

Traditional Chinese banquet 2010 \$110 per person

The following menu has been designed to be served banquet style on platters to the middle of the table

1st course

Lotus root soup

2nd course

Chinese five spiced quail with chilli jam

3rd course

Soya braised pork belly with shitake mushroom and baby bok choy

4th course

Salt n pepper tofu with soya chilli dressing

5th course

Whole steamed chicken with rice wine dipping sauce

6th course

Whole steamed fish with ginger, garlic, coriander and eschallots
(fresh fish sourced seasonally)

7th course

Chinese broccoli with garlic and oyster sauce

8th course

Fried rice with salt fish and lup Chung sausage

9th course

Fried egg noodles with braised wagyu beef, garlic shoots and oyster mushroom

10th course

Baby custard tarts and seasonal sliced fruits

All meals accompanied with steamed rice, chopsticks and hot towels