

# BANQUET MENU #1 FOR THE ENTIRE TABLE

\$75 per person

Cucumbers with smashed garlic and ginger

Cabbage and radish

White cut chicken salad with salted chilli and cucumber

Crispy egg noodles with pork relish

Fried squid with whole five spice and dark chilli paste

Steamed flathead, Jiangxi style

Pickled mustard green and turnip with chilli

Chairman Mao's red braised pork

Stir fried Wagyu brisket with baby eggplant and chilli

Stir fried greens with garlic

Ruby red grapefruit granita with aperol and hazelnut

# BANQUET MENU #2 FOR THE ENTIRE TABLE

\$95 per person

\$50 for matching wines per person

Cabbage and radish pickle

Cucumber with smashed garlic

Soy chicken with ginger, white pepper and shallot oil

Crisp pork belly and smoked tofu with spicy ginger and garlic dressing

*2010 Pinot Gris, Domaine Mittnacht, Alsace, France (100mls)*

Stir fried spanner crab with garlic chives and steamed egg custard

Whole flounder with Sichuan black bean and salted chilli

*2011 Rondinella Rose, Freeman 'Rondo' Hilltops (100mls)*

Shredded duck, dried chestnuts and black fungi  
with Pixian chilli paste and fried tofu

Nanjing style braised pork short rib with black vinegar tea

Stir fried wild bamboo pith, snow peas and quail eggs  
with ginger and garlic

*2009 Pinot Noir, Angeline 'Reserve' Sonoma County, California, USA (100mls)*

Mango pudding with condensed milk chantilly

*2011 Botrytis Pinot Gris, Terre a Terre, Wrattontully (100mls)*