Jade Banquet

$60 per person
Minimum 4 People

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

Crispy Vegetarian Spring Rolls
filled with spiced cauliflower, potato, & red onion,
served with a punchy spicy mayo
DF V Vegan

Ginger Prawn Dumplings
wok fried, spicy sambal & black vinegar dressing
DF

Korean Fried Chicken
sweet & sour Gochujang sauce, kimchi, pickled cucumber,
kewpie mayo
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

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

DF = Dairy Free **GF** = Gluten Free **GFO** = Gluten Free Option
V = Vegetarian **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, pickled cucumber,
kewpie mayo
DF

Beef Skewers
scotch fillet grilled with a Kawakawa Chimichurri sauce
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 GFO

Butter Chicken Curry
marinated chicken in yogurt & aromatic spices, served in a spicy
Makhani sauce with cucumber
GF

Crispy Pork Belly
slow cooked, apple purée, potatoe pave, Chinese dong po rou
sauce, Asian apple slaw with 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

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V = Vegetarian **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 fillet grilled with a Kawakawa Chimichurri sauce
GF DF

Tempura Eggplant
soy caramel sauce, Sichuan, sesame, mint, crispy shallots
DF V Vegan

Korean Fried Chicken
sweet & sour Gochujang sauce, kimchi, pickled 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 spicy
Makhani sauce with cucumber
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**