

\$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

Duck & Watermelon Salad w Cashews & Pickled Red Cabbage

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Wok Fried Black Pepper Beef Fillet w Mini Eryngii & Asparagus

Tea Smoked Duck w Tamarind & Plum

Pink Snapper w Miso Cauliflower & Sugar Snaps

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

Duck & Watermelon Salad w Cashews & Pickled Red Cabbage

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Honey Soy Spring Chicken w Sesame & Shallots

Pork Belly w Chilli Caramel & Nam Pla Phrik

Steamed Cone Bay Barramundi w Shiitake Mushroom Dashi

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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Wok Fried Black Pepper Beef Fillet w Mini Eryngii & Asparagus

Masterstock Pork Belly w Chilli Caramel & Nam Pla Phrik

Whole Steamed Market Fish

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, a 10% surcharge applies to all items

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

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