



Jade Banquet \$38 per person

Edamame Beans GF DF V

Wok-fried, seven spices, sea salt, and sesame oil.

Ginger Prawn Dumplings DF

wok fried, anchovy sambal & black vinegar dressing

Karaage Japanese Fried Chicken GF DF

Crispy chicken thigh, kewpie mayo, lemon

Crispy Pork Belly DF

NZ pork, bok choy greens, sesame oil, black sesame, master stock, chilli vinegar

Followed By

Tempura Eggplant DF V

Soy caramel sauce, Sichuan, sesame, mint, crispy shallots.

Bulgogi Beef Cheeks DF

(slow braised) shiitake mushrooms, soy egg, kimchi radish.

Wok Fried Chinese Broccoli DF V

mushroom soy sauce, garlic, ginger, spring onion, toasted buckwheat

Steamed Jasmine Rice GF DF V





Silver Banquet \$43 per person

Edamame Beans GF DF V

Wok-fried, seven spices, sea salt, and sesame oil.

Ginger Prawn Dumplings DF

wok fried, anchovy sambal & black vinegar dressing

Karaage Japanese Fried Chicken GF DF

Crispy chicken thigh, kewpie mayo, lemon

Crispy Pork Belly DF

NZ pork, bok choy greens, sesame oil,
Black sesame, master stock, chilli vinegar

Followed By

Tempura Eggplant DF V

Soy caramel sauce, Sichuan, sesame, mint, crispy shallots.

San Choi Bao Lamb Ribs DF GF

Boneless ribs in lettuce cups, Sichuan caramel, crushed cashew, pickled mustard & mint.

Bulgogi Beef Cheeks DF

(slow braised) shiitake mushrooms, soy egg, kimchi radish

Wok Fried Chinese Broccoli DF V

mushroom soy sauce, garlic, ginger, spring onion, toasted buckwheat

Steamed Jasmine Rice GF DF V





Gold Banquet \$50 per person

Edamame Beans GF DF V

Wok-fried, seven spices, sea salt, and sesame oil.

Ginger Prawn Dumplings DF

wok fried, anchovy sambal & black vinegar dressing

Karaage Japanese Fried Chicken GF DF

Crispy chicken thigh, kewpie mayo, lemon

Salt & Pepper Squid Tentacles DF

Green chilli mayo, Papaya salad

Crispy Pork Belly DF

NZ pork, bok choy greens, sesame oil,
Black sesame, master stock, chilli vinegar

Followed By

Tempura Eggplant DF V

Soy caramel sauce, Sichuan, sesame, mint, crispy shallots.

San Choi Bao Lamb Ribs DF GF

Boneless ribs in lettuce cups, Sichuan caramel, crushed cashew, pickled mustard & mint.

Crying Tiger Grilled Beef Sirloin DF

Oxtail gravy, pickled chilli, crispy noodle salad, served med-rare

Wok Fried Chinese Broccoli DF V

mushroom soy sauce, garlic, ginger, spring onion, toasted buckwheat

Steamed Jasmine Rice GF DF V





Emperors Feast \$59 per person

Edamame Beans GF DF V

Wok-fried, seven spices, sea salt, and sesame oil.

Ginger Prawn Dumplings DF

wok fried, anchovy sambal & black vinegar dressing

Karaage Japanese Fried Chicken GF DF

Crispy chicken thigh, kewpie mayo, lemon

Salt & Pepper Squid Tentacles DF

Green chilli mayo, Papaya salad

Crispy Pork Belly DF

NZ pork, bok choy greens, sesame oil,
Black sesame, master stock, chilli vinegar

Followed By

Tempura Eggplant DF V

Soy caramel sauce, Sichuan, sesame, mint, crispy shallots.

San Choi Bao Lamb Ribs DF GF

Boneless ribs in lettuce cups, Sichuan caramel, crushed cashew, pickled mustard & mint.

Crying Tiger Grilled Beef Sirloin DF

Oxtail gravy, pickled chilli, crispy noodle salad, served med-rare

Indonesian Crispy Half Chicken DF GF

cashew satay sauce, fresh
Chilli, coriander, prawn crackers

Wok Fried Chinese Broccoli DF V

mushroom soy sauce, garlic, ginger, spring onion, toasted buckwheat

Steamed Jasmine Rice GF DF V

