

**BANQUET #1 FOR THE ENTIRE TABLE**

**\$79 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	7PP
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**

**\$99 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*