



BANQUET MENU

FOR 2 PEOPLE OR MORE

SPICE HAVEN BANQUET \$55PP

Edamame steamed soy beans with seaweed salt (GF DF V)

Takoyaki Dumplings deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes & nori (DF I)

Vegetable Spring Rolls vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)

Master Stock Braised Pork Belly Bao mayo and mustard (DF)

Prawn Toast deep fried prawn toast with chilli mayo

Korean Fried Chicken Wings spicy gochujang sauce, pickled cucumber and radish (DF)

Slow Braised Beef Cheek Rendang grilled coconut rice cake and acar (GF0)

Stir-Fried Baby Gem Lettuce Chinese sausage, garlic and chilli (DF)

MONKEY MADNESS BANQUET \$66PP

Mixed Sashimi (GF DF M)

Edamame steamed soy beans with seaweed salt (GF DF V)

Master Stock Braised Pork Belly Bao mayo and mustard (DF)

Korean Fried Chicken Wings spicy gochujang sauce, pickled cucumber and radish (DF)

Salt and Pepper Squid cucumber salad, rice wine vinegar dressing (DF I)

Slow Braised Beef Cheek Rendang grilled coconut rice cake and acar (GF0)

Pumpkin Katsu burnt eggplant, black garlic dengaku and peanut-chilli crunch (V)

Stir-Fried Baby Gem Lettuce Chinese sausage, garlic and chilli (DF)

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.

GF/0 - Gluten Free/Option | DF/0 - Dairy Free/Option | V - Vegetarian

A: Australian | I: International | M: Mixed

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

10% Sunday, 20% Public Holiday