

# ChinaDoll

Woolloomooloo Wharf

## **\$88pp BANQUET**

NZ King Salmon Sashimi w Blackened Chilli Dressing

Steamed Half Shell Scallops w Ginger & Shallot

Chilli Salt Squid

Pork & Peanut San Choy Bau

Salad of Duck w Asian Cress Pomelo & Pine nuts

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Singapore Chilli Style Qld Grouper w Fennel Crunch

Wok Fried Beef Fillet w Oyster Mushroom & Fragrant Rice Wine

Tea Smoked Duck w Tamarind & Plum

Chinese Greens

Steamed Jasmine Rice

Dessert Platter

## **\$72pp BANQUET**

Steamed Half Shell Scallops w Ginger & Shallot

Chilli Salt Squid

Corn & Zucchini Cakes w Coriander Sambal

Salad of Chicken w Snow Pea Leaf & Chinese Cabbage

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Steamed Cone Bay Barramundi w Shiitake Mushroom Dashi

Crispy Corn Fed Chicken w Black Vinegar & Sweet Soy

Pork Belly w Chilli Caramel & Nam Pla Phrik

Chinese Greens

Steamed Jasmine Rice

Dessert Platter

## **Luxury Banquet \$105pp**

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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Whole Steamed Market Fish

Wok Fried Beef Fillet w Oyster Mushroom & Fragrant Rice Wine

Masterstock Pork Belly w Chilli Caramel & Nam Pla Phrik

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.**

**no changes are possible.**

**Due to the high cost of operating on public holidays it is china doll policy to add a 10%  
surcharge to all items**

**\*please note that payments made by credit/debit card incur a 1.65% transaction fee**

**#chinadollsydney**