

## Jade Banquet

\$59 per person

Minimum 4 People

### Edamame Beans

wok-fried, seven spices, 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 Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo.

DF

### Tempura Eggplant

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

DF V Vegan

### Pork Belly

slow cooked (NZ pork) chilli lime sauce, vermicelli salad, coriander

DF

### Beef Cheeks Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, coriander

DF

### Wok Tossed Greens

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

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

## Gold Banquet

\$69 per person

Minimum 4 People

### Edamame Beans

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

GF DF V Vegan

### Korean Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo

DF

### Beef Tataki

seared sirloin sliced with onion ginger soy sauce & wasabi

DF GF

### Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

DF

### Tempura Eggplant

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

DF V Vegan

### San Choi Bao Lamb Ribs

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

DF

### Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber, coriander

GF

### Pork Belly

slow cooked (NZ pork) chilli lime sauce, vermicelli salad, coriander

DF

### Wok Tossed Greens

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

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

## Emperor's Banquet

\$75 per person

Minimum 4 People

### Edamame Beans

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

GF DF V Vegan

### Ginger Prawn Dumplings

wok fried, anchovy spicy sambal & black vinegar dressing

DF

### Beef Tataki

seared sirloin sliced with onion ginger soy sauce & wasabi

GF DF

### Tempura Eggplant

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

DF V Vegan

### Korean Fried Chicken

sweet & sour Gochujang sauce, kimchi, cucumber, kewpie mayo

DF

### Prawn Tails

grilled with wasabi mayo, chilli fish sauce

GF DF

### San Choi Bao Lamb Ribs

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

DF

### Makhani Chicken Curry

spicy butter chicken, coconut yoghurt, cucumber, coriander

GF

### Beef Cheeks Masamaan Curry

slow braised, gourmet potatoes, onion, red chilli, coriander

DF

### Wok Tossed Greens

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

GF DF V Vegan

### Steamed Jasmine Rice

GF DF V Vegan

DF = Dairy Free   GF = Gluten Free   V = Vegetarian   Vegan