

TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$38 FESTIVE MENU

COMBINATION HOT ENTREES

Mini Pork Cups, Sesame Prawn Toast, Spring Rolls

SOUP

Chicken with sweet corn soup

MAIN COURSE

THAI PRAWNS HOT POT

Peppercorn, lime leaves, basil leaves and kacha blended together then cooked with prawns in a clay hot pot

SPECIAL FRIED RICE

BEEF WITH COMBINATION VEGETABLES

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

- CHANGE OF BOWLS -

SZECHUAN CHILI CHICKEN

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

SPECIAL FRIED RICE

PORK WITH MANDARIN SAUCE

Pork pieces lightly battered and tossed in a mandarin sauce

DESSERTS

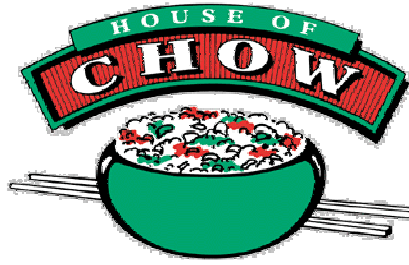
MIXED BERRY ICE CREAM WITH FRESH FRUITS

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people

Sunday & Public Holiday Surcharge \$1.00 per person



TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$45 FESTIVE MENU

APPETISER

GRILLED BEEF SALAD – THAI STYLE

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

STEAMED DUCK WITH MUSHROOM AND CHINESE VEGETABLES

Sliced steamed duck serves with mushrooms and Chinese vegetables

–CHANGE OF BOWLS –

SIZZILING MONGOLIAN LAMB

A unique, Mongolian dish of tender fillets of lamb and succulent leek. Chili and Tasty, served on a sizzling platter

STIR-FRY NOODLES WITH VEGETABLES

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

Sunday & Public Holiday Surcharge \$1.00 per person