



New Year Eve “firework” Banquet

\$165/person Min. 2 people

Shanghai ‘Xiao Long Bao’

Steamed dumplings filled with blue swimmer crab meat and pork broth

Deep Fried Shao Mai

Deep Fried dumplings filled with prawn, bamboo, sun dried prawn roe, Sweet and Sour Sauce

Dry-Braised Pink Ling Fillets

Pan fried then braised with ginger, shallots, tomato puree, chilli, fermented glutinous rice wine, e-fu noodles

Tasmanian Crayfish

Pan fried then braised with Tasmanian Black Truffle Pâté, asparagus spears

Wagyu Beef

(Darling Downs, Queensland ~ 365 days Grain Fed ~ Marble score 5+)

Wok seared medium rare sirloin cubes, sautéed with spring onion, seasoned soy, Shao Xing Rice Wine, Chinese broccoli

Fujian Fried Rice

Basic egg fried rice topped with a mixture of meat, seafood, vegetables, and homemade sauce

Warm Chocolate Fondant

Chocolate fondant, cardamom caramel, almond bricelet, taro coconut ice cream