

WELCOME

TO

ME WAH RESTAURANT TASMANIA

LAUNCESTON & HOBART



Australia's Good Food & Travel Guide



2010 – 2017 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)

2008, 2015, 2016 Australia's Best Asian Restaurant
(Restaurant & Catering Awards for Excellence)
Savour Australia

2007, 2012, 2015, 2016 Tasmania's Restaurant Of The Year
(Restaurant & Catering Awards for Excellence)
Savour Australia

2015 Top Ten Chinese Restaurant in Australia
(“Australia's Thriving Chinese Restaurants “by Qantas Travel Insider 2015)

1999 – 2017 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

60 per head ~ min. 4 persons

APPETIZER

*Crispy chicken spring rolls
Barbecued pork puff
Salmon Medallion*

IMPERIAL LAMB

*sautéed fillets of lamb tenderloins with hint a of garlic & mildly spiced
savoury sauce served in Mandarin pancakes*

BABY LAMB CUTLET

pan tossed with spicy salt, lemongrass & rose wine on sugar coated fried bok choy leaves

DUCK

*sautéed strips breast of duck fillets, celery, carrot, bamboo, shiitake,
red & green capsicum, vegetarian oyster sauce*

FRIED RICE

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

BLACK ANGUS BEEF

*(18 months Grass Fed ~ Sheffield, Tasmania)
wok seared eye fillet of beef, snake beans, wild mushrooms, black bean sauce*

HOKKIEN NOODLES

shiitake mushrooms & seasonal vegetables 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 scallop, prawn, wild mushrooms & truffle,
seasoned soya*

PINK LING

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

SIGNATURE MENU

145 per head ~ min. 2 persons

SEA SCALLOP

(steamed 3 ways)

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

CRAB 'SANG CHOY BAO'

sautéed blue swimmer crab meat, egg white, truffle oil, served in iceberg lettuce leave

RANNOCH QUAIL

pan tossed quail with spicy salt, five spices, fresh chilli

PEKING DUCK

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

CRAYFISH

(Bicheno, Tasmania)

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

WAGYU BEEF

(Pheonix ~ 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