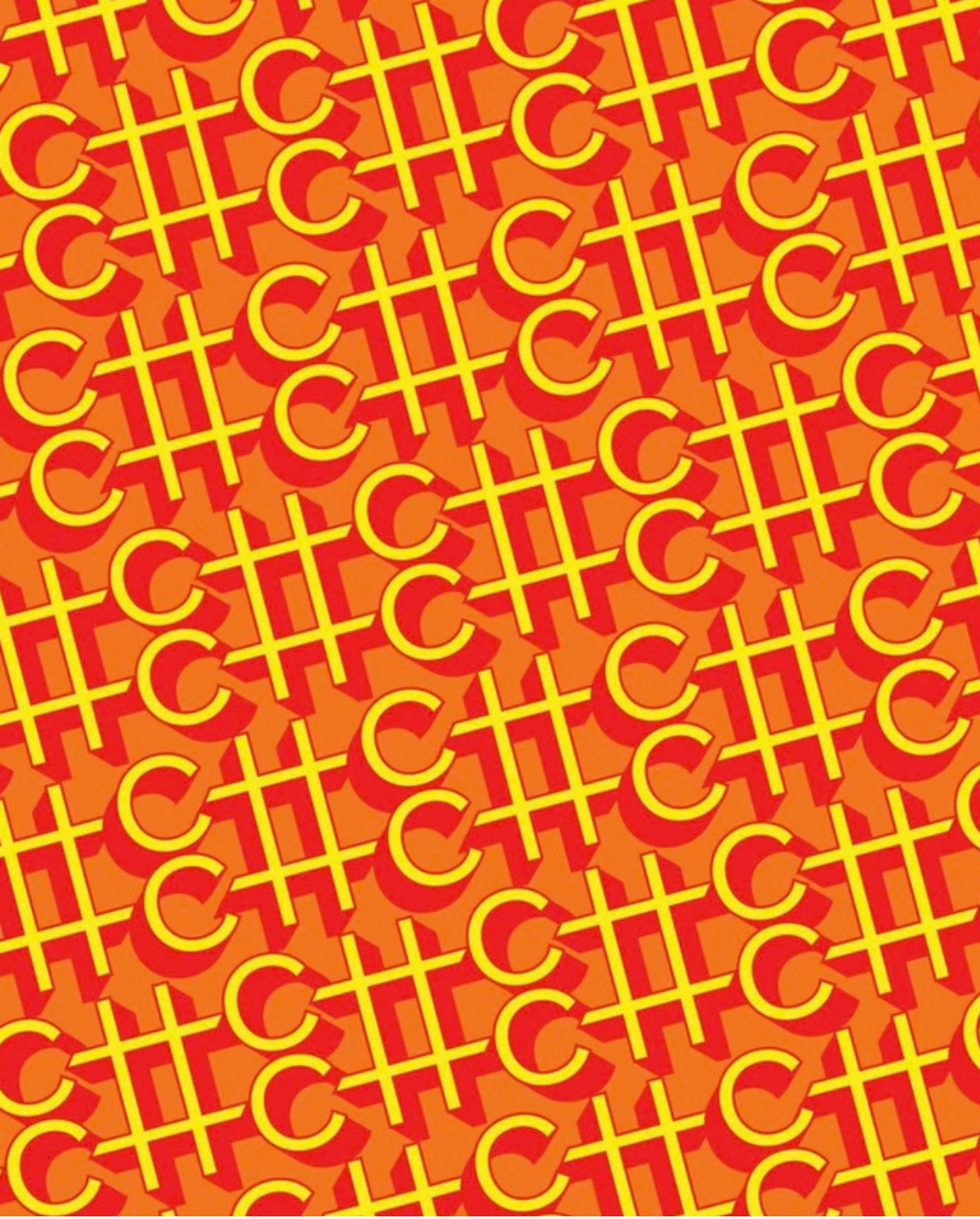


**** NO SPLIT PAYMENTS****
TO HELP COMPENSATE THE PENALTY RATES PAID TO OUR VALUED STAFFS.
A 10% SURCHARGE IS APPLIED ON WEEKEND AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.
THANK YOU FOR YOUR UNDERSTANDING.

