



BANQUET MENU

Group/Function Bookings – Terms & Conditions

- All group (not including weddings) reservations of 10 or more guests require a deposit of \$10 per/person, via EFT, Credit Card or cash. The deposit can be refunded or taken from the final bill at the conclusion of reservation.
- Until deposit is received we are unable to secure your reservation.
- All group reservations of 15 or more guests require pre-order (if ordering from regular menu) or choices allocated (if ordering from group menu).
- We require 72 hours notice of confirmed numbers and above mentioned menu choices. Deposit will be refunded for guests unable to attend if confirmed 72 hours prior to reservation. However, if numbers are not confirmed we will retain total deposit for loss of trade.
- Stand up/canapé functions will be held on outside balconies unless reserving entire venue, in which case a minimum spend of \$6000.00 (1st May – 30 September) and \$8000.00 (1st October – 30th April*) will apply.

*not including school/public holidays. Please request a personalised quote if you would like to book a function during school or public holidays.

Shanghai Banquet Menu @ \$40 per person

Vegetarian Spring Rolls with sweet chilli sauce

Tako Yaki – deep fried octopus dumplings with bonito flake and takoyaki sauce

Panko Crumbed Prawns with chilli mayo

Drunken Noodles – Thai flat rice noodle stirfried with chicken, chilli, shallots, ginger, soy and holy basil

Thai Chicken Salad – Iceberg lettuce, cucumber, eschalot, shredded duck, crispy noodles and nam jim dressing

Teriyaki Snapper fillets, served with steamed greens and rice

Add Chefs Pannacotta as dessert for \$8 per person

Tokyo Banquet Menu @ \$52 per person

Yakitori – chicken skewers with sweet sticky soy sauce

Vegetarian Spring Rolls with sweet chilli sauce

Assorted Large Nori Rolls

Pork Wontons – assorted mushrooms served with crispy wontons, pickled ginger and cashew crème fraiche

Char Siu Pork – Chinese style Bbq Pork with rice

Seared Beef Salad – Mixed leaves, julienne vegetables, seared beef fillet, mixed herbs and sesame dressing

Scallop and Prawn Stirfry, with red peppers, snow peas and cashew nuts in a Thai basil sauce

Add Chefs Pannacotta as dessert for \$8 per person

Bangkok Banquet Menu @ \$60 per person

Edamame – steamed soybeans in the pod with chilli salt

Assorted Sushi and Sashimi

Crispy Duck Wonton Stack

Seared Scallops in butter soy

Salt and Pepper Squid with ponzu dipping sauce

Beef Massaman Potato Curry served with steamed rice

Scallop and Prawn Stirfry, with red peppers, snow peas and cashew nuts in a Thai basil sauce

Thai Chicken Salad – Iceberg lettuce, cucumber, eschalot, shredded duck, crispy noodles and nam jim dressing

Add Chefs Pannacotta as dessert for \$8 per person

Add Sake to set your night apart from the rest for \$5 extra per person

150ml of Kuromatsu Hakushika Junmai per person, served room temperature or warm.