

82 HUTT STREET, ADELAIDE 5000
TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$40 FESTIVE MENU

COMBINATION HOT ENTREES

Mini Pork Cups, Sesame Prawn Toast, Spring Rolls

SOUP

Chicken 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

SHREDDED BEEF WITH CAPSICUM AND BLACK BEAN SAUCE

Shredded beef cooked with capsicum, spring onions, onions and black bean sauce

- CHANGE OF BOWLS -

CHICKEN WITH LONG BEANS

Sliced chicken fillet cooked with green beans, garlic, fresh chili and soya sauce

SPECIAL FRIED RICE

PORK WITH PINEAPPLE AND SWEET CHILI

Lightly battered pork with pineapple pieces and tossed in a sweet chili sauce

DESSERT

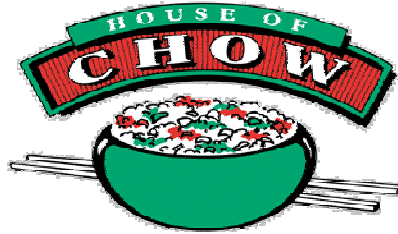
HAZELHUT ROCHE ICE CREAM WITH FRESH FRUIT

FRESHLY BREWED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people

Sunday and Public Holiday Surcharge @ \$1.00 per person



TELEPHONE 8223 6181 FACSIMILE 8232 0782

\$48 FESTIVE MENU

APPETISER

Black Pepper Steak Sang Choy bow

ENTREES

Dim Sim, Veg Spring Roll, Satay Chicken Sticks

SOUP

Crabmeat with Sweet Corn Soup

MAIN COURSE

SAMBAL BUGTAILS

Morton bay bugtails with spring onions and straw mushrooms cooked in a sambal garlic sauce

SPECIAL FRIED RICE

STEAMED DUCK WITH MUSHROOMS AND CHINESE VEGETABLES

Boneless duck steamed, topped with a mushroom sauce and surrounded with bak choy

COMBINATION STIR FRY VEGETABLES

-CHANGE OF BOWLS -

VIETNAMESE CHICKEN

Sliced chicken breast fillet cooked with a blend of lemongrass, coriander and a little fresh chili served on a sizzling platter

VEGETABLE CHOW MEIN

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

FRESHLY BREWED COFFEE OR TEA

AFTER DINNER MINTS

Minimum 6 people

Sunday and Public Holiday Surcharge @ \$1.00 per person