

\$49 BANQUET MENU

ENTRÉE

VEGETABLE SPRING ROLLS
sweet chilli sauce (v)

SALT & PEPPER SQUID
nouc chaum (gf)

DEEP FRIED CHICKEN WINGS
Asian-style marinade, lemongrass, kaffir lime leaves, garlic, chilli (gf)

SALAD

ASIAN TUNA TARTARE SALAD
cabbage, cucumber, daikon, carrot, shallot, sesame & soy-ginger
dressing (GF) (Tofu option available)

MAIN

THAI GREEN CHICKEN CURRY
Thai eggplant, snake beans & baby corn (gf)

MASTERSTOCK PORK BELLY
Caramelized, Asian style coleslaw

WOK-TOSSED ASIAN GREENS
STEAMED RICE (GF/V/VE)

DESSERT

PEARL SAGO
Fresh mango. Coconut candy, vanilla ice cream, ginger syrup

\$69 BANQUET MENU

ENTRÉE

VEGETABLE SPRING ROLLS sweet chilli sauce (v)

SALT & PEPPER SQUID nouc chaum (gf)

CHICKEN SATAY SKEWERS peanut dipping sauce (GF)

PRAWN DUMPLINGS shiitake mushroom, lime zest, salmon roe

SALAD

ASIAN TUNA TARTARE SALAD

cabbage, cucumber, daikon, carrot, shallot, sesame & soy-ginger dressing (GF) (Tofu option available)

MAIN

HALF CHICKEN

Szechuan salt, soy sauce, sesame, chilli, coriander

BRAISED MASTERSTOCK SHORT RIBS

cucumber, pickles, Asian slaw, sambal mayo, bao buns

HIRAMASA KINGFISH CURRY

king prawns, cherry tomato, snow pea (GF)

WOK-TOSSED ASIAN GREENS

STEAMED RICE (GF/V/VE)

DESSERT

PEARL SAGO

Fresh mango. Coconut candy, vanilla ice cream, ginger syrup