

# Wu WEEKENDER

## \$99 PER PERSON

FOR THE ENTIRE TABLE | MIN 2 GUESTS

### BANQUET

HOKKAIDO SCALLOP DUMPLINGS,  
SALMON ROE, CHIVE BUTTER

TANG SUI CHICKEN RIBS

DUCK BUNS

RICE CRUSTED MARKET FISH,  
BRAISED IN JORIM, MIZUNA,  
RADISH

SZECHUAN FRAGRANT CRISPY  
DUCK W PAOCAI VEGETABLES

WOK TOSSED MARKET GREENS,  
HOUSE MADE OYSTER SAUCE

STEAMED RICE

### BANQUET ADD ONS:

WU SPECIAL FRIED RICE \$6PP

ROASTED HALF DUCK, STEAMED  
BOK CHOY, PEANUT SAUCE \$45

PRAWN TOAST, BONITO MAYO,  
TOBIKO \$8PP

## 2 HOUR DRINKS PACKAGE

### SHARING JUGS

MANGO COWBOY

PEACH SCHNAPPS, BOURBON, MANGO, MINT

SABAI SABAI

GIN, LIMONCELLO, LEMON, YUZU, THAI  
BASIL

RUBY WU'S-DAY

SHIRAZ, ELDERFLOWER, HIBISCUS,  
PINEAPPLE, LIME, COINTREAU

ZEN GARDEN

GIN, ELDERFLOWER, APPLE, THAI BASIL

### SPRITZ

WU SPRITZ

PARFAIT AMOUR, VODKA, PROSECCO, LIME,  
SODA

APEROL SPRITZ

APEROL, PROSECCO & SODA

### WINES

A SELECTION OF SPARKLING,  
WHITE, ROSE & RED WINE

### BEERS

PERONI, ASAHI, 4 PINES PACIFIC  
ALE, GREEN BEACON WAYFARER  
PALE ALE, BALTER XPA

Madame Wu