

\$90pp BANQUET

NZ King Salmon Sashimi w Blackened Chilli Dressing

Steamed Half Shell Scallops w Ginger & Shallot

Chilli Salt Squid

Pork & Peanut San Choy Bau

Duck & Watermelon Salad w Cashews & Pickled Red Cabbage

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Wok Fried Beef Fillet w Asparagus Eryngii & Rice Wine

Tea Smoked Duck w Tamarind & Plum

Pink Snapper w Celeriac & Macadamia Chilli Salsa

Chinese Greens

Steamed Jasmine Rice

Dessert Platter

\$75pp BANQUET

Steamed Half Shell Scallops w Ginger & Shallot

Chilli Salt Squid

Corn & Zucchini Cakes w Coriander Sambal

Duck & Watermelon Salad w Cashews & Pickled Red Cabbage

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Soy Chicken w Black Pepper & Shallot

Pork Belly w Chilli Caramel & Nam Pla Phrik

Steamed Barramundi w Chilli Garlic & Pickled Mustard

Chinese Greens

Steamed Jasmine Rice

Dessert Platter

Luxury Banquet \$110pp

NZ King Salmon Sashimi w Blackened Chilli Dressing

Shu Mai w Chilli Oil

Steamed Dumpling - Prawn & Green Bean w Chinese Red Vinegar

Duck Pancakes

Wok Fried Alaskan King Crab w Black Pepper Black Sesame & Lime

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Wok Fried Beef Fillet w Asparagus Eryngii & Rice Wine

Masterstock Pork Belly w Chilli Caramel & Nam Pla Phrik

Steamed Barramundi w Chilli Garlic & Pickled Mustard

Steamed Broccolini w Oyster Sauce

Jasmine Rice

Dessert Platter

For the whole table only

The \$110 banquet is not suitable for vegetarians or those with gluten or shellfish intolerances

Produce is subject to change due to availability

Please note a 10% operational cost applies on Sundays.

A 15% operational cost applies on all Public Holidays (one fee of 15%, if Public Holiday falls on a Sunday).

All card transactions will incur a 1.65% fee.