

\$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 \$105 banquet is not suitable for vegetarians or those with gluten or shellfish intolerances

Produce is subject to change due to availability

Due to the high cost of operating on public holidays, a 10% surcharge applies to all items
*please note that payments made by debit/credit card incur a 1.65% transaction fee