



**JADE BANQUET \$ 40 per person**

**Edamame Beans**

*Wok-fried, Togarashi Sea salt, sesame oil.*

*GF DF V*

**Ginger Prawn Dumplings**

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

*DF*

**Korean Fried Chicken**

*Spicy red Gojuchung sauce, radish, coriander, 19  
Kimchi*

*DF*

**Tempura Eggplant.**

*Sichuan caramel sauce, sesame, bean sprouts, mint.*

*DF V*

**Grilled Pork Belly**

*NZ pork, Mapo tofu, Sichuan pepper, chilli oil, green onion and Coriander*

*DF*

**Penang Beef check Curry**

*(Slow braised) roasted peanuts, lemongrass, coconut cream.*

*DF*

**Stir Fried Chinese Broccoli & Shanghai Greens**

*Black beans and garlic, crispy noodles*

*DF V*

**Steamed Jasmine Rice**

*GF DF V*



**GOLD BANQUET \$ 55 per person**

**Edamame Beans**

*Wok-fried, Togarashi Sea salt, sesame oil.*

*GF DF V*

**Ginger Prawn Dumplings**

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

*DF*

**Korean Fried Chicken**

*Spicy red Gojuchung sauce, radish, coriander, 19  
Kimchi*

*DF*

**Grilled Pork Belly**

*NZ pork, Mapo tofu, Sichuan pepper, chilli oil, green onion and Coriander*

*DF*

**Tempura Eggplant**

*Sichuan caramel sauce, sesame, bean sprouts, mint.*

*DF V*

**San Choi Bao Lamb Ribs**

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

*DF GF*

**Makhani Chicken Curry**

*Spicy butter chicken, coconut yoghurt, cucumber, coriander.*

*DF*

**Penang Beef check Curry**

*(Slow braised) roasted peanuts, lemongrass, coconut cream.*

*DF*

**Stir Fried Chinese Broccoli & Shanghai Greens**

*Black beans and garlic, crispy noodles*

*DF V*

**Steamed Jasmine Rice**

*GF DF V*



**EMPEROR'S BANQUET \$ 65 per person**

**Edamame Beans**

*Wok-fried, Togarashi Sea salt, sesame oil.*

*GF DF V*

**Tuna Sashimi**

*Shaved Cabbage, soy-ginger caramel dressing, wasabi peas, apple & ginger jellies*

*DF GF*

**Ginger Prawn Dumplings**

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

*DF*

**Korean Fried Chicken**

*Spicy red Gojuchung sauce, radish, coriander, 19  
Kimchi*

*DF*

**Grilled Pork Belly**

*NZ pork, Mapo tofu, Sichuan pepper, chilli oil, green onion and Coriander*

*DF*

**Tempura Eggplant.**

*Sichuan caramel sauce, sesame, bean sprouts, mint.*

*DF V*

**San Choi Bao Lamb Ribs**

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

*DF GF*

**Makhani Chicken Curry**

*Spicy butter chicken, coconut yoghurt, cucumber, coriander.*

*DF*

**Beef Sirloin**

*Grilled Sirloin 250gr Teriyaki eggplant, yuzu kosho dressing, tempura shitake mushroom. (Sliced served med-rare)*

**Stir Fried Chinese Broccoli& Shanghai Greens**

*Black beans and garlic, crispy noodles*

*DF V*

**Steamed Jasmine Rice**

*GF DF V*