderful blend of varietals, perfect for this menu. Rose petals & lychee.
- CAYMUS CONUNDRUM 58
Napa, California 2007
The legendary mystery white continues to delight.
- CRIOS DE SUSANA BALBO TORRONTES 44
Cafayate, Argentina 2008
Dry, floral, bright and creamy. Simply one of the world's great white wine values.
- FERRARI-CARANO FUME BLANC 58
Sonoma, California 2008
Classic crispness with tropical & ginger notes that make it perfect for Asian spices.
- YALUMBA VIOGNIER 8/35
Barossa Valley, Australia 2008
Spicy, delicious and perfect for Thai dishes.
- PETER LEHMANN SEMILLON 40
Barossa Valley, Australia 2005
Dry, rounded citrus on the palate - just perfect for sablefish & papaya.
- BABICH SAUVIGNON BLANC 9/40
Marlborough, New Zealand 2008
Tropical & aromatic. Classic New Zealand Sauvignon Blanc.
- PARADIESGARTEN RIESLING KABINETT 58
Pfaiz, Germany 2008
Ripe, honeyed, slightly petrol notes with perfect sweetness & acidity.
- LOIMER 'LOIS' GRUNER VELTLINER 44
Kamptal, Austria 2008
Beautiful, fresh floral and grapefruit notes on the nose and palate. Delicious.
- PFÄFFENHEIM GEWURZTRAMINER 42
Alsace, France 2008
The Alsatian legend - a classic pair with Asian spices.
- CHATEAU GAUDRELLE VOUVRAY 60
Loire, France 2005
O luscious chenin! You are fat, spice-flecked, rich gorgeousness.
- MIGUEL TORRES 'ESMERALDA' 8/35
Catalunya, Spain 2008
Super aromatic gewurz-based gem, loaded with lychee & lime. A perfect curry pair.
- BURGANS ALBARINO 50
Riexas, Spain 2007
Floral, honeyed notes with elegant stone fruit layers. Beautiful food wine.

REDS

JOIE ROSE Naramata, British Columbia 2009 <i>Fresh, lively and an absolute party in your mouth.</i>	9/40
DESERT HILLS GAMAY NOIR Oliver, British Columbia 2008 <i>A pinot-like, light bodied gem laced with cherries and cloves.</i>	8/35
LE VIEUX PIN 'PÉRIGÉE' PINOT NOIR Oliver, British Columbia 2006 <i>Elegant and feminine, with soft berry tones and a silky, nuanced, rose petal finish.</i>	72
TWISTED TREE SYRAH Okanagan Valley, British Columbia 2007 <i>A true syrah and one of BC's best reds. Soft, velvety, and full of fruit.</i>	58
OSOYOOS LAROSE 'PETALES D'OSOYOOS' Osoyoos Valley, British Columbia 2006 <i>If this wine were a woman, it would be Juliette Binoche. Medium-bodied & sexy.</i>	58
BLACK HILLS 'NOTA BENE' Black Sage, British Columbia 2007 <i>Deep stuff. White pepper and tobacco. BC Bordeaux gem.</i>	80
LIBERTY SCHOOL CABERNET SAUVIGNON Paso Robles, California 2007 <i>Classic California crowd-pleasing cab.</i>	48
THE SHOW CABERNET SAUVIGNON Napa, California 2007 <i>Big, spicy, classic California cab. Seriously quaffable.</i>	9/40
SEVEN DEADLY ZINS ZINFANDEL Lodi, California 2007 <i>Jammy, never-ending fruit bomb. Wonderful winter wine.</i>	58
PUNTO FINAL MALBEC Mendoza, Chile 2007 <i>Smooth, big & spicy. Shiraz lovers will not be disappointed.</i>	9/40
CATENA MALBEC Mendoza, Argentina 2007 <i>Silky, rich liquid brimming with dark berries and a hint of cocoa. Amazing.</i>	52
CHAPOUTIER 'MEYSONNIERS' CROZES-HERMITAGE Rhone, France 2005 <i>Peppery and long on the palate with complex notes of ripe fruit and tobacco. A beauty.</i>	56
ESPELT 'SAULO' GARNACHA-CARINENA Catalunya, Spain 2007 <i>Rounded, medium-bodied & well-balanced with soft, luscious fruit notes.</i>	8/35
CARMEN RESERVE CARMENERE-CABERNET Maipo Valley, Chile 2005 <i>Complex and intense with a long, lovely blackberry, tobacco & chocolate finish.</i>	48
COORALOOK PINOT NOIR Mornington, New Zealand 2008 <i>Soft fruit notes and amazing balance. Unmatchable pinot value.</i>	55
PIRRAMIMMA PETIT VERDOT McLaren Vale, Australia 2005 <i>Uniquely Australian creation of massive black cherry & pepper tones.</i>	60
D'ARENBERG 'THE CUSTODIAN' GRENACHE McLaren Vale, Australia 2005 <i>A spicy fruit bomb of ridiculously good value. Order 2.</i>	48
PENFOLDS 'KOONUNGA HILL' SHIRAZ-CAB South Eastern Australia 2006 <i>Consistent delivery of white pepper and berry smoothness. Great food wine.</i>	9/40
BULLER 'BLACK DOG' SHIRAZ Victoria, Australia 2007 <i>Blackberry, pepper and cardamom notes with a warming, leathery finish.</i>	10/45
BENJAMIN GLAETZER 'WALLACE' SHIRAZ Barossa Valley, Australia 2005 <i>Huge, ripe, black cherry, spice bomb. Quintessentially Australian.</i>	60