

WELCOME

TO

ME WAH RESTAURANT TASMANIA

LAUNCESTON & HOBART



Australia's Good Food & Travel Guide



Australia's Wine List Of The Year Awards

Tasmania's best Wine List for 3 Consecutive Years + Hall of Fame

(Gourmet Traveller – Fine Wine Partners)

Australia's Best Asian Restaurant

(Restaurant & Catering Awards for Excellence)

Savour Australia

Tasmania's Restaurant Of The Year

(Restaurant & Catering Awards for Excellence)

Savour Australia

Top Ten Chinese Restaurant in Australia

(“Australia's Thriving Chinese Restaurants “by Qantas Travel Insider 2015)

Tasmania's Best Asian Restaurant

(Restaurant & Catering Awards for Excellence)

Savour Australia

Executive Chef – Gordon Tso

Restaurant Manager – Stanley Tso

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

70 per head ~ min. 4 persons

APPETIZER

*Crispy chicken spring rolls
Barbecued pork puff
Fried pork dim sim*

BABY LAMB CUTLET

pan tossed with spicy salt, lemongrass & rose wine, crispy baby spinach

STEAMED CHAR SUI BAO

roasted char sui pork, shredded carrot, cabbage, hoi sin sauce, steamed flat gau bao

CHICKEN VEGETABLES

sautéed chicken fillets, seasonal vegetables, mushroom, onions, vegetarian oyster sauce

HOKKIEN NOODLES

shiitake mushrooms & seasonal vegetables stir fried with soft Hokkien noodles

RAINBOW BLACK ANGUS

*sautéed strips of eye fillets with bamboo shoots, celery, carrot, shiitake,
red & green capsicums in Peking sauce*

FRIED RICE

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

FRIED ICE CREAM

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

ESPRESSO COFFEE OR TEA

with house made walnut cookie

(g) – available in gluten free option

10% surcharge applies on Public Holiday | 1.5% Credit Card Surcharge

JADE BANQUET

100 per head ~ min. 2 persons

DUMPLINGS

steamed prawn, pink ling, wild mushrooms & truffle,
seasoned soya

PINK LING

fillets steamed with ginger & spring onions, seasoned soya, sauteed baby spinach

GARLIC KING PRAWNS

(Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland)
sautéed with fresh, roasted & black garlic, snow peas,
handmade egg noodles, Shao Xing rice wine

MOUNT BUDDHA CHICKEN

oven roasted chicken fillets with diced coriander, fresh chilli, garlic & ginger
in vinegar dressing, garnished with strips of sugar-coated baby bok choy leaves

STEAMED RICE

long grain

BLACK ANGUS BEEF

(18 months Grass Fed ~ Sheffield, Tasmania)
wok seared eye fillet of beef, asparagus, mushrooms, black pepper

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

(g) – available in gluten free option

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SIGNATURE MENU

160 per head ~ min. 2 persons

SEA SCALLOP

(steamed 3 ways)

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

ABERDEEN TASMANIAN FISH FILLETS

(selections of Tasmanian salmon, ling fillets)

crispy fried, wok tossed with garlic, black bean, and sundried chilli

PEKING DUCK

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

DUCK 'SANG CHOY BAO'

finely diced breast of duck, bamboo shoots, onions and roasted sesame
stir fried in hoi sin sauce, served in fresh iceberg lettuce leaves

CRAYFISH

(Bicheno, Tasmania)

sautéed crayfish, ginger & spring onions, garlic, handmade egg noodles

WAGYU BEEF

(Phoenix ~ marble score 9+)

wok seared sirloin cubes, tossed with asparagus, wild mushrooms,
Shao Xing rice wine, black truffle

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

Signature menu whole table only

(g) – available in gluten free option

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