



“Jade” Dinner Banquet
\$36 per person

Edamame Beans
Wok fried with seven spice, sea salt, and sesame
oil **DF GF V**

Takoyaki Octopus Balls
Kewpie mayonnaise, takoyaki sauce **DF**

Tempura Eggplant
Soy caramel, Sichuan, sesame, mint, crispy
shallots **DF V**

General Tso’s Fried Chicken
Crispy coated free range chicken thigh with a
sweet & spicy sauce **DF**

Followed By

Caramelised Sticky Pork Belly
With herb salad, hot & sour dressing. **DF**

Braised Beef Cheeks
Shiitake mushrooms, ginger, star anise, spring
onions on Pad Thai noodles **DF GF**

Wok Fried Greens
Broccolini, baby bok choy, shanghai, sprouts,
sesame oil, oyster sauce **DF**

Steamed Jasmine Rice **DF GF V**

“Silver” Dinner Banquet
\$43 per person

Edamame Beans
Wok fried with seven spice, sea salt, and sesame
oil **DF GF V**

Takoyaki Octopus Balls
Kewpie mayonnaise, takoyaki sauce **DF**

Tempura Eggplant
Soy caramel, Sichuan, sesame, mint, crispy
shallots **DF V**

General Tso’s Fried Chicken
Crispy coated free range chicken thigh with a
sweet & spicy sauce **DF**

San Choi Bao Lamb Rib (boneless)
In lettuce cups with Sichuan caramel, crushed
cashew, pickled mustard & mint **DF GF**

Followed By

Caramelised Sticky Pork Belly
With herb salad, hot & sour dressing. **DF**

Braised Beef Cheeks
Shiitake mushrooms, ginger, star anise, spring
onions on Pad Thai noodles **DF GF**

Wok Fried Greens
Broccolini, baby bok choy, shanghai, sprouts,
sesame oil, oyster sauce **DF**

Steamed Jasmine Rice **DF GF V**



“Gold” Dinner Banquet
\$50 per person

Edamame Beans
Wok fried with seven spice, sea salt, and sesame
oil **DF GF V**

Takoyaki Octopus Balls
Kewpie mayonnaise, takoyaki sauce **DF**

Wok Fried Prawns
In a yellow curry, baby corn, coconut & cashew
sambal **DF GF**

Tempura Eggplant
Soy caramel, Sichuan, sesame, mint, crispy
shallots **DF V**

General Tso’s Fried Chicken
Crispy coated free range chicken thigh with a
sweet & spicy sauce **DF**

San Choi Bao Lamb Rib (boneless)
In lettuce cups with Sichuan caramel, cashew,
pickled mustard & mint **DF GF**

Followed By

Caramelised Sticky Pork Belly
With herb salad, hot & sour dressing. **DF**

Braised Beef Cheeks
Shiitake mushrooms, ginger, star anise, spring
onions on Pad Thai noodles **DF GF**

Wok Fried Greens
Broccoli, baby bok choy, shanghai, sprouts,
sesame oil, oyster sauce **DF**

Steamed Jasmine Rice **DF GF V**

“Emperors” “Feast”
\$60 per person

Edamame Beans
Wok fried with seven spice, sea salt, and sesame
oil **DF GF V**

Takoyaki Octopus Balls
Kewpie mayonnaise, takoyaki sauce **DF**

Wok Fried Prawns
In a yellow curry, baby corn, coconut & cashew
sambal **DF GF**

Tempura Eggplant
Soy caramel, Sichuan, sesame, mint, crispy
shallots **DF V**

General Tso’s Fried Chicken
Crispy coated free range chicken thigh with a
sweet & spicy sauce **DF**

San Choi Bao Lamb Rib (boneless)
In lettuce cups with Sichuan caramel, crushed
cashew, pickled mustard & mint **DF GF**

Followed By

Siam Chicken Curry
A sweet mild curry with potatoes, lemongrass,
bay leaf, cloves, coconut cream & peanuts. **DF
GF**

Caramelised Sticky Pork Belly
With herb salad, hot & sour dressing. **DF**

Braised Beef Cheeks
Shiitake mushrooms, ginger, star anise, spring
onions on Pad Thai noodles **DF GF**

Wok Fried Greens
Broccoli, baby bok choy, shanghai, sprouts,
sesame oil, oyster sauce **DF**

Steamed Jasmine Rice **DF GF V**

DF = Dairy Free GF= Gluten Free V = Vegetarian
Available for 4 or more people