

SUNDAY

Best

\$80 PER PERSON

FOR THE ENTIRE TABLE

MIN 2 GUESTS

BANQUET

KINGFISH SASHIMI, AVOCADO PURÉE,
LEMON ASPEN PONZU

TANG SUI CHICKEN RIBS

STEAMED DUCK BUNS

PIJU YU, RICE CRUSTED BARRAMUNDI
BRAISED IN TSINGTAO BEER

CARRARA WAGYU, STIR FRIED WITH
MUSTARD LEAF

STEAMED MARKET GREENS,
HOUSE MADE OYSTER SAUCE

STEAMED RICE

BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$5PP

PAN FRIED SCALLOP DUMPLINGS \$7PP

PRAWN TOAST BONITO MAYO \$7PP

2 HOUR DRINKS PACKAGE

COCKTAILS

ZEN GARDEN

GIN, CUCUMBER, BASIL

STRAWBERRY BELLINI

STRAWBERRY, PROSECCO

JAPANESE SLIPPER

MIDORI, LEMON, TRIPLE SEC

WATERMELON SELTZER

GIN, WATERMELON, APPLE

MISSING SUMMER

VODKA, GRAPEFRUIT, ORANGE

WINES

SEPPELT 'THE DRIVES' SPARKLING

821 SOUTH SAUVIGNON BLANC

CAPE SCHANCK PINOT GRIGIO

CAPE SCHANCK ROSE

6FT6 PINOT NOIR

BEERS ON TAP

