

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, 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 for 12 hours (NZ pork) Asian BBQ sauce, grilled cos, BBQ mayo

GF DF

Beef Cheeks

slow braised, in a red curry sauce, gourmet potatoes, green vege, coriander

GF DF

Wok Tossed Greens

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

GF DF V Vegan

Steamed Jasmine Rice

GF DF V Vegan

Gold Banquet

\$65 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

Scotch Beef Skewers

from the grill with our own Yakiniku sauce, sesame seed, garlic, ginger & soy

GF DF

Ginger Prawn Dumplings

wok fried, 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 for 12 hours (NZ pork) Asian BBQ sauce, grilled cos, BBQ mayo

GF 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

\$76 per person

Minimum 4 People

Edamame Beans

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

GF DF V Vegan

Ginger Prawn Dumplings

wok fried, spicy sambal & black vinegar dressing

DF

Scotch Beef Skewers

from the grill with our own Yakiniku sauce, sesame seed, garlic, ginger & soy

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

slow braised, in a red curry sauce, gourmet potatoes, green vege, coriander

GF 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