

Jade Banquet \$38 per person

Edamame Beans

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

*GF DF V*

Takoyaki Octopus Balls

*Kewpie mayo, Japanese BBQ sauce & dashi flakes.*

*DF*

Sichuan & Star Anise Fried Chicken

*Nashi pear, cos lettuce, red radish, cashew nut, sesame, pomegranate dressing.*

*DF GF*

5 Spiced Braised Pork Belly

*Red cabbage, bean sprouts, spring onion, coriander, cashew nuts.*

*DF GF*

Followed By

Tempura Eggplant

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

*DF V*

5 Spiced Braised Pork Belly

*Red cabbage, bean sprouts, spring onion, coriander, cashew nuts.*

*DF GF*

Xian Beef Cheeks

*Slow braised, pickled cucumber & daikon*

*DF GF*

Wok Fried Greens

*beans, greens, sesame, ginger & miso dressing*

*DF V*

Steamed Jasmine Rice

*GF DF V*

Silver Banquet \$43 per person

Edamame Beans

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

*GF DF V*

Takoyaki Octopus Balls

*Kewpie mayo, Japanese BBQ sauce & dashi flakes.*

*DF*

Sichuan & Star Anise Fried Chicken

*Nashi pear, cos lettuce, red radish, cashew nut, sesame, pomegranate dressing.*

*DF GF*

5 Spiced Braised Pork Belly

*Red cabbage, bean sprouts, spring onion, coriander, cashew nuts.*

*DF GF*

Followed By

Tempura Eggplant

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

*DF V*

San Choi Bao Lamb Ribs

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

*DF GF*

Xian Beef Cheeks

*Slow braised, pickled cucumber & daikon*

*DF GF*

Wok Fried Greens

*beans, greens, sesame, ginger & miso dressing*

*DF V*

Steamed Jasmine Rice

*GF DF V*

Gold Banquet \$50 per person

Edamame Beans

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

*GF DF V*

Takoyaki Octopus Balls

*Kewpie mayo, Japanese BBQ sauce & dashi flakes.*

*DF*

Smoked Salmon Salad

*House smoked salmon, green papaya, tomato, beans, nouc cham dressing.*

*DF GF*

Sichuan & Star Anise Fried Chicken

*Nashi pear, cos lettuce, red radish, cashew nut, sesame, pomegranate dressing.*

*DF GF*

5 Spiced Braised Pork Belly

*Red cabbage, bean sprouts, spring onion, coriander, cashew nuts.*

*DF GF*

Followed By

Tempura Eggplant

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

*DF V*

San Choi Bao Lamb Ribs

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

*DF GF*

Crying Tiger Grilled Beef Sirloin

*250g, pickled chilli, crispy noodle, spiced tamarind, served med-rare*

*DF*

Wok Fried Greens

*beans, greens, sesame, ginger & miso dressing*

*DF V*

Steamed Jasmine Rice

*GF DF V*

Emperors Feast \$59 per person

Edamame Beans

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

*GF DF V*

Takoyaki Octopus Balls

*Kewpie mayo, Japanese BBQ sauce & dashi flakes.*

*DF*

Smoked Salmon Salad

*House smoked salmon, green papaya, tomato, beans, nouc cham dressing.*

*DF GF*

Sichuan & Star Anise Fried Chicken

*Nashi pear, cos lettuce, red radish, cashew nut, sesame, pomegranate dressing.*

*DF GF*

5 Spiced Braised Pork Belly

*Red cabbage, bean sprouts, spring onion, coriander, cashew nuts.*

*DF GF*

Followed By

Tempura Eggplant

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

*DF V*

San Choi Bao Lamb Ribs

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

*DF GF*

Thai Green Chicken Curry

*Lemongrass, coriander, coconut cream, green chilli & fried shallots*

*DF GF*

Crying Tiger Grilled Beef Sirloin

*250g, pickled chilli, crispy noodle, spiced tamarind, served med-rare*

*DF*

Wok Fried Greens

*beans, greens, sesame, ginger & miso dressing*

*DF V*

Steamed Jasmine Rice

*GF DF V*