

82 Hutt Street, Adelaide 5000

TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$32 BANQUET MENU

COMBINATION HOT ENTREES

Chicken and Ham Rolls, Spring Rolls, Sesame Prawn Toast

SOUP

Chicken with sweet corn soup

MAIN COURSE

BASIL LEAF CHICKEN

Chicken breast fillet cooked with fresh basil, lemongrass cucumber capsicum and onion

SPECIAL FRIED RICE

CANTONESE BEEF

Sliced beef cooked with spring onions, ginger, sesame oil and soy sauce, surrounded with broccoli

- CHANGE OF BOWLS -

SIZZLING SZECHUEN LAMB

Sliced fillets of lamb cooked with baby leeks' chilli szechuen sauce and served on a sizzling platter

SPECIAL FRIED RICE

SWEET AND SOUR PORK

A world famous, Cantonese dish – lightly battered, freshly fried pork, cooked in an appetising Sweet and Sour sauce

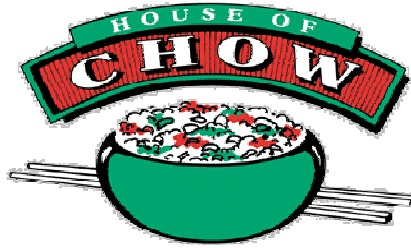
DESSERTS

VIOLET CRUMBLE ICE CREAM WITH FRESH FRUITS

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people



82 Hutt Street, Adelaide 5000

TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$38 BANQUET MENU

COMBINATION HOT ENTREES

Mini Pork Cups, Sesame Prawn Toast, Spring Rolls

SOUP

Chicken with sweet corn soup

MAIN COURSE

BRAISED KING PRAWNS WITH VEGETABLES

King prawns cooked with carrots, corns, straw mushrooms and snow peas

SPECIAL FRIED RICE

SZECHUEN CHILLI BEEF

Sliced beef cooked with capsicums, onions and spring onions in a chili bean sauce

- CHANGE OF BOWLS -

STEAMED DUCK WITH MUSHROOM AND CHINESE VEGETABLES

Sliced Steamed Duck serves with mushrooms and chinese vegetables

SPECIAL FRIED RICE

PORK WITH MANDARIN SAUCE

Pork pieces lightly battered and tossed in a mandarin sauce

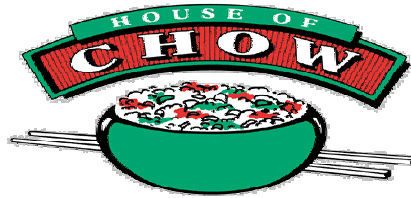
DESSERTS

FRIED ICE CREAM WITH FRESH FRUITS

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people



\$45 BANQUET MENU

APPETISER

THAI SEAFOOD SALAD

ENTREES

Dim Sim, Veg Spring Roll, Satay Chicken Sticks

SOUP

Crabmeat with Sweet Corn Soup

MAIN COURSE

SINGAPORE BUGTAILS

Morton bay bugtails cooked in a Singapore chili sauce – LITTLE SPICY

SPECIAL FRIED RICE

GUANGDONG SOYABEAN CHICKEN HOT POT

Sliced of chicken fillet cooked with garlic, ginger, dried chilli and ground soya beans. Very tasty – NOT HOT

COMBINATION STIR FRY VEGETABLES

– CHANGE OF BOWLS –

FILLET STEAK WITH MUSHROOM AND BLACK PEPPER

Medallions of fillet steak pan fried and topped with black mushrooms and black pepper sauce

SPECIAL FRIED RICE

SALT + PEPPER ROBARRA BARRAMUNDI

Whole barramundi, butterfly cut, lightly floured, fried; and then tossed in with garlic, fresh chilli and spring onions

DESSERT

STICKY DATE PUDDING

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people