

## **Chef's 6 Course Banquet**

\$165 per person (GST Inclusive)

+ \$25 upgrade beef main to Blackmore's Wagyu striploin

### **Entrée**

#### **Steamed Seafood Dumplings**

Consisting of our own Shanghai style steamed King Island crab meat dumpling and scallop 'siu mai'.

#### **Quail Sang Choi Bao**

Minced quail meat cooked together with Chinese sausage, shiitake mushrooms, bamboo shoots and spring onion, served in a lettuce leaf.

#### **S.A. King George Whiting**

King George whiting fried in a crispy batter and served with fresh lemon juice and five spices salt.

### **Mains**

#### **Peking Duck**

Tender pieces of roast duck wrapped in a pancake accompanied by spring onion, cucumber and a touch of plum sauce.

#### **Sauté Seafood w/ Garlic**

Live South Australian crayfish coupled with king prawns and pearl meat, stir fried in a wok with ginger and garlic.

#### **Grain Fed Eye Fillet w/ Black Pepper Sauce**

Black Angus eye fillet beef cooked medium rare or to your liking & dressed in a black pepper sauce. Served w/seasonal vegetables.

#### **Special Fried Rice**

### **Dessert**

#### **Choice of Dessert**

(excludes Bird's Nest Soup)

Fresh hand-made almond cookies

Chinese Tea or Vittoria Coffee