



ASIAN BANQUET MENUS - \$90 PLUS GST PER HEAD

Banquet 1

Ma hor - sticky fried peanuts and pork with fresh pineapple
Scallop with miso butter and perilla
Sesame prawn toast with chilli jam
Chicken and pork wontons with black vinegar and chilli dressing

Thai salad with rare beef, cherry tomatoes, grapefruit, peanuts and ground roasted rice
Sweet and Spicy Korean fried chicken with peanuts

Baked salmon with spicy black bean and sweet soy sauce
Red curry of duck with lychees
Cabbage and carrot salad with fresh ginger, chilli, lime and white Soy
Jasmine rice

Star Anise Cream with Ginger Caramel Oranges and Sesame Snap Biscuits

Banquet 2

Ma hor - sticky fried peanuts and pork with fresh pineapple
Betel leaf with smoked duck breast
Crispy salmon straws with yuzu mayo
Pork and garlic chive wontons with Sichuan chilli sauce

Warm salad of fried barramundi with green mango, lemongrass, mint, shallots and ground roast rice
Sweet and Spicy Korean fried chicken with peanuts

Twice cooked beef rib with peanut sauce, green mango salad (plated)
Steamed snapper with ginger and shallot
Stir fry Asian greens and jasmine rice

Coconut mousse with fresh mango, lime and palm sugar syrup, cashew brittle

Banquet 3

Ma hor - sticky fried peanuts and pork with fresh pineapple
Betel leaf with fried prawn, grapefruit and sticky tamarind
Chicken and pork wontons with sesame sauce and fragrant chilli oil
Sichuan style pork pastries with sumac cream and dry chilli sauce

Watermelon salad with mint and fresh lime, Vietnamese style pork belly
Sweet and Spicy Korean fried chicken with peanuts

Baked Barramundi with fragrant chilli and coriander paste, coconut rice
Penang curry of beef cheek, flat breads, cucumber and fresh coconut relish

Miso Caramel pannacotta with ginger oranges and black sesame tuille