CHA CHING

BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

#GO PERFECT BANQUET $69

STARTERS

KING SALMON SASHIMI (GF)(A)
Green Nam Jim, Coconut Cream, Coconut Flake, Dill.

TRUFFLE PORK & PRAWN SIU MAI (I)
Truffle Miso Broth, Red Caviar, Herb.

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

MAINS

FIVE SPICE CRISPY PORK BELLY (GF)
Chilli Caramel, Aged Black Vinegar, Spicy
Green Apple Slaw.

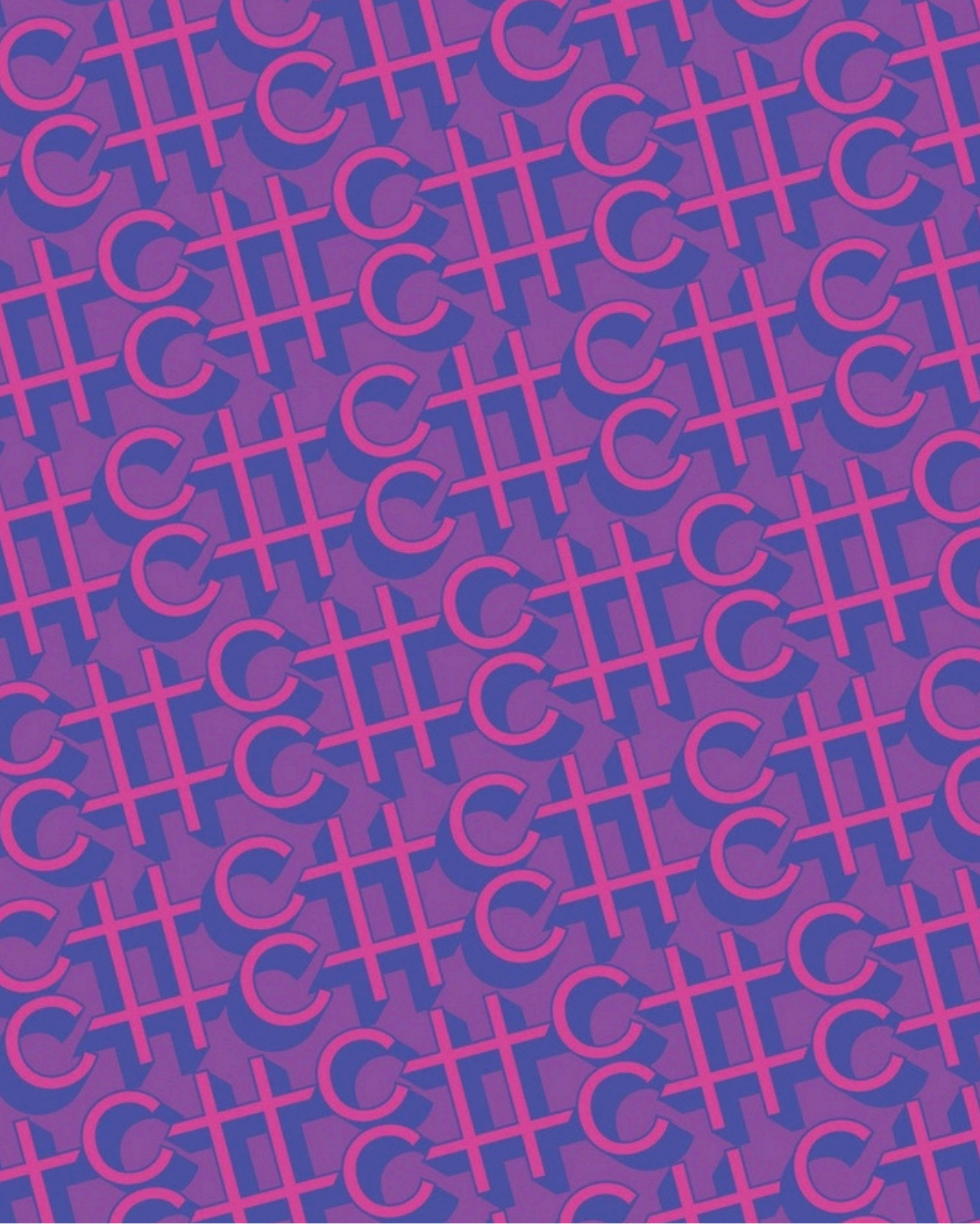
THAI COCONUT RED CURRY ROASTED DUCK (GF)
Thai Red Curry, Coconut Milk, Lychee,
Cherry Tomatoes, Grape, Basil.

