





BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

GO PERFECT BANQUET \$69

STARTERS

KING SALMON SASHIMI (GF)

Green Nam Jim, Coconut Cream, Dill.

SEAFOOD CRISPY NORI BITES (GF)

Salmon Harami, Avocado, Lime Caviar,
Plum Gochujang, Kaffir Lime.

KOREAN FRIED CHICKEN

Mother-in-Law Sauce, Daikon Pickles,
Spring Onions, Sesame.

MAINS

THAI COCONUT RED CURRY ROASTED DUCK (GF)

Thai Red Curry, Coconut Milk,
Lychee, Cherry Tomatoes, Basil, Grapes.

SICHUAN CUMIN LAMB NOODLES

Slow Cook Lamb Shoulder, Hot Pot Sauce, Coriander.

FIVE SPICES CRISPY PORK BELLY (GF)

Chilli Caramel, Aged Black Vinegar,
Herbs & Bean Sprouts Salad.

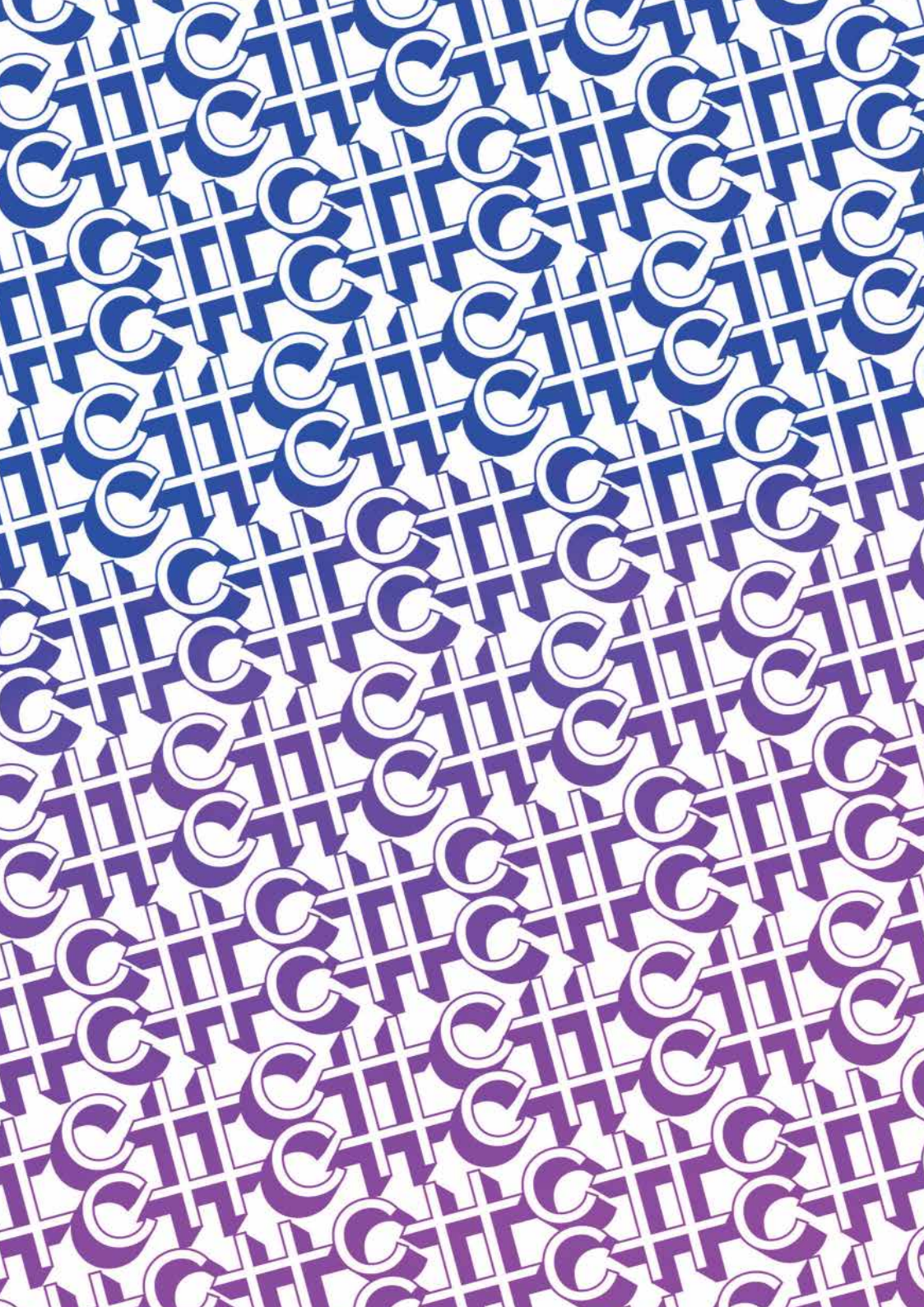
DESSERT

YUZU ORANGE PANA COTTA (GF)(VG)

Honeycomb, Poppy Seed Yuzu, Coconut Sorbet,
Coconut Crumble.

Add \$5 per person for an upgrade to our Golden Chocolate Ball Dessert

Please notify our staff of any dietary requirements





BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

GO LARGE BANQUET \$89

STARTERS

KING SALMON SASHIMI (GF)

Green Nam Jim, Coconut Cream, Dill.

SEAFOOD CRISPY NORI BITES (GF)

Salmon Harami, Avocado, Lime Caviar, Plum Gochujang, Kaffir Lime.

KOREAN FRIED CHICKEN

Mother-in-Law Sauce, Daikon Pickles, Spring Onions, Sesame.

TRUFFLE CHICKEN WONTON

White Miso Butter Broth, English Chives.

MAINS

AUS WAGYU STRIPLOIN STEAK MB5+

Braised Daikon, Yuzu Mustard, Yakiniiku Sauce.

THAI COCONUT RED CURRY ROASTED DUCK (GF)

Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes, Basil, Grapes.

BLACK TRUFFLE FRIED RICE CRAB MEAT & PRAWNS (GF)

Black Truffle, Snow Peas, Eggs, Spring Onion.

WOK TOSSED WINTER GREENS (GF)

Pork Belly, Broccolini, King Mushroom, Rosted Nuts, Garlic Sauce.

DESSERT

YUZU ORANGE PANA COTTA (GF)(VG)

Honeycomb, Poppy Seed Yuzu, Coconut Sorbet, Coconut Crumble.

Add \$5 per person for an upgrade to our Golden Chocolate Ball Dessert

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BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

GO GREEN BANQUET \$59

STARTERS

CHA CHING OMNIMEAT DUMPLING

Numbing Oil, Black Vinegar, Spring Onion, Coriander.

WARM SILKEN TOFU (GF)

Shitake Mushroom X.O. Sauce, Spring onion, Sesame.

VEGGIE SPRING ROLLS

Mint, Lettuce, Spring Onion, Sweet Chilli Sauce,

MAINS

FIVE SPICES CRISPY TOFU (GF)

Chilli Caramel, Aged Black Vinegar,
Herbs & Bean Sprouts Salad.

THAI COCONUT RED CURRY CAULIFLOWER STEAK (GF)

Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes,
Basil, Grapes.

WOK TOSSED WINTER GREENS (GF)

Vegan Duck, Broccolini, King Mushroom,
Roasted Nuts, Garlic Sauce.

DESSERT

YUZU ORANGE PANA COTTA (GF)(VG)

Honeycomb, Poppy Seed Yuzu, Coconut Sorbet,
Coconut Crumble.

Please notify our staff of any dietary requirements