

BANQUET #1 FOR THE ENTIRE TABLE

\$75 per person

STEAMED DUCK BUNS
TANG SUI CHICKEN RIBS
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY
GOLD BAND SNAPPER, BRAISED W FERMENTED CHILLI & BLACK BEAN
BRAISED ROBBINS ISLAND WAGYU BRISKET, DAIKON & SALTED LEMON
13 SPICED LAMB RUMP, SOY BEAN PUREE, SPICY BLACK VINEGAR
STEAMED RICE
ALMOND PRALINE MOUSSE, MISUGARU GANACHE, MANDARIN
UPGRADE TO DESSERT TASTING PLATE ADD 5PP

BANQUET #1 ADDITIONS

OYSTERS GRILLED W XO SAUCE	6PP
PRAWN TOAST, BONITO MAYO	6PP
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER	7PP
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	7PP
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	5PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	35

BANQUET #2 FOR THE ENTIRE TABLE

\$95 per person

OYSTER GRILLED W XO SAUCE
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU
PRAWN TOAST, BONITO MAYO
WAGYU DUMPLINGS, CELERIAC PUREE, CURRY LEAF OIL
PAN FRIED SCALLOP DUMPLINGS, TOBIKO, VERJUS BUTTER
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG
STIR FRIED MORETON BAY SQUID, XO SAUCE, SORREL
MIXED LEAF SALAD, SUNFLOWER, PEPITA & SESAME
PASTRAMI OF BARROWDALE PORK COLLAR
W HANDMADE MISO & MACADAMIA , GREEN APPLE, CHILLI JAM
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
FLOURLESS CHOCOLATE CAKE, OOLONG CREAM, STRAWBERRY ICECREAM
UPGRADE TO DESSERT TASTING PLATE ADD 5PP

BANQUET #2 ADDITIONS

STEAMED DUCK BUNS	
TANG SUI CHICKEN RIBS	7PP
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	6PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	7PP
	35

madame wu