



## **JADE BANQUET \$ 40 per person**

### **Edamame Beans**

*wok-fried, seven spices, sea salt, sesame oil.*

*GF DF V*

### **Ginger Prawn Dumplings**

*wok fried, anchovy sambal & black vinegar dressing.*

*DF*

### **Grilled Chicken Salad**

*Honey, tamarind & sambal chicken (free range Cos hearts, red onion cucumber with Nam Jim Jaew sauce*

*GF DF*

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### **Tempura Eggplant,**

*soy caramel sauce, Sichuan, sesame, mint, crispy shallots*

*DF V*

### **Crispy Pork Belly**

*\_NZ pork, bok choy, sesame oil, black sesame, master stock, chilli vinegar*

*DF*

### **Rendang Spiced Beef Cheek**

*(slow braised) caramel, pickled vegetables, palm sugar & toasted coconut.*

*DF*

### **Stir Fried Chinese Broccoli**

*mushroom soy sauce, garlic, chilli.*

*DF V*

### **Steamed Jasmine Rice**

*GF DF V*



## **GOLD BANQUET \$ 50 per person**

### **Edamame Beans**

*wok-fried, seven spices, sea salt, sesame oil.*

*GF DF V*

### **Ginger Prawn Dumplings**

*wok fried, anchovy sambal & black vinegar dressing.*

*DF*

### **Kung Pao Chicken**

*fried chicken (free range) Sichuan pepper, chilli, spring onions & peanuts.*

*DF*

### **Crispy Pork Belly**

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

*DF*

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### **Tempura Eggplant,**

*soy caramel sauce, Sichuan, sesame, mint, crispy shallots*

*DF V*

### **San Choi Bao Lamb Ribs**

*(boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint.*

*DF GF*

### **Thai Green Chicken Curry**

*Coconut, lemongrass, lime & coriander*

*DF*

### **Rendang Spiced Beef Cheek**

*(slow braised) caramel, pickled vegetables, palm sugar & toasted coconut.*

*DF*

### **Stir Fried Chinese Broccoli**

*mushroom soy sauce, garlic, chilli*

*DF V*

### **Steamed Jasmine Rice**

*GF DF V*



## **EMPEROR'S BANQUET \$ 60 per person**

### **Edamame Beans**

*wok-fried, seven spices, sea salt, sesame oil.*

*GF DF V*

### **Tuna Tataki**

*Seared & marinated umeboshi plum vinegar dressing, edamame beans & wasabi peas*

*DF GF*

### **Ginger Prawn Dumplings**

*wok fried, anchovy sambal & black vinegar dressing.*

*DF*

### **Grilled Chicken Salad**

*Honey, tamarind & sambal chicken (free range)  
Cos hearts, red onion cucumber with Nam Jim Jaew sauce*

*DF GF*

### **Crispy Pork Belly**

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

*DF*

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### **Tempura Eggplant,**

*soy caramel sauce, Sichuan, sesame, mint, crispy shallots*

*DF V*

### **San Choi Bao Lamb Ribs**

*(boneless) in lettuce cups with Sichuan caramel, crushed cashew, pickled mustard & mint.*

*DF GF*

### **Thai Green Chicken Curry**

*Coconut, lemongrass, lime & coriander*

*DF*

### **Black Bean Beef**

*Grilled Sirloin 250gr served med-rare red pepper, cashew nuts, crispy noodles, garlic black beans*

*DF*

### **Stir Fried Chinese Broccoli**

*mushroom soy sauce, garlic, chilli.*

*DF V*

### **Steamed Jasmine Rice**

*GF DF V*