

# **BANQUETS**

*One of the most pleasurable aspects of Chinese cuisine is the tradition of sharing the dishes with the other guests at your table, therefore providing you and your guests the opportunity to experience a wide range of mouth-watering dishes covering the whole gambit of tastes and aromas. Our Cantonese Master Chef has matched these culinary dishes for you and your guest to enjoy.*

## **BAMBOO BANQUET**

*65 per head ~ min. 4 persons*

### **APPETIZER**

*steamed blue eye trevalla dumpling  
crispy fried salmon medallion*

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*(Free Range ~ Scottsdale Pork ~ Tasmania)*

### **ROASTED PORK BELLY**

*crackling skin, hoi sin sauce, soya marinated yellow split peas*

### **BARBECUED PORK**

*barbecued tenderloin, honeyed soya, maltose, vegetable garnish*

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### **SZECHUAN DUCK**

*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,  
red & green capsicum, mild Szechuan chilli*

### **FRIED RICE**

*diced barbecued pork, smoked Chinese sausage, seasonal vegetables, egg*

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### **BLACK ANGUS BEEF**

*(18 months Grass Fed ~ Sheffield, Tasmania)  
wok seared marinated eye fillets, snake beans, fresh mushrooms,  
mildly spiced sweet Peking sauce*

### **HOKKIEN NOODLES**

*shiitake mushrooms & seasonal vegetables, stir fried with soft Hokkien noodles*

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### **WARM CHOCOLATE FONDANT**

*chocolate fondant, cardamom caramel, almond bricelet, taro coconut ice cream*

### **ESPRESSO COFFEE OR TEA**

*with house made walnut cookie*

# **PEONY BANQUET**

*95 per head ~ min. 2 persons*

## **STEAMED DUMPLINGS**

*prawn & bamboo ~ scallop ~ truffle mushroom  
seasoned soya*

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## **CRAYFISH CHEONG FUN**

*Tasmanian crayfish, rice vermicelli, winter bamboo, asparagus,  
hand rolled noodle, seasoned soya*

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## **WILD KING PRAWNS**

*(Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)  
sautéed with ginger & shallots, Shao Xing rice wine*

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## **ROAST DUCK**

*(Cantonese classic)  
daily roasted duck filleted, served with plum sauce, sautéed snake beans*

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## **CAPE GRIM BEEF**

*(Tasmania)  
wok seared, medium rare eye fillets, seasonal vegetables,  
spicy black pepper sauce*

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## **FRIED RICE**

*diced prawns, chicken, seasonal vegetables, egg*

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## **DESSERT OF THE DAY**

## **ESPRESSO COFFEE OR TEA**

*with house made walnut cookie*

*Peony Banquet whole table only*

# **SIGNATURE MENU**

*160 per head ~ min. 2 persons*

## **SEA SCALLOP**

*(steamed 3 ways)*

*ginger & shallots ~ fresh & roasted garlic ~ X.O chilli*

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## **CRAYFISH TRUFFLE WONTON**

*fresh crayfish, prawns, shiitake, black truffle pate  
filled Chinese ravioli in seafood broth*

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## **CRAB DUMPLING**

*(Xiao Long Bao)*

*steamed dumplings filled with blue swimmer crab meat, pork broth, Avruga Caviar,  
red vinegar & ginger dipping*

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## **BAKED CRAB SHELL**

*blue swimmer crab meat, Portuguese sauce*

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## **PEKING DUCK**

*roasted duck skin & breast, cucumber, spring onion, hoi sin sauce,  
steamed Mandarin pancake*

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## **WAGYU BEEF**

*(Robbins Island ~ Tasmanian Wagyu ~ marble score 8+)*

*wok seared sirloin cubes, tossed with asparagus, fresh mushrooms,  
Shao Xing rice wine, black trufflepate*

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## **FRIED RICE**

*diced prawns, seasonal vegetables, eggwhite*

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## **DESSERT OF THE DAY**

## **ESPRESSO COFFEE OR TEA**

*with house made walnutcookies*

*Signature menu whole table only*