

BANQUETS

BANQUET A

Chicken Lettuce Cup

Crispy Calamari with Salt & Pepper

Duo King Prawns in Garlic & Butter Sauce

Pan-fried Seaperch Fillet with Ginger & Soya

Lamb Fillets with Honey Black pepper

Special Fried Rice

***90.00 per person**

BANQUET B

Seafood Lettuce Cup

Baked Crab Shell

Peking Duck

Green Lobster Tail in Singapore Chilli Sauce served with Jade Noodles

Eye Fillet Beef in Mushroom & Black Peppercorn Sauce

Special Fried Rice

***115.00 per person**

Please advise us should you have any dietary requirements

ENTRÉE

Peking Duck (6 pieces)	42.00
Thinly sliced crispy skin duckling fillets wrapped in a mandarin pancake with cucumber, spring onion & sauce	
Tasmanian Pacific Oysters Platter (6 pieces)	30.00
Plump oysters prepared three ways: steamed with grated ginger, deep fried in dry chilli garlic & natural with Ginger Flower & Sweat Chilli	
Mango Kataifi Scallops	15.00
Scallops and fresh Mango wrapped in Kataifi pastry fried to Golden brown served with a mango mayo sauce	
Queensland Tiger King Prawns xo Sauce	20.00
Pan fried butterfly prawn stuffed with freshly minced prawn meat, onion & mushrooms served with a spicy XO sauce	
Black Peppercorn Prawns	18.00
Dry-sautéed freshly shelled king prawns with finely ground black peppercorn, garlic & Chinese rice wine	
Alaskan Black Cod Fillet	20.00
Oven baked Toothfish fillets with mirin & honey served with Warm shredded potato in a vinaigrette dressing	
Garfish Supreme	18.00
Freshly boned garfish stuffed with Chinese mushroom & greens served with a mushroom sauce	
Crispy Soft Shell Crab	16.00
Deep Fried soft shelled crab with salad in a wasabi mayonnaise sauce	
Baked Crab Shell	25.00
Blue swimmer crab meat with onion, bacon & mushroom. Served in crab shell baked with a sprinkle of crumb & shredded cheese	
Crispy Calamari	16.00
Stir-fried calamari in tempura batter with chilli, seasoning & Chinese rice wine	
Scotch Fillet Beef Rolls	15.00
Thinly slices of scotch fillet rolls with enoki mushroom lightly sautéed with a Teriyaki sauce	
Quail-Lemongrass or Salt & Pepper	15.00
Pan-fried boned quail with lime lemongrass sauce or spicy salt	

Buddha Belly Quail 25.00

Twice cooked- steamed & oven baked whole boned quail stuffed with
Chicken mince served in a goose
Liver & sweet soya sauce

Lettuce Cup Delight

Finely chopped greens, diced chicken in fresh crispy lettuce 10.00
Also available in Crayfish or Seafood 28.00/16.00

Shanghai Pork Dumplings (6 pcs) 15.00

'Xiao Long Bao' Homemade Chinese soup dumplings filled with pork

Yum Cha Dim Sims (4 pcs) 12.00

Consisting of four varieties of prawn dumpling, pork 'siumai',
vegetarian & chicken dumpling

Spring Rolls (3 pce) 15.00

Homemade spring rolls with chicken & vegetable filling.
Served with sweet & sour sauce

Fried Won Tons (5 pce) 15.00

Deep fried won tons with mince prawn & pork
Served with sweet & sour sauce

Satay Beef or Chicken Skewers 15.00

Succulent chicken or beef skewers in satay sauce

Sesame Prawns 18.00

Deep fried toast atop with minced prawn meat & whole prawn
Served with sweet & sour sauce

SOUP

Sweet Corn Chicken Soup 14.00

Short Soup (Wonton Soup) 15.00

West Lake Mince Beef Soup 16.00

Hot & Sour Soup 18.00

Seafood and Tofu Chowder 20.00

Crab Meat and Sweet Corn Soup 20.00

SEAFOOD

Crispy Calamari with Spicy & Pepper	36.00
Calamari with Chives in Shrimp Paste	36.00
Stir-fried Rockling Fillets & Vegetables in Black Bean Sauce	36.00
Pan Fried Pacific Salmon with Ginger & Soya	38.00
Flounder Fillets with Salt & Pepper	38.00
Flounder Fillets with XO Chilli Sauce XO	38.00
Crispy Battered King George Whiting	40.00
Pan-fried or Steamed Seaperch Fillets with Ginger & Soya	40.00
Pan-fried Scallops with Black Truffle Sauce & Fresh Mushrooms	50.00
Scallops with Satay Sauce	40.00
Szechuan Chilli Scallops	40.00
Garlic Prawns on Sizzling Hot Plate	44.00
Singapore Chilli Prawns	44.00
XO Chilli Prawns	44.00
Wasabi Mayonnaise Prawns	44.00
Victorian Pippis with XO Chilli Sauce + Roti Bread	45.00

