



D I N N E R

Banquet

A great way to enhance your dining experience, your selection designed to feed the table.

'Each seafood, duck, fish, king prawn mains are subjected to a \$2 charge per person. All banquets are served with Jasmine rice, Complimentary black tea and corkage.

For 4 people or more

Four entrees and Three mains \$40 per person

Four entrees and Four mains \$42 per person

For 3 people

Four entrees and Three mains \$40 per person

Chefs Selection for 2 people \$38 per person

Four entrees and Two mains chosen by our Chef. Complimentary tea and corkage

Entree

Prawn Crackers	\$5
Spring Rolls (VG) <small>(Minced Pork or Vegetable fillings)</small>	\$12
Fresh Rice Rolls (GF) (VG) <small>(Prawn and/or Chicken, or Vegetables)</small>	\$12
Steamed Dim Sims ●(VG) <small>(Minced Pork or Vegetable fillings)</small>	\$12
Crispy Crab Claws	\$12
Calamari Balls	\$12
Tempura Vegetables	\$13
Fried Chicken Skewers	\$14
Battered Prawn Skewers	\$14
Fried Green Rice Roasted Prawn Flakes	\$15
Stuffed Chicken Wings (GF)	\$15
Steam Rice Rolls (VG) <small>(Minced Pork or Vegetable fillings)</small>	\$16
Spicy Beef Salad (GF)	\$17
Vietnamese Chicken Salad (GF)	\$17
Vietnamese Pancakes (GF) (VG)	
Prawn or Chicken	\$18
Vegetarian	\$16

Please inform staff of any dietary requirements or allergies
(GF) = Available in Gluten Free
(VG) = Available in Vegan

Open 6 Days a Week

Monday - Saturday

Lunch: 11:00am - 3:00pm

Dinner: 5:00pm - 9:00pm

Ph: (02) 4228 1588 / (02) 4229 4588

Takeaway available for pick up and delivery

Online Order: www.mylanrestaurant.com.au

Soups

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Chicken & Sweet Corn Special	\$12	\$24
Vegetarian Soup (GF)	\$13	\$22
Vietnamese Sweet & Sour (GF)		
King Prawn	\$14	\$28
Vegetarian	\$13	\$22
Tom Yum Soup (GF)		
King Prawn	\$14	\$28
Vegetarian	\$13	\$22

Mylan Exquisiters

Chicken Roti gəroti (GF) \$24

Slowly simmered tender thigh fillets in Mylan's special marinade accompanied with fresh salad.

Shaky Beef bəukləc (GF) \$25

Lean beef tossed in a flaming wok, dressed with vinaigrette on a bed of fresh salad.

Spicy Salty rəng muoi

Fresh seafood stir fried with chilli and sea salt and served with caramelised capsicum.

King Prawn	\$30
Calamari	\$25

Red Curry cari Thai (GF)

Red curry stewed with coconut milk served with bamboo shoots, garden vegetables and basil

King Prawn	\$30
Chicken	\$25

Cashew Curry cari hot dieu (GF) (VG)

Thick cashew curry infused with fresh lime and lemongrass accompanied with vegetables.

King Prawn	\$30
Chicken or Beef	\$25

Sticky King Prawn Tamarind \$30

King prawns glazed in a sticky caramelised tamarind sauce.

Mylan Wagyu Beef pho \$24

The traditional vietnamese beef & pork stock soup, which is one of the country's best known riches.

Vermicelli Salad (GF) (VG)

Vermicelli rice noodles, salad and mint topped with crushed peanuts and Vietnamese dressing

Lemongrass Beef / Chicken / Pork \$25

Spring Rolls or Vegetarian Spring Rolls \$23

Additional Spring Roll \$6

Vietnamese Steamboat Cu Lao (GF) \$45

Tradition Vietnamese hotpot with king prawns, calamari, fish cakes, fish balls. Served with vermicelli noodles (Recommended to be shared)

Make your own rice paper rolls

Served with vermicelli, fresh salad, rice paper and Vietnamese dipping sauce.

Beef/Chicken Hotplate ga/bo nuong vi \$38

Beef caramelised with lemongrass and topped with crunchy peanuts. Served with Vietnamese dressing

Grilled Pork nem nuong \$36

Marinated grilled pork sprinkled with peanuts and served with our special fresh roll sauce.

Mains

Pork, Beef or Chicken \$25

King Prawn or Seafood \$30

Tofu and Vegetables \$23

Dishes requested without vegetables

Satay (GF)

Our signature dish. Infamous homemade satay sauce with peanut, coconut and spices, served with carrot capsicum and onion.

Sizzling (VG)

Sizzling hotplate accompanied by carrot, capsicum, baby corn, onion and broccoli in a hoi sin Chilli black bean sauce.

Spicy

Creamy spicy sauce combined with carrot, baby corn, capsicum and onions on a sizzling hot plate.

Sizzling Spicy

A unique fusion of our sizzling and spicy sauce.

Sizzling Sweet chilli (VG)

Sweet chilli sauce cooked with tang pineapple, Carrot and capsicum served on a sizzling plate.

Honey

Lightly battered chicken or king prawns drizzled with sticky honey sauce

Plum Sauce (VG)

A mixture of carrots, capsicum and broccoli stirred with a sweet and tangy plum sauce.

Shallots and Ginger (GF) (VG)

Chopped shallots infused with fresh ginger served with vegetables

Garlic

Caramelised garlic, red capsicum and shoots of shallot

Lemongrass (GF) (VG)

Glazed lemongrass served on a bed of fresh salad

Chilli Basil (GF) (VG)

Chilli and basil sauteed with shredded carrot, capsicum, green beans and onion

Sweet & Sour (VG)

Served with tomato, pineapple, cucumber, capsicum, Celery and onion

Asian Greens (GF) (VG)

Stir Fried Choy sum, Chinese cabbage, broccoli and green beans and onion served in a dark soy sauce

Mushroom & Oyster Sauce (VG)

Straw mushrooms, broccoli and celery stirfried in a dark oyster sauce

Cashew Nut & Vegetables (GF) (VG)

Crunchy mixed vegetables tossed in a light oyster sauce and topped with toasted cashews

Fish

\$25

Shallot & Ginger ca hanh gung (GF)

Steamed fish fillet in a ginger sauce with capsicum and stalks of shallot

Steam Tamarind ca sot me

Steamed fish fillets drizzled over with tamarind sauce and topped with fresh basil

Sticky Tamarind Sauce ca chien sot me

Steamed fish fillets drizzled over with tamarind sauce and topped with fresh basil

Spicy & Salty ca rang muoi

Lightly fried fish fillets tossed with fresh chilli, sea salt, onion and capsicum

Roast Duck

\$32

Plum Sauce vit xi muoi

Succulent roast duck smothered in a tangy plum sauce with stir fried vegetables

Vegetables & Oyster Sauce vit quay cai thuong hai

Crispy duck, bok choy and carrots tossed in a light oyster sauce

Red Curry vit cari

Spicy coconut red curry served with garden vegetables and lychees

Orange Sauce vit sot cam

Roast duck with mushroom and carrot drizzled with a zesty orange sauce

Rice

Tomato Fried Rice \$16

Special Fried Rice \$16

Vegetarian Fried Rice \$16

Steamed Jasmine Rice \$4 per person

Call us for our list of Beverages