



82 Hutt Street (Corner Wakefield Street), Adelaide, SA 5000
Telephone: (08) 8223 6181 - Facsimile: (08) 8232 0782

\$30 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

PORK RIBS WITH MANDARIN SAUCE

Pork pieces lightly battered and tossed in a mandarin sauce

DESSERT

VIOLET CRUMBLE ICE CREAM WITH FRESH FRUITS

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

\$35 Banquet Menu

COMBINATION HOT ENTREES

Mini Pork Cups, Prawn Cutlets, Curry Chicken Rolls

SOUP

Chicken with sweet corn soup

MAIN COURSE

BLACK PEPPER CHICKEN

Boneless chicken breast fillet, lightly floured, fried served with onions, butter and a creamy black pepper sauce

SPECIAL FRIED RICE

SIZZLING GARLIC PRAWNS

Braised King Prawns with garlic, carrots, corn and spring onions served on a sizzling platters

- CHANGE OF BOWLS -

SWEET CHILLI PORK

Lightly floured pork pieces, fried and cooked in a sweet chilli sauce

SPECIAL FRIED RICE

BEEF WITH PAK CHOY

Sliced beef cooked with Chinese vegetables and oyster sauce

DESSERT

FRIED ICE CREAM WITH FRESH FRUITS

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

\$40 Banquet Menu

APPETISER

CRISPY AROMATIC DUCK

Served with cucumber, spring onions, hoi sin sauce and wrapped in thin crepes

ENTREES

Grilled satay chicken sticks, Vegetable spring rolls

SOUP

Crabmeat with Sweet Corn Soup

MAIN COURSE

THAI PRAWN HOT POT

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

SPECIAL FRIED RICE

SLICED STEAK WITH SNOWPEAS

Sliced fillet steak cooked with soya sauce, vegetables and black fungus

- CHANGE OF BOWLS -

BARRAMUNDI WITH SWEET & SOUR SAUCE

Barramundi, butterfly cut; lightly floured fried topped with sweet and sour sauce

VEGETABLE HOKKIEN NOODLES

Thick yellow noodles mixed with vegetables and stir-fried

BUG TAIL WITH SAMBAL CHILLI SAUCE

Lightly floured Bug Tails, fried and tossed in sambal chilli sauce

DESSERT

STICKY DATE PUDDING

PERCOLATED COFFEE OR TEA

AFTER DINNER MINTS

Minimum of 6 persons Sunday and Public Holiday – Surcharge \$1.00 per person