

Banquet

EXECUTIVE 135	SIGNATURE 75
Ōra King Salmon ♦♦ Blackened Chilli, Smoked Soy, Vietnamese Mint I Seared Hokkaido Scallop XO Butter, Caviar I Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing King Prawn + Bamboo Salad Pickled Green Chilli, Aged Vinegar, Herbs I Scallop + Prawn Dumpling ♦♦ Bamboo, Smoked Salmon Roe M Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu Signature BBQ Platter ♦♦ Roast Duck, Matcha Char Siu Pork, Pickles Grilled Market Fish Salted Black Bean, Sea Herbs M Steamed Asian Greens Vegetable ‘Oyster’ Glaze Steamed Jasmine Rice	Ōra King Salmon ♦♦ Blackened Chilli, Smoked Soy, Vietnamese Mint I Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing Scallop + Prawn Dumpling ♦♦ Bamboo, Smoked Salmon Roe M Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu ‘Shandong’ Crispy Skin Chicken ♦♦ Sand Ginger, Aged Vinegar, Crispy Gai Lan Steamed Asian Greens Vegetable ‘Oyster’ Glaze ‘Yang Zhou’ Fried Rice 🍣 Char Siu Pork, Shrimp I

ESSENTIALS 55	[Available Tuesday - Thursday]
Classic Pork Soup Xiao Long Bao Pickled Ginger, Red Vinegar ♦♦ Corn-Fed Chicken Siu Mai Water Chestnut, Foie Gras ‘Sheng Jian Bao’ Pan-Fried Wagyu Beef Bun Garlic Chives, Rice Vinegar Ponzu Crispy Eggplant Fermented Chilli, Fragrant Red Vinegar Dressing XO Chicken ‘San Choi Bao’ Bamboo Shoot, Puffed Rice, Iceberg Lettuce ♦♦