

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 PURE BLACK BRISKET, DAIKON & SALTED LEMON
LAMB BREAST STIR FRIED W CORIANDER & RED ONION,
BLACK VINEGAR & CHILLI OIL
STEAMED RICE
GINGER SPICED TREACLE PUDDING, POACHED QUINCE, MALENY CREAM
UPGRADE TO DESSERT TASTING PLATE ADD 5PP

BANQUET #1 ADDITIONS

YUZU BUTTERMILK & FINGER LIME OYSTERS	6PP
STEAMED SCALLOP DUMPLINGS, XO BUTTER, LIME	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	39

BANQUET #2 FOR THE ENTIRE TABLE

\$95 per person

YUZU BUTTERMILK & FINGER LIME OYSTERS
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU
STEAMED SCALLOP DUMPLINGS, XO BUTTER, LIME
WAGYU DUMPLINGS, JERUSALEM ARTICHOKE PUREE, CURRY LEAF OIL
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
WU'S SPECIAL FRIED RICE W PORK, EGG & LUP CHONG
WOK FRIED BUG MEAT, XO SAUCE, SPINACH
WOK TOSSED MUSHROOMS, PICKLED GREEN CHILLI, SOY
TEA SPICED BORROWDALE PORK COLLAR W MISO & MACADAMIA,
GREEN APPLE, CHILLI JAM
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
MILK CHOCOLATE TART, RASPBERRY & SESAME
UPGRADE TO DESSERT TASTING PLATE ADD 5PP

BANQUET #2 ADDITIONS

STEAMED DUCK BUNS	7PP
TANG SUI CHICKEN RIBS	6PP
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	7PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	39

madame wu