

FEASTING MENU



STARTERS

Warm Roti peanut sauce
Edeamame

ENTRÉES

Karaage fried chicken wingettes, pickled daikon,
gochujang mayo (GF)
Roasted vegetable, kimchi, spring onion okonomiyaki,
sesame, chilli aioli (V)
Fried squid and Vietnamese vermicelli noodle salad, radish,
cucumber, fried shallots and toasted peanuts (GF)

MAINS CHOOSE TWO OPTIONS

Slow braised lamb shoulder, Asian slaw, fragrant herbs,
lettuce cups
Chermoula oven baked whole snapper, green beans,
pickled red onion, roasted pine nuts, aromatic fresh herbs,
toasted sesame (GF)
Aromatic spice-roasted half duck with cucumber ribbons,
fresh leek, five-spice caramel, steamed bao
Hoi sin sticky pork ribs with creamy slaw and steamed bao
Clay pot with wild mushrooms, snow peas, baby corn,
puffed tofu, crispy lotus root, rice, ginger,
black vinegar sauce (GF)(Vegan)

\$60 PER HEAD
MINIMUM OF 15 PEOPLE



SIDES

Steamed gai lan, oyster mushroom, garlic, sesame,
chilli (GF)(Vegan)
Roasted Potatoes (GF)(V)

PETIT FOURS

Red Velvet
Raspberry cheesecake
Flourless chocolate (GF)



🌱 ORDERS MUST BE PLACED AND PAID FOR 7 DAYS PRIOR TO FUNCTION DATE 🌱