

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

75 per head ~ min. 4 persons

APPETIZER

*Steamed seafood spinach dumpling
Crispy Prawn toast with Foie Gras*

Free Range ~ Scottsdale, Tasmania

ROASTED PORK BELLY

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

BARBECUED PORK

barbecued tenderloin, honeyed soya, maltose

TASMANIAN FISH FILLETS

*slow braised fillets, ginger, garlic, fresh mushrooms, spinach, oyster sauce,
braised E-Fu noodles*

'BLACK ANGUS' BEEF

wok seared eye fillet cubes, fresh mushrooms, asparagus, vinegar spiced sauce

FRIED RICE

diced prawn, barbecued pork, seasonal greens, crispy rice, eggs

WARM CHOCOLATE FONDANT

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

ESPRESSO COFFEE OR TEA

with house made walnut cookie

PEONY BANQUET

115 per head ~ min. 2 persons

SEA SCALLOP

(Steamed 3 ways)

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

'SANG CHOY BAO'

sautéed Blue Swimmer Crab meat, velvet eggs, truffle pâté

KING PRAWN

sautéed Singaporean chilli sauce & spinach

ROAST DUCK

~Cantonese classic~

de-boned, served with plum sauce & seasonal vegetables

LAMB CUTLETS

*wok seared sliced lamb cutlets, fennel, fresh mushrooms, mint, fresh chillies,
fermented bean curd sauce*

FRIED RICE

diced prawn, barbequed pork, seasonal greens, crispy rice, eggs

MANGO SORBET

*strawberry macaron, kaffir lime mousse, blueberry compote,
apple and lychee granita, mango sorbet*

ESPRESSO COFFEE OR TEA

with house made walnut cookie

Peony Banquet whole table only

SIGNATURE MENU

195 per head ~ min. 2 persons

DUMPLINGS

*Seafood Siu Mai
XO Scallop
Mushroom*

'CHEONG FUN'

wild caught king prawns, crispy rice vermicelli, hand rolled noodles, seasoned soya

PATAGONIAN 'GLACIER 51' TOOTHFISH

crispy fillets, asparagus, mushroom oyster sauce

CRAYFISH

*fresh Tasmanian crayfish sautéed with ginger & spring onions,
handmade E-Fu noodles*

PEKING DUCK

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

'KIWAMI' WAGYU BEEF

(Darling Downs, Southeast Queensland ~ 365 days Grain Fed ~ marble score 9+)

wok seared sirloins cubes, stir fried mushrooms, Citron Yuzu soya

FRIED RICE

diced prawn, barbequed pork, seasonal greens, crispy rice, eggs

PEANUT PARFAIT

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

ESPRESSO COFFEE OR TEA

with house made walnut cookies

Signature menu whole table only