

DESSERTS 12.5

Banana Fritter

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

Baked Banana Cake

Baked banana cake with coconut cream sauce and ice cream

Green tea crème brulee

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/ Mango Sorbet/Watermelon Granita

HOT AND COLD BEVERAGES

Soft Drinks	4
Coke/ diet coke/ lemonade/ lemon squash	
Juice	5.5
Orange/ pineapple/ Cranberry / Coconut	
San Pellegrino (700ml)	12
Chinese Tea	3.5
Jasmine/ Lotus/ Green	
English tea	3.5
Peppermint/ Earl grey/ Chamomile/ English breakfast	
Coffee	5
Black/short black/ white/ Latte/ Macchiato	
Hot chocolate	5

For liqueurs and spirits please refer to our wine list

BANQUET 60 pp (min 4)

ENTRÉE

Stuffed tofu and eggplant

"Goi Cuon" – 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)

Chinese broccoli in garlic oyster sauce

Dessert of the day

BANQUET 70 pp (min 4)

ENTRÉE

Seared scallops with salted black bean vinaigrette

"Goi cuon" - 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

Deep-fried whole snapper with chilli and garlic

Warm roast duck salad, mixed herbs and chilli

Roast pork belly, vegetable with diced cucumber and onion

Grilled spicy baby spatchcock with cucumber pickle (GF)

Dessert of the day

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