



\$95 Banquet

Amuse- Bouche

Chef's choice of Amuse Bouche of the Day

Queensland Prawn Har Gao Dumplings

Prawn filled dumplings served with Mala sauce and Tobiko

Crab & Pork Xiao Long Bao Dumplings

Soup filled dumplings served with Mala Sauce and Tobiko

Cured Salmon on Calamari Toast

Served with Tobiko and Yuzu Mayo

Lamb Bao Bun

Served with house made Chili Jam

Oven Baked Garlic Chilli Butter Lobster

Served with Garlic Butter Sauce

Pan seared Toothfish

With Green Paw-Paw Salad

Hainan Chicken

Soft poached Chicken, soy broth, ginger shallot sauce & chilli paste

Seasonal Asian Vegetables

Wok tossed Vegetables with Garlic, Soy and Chilli

Chicken Steamed Jasmine Rice