

Banquet One

\$88 PER PERSON

WINE PAIRING
\$70 PER PERSON

HOT SMOKED SALMON

FENNEL, GREEN CHILLI MAYO & WATERCRESS

DUCK PARFAIT

CHINESE DOUGHNUT, BLACK VINEGAR, ROCKMELON

ABROLHOS ISLAND SCALLOP DUMPLINGS

SALMON ROE, CHIVE BUTTER

TANG SUI CHICKEN RIBS

WOK TOSSED MARKET GREENS

HOUSE MADE OYSTER SAUCE

MARINATED ZUCCHINI

YUZU RICOTTA, PINE NUT & PERILLA

BEEF CHEEK

BRAISED W HONG KONG STYLE COCONUT & POTATO CURRY

RICE CRUSTED SNAPPER

BRAISED IN JORIM, MIZUNA, RADISH

STEAMED RICE

MANGO PASSIONFRUIT TART

COCONUT LIME SORBET

Banquet Two

\$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

TOMATO BASIL SALAD

SMOKED TOFU, SESAME DRESSING

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

LI CHU CHOCOLATE NAMELAKA

BANANA RUM CREAM, CRISPY WONTON, PEANUTS

BANQUET ADDITIONS

STEAMED DUCK BUNS	6 PP
TANG SUI CHICKEN RIBS	6 PP
NATURAL OYSTERS W RED VINEGAR, SHALLOT & CHIVE DRESSING	7 PP
PRAWN TOAST, BONITO MAYO, TOBIKO	8 PP
WU SPECIAL FRIED RICE W PORK, EGG & LUP CHONG	6 PP
ADD ON A ROASTED HALF DUCK, STEAMED BOK CHOY, PEANUT SAUCE	45

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES. GLUTEN FRIENDLY MENU AVAILABLE.

PLEASE ASK ABOUT OUR PRIVATE DINING ROOM.

10% SURCHARGE ON SUNDAYS. 15% SURCHARGE ON PUBLIC HOLIDAYS.