

Jade Banquet

\$60 per person

Minimum 4 People

Edamame Beans

wok-fried, seven spices, sea salt, sesame oil
GF DF V Vegan

Lao- Styled Charred Eggplant Dip

with lime & fresh herbs, served with crisp wonton crackers for dipping
DF V Vegan GFO

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

Crispy Pork Belly

slow cooked, apple purée, sweet & sour chilli lime sauce, Asian apple slaw lemon dressing
GF DF

Beef Cheeks Masamaan Curry

slow braised cheeks, aromatic cumin, cinnamon & nutmeg flavors, potatoes, onion, red chilli, 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

\$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 Skewers

scotch grilled with Kawakawa & Horipito salt, drizzled with a Ponzu, sesame, soy, glaze
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 GFO

Butter Chicken Curry

marinated chicken in yogurt & aromatic spices, served in a tomato, butter & fresh cream sauce, cucumber, coriander, finished with kasuri methi.
GF

Crispy Pork Belly

slow cooked, apple purée, sweet & sour chilli lime sauce, Asian apple slaw lemon dressing
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

\$79 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

Beef Skewers

scotch grilled with Kawakawa & Horipito salt, drizzled with a Ponzu, sesame, soy, glaze
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 GFO

Butter Chicken Curry

marinated chicken in yogurt & aromatic spices, served in a tomato, butter & fresh cream sauce, cucumber, coriander, finished with kasuri methi.
GF

Beef Cheeks Masamaan Curry

slow braised cheeks, aromatic cumin, cinnamon & nutmeg flavors, potatoes, onion, red chilli, 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 **GFO** = Gluten Free Option
V = Vegetarian **Vegan**