

# BANQUET ONE

FOR THE ENTIRE TABLE  
\$90 PER PERSON

D'ARENBERG WINE PAIRING  
\$70 PER PERSON

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO  
& WATERCRESS

TUNA WASABI SPRING ROLLS, LEMON MYRTLE FURIKAKE

LAMB DUMPLING, EGGPLANT, SZECHUAN BROTH

STEAMED DUCK BUNS

TANG SUI CHICKEN RIBS

ALMOND FED PORK, BACON AND KIMCHI STIR FRY, NASHI, SHISO

RICE CRUSTED SNAPPER JORIM, MIZUNA, RADISH

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

MIXED LEAF SALAD, GINGER & PEPPER BERRY DRESSING

STEAMED RICE

MASCARPONE CHEESECAKE, MANGO, PASSIONFRUIT &  
GINGERBREAD

**UPGRADE TO DESSERT TASTING PLATE**

**ADD 8PP**

## BANQUET ONE ADDITIONS

OYSTERS YUZU BUTTERMILK & FINGER LIME 7 PP

PRAWN TOAST, BONITO MAYO, TOBIKO 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  
\$110 PER PERSON

D'ARENBERG WINE PAIRING  
\$70 PER PERSON

OYSTERS W YUZU BUTTERMILK & FINGER LIME

KINGFISH SASHIMI, AVOCADO PUREE, LEMON ASPEN PONZU

SCALLOP DUMPLINGS, SALMON ROE, CHIVE BUTTER

PRAWN TOAST, BONITO MAYO, TOBIKO

STIR FRIED FRASER ISLAND SPANNER CRAB,  
PICKLED GARLIC, CORIANDER

TOMATO, SESAME & PERILLA SALAD

13 SPICED LAMB RUMP, SOYBEAN PUREE, CORIANDER LIME VERDE

BEEF CHEEK BRAISED IN ROCK SUGAR & SOY, BLACK BEAN  
CHILLI SAUCE

WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE

STEAMED RICE

CHOCOLATE & MACADAMIA TART, BROWN BUTTER  
& MISO ICE CREAM

**UPGRADE TO DESSERT TASTING PLATE**

**ADD 8PP**

## BANQUET TWO ADDITIONS

STEAMED DUCK BUNS 6 PP

TANG SUI CHICKEN RIBS 6 PP

SMOKED OCEAN TROUT, FENNEL, GREEN CHILLI MAYO  
& WATERCRESS 8 PP

TUNA WASABI SPRING ROLLS, LEMON MYRTLE FURIKAKE 10PP

ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY,  
PEANUT SAUCE 40