



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

Indian Spiced Fried Chicken

mini drums with curry lemon mayo . GF

Tempura Eggplant

soy caramel sauce, Sichuan, sesame, mint,

crispy shallots DF V

Grilled Pork Belly Thit Kho Tau

NZ pork caramel sauce, bok choy, vermicelli salad nuoc

cham dressing chilli, lime. GF DF

Bo Kho Beef Cheeks

(slow braised) in a light Vietnamese broth, cherry

tomatoes, pickled carrot, cashew nuts.

GF DF

Wok Tossed Broccoli & Shanghai Greens

garlic, black beans & crispy noodles.

DF V

Steamed Jasmine Rice

GF DF V



GOLD BANQUET \$55 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

Indian Spiced Fried Chicken

mini drums with curry lemon mayo . GF

Grilled Pork Belly Thit Kho Tau

NZ pork caramel sauce, bok choy, vermicelli salad nuoc cham dressing chilli, lime. GF DF

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. GF DF

Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber, coriander. GF

Bo Kho Beef Cheeks

(slow braised) in a light Vietnamese broth, cherry tomatoes, pickled carrot, cashew nuts. GF DF

Wok Tossed Broccoli & Shanghai Greens

garlic, black beans & crispy noodles.

DF V

Steamed Jasmine Rice

GF DF V



EMPEROR'S BANQUET \$65 per person

Edamame Beans

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

GF DF V

Tuna Sashimi

shaved cabbage, soy ginger caramel dressing, wasabi
peas, apple & ginger jellies. **GF DF**

Ginger Prawn Dumplings

wok fried, anchovy sambal & black vinegar dressing.

DF

Tempura Eggplant,

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

Indian Spiced Fried Chicken

mini drums with curry lemon mayo . **GF**

Grilled Pork Belly Thit Kho Tau

NZ pork caramel sauce, bok choy, vermicelli salad nuoc
cham dressing chilli, lime. **GF DF**

San Choi Bao Lamb Ribs

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

Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber,
coriander. **GF**

Beef Sirloin

250gr Teriyaki eggplant, yuzu kosho dressing, tempura
shittake mushroom. (sliced served med-rare)

Wok Tossed Broccoli & Shanghai Greens

garlic, black beans & crispy noodles.

DF V

Steamed Jasmine Rice

GF DF V