



# 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.