



\$65

Banquet

AMUSE BOUCHE

Chefs Choice of Amuse Bouche of the Day

QUEENSLAND PRAWN HAR GAO

Prawn filled dumplings served with Mala sauce and Tobiko

CHICKEN AND PRAWN XIU MAI

Chicken and Prawn filled dumplings served with Mala sauce and Tobiko

LAMB BAO BUN

Served with house made Chili Jam



PAN SEARED TOOTHFISH

Served with fresh Paw-Paw Salad

HOT SMOKED ROAST DUCK

Roasted on hot coals and served with Chilli Jam

WOK TOSSED ASIAN VEGETABLES

Wok tossed Vegetables with Garlic, Soy and Chilli

STEAMED JASMINE RICE

Change to Fried Rice of your choice for \$5

