



JADE BANQUET \$45 per person

Edamame

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

GF DF V

Charred Lao Eggplant Dip

crispy wonton crackers, green onion, chilli, lime, coriander.

Vegan

Ginger Prawn Dumplings

wok fried, spicy anchovy sambal & black vinegar dressing.

DF

Korean Fried Chicken

siracha mayo, kimchi, pickled cucumber & red onion.

GF DF

Tempura Eggplant

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

DF V

Grilled Pork Belly

NZ pork, with Korean red dragon sauce, roasted brussel sprouts, fish sauce vinaigrette.

DF_

Bo Kho Beef Cheeks

Vietnamese tomato lemongrass sauce, roasted coconut taro, black bean oil.

GF DF

Wok Tossed Greens

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

GF DF V

Steamed Jasmine Rice

GF DF V



GOLD BANQUET \$58 per person

Edamame Beans

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

GF DF V

Ginger Prawn Dumplings

wok fried, spicy anchovy sambal & black vinegar dressing.

DF

Korean Fried Chicken

siracha mayo, kimchi, pickled cucumber & red onion.

GF DF

Grilled Pork Belly

NZ pork, with Korean red dragon sauce, roasted brussel sprouts, fish sauce vinaigrette.

DF

Tempura Eggplant,

Sweet Sichuan soy caramel sauce, 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

Vietnamese tomato lemongrass sauce, roasted coconut taro, black bean oil.

GF DF

Wok Tossed Greens

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

GF 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

Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing.

DF

Tuna Ceviche

nuoc charm dressing, red onion, coriander, coconut cream, crispy wonton cracker.

DF

Tempura Eggplant,

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

DF V

Korean Fried Chicken

siracha mayo, kimchi, pickled cucumber & red onion.

GF DF

Grilled Pork Belly

NZ pork, with Korean red dragon sauce, roasted brussel sprouts, fish sauce vinaigrette.

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

Crying Tiger Scotch Fillet

250gr (sliced served med-rare) fried egg, warm noodle salad, sweet & sour dressing, spicy sambal, crispy garlic.

Wok Tossed Greens

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

GF DF V

Steamed Jasmine Rice

GF DF V