POULTRY

Twice Cooked Duck Breast in Reduced Plum Sauce	36.00
Hei Mi Duckling Fillets	36.00
Cantonese Roast Duck	36.00
Shang Dong Fried Duck	36.00
Chou Zhou Chicken	33.00
Lemon Chicken	33.00
Sweet Basil Chicken	33.00
Crispy Skinned Spring Chicken with Dry Garlic	33.00
Chicken with Cashew Nuts	33.00

MEAT

Grilled Spring Lamb Cutlets	40.00
Miso Spring Lamb Cutlets	40.00
Lamb Ribs with Cumin	38.00
Mongolian Lamb Fillets	38.00
Lamb Fillets with Honey Black Peppercorn	38.00
Sweet & Sour Berkshire Pork	33.00
Berkshire Pork Fillets with Ginger & Spring Onion	33.00
Berkshire Pork Fillets with xo Chilli Sauce XO	33.00
Barbecued Roast Pork Spareribs	33.00
Roast Pork with Chinese Mushrooms & Tofu	33.00
Beef Fillet with Garlic Flakes	38.00
Crispy Shredded Mandarin Beef	38.00
Cantonese Eye Fillet Beef	38.00
Beef Fillets in Black Bean Sauce	38.00
Beef Fillets with Black Peppercorn Sauce	38.00
Wagyu Skirt in Miso Garlic Sauce	50.00
Stone Axe Full Blood Wagyu M9 Striploin (300gm)	125.00
Grilled with Sea Salt & Black pepper	

CLAYPOT

Seafood & Tofu Claypot	42.00
Prawns with Rice Vermicelli in Ginger and Scallion	44.00
Braised Beef Brisket in Broth and White Raddish	38.00
Stewed OX Tail & Pumpkin	38.00
Salted Fish with Minced Chicken & Tofu Claypot	33.00
Braised Duck, Chinese Mushroom & Tofu Claypot	38.00

Chilli & Spicy

Sliced Beef in hot Chilli Oil	38.00
Rockling Fillets in Spicy Broth & Pickled Vegetables	40.00
Spicy Pork Belly & Salted Fish	35.00
Hunan Stir-fried Slice Pork Belly	35.00
King Prawns with Rice Vermicelli in Chilli Bean Sauce	44.00
Kung Pao Chicken	35.00
Sautéed Green Beans with Spicy Chicken Mince	32.00
Mapo Tofu	30.00

VEGETARIAN SELECTION

Spring Rolls (3 pce)	15.00
Lettuce Cup	10.00
Mixed Seasonal Vegetables	22.00
Chinese Broccoli or Bok Choy	28.00
Baby Spinach	28.00
Singapore Noodles	30.00
Mixed Mushrooms Fried Rice	20.00
Steamed Silken Tofu	26.00
Ma Po Tofu (spicy)	26.00
Tofu with Spicy Salt	26.00
Roti Bread	4.50

Daily Chinese Greens please check with staff

NOODLES

Char Kway Teow	30.00
Seafood Curry Laksa	42.00
Singapore Noodles	30.00
Seafood Noodles (Egg or Rice Noodles)	42.00
Shredded Duckling Noodles	32.00
Stir Fried Beef Hor Fun	30.00
Stir Fried Beef Hor Fun in Egg Gravy	30.00
Indian Mee Goreng	30.00

RICE

Special Fried Rice	18.00
Fried Rice with Prawns & Chinese Sausage	25.00
Fried Rice with Salty Fish & Chicken	25.00
Shredded Lettuce and Beef/Chicken Fried Rice	25.00
Nasi Goreng	25.00
Steam Rice (per person)	3.50

DESSERT

Pan Fried Chinese Pancake with Red Bean Paste Filling served with Ice Cream	18.00
Banana Fritter with Ice Cream	18.00
Pineapple Fritter with Ice Cream	18.00
Lychees with Ice Cream	18.00
Fresh Mango with Ice Cream (Seasonal)	18.00
Pancake with Banana & Ice Cream	18.00
Pancake with Strawberry & Ice Cream	18.00
Deep Fried Ice Cream	18.00
Creme Brulee	18.00
Plain Ice Cream (1 scoop/2 scoop)	5.00/9.00
Fresh Fruit Platter (min 4 person)	24.00
Daily Sweet Soup	5.00