

## desserts 12.50ea

### **banana fritter (chuối chiên)**

Deep fried banana, topped with a star anise and cinnamon glazed served with ice cream

### **bake coconut flan (bánh Gan)**

Rich flavour coconut flan infused coffee and star anise serve with ice cream

### **green tea crème bruleé**

Infused green tea crème brulee served with green tea ice cream

### **crème caramel**

Crème caramel served with ice cream

### **apple cinnamon crepes**

Sautéed apple in a thin crepe topped with cinnamon syrup, served with ice cream

### **black sticky rice, taro and honey glazed banana**

Black sticky rice with honey glazed banana and taro, topped with coconut sauce and sesame

### **ice cream (4 per scoop)**

Vanilla/ Caramel/ Green tea/ Coffee

For liqueurs and spirits please refer to our wine list

## Banquet 60pp *Min 4 people*

### **entrée**

stuffed tofu and eggplant

“gỏi cuốn” – fresh rolls with pork, prawn and vermicelli

stuffed king prawns with minced pork, spicy plum sauce

grilled beef with betel leaf (GF)(P)

### **main course**

soy tea braised duck, coconut juice, bok choy and shiitake mushroom

braised barramundi fillet in caramelised sauce

stir fried beef with lemongrass and chilli (GF)

steamed broccoli and shiitake mushroom

dessert of the day

## Banquet 70 pp *Min 4 people*

### **entrée**

seared scallops with salted black bean vinaigrette

“gỏi cuốn”-fresh rolls with pork, prawn and vermicelli

stuffed king prawns with minced pork and spicy plum sauce

grilled beef with betel leaf (GF)(P)

sydney rock oysters, ginger, shallots and Worcestershire vinaigrette

### **main course**

bake barramundi fillet, black fungus in ginger soy sauce

warm roast duck salad, mixed herbs and chilli

roast pork belly, vegetable with diced cucumber and onion

sticky beef short ribs

dessert of the day

Corkage 8 per bottle (BYO wine only)  
Surcharge of 15% of the total bill on public holidays

