

- **\$72 Per Person Banquet**

- Steamed Half Shell Scallops w Ginger & Shallot
- Chilli Salt Squid
- Corn & Zucchini Cakes w Coriander Sambal
- Beef Salad w Pickled Red Cabbage Mizuna & Purple Shiso
- Steamed Cone Bay Barramundi w Chilli Garlic & Mustard Greens
- Slow Poached Chicken w Spicy Soy & Bang Bang
- Pork Belly w Chilli Caramel & Nam Pla Phrik
- Chinese Greens
- Steamed Jasmine Rice
- Dessert Platter

- **\$88 Per Person Banquet**

- Ocean Trout Sashimi w Blackened Chilli Dressing
- Steamed Half Shell Scallops w Ginger & Shallot
- Chilli Salt Squid
- Pork & Peanut San Choy Bau
- Beef Salad w Pickled Red Cabbage Mizuna & Purple Shiso
- Korean Spicy Fish Fillet w Gochjang & Daikon
- Tea Smoked Duck w Tamarind & Plum
- Wok Fried Beef Fillet w Oyster Mushroom & Fragrant Rice Wine
- Chinese Greens
- Steamed Jasmine Rice
- Dessert Platter

- **\$105 Per Person Banquet**

- Ocean Trout 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
- 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