

## BANQUET ONE

FOR THE ENTIRE TABLE  
\$90 PER PERSON

D'ARENBERG WINE PAIRING  
\$50 PER PERSON

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO & WATERCRESS  
CHICKEN, QUAIL & MUSHROOM DUMPLINGS  
W JERUSALEM ARTICHOKE PUREÉ

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

WOK TOSSED MUSHROOMS, SOY CUSTARD, GARLIC SOY DRESSING

STEAMED SNOW PEAS, SUGAR SNAPS & BROCCOLINI,  
SOY GARLIC BUTTER

MIXED LEAF SALAD, GINGER & PEPPER BERRY DRESSING

STEAMED RICE

HOJICHA TEA & CHOCOLATE SWISS ROLL, CHANTILLY, RASPBERRY

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP

## BANQUET TWO

FOR THE ENTIRE TABLE  
\$110 PER PERSON

D'ARENBERG WINE PAIRING  
\$60 PER PERSON

OYSTERS W YUZU BUTTERMILK & FINGER LIME

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU

PORK & PRAWN DUMPLINGS, CORN PURÉE,  
BLACK VINEGAR, CHILLI OIL

MORETON BAY BUG TOAST, SALMON ROE, BONITO MAYO

STIR FRIED FRASER ISLAND SPANNER CRAB,  
PICKLED GARLIC, CORIANDER

WATER KIMCHI OF BREAKFAST RADISHES,  
PICKLE GRANITA, HORSERADISH CREME FRAICHE

13 SPICED LAMB RUMP, TOMATO, SOYBEAN, HOLY BASIL

HONG KONG PORTUGUESE CHICKEN, FRAGRANT PEAR & MINT SALAD

WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE

GAI LAN, STEAMED W FRAGRANT BROTH

STEAMED RICE

HOJICHA TEA & CHOCOLATE SWISS ROLL, CHANTILLY, RASPBERRY

UPGRADE TO DESSERT TASTING PLATE ADD

8PP

## BANQUET ONE ADDITIONS

OYSTERS YUZU BUTTERMILK & FINGER LIME 7 PP

MORETON BAY BUG TOAST, SALMON ROE, BONITO MAYO 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 ADDITIONS

STEAMED DUCK BUNS 6 PP

TANG SUI CHICKEN RIBS 6 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*