

## \$65 SILVER BANQUET

Pacific oysters with soy ginger and finger lime \*

Signature spring rolls with king brown mushrooms (V)

Five spice tofu and black fungus dumpling (V)

Crystal prawn dumplings \*

Pork xiao long bao

Salt and pepper calamari with siracha mayo \*

Kung Pao chicken with cauliflower

Steamed barramundi fish fillet with soy and ginger #

Steamed Asian greens with soy and sesame oil #(V)

Steamed rice \*(V)

Add Seasonal pudding \$10pp\*

## \$88 GOLD BANQUET

Pacific oysters with ginger, soy and finger lime \*

Sichuan-style chicken and kimchi wonton

Pork and prawn siu mai with flying fish roe

Jade prawn dumpling \*

Taiwanese popcorn chicken with Thai basil \*

Duck pancakes with spiced hoi sin sauce, shallots and cucumber #

Steamed barramundi with ginger shallot sauce #

Wok-fried beef with chilli black bean sauce, baby corn and green beans

Steamed broccoli and snow peas with soy, sesame oil and fried garlic #(V)

Steamed rice \*(V)

Ice Cream/ Sorbet #

Add Seasonal pudding \$10pp\*

## \$99 PLATINUM BANQUET

Steamed scallop with XO sauce

Prawn toast with yuzu mayo and flying fish roe

Lobster and prawn dumpling \*

Sichuan-style prawn and pork wonton

Soft shell crab with 7 spice \*

Duck pancakes with spiced hoi sin sauce, shallot and cucumber #

Steamed barramundi with ginger shallot sauce #

Wok-fried king prawns in chilli oyster sauce with asparagus and black fungus

Wok-fried beef with chilli black bean sauce, baby corn and green beans

Steamed broccoli and snow peas with soy, sesame oil and fried garlic #(V)

Steamed rice \*(V)

Ice Cream/ Sorbet #

Add Seasonal pudding \$10pp\*

\* Gluten free | # Can be GF | (V) Vegetarian

For any dietary requirements, please let our staff know about an alternative banquet.

15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all cards (Visa, Master card, Amex and Diners) and 0.7% for all debit cards.