

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.

SILK BANQUET

55 per head ~ min. 4 persons

MIXED ENTRÉE

chicken spring roll, pork dim sim, chicken ham roll

IMPERIAL LAMB

(Wild Clover ~ Tasmania)

sautéed fillets of lamb, barbecued spices, served in steamed Mandarin Pancake

BABY LAMB CHOPS

(Wild Clover ~ Tasmania)

fried then pan tossed, spicy salt, lemongrass, rose wine

FREE RANGE CHICKEN

*sautéed fillets with bamboo, celery, carrots, shiitake, two kind of capsicums,
Peking sauce*

FRIED RICE

barbecued pork, seasonal vegetables, eggs

BEEF

(Longford ~ Tasmania)

wok seared eye fillets, field mushrooms, sugar snaps, black pepper sauce

VEGETARIAN HOKKIEN NOODLES

shiitake, silky bean curd & cabbages stir fried with soft Hokkien noodles

FRIED ICE CREAM

jatz crack pie, Swiss meringue, strawberry fluid jelly, vanilla fried ice cream

ESPRESSO COFFEE OR TEA

with house made walnut cookie

JADE BANQUET

85 per head ~ min. 2 persons

DUMPLINGS

steamed crayfish, prawn, scallop with seasoned soya

BLUE SWIMMER CRAB

shreds of crab meat, prawn oil, bean vermicelli, Sa Cha sauce

BLUE EYE TREVALLA

steamed fillet, ginger & spring onions, seasoned soya, baby spinach

STEAMED RICE

long grain

LAMB SHANK

(Wild Clover ~ Tasmania)

slow cooked, broad bean, daikon radish, Mongolian mousse

WAGYU BEEF

(David Blackmore's ~ Alexandria, Victoria ~ marble score 8+)

wok tossed sirloin cubes, sun dried shallots, whole black bean, ground pepper, garlic, Shao Xing rice wine, sugar snaps

FRIED RICE

prawns, seasonal vegetables, eggs

MANGO SORBET

kaffir lime mousse, blueberry compote, apple lychee granita, mango sorbet, dehydrated raspberry

ESPRESSO COFFEE OR TEA

with house made walnut cookie

Jade Banquet whole table only

TASTING MENU

135 per head ~ min. 2 persons

SCALLOP DUMPLING

steamed dumplings filled with sea scallops, seasoned soya

CRAB & TRUFFLE

sautéed blue swimmer crab meat, prawn reduction, black truffle sauce, crispy wonton pastry

MORETON BAY BUG & ATLANTIC SALMON

*de-shelled bug tail & salmon fillets pan tossed with spicy salt, five spices, fresh chilli,
on sugar coated fried bok choy leaves*

PEKING DUCK

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

SOUTH CAPE CRAYFISH

(Tasmania)

sautéed fresh crayfish, ginger & spring onions, garlic, handmade e-f noodles

RANNOCH QUAIL

*baked, sea salt, Asian spices, two kind of fresh mushrooms,
sun dried cabbage, green vegetables*

WAGYU BEEF X.O

*(David Blackmore's - Alexandria, Victoria - marble score 8+)
wok seared sirloin, tossed with field mushrooms, side dipping X.O sauce*

FRIED RICE

prawns, seasonal vegetables, eggs

PEANUT PARFAIT

*vanilla tapioca, peanut parfait, caramelised rice bubbles, fried peanuts,
raspberry rhubarb sorbet, chocolate disc, salty caramel*

ESPRESSO COFFEE OR TEA

with house made walnut cookies

Tasting menu whole table only