

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*

(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

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

BLACK ANGUS BEEF RIBS

*(18 months Grass Fed ~ Sheffield, Tasmania)
slow braised de-boned beef ribs, snake beans, wild mushrooms, aged vinegar & spices*

HOKKIEN NOODLES

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

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*

CRAYFISH TRUFFLE WONTON

*fresh crayfish, prawns, shiitake, black truffle sauce
filled Chinese ravioli in supreme master broth consommé*

BLUE EYE TREVALLA

(Tasmania)

steamed fillet, ginger & spring onions, Chinese vegetable garnish, seasoned soya

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*

WAGYU BEEF CHEEKS

(Robbins Island ~ Tasmanian Wagyu)

slow braised, cognac, daikon radish, asparagus, mild Szechuan chilli, beef cheek reduction

FRIED RICE

diced prawns, chicken, seasonal vegetables, egg

DESSERT OF THE DAY

ESPRESSO COFFEE OR TEA

with house made walnut cookie

*Peony menu matched with sommelier's wines
\$65 per person supplement*

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

CRAYFISH CHEONG FUN

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

CRAB DUMPLING

(Xiao Long Bao)

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

BAKED CRAB SHELL

blue swimmer crab meat, Portuguese sauce

PEKING DUCK

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

WAGYU BEEF

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

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

FRIED RICE

diced prawns, seasonal vegetables, eggwhite

DESSERT OF THE DAY

ESPRESSO COFFEE OR TEA

with house made walnut cookies

*Signature menu matched with sommelier's wines
from \$75 per person supplement*

Signature menu whole table only