WAGYU BEEF CHAR KWAY TEOW (VGO)
MB9+ Bolar Blade, Rolled Noodle, Lup Chong,
Beansprouts, Chives, Eggs.

DESSERT

CORN PANNA COTTA
Salted Popcorn, Cacao Sauce, Honey Butter
Corn Flake, Coconut Ice Cream.

Please notify our staff of any dietary requirements



**** NO SPLIT PAYMENTS****
TO HELP COMPENSATE THE PENALTY RATES PAID TO OUR VALUED STAFFS.
A 10% SURCHARGE IS APPLIED ON WEEKEND AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.
THANK YOU FOR YOUR UNDERSTANDING.

CHA CHING

BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

#GO LARGE BANQUET $89

STARTERS

KING SALMON SASHIMI (GF)(A)
Green Nam Jim, Coconut Cream, Coconut Flake, Dill.

SALMON POKE PANIPURI (A)
Salmon, Spicy Soy Sesame, Tobiko, Edamame Cream, Fingerlime, Chives.

PAN SEARED SCALLOP (GF) (I)
Mango, Young Coconut, Pickles, Red Chilli, Nam Jim.

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

MAINS

BLACK OPAL WAGYU FLANK MB8+ (GF)
Brown Butter Bulgogi, Spring Onion Salad.

THAI COCONUT RED CURRY ROASTED DUCK (GF)
Thai Red Curry, Coconut Milk, Lychee,
Cherry Tomatoes, Grape, Basil.

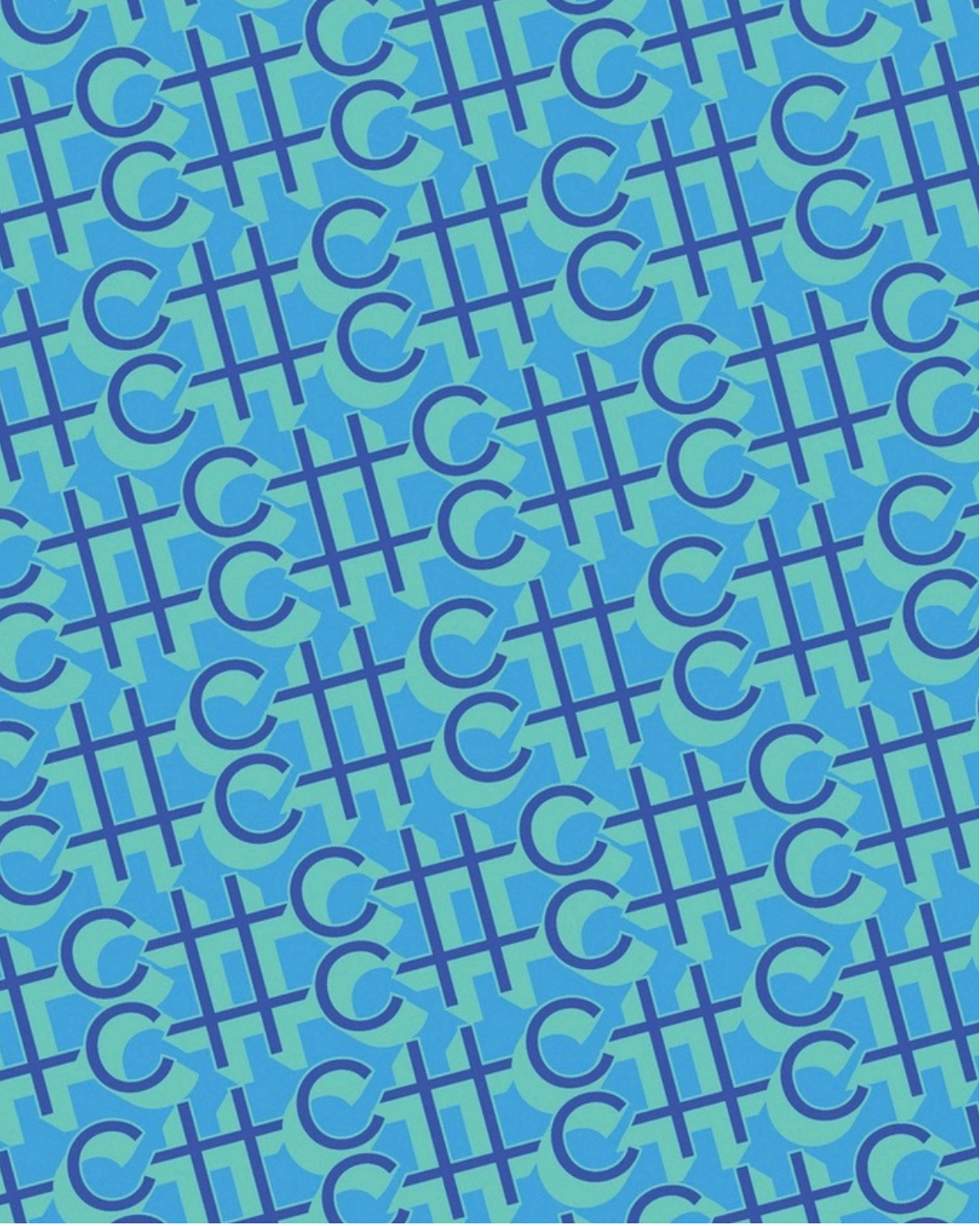
TRUFFLE FRIED RICE (GF)(VGO)(I)
Crab Meat and Prawns, Snow Peas, Egg, Spring Onion.

WOK TOSSED SUMMER GREENS (GF)(VGO)
Crispy Pork Belly, Garlic, Broccolini, Mushroom Sauce.

DESSERT

BLACK SESAME CHIFFON
Black Sesame Ganache, Mango Coulis, Macadamia Crumble, Mango Sorbet.

Please notify our staff of any dietary requirements



**** NO SPLIT PAYMENTS****
TO HELP COMPENSATE THE PENALTY RATES PAID TO OUR VALUED STAFFS.
A 10% SURCHARGE IS APPLIED ON WEEKEND AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.
THANK YOU FOR YOUR UNDERSTANDING.

CHA CHING

BANQUET REQUIRED FOR GROUPS OF 6+ GUEST

#GO GREEN BANQUET $59

STARTERS

CHA CHING MUSHROOM DUMPLING (VG)
Teriyaki Sauce, Mixed Mushroom.

FRIED CHIVES CAKE (VG)(GF)
Sambal Sweet Soy Sauce, Charred Corn Salad, Coconut Yogurt.

VEGGIE SPRING ROLLS (VG)(GF)
Mint, Lettuce, Coriander, Sweet Chilli Sauce.

MAINS

FIVE SPICE CRISPY TOFU (VG)(GF)
Chilli Caramel, Aged Black Vinegar, Spicy Green Apple Slaw.

THAI COCONUT RED CURRY
ROASTED JAPANESE PUMPKINS (VG)(GF)
Thai Red Curry, Coconut Milk, Lychee, Cherry Tomatoes, Grape, Basil.

WOK TOSSED SUMMER GREENS (VG)(GF)
Vegan Duck, Garlic, Broccolini, Mushroom Sauce.

DESSERT

MANGO SORBET (VG)

Please notify our staff of any dietary requirements