



## BANQUET MENU

**\$70 PER PERSON**

MIN 2 GUESTS

### STARTERS

Blue Swimmer Crab & Egg White Omelette  
Scallop & Prawn Wontons in Black Vinegar, Shallot  
Spinach & Mushroom Gow Gee  
Lamb Spring Roll, Plum Sauce  
Market Vegetable Sang Choy Bau

### MAINS

Steamed Market Fish, Ginger, Shallot, Coriander,  
Soy, Broccoli  
Crispy Beef Strips with Sweet Black Vinegar

### SIDES

Chinese Broccoli, Ginger & Oyster Sauce  
Char Sui Pork & Prawn Fried Rice

### DESSERT

Crispy Banana Fritters, Ducle de Leche, Ice Cream  
OR  
Chilled Sago, Vanilla Bean Coconut Cream,  
Passionfruit & Orange Syrup

\*Vegetarian and gluten free alternatives available