



MACAU

Restaurant

JADE BANQUET

\$49 per person

Edamame Beans

wok-fried, Tōgarashi sea salt, sesame oil
GF DF V Vegan

Charred Lao Eggplant Dip

crispy wonton crackers, green onion, chilli, lime, coriander
DF V Vegan

Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing
DF

Korean Sticky Fried Chicken

in a Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce
DF

Tempura Eggplant

Sichuan caramel sauce, sesame, bean sprouts, mint
DF V Vegan

Pork Belly

slow cooked then grilled (NZ pork) with Daikon pouched in dashi stock teriyaki sauce and plum paste
DF GF

Pho Beef Cheeks

slow cooked beef cheeks set on rice noodles in a light Pho, Thai basil, coriander, fresh red chilli
H GF DF

Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds
GF DF V Vegan

Steamed Jasmine Rice

DF GF V



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GOLD BANQUET

\$59 per person

Edamame Beans

wok-fried, Tōgarashi sea salt, sesame oil.

GF DF V Vegan

Ginger Prawn Dumplings

wok-fried, spicy anchovy sambal & black vinegar dressing

DF

Korean Sticky Fried Chicken

in a Gochujang, rice wine vinegar, ginger, garlic, sesame, honey sauce

DF

Pork Belly

slow cooked then grilled (NZ pork) with Daikon pouched in dashi stock teriyaki sauce and plum paste

DF GF

Tempura Eggplant

Sichuan caramel sauce, sesame, bean sprouts, mint

DF V Vegan

San Choi Bao Lamb Ribs

(boneless) in lettuce cups with sweet Sichuan caramel, cashews, pickled mustard & mint

DF GF

Green Thai Chicken Curry

kaffir lime, baby corn, pak-choy, carrot, coriander, coconut cream

H DF GF

Pho Beef Cheeks

slow cooked beef cheeks set on rice noodles in a light Pho, Thai basil, coriander, fresh red chilli

H GF DF

Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil, pickled ginger, soy sauce, spiced almonds

GF DF V Vegan

Steamed Jasmine Rice

DF GF V



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EMPEROR'S BANQUET

\$68 per person

Edamame Beans

wok-fried, Tōgarashi sea salt, sesame oil

GF DF V Vegan

Ginger Prawn Dumplings

wok-fried, spicy anchovy sambal & black vinegar dressing

DF

Tuna & Avocado Spicy Tartare "Yukhoe"

Korean spicy miso, hoisin sauce, garlic, sesame oil,
with egg yolk on side

GF DF

Tempura Eggplant

Sichuan caramel sauce, sesame, bean sprouts, mint

DF V Vegan

Korean Sticky Fried Chicken

in a Gochujang, rice wine vinegar, ginger, garlic, sesame,
honey sauce

DF

Pork Belly

slow cooked then grilled (NZ pork) with Daikon pouched in
dashi stock teriyaki sauce and plum paste

DF GF

San Choi Bao Lamb Ribs

(boneless) in lettuce cups with sweet Sichuan caramel,
cashews, pickled mustard & mint

DF GF

Green Thai Chicken Curry

kaffir lime, baby corn, pak-choy, carrot, coriander,
coconut cream

H DF GF

Scotch Fillet

250g grilled, topped with a kaffir & shiitake mushroom jus,
coconut & ginger kumara gratin (sliced served med-rare)

GF DF H

Wok Tossed Greens

Shanghai, pak-choy, broccolini, edamame, sesame oil,
pickled ginger, soy sauce, spiced almonds

GF DF V Vegan

Steamed Jasmine Rice

DF GF V

