

BANQUET MENU

MINIMUM 4 PEOPLE

*Vegetarian option is available upon requested

DELIGHTFUL TREAT \$55/pp

Mixed Rolls

Duck Rice Paper Rolls & Hanoi Rolls

Lotus Shoot Salad or Alternative Salad Dish

Prawn, lotus shoots, lotus roots, mixed herbs, peanuts with nam jim dressing **GF**

Bo Lac

Wagyu 5+ in cold soy sauce, pickle onion, heirloom tomatoes & wasabi mayo **GF**

Penang Curry Chicken

Chicken fillet, kaffir leaves & basil **GF**

Salt & Pepper Squid

W/ papaya pickle, horse radish mayo, basil & freshlemon **GF**

Jasmine Steamed rice **GF**

SEASONAL FEAST \$69/pp

Sunkissed Scallop

Street-style Seared Scallop served with black garlic aoli, topped with shallot oil, peanut, tobiko and herbs **GF**

Mixed Rolls

Duck Rice Paper Rolls & Hanoi Rolls

Crispy Pulled Pork Pancake

Asian style crispy pancake topped with pulled pork, goats curd, homemade Asian BBQ sauce, homemade sauerkraut, shaved coconut and micro herbs **GF**

Green Papaya or Alternative Salad Dish

Crispy pork belly w/ green papaya, mixed herbs, peanuts, chilli & lime vinaigrette **GF**

Bo Lac

Wagyu 5+ in cold soy sauce, pickles onion, heirloom tomatoes & wasabi mayo **GF**

Tamarind Duck

Half crispy duck tossed in chilli tamarind, coriander and baby bok choy

Sambal Chilli

Prawn, grilled pineapple, soybean baby herb **GF**

Jasmine Steamed rice **GF**