



Banquet Menus

~ Menu A ~

\$42 per person (minimum 6 people)

Mixed Entrée
(Prawn Dumpling / Dim Sim / Spring Roll)

Deep Fried Calamari with Spicy Salt and Chilli
BBQ Pork
Mongolian Lamb
Beef in Black Bean Sauce
Szechuan Chicken (spicy)
Sitr-Fried Mixed Vegetables
Fried Rice and Steamed Rice

Fresh Fruit Platter

~ Menu B ~

\$52 per person (minimum 6 people)

Steamed Scallops with Ginger and Shallots (1)
Peking Duck Pancakes (2)
Duck Meat San Choy Bau (1)

Deep Fried King Prawns and Calamari with Spicy Salt and Chilli
Beef Fillet Cubes in Three Cup Sauce
Crispy Skin Chicken with Ginger and Shallots Soy Sauce
Deep Fried Fish Fillet with Sweet and Sour Sauce
Braised Mushrooms with Vegetables
Phoenix Fried Rice and Steamed Rice

Mango Pudding
Fresh Fruit Platter

~ Menu C ~

\$78 per person (minimum 6 people)

Peking Duck Pancakes (2)
Duck Meat San Choy Bau (1)

Seafood Hot and Sour Soup

Lobster Tail Fried with Garlic Butter & Black Pepper
Sitr-Fried Scotch Fillet Slices with Vegetables
Crispy Skin Chicken with Shandong Sauce
Steamed Barramundi with Ginger and Shallots Soy Sauce
Deluxe Vegetable Platter
Phoenix Fried Rice and Steamed Rice

Deep Fried Ice-Cream
Fresh Fruit Platter