



BANQUET FOR FOUR OR MORE

\$38.00 per person

chicken sweet com soup

a combination of chicken pieces and sweet corn in thickened egg flower broth

steak with black bean sauce

steak, vegetables and black beans cooked with mushroom soy and sesame oil

combination chow mein

prawns, steak, chicken and pork with choice vegetables stir fried in a velvety garlic and rice wine sauce

lemon chicken

Golden brown battered chicken breast topped with sweet home made lemon sauce

crisp Szechuan beef

shredded steak double-fried tossed in Chinese bbg sauce with a hint of chilli

special fried rice

dessert of the day

BANQUET FOR FOUR OR MORE

\$48.00 per person

an assortment of finger food

a combination of vegie roll, sesame prawn, cocktail samosa, fried wanton and dim sim

sambal chilli prawns

a very popular Malaysian dish with fine selections of herbs and spices such as dry chillies, shallots, serai, tamarind and blachan cooked king prawns

Thai coconut curry chicken

the aromatic fresh taste of ginger, turmeric, lemon grass adds a subtle flavour to this curry dish

combination cashews

a succulent bouquet of prawns, chicken, beef, pork and vegetables in garlic and rice wine sauce topped with cashew nuts

special fried rice

dessert of the day

BANQUET FOR FOUR OR MORE

\$58.00 per person

Please allow our chefs to prepare a banquet tailored to your guests' personal preferences and individual palates. With a fine selection of courses from our kitchen with dishes not available on menu. A dining experience filled with variety and authenticity.



soup

chicken sweet com soup \$7

a flavoursome combination of chicken pieces and sweet com in thickened egg flower broth

short soup \$7

minced pork dumplings in clear onion broth

vegetable laksa soup gf \$

spicy flavoursome coconut curry soup (hot)

tom yam talay gf \$9

spicy hot seafood so up with very strong lemon grass and coriander flavour (hot)

crocodile gyoza broth \$12

minced crocodile, prawns, ginger, coriander encased in pastry in thickened broth served with black Chuklang rice vinegar and brandy

pig's maw and black peppercom \$1:

traditional Cantonese soup of slow simmer pig's stomach, pork with generous amounts of peppercom, ginger and garlic in rich broth (hot)

<u>appetiser</u>

the following recommended to be shared

prawn wafers \$3

homemade dim sims (3) \$6

chicken nuggets (4) \$5

Chinese sausage \$5

Sliced tasty pork sausage served with spring onion garnish

toong tong (6) \$7

deep fried won ton pastry filled with minced pork

cocktail samosa (5) \$7

vegetable filled crispy spring roll, served with Thai chilli sauce

vegetable roll (5) \$7

cocktail size crispy spring roll, served with Thai chilli sauce

mini sesame prawn (5) \$10

entree

homemade spring roll \$4

filled with mince beef, cabbage and onions

tod mun pla \$8

fried fish cakes served with sweet chilli vinaigrette and a light salad

lotus leaf glutinous rice \$8

steamed glutinous rice, chicken and shrimp wrapped in lotus leaf

charsiu \$12

marinated roast pork sautéed with onions and snow peas in BBQ sauce

garlic king prawns gf \$15

crisp prawns cooked with generous amount of garlic, snow peas and onions

hot duck shanks \$15

drummetes cooked with ground bean sauce, honey and roasted chilli paste

unagi in shoyu \$15

smoked eel with sweet mirin, tamari, light soy and honey marinade

emu kicap manis \$15

emu pieces sautéed with a balance of sweet Indonesian soy, honey and cracked pepper accompanied by salad and rice

tandoori lamb medallions gf \$15

served with julienne carrots, beans, baby com and mango yoghurt dressing

rice & accompaniments

special fried rice gf (small) \$7 (large) \$8

steamed rice gf (per person) \$3

nasi goreng (Malay beef fried rice) \$12

Singapore noodles gf \$20

rice noodles stir fried with shrimps, roast pork, eggs, julienne

