

BANQUET ONE

FOR THE ENTIRE TABLE
\$79 PER PERSON

D'ARENBERG WINE PAIRING
\$50 PER PERSON

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS
STEAMED DUCK BUNS
TANG SUI CHICKEN RIBS
PAN FRIED CORAL COAST BARRAMUNDI, CAULIFLOWER PURÉE,
CRISPY CHILLI
BEEF CHEEK BRAISED IN ROCK SUGAR & SOY, BLACK BEAN CHILLI
SAUCE
LAMB BREAST STIR FRIED W CORIANDER & RED ONION, BLACK
VINEGAR & CHILLI OIL
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
ZUCCHINI, STIR FRIED W GARLIC & SESAME
STEAMED RICE
PEACH TART CASSIA SHORTBREAD, YOGHURT CREAM, GINGER,
WATTLE SEED ICE CREAM

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP

BANQUET ONE ADDITIONS

YUZU BUTTERMILK & FINGER LIME OYSTERS	8 PP
MORETON BAY BUG DUMPLINGS, XO & LIME 4PCS	8 PP
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU	8 PP
WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	6 PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	40

BANQUET TWO

FOR THE ENTIRE TABLE
\$99 PER PERSON

D'ARENBERG WINE PAIRING
\$60 PER PERSON

OYSTERS W YUZU BUTTERMILK & FINGER LIME
KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU
PORK, PRAWN & SPANNER CRAB WONTONS, CORN PURÉE, CHILLI OIL
PRAWN TOAST, BONITO MAYO
HEIRLOOM TOMATO SALAD W SOYBEAN HUMMUS & BASIL
WOK FRIED OCTOPUS, XO SAUCE, SPINACH
WOK TOSSED MUSHROOMS, SOY CUSTARD, GARLIC SOY DRESSING
CHAR SUI BORROWDALE PORK COLLAR, OSMANTHUS HONEY,
SALTED LIME
HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR SALAD
STEAMED MARKET GREENS, HOUSE MADE OYSTER SAUCE
STEAMED RICE
HOJICHA TEA & CHOCOLATE SWISS ROLL, CHANTILLY, RASPBERRY

UPGRADE TO DESSERT TASTING PLATE ADD

8PP

BANQUET TWO ADDITIONS

STEAMED DUCK BUNS	8 PP
TANG SUI CHICKEN RIBS	8 PP
SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS	8 PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	40

madame wu

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