

\$95pp BANQUET

Salmon Sashimi w Blackened Chilli Dressing
Steamed Half Shell Scallops w Ginger & Shallot
Chilli Salt Squid
Pork & Peanut San Choy Bau
Duck Pancakes w Hoi Sin Cucumber & Leek Whites

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Wok Fried Wagyu Beef Fillet w Black Bean & Chilli
Tea Smoked Duck w Tamarind & Plum
QLD Rocky Point Grouper w Tom Yum Flavours
Chinese Greens
Steamed Jasmine Rice
Dessert Platter

\$80pp 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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Drunken Chicken w Rice Wine Sauce & Ginger 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 \$115pp

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 Wagyu Beef Fillet w Black Bean & Chilli

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 \$115 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.