



BANQUET

FOR TWO OR MORE GUESTS

\$ Sesame + green tea noodle salad w soy + pickled vegetables

7 Ora King salmon 'yu sheng' w wakame, palm heart  
5 + macadamia oil

0 Bang bang chicken salad w coriander, peanuts, shallots  
P + chilli 🍌

0 Heirloom cherry tomato 'ma po' tofu w typhoon shelter crumb 🍌

Steamed barramundi fillet w ginger + spring onion relish

Marinated lamb fillet w eggplant, flowering garlic  
chives + sesame

*Served w steamed Jasmine rice*

*Asian greens, oyster sauce + fried garlic oil*

Mango pudding w pineapple chilli caramel + coconut yoghurt

A Steamed prawn wontons, aged black vinegar dressing 🍌 ..... 8pp

D Grilled char sui pork w Toohey forest honey + tamari ..... 16pp

D Chinese roast duck w Davidson plum + five spice.....40 <sup>half</sup>/80 <sup>whole</sup>

0 Upgrade to BBQ pork + prawn fried rice ..... 4pp

D HK style coffee milk tea soft serve w chocolate pearls ..... 14

E Rosella + sweet tea jelly cake ..... 12

S Steamed lotus leaf + cumquat pudding w pouring cream ..... 15

E Mango pudding w pineapple chilli caramel + coconut yoghurt ..... 14

R Egg custard tart ..... 6

W 2012 Chateau Cotet Sautern (375ml) Barsac France 29 120

I 2017 Keller Rieslander Auslese (375ml) Rheinhessen Germany 130

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E

Covid safe sign in



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**\*1% surcharge applies to all card payments**