

**\$95pp BANQUET**

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 Wagyu Beef Fillet w Black Bean & Chilli  
Tea Smoked Duck w Tamarind & Plum  
Pink Snapper w Celeriac & Macadamia Chilli Salsa  
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.