

## *lunch banquet*

*\$18 per person*

*(minimum 6 people)*

### **vegetable spring rolls**

assorted vegetables in a crispy fried spring roll wrapper served with sweet sour sauce.

### **fried har gow gee**

a classic chinese dumpling - finely diced prawn, chives and white cabbage wrapped within a wonton pastry, crisp fried.

### **sambal combination**

prawns, chicken and beef stir fried in the wok with our house made sambal chilli, made of minced onions, garlic, belacan, dried-shrimp and fresh chilli.

### **rock salt chilli pork**

lightly battered pork, deep-fried and tossed in the wok with fresh chilli, rock salt, pepper, garlic and shallots

### **chilli beef and lemongrass**

sliced beef stir-fried with onions, carrot and celery tossed with our own home made chilli sauce and freshly minced lemongrass.

### **black vinegar chicken**

crispy-fried chicken cubes tossed in chinese black vinegar reduction with cucumber slices and carrot strips.

### **mix vegetables with tofu**

a mixture of asian vegetables, stir-fried in a light garlic with tofu cubes.

### **yong chow fried rice**

soft rice stir-fried with scrambled eggs, shallots, prawns, chinese barbecue pork and soya sauce.

### **steamed rice**

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most banquets require a  
minimum of 6 people per table

## banquet 1

\$24 per person

(minimum 6 people)

### **vegetable spring rolls**

assorted vegetables in a crispy fried spring roll wrapper served with sweet sour sauce.

### **prawn twister**

diced prawn mince twisted in a pastry wrapper and deep fried.

### **garlic barbeque tiger prawns**

tiger prawns tossed in the wok with a savoury barbeque sauce and fresh crushed garlic.

### **honey lemon chicken**

chicken breast coated in a light batter and deep-fried to a golden crisp, topped with a sticky honey lemon sauce.

### **sambal combination**

our house made sambal chilli, made of minced onions, garlic, belacan, dried-shrimp and fresh chilli, stir-fried with a combination of king prawns, chicken and beef.

### **dried shredded chilli pork**

crispy-fried pork strips tossed in the wok with a chinese chilli sauce, topped with shallots.

### **mix chinese vegetables**

a mixture of seasonal asian vegetables stir-fried in a light sauce.

### **yang chow fried rice**

soft rice stir-fried with scrambled eggs, peas, prawns, chinese barbecue pork and soya sauce.

### **steamed rice**

### **complimentary chinese tea**

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## banquet 2

\$30 per person

(minimum 4 people)

### **duck pancakes**

shredded duck meat, beansprouts and chives cooked in a savoury sauce with hints of french brandy and mustard, served in thin crepe wraps.

### **vegetable curry puffs**

home-styled crispy pastry puff stuffed with a curry filling of diced carrots and potatoes

### **scallops and prawns in xo sauce**

succulent scallops, tiger prawns and fresh snowpeas stir-fried in an xo paste made of chillies, garlic, dried scallops and dried shrimp.

### **fillet steak in peppercorn & garlic**

fillet steak pan-fried and cooked with indian black peppercorn, enriched with butter.

### **singapore curry fish**

lightly battered barramundi fillet, fried till a crispy coating and tossed in a creamy curry made with eggplant and tomatoes.

### **nonya chap chai**

chinese mushrooms, tofu, bean curd sheets and a mix of asian vegetables cooked in a chinese-malay sauce.

### **mee goreng**

traditional malaysian stir-fried yellow egg noodles cooked with potato, egg, minced beef, peas, tomato and sambal chilli.

### **steamed rice**

### **complimentary dessert of the day**

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## banquet 3

\$35 per person

(minimum 4 people)

### **sang choi bao**

minced chicken, water chestnuts, zha cai, celery stir-fried and served in a fresh lettuce wrap.

### **prawn toast**

deep fried bread with fresh prawn spread and sesame seeds.

### **singapore chilli king prawns**

braised king prawns stir fried in a tomato based chilli ribboned with beaten egg.

### **ayam goreng**

chicken breast pieces deep-fried and topped with a coconut curry made with touches of tamarind.

### **smoky bbq fillet steak**

fillet steak pan-fried and tossed in the wok with shallots and a thick smoky barbeque sauce, served on a bed of wok-fried onions.

### **steamed ling fish fillets**

our take on the classic dish. ling fish fillets served on a bed of silken tofu pieces, sliced cloud ear fungus and dressed with shallots and seasoned soya sauce.

### **chicken & pineapple fried rice**

soft rice stir-fried with scrambled eggs, shallots, chicken, pineapple and tumeric root.

### **steamed rice**

### **fried ice cream**

banquet 4

\$45 per person

(minimum 6 people)

**duck pancakes**

shredded duck meat, beansprouts and chives cooked in a savoury sauce with hints of french brandy and mustard, served in thin crepe wraps.

**chinese hot sour soup**

szechuan styled hot sour soup cooked with black fungus, sliced tofu, zha cai and chilli oil.

**soft shell crab**

tempura battered pieces of soft shell crab crisp-fried and tossed in the wok with fresh chilli, rock salt, pepper, shallots and garlic.

**kou shui chicken**

slow poached chicken thighs, deboned and topped with sauce made of garlic, chillies, shao xing wine and sesame sauce; sprinkled with roasted peanuts.

**singapore barbecue steak**

pan-fried fillet steak tossed in the wok with a singapore styled barbeque sauce made of tomato combined with soya and worcestershire sauce

**stuffed eggplant teriyaki style**

fresh purple eggplants stuffed with prawn & chicken, deep-fried and drizzled with a sweet teriyaki sauce.

**scallops and prawns in xo sauce**

succulent scallops, king prawns and fresh snowpeas stir-fried in xo paste made of chilli, garlic, dried scallops, onions and dried shrimp.

**steamed rice / chicken rice / coconut rice**

**fried ice cream or**

**pineapple fritters with vanilla icecream**

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