

Banquet One

FOR THE ENTIRE TABLE
\$90 PER PERSON

WINE PAIRING
\$80 PER PERSON

SMOKED SALMON, FENNEL, GREEN CHILLI MAYO & WATERCRESS
DUCK PARFAIT SPRING ROLL, SERVED CHILLED, PAT CHUN , ROCKMELON
HOKKAIDO SCALLOP DUMPLINGS, SALMON ROE, CHIVE BUTTER
TANG SUI CHICKEN RIBS
WOK TOSSED MARKET GREENS, HOUSE MADE OYSTER SAUCE
MARINATED ZUCCHINI, SOY BEAN PUREE, PINE NUTS & PERILLA DRESSING
CRISPY PORK HOCK PICKLED ONION, MINT, PRICKLY ASH & GARLIC DRESSING
RICE CRUSTED MARKET FISH, BRAISED IN JORIM, MIZUNA, RADISH
STEAMED RICE
VANILLA CUSTARD, DAVIDSON PLUM CARAMEL

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP

Banquet Two

FOR THE ENTIRE TABLE
\$130 PER PERSON

WINE PAIRING
\$80 PER PERSON

NATURAL OYSTERS, W RED VINEGAR, SHALLOT & CHIVE DRESSING
TUNA TARTARE, BERGAMOT OIL , LEEK, PERILLA CRACKER
PRAWN TOAST, BONITO MAYO, TOBIKO
STEAMED DUCK BUNS
RAINBOW CHARD, BRAISED W BROWN RICE MISO & KATSUOBUSHI
STEAMED MURRAY COD, CORIANDER LIME VERDE
ICON WAGYU STRIPLOIN, XO SAUCE, GAI LAN
RUBY CREEK MUSHROOMS, WOK TOSSED WITH GARLIC CHIVE,
SOY DRESSING, SOY CUSTARD
WU SPECIAL FRIED RICE, W PORK, EGG & LUP CHONG
CHOCOLATE ALMOND TORTA, OOLONG POACHED QUINCE,
CHOCOLATE CREMEUX

UPGRADE TO DESSERT TASTING PLATE

ADD 8PP