

\$69pp
BANQUET

Maximum 2-3 persons

Prawn, calamari and ginger dumplings

Vegetarian dumplings*

Steamed pork wontons

Cold Bihoon salad, baby daikon, cucumber with
soy and sesame dressing*


Masterstock crispy pork with Thai chilli caramel,
apple and mint*

Kung Pao chicken with peanuts, fried tofu,
dried chilli and shallots*

Steamed Asian greens*

Steamed rice*

Card payments attract a surcharge of 1.5% for AMEX, MasterCard and Visa credit
and 0.7% for MasterCard and Visa debit.



\$89pp
BANQUET

Maximum 2-3 persons

Salmon sashimi with apple ponzu,
pickled mustard seeds and shiso*

Lobster, scallop, prawns and squid ink dumplings

BBQ duck and spinach dumplings*

Chicken, leek and truffle spring rolls

Cold Bihoon salad, baby daikon, cucumber
with soy and sesame dressing*

Steamed fish fillet with ginger and shallots*

Wok fried Black Angus beef fillet with broccolini,
corn and truffle oil*

Steamed Asian greens*

Steamed rice*

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\$109pp
BANQUET

Minimum 4 persons

- Salmon sashimi with apple ponzu, pickled mustard seeds and shiso*
- Prawn, calamari and ginger dumplings
- Steamed pork wontons
- Chicken, leek and truffle spring rolls
- Salt and native pepper calamari with nouc cham*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)*
- Steamed Barramundi fillet with ginger and shallots*
- Wok fried Wagyu beef fillet with broccolini, corn and truffle oil*
- Masterstock crispy pork with Thai chilli caramel, apple and mint*
- Steamed Asian greens with soy and sesame*
- Steamed Jasmine rice*

Add dessert w/ coffee or tea
for \$14 per person

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\$119pp
BANQUET

Minimum 4 persons

- Salmon sashimi with apple ponzu, pickled mustard seeds and shiso*
- Lobster, scallop, prawns and squid ink dumplings
- BBQ duck and spinach dumplings*
- Crispy wagyu beef, garlic chives and water chestnuts
- Singapore chilli soft shell crab*
- Cold Bihoon salad, baby daikon, cucumber with soy and sesame dressing*
- BBQ duck with mandarin pancakes and five spice hoisin sauce (half duck)*
- Steamed Barramundi fillet with ginger and shallots*
- Grilled Wagyu sirloin steak (250g, MBS4+) with Taiwanese spice soy and shallots
- Masterstock crispy pork with Thai chilli caramel, apple and mint*
- Kung Pao chicken with peanuts, fried tofu, dried, chilli and shallots*
- Steamed snow peas, broccolini, cavolo nero with crispy garlic and mushroom sauce*
- Steamed Jasmine rice*

Add dessert w/ coffee or tea
for \$14 per person

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SEAFOOD
BANQUET

139PP - MINIMUM 4 PERSONS
24 HOURS BOOKING IN ADVANCE

Assorted fresh Seafood platter:

- Tasmanian salmon sashimi with apple ponzu dressing
- Appellation Sydney rock oysters with lemon sorbet and finger lime
- Scallop sashimi with
- Australian tiger king steamed prawns with lemon wedge
- Tuna tartare with soy ginger sesame dressing & crispy rice paper
- Soft shell crab salad with green Nahm Jim sauce
- Crispy whitebait with Szechuan pepper
- Xo pipis with hokkien noodles
- Grilled Coral trout with miso Szechuan sauce & seasonal vegetables
- Lobster tail with garlic butter sauce, saltbush dukkha and fried mantou bun

- Strictly no alterations for dietary requirements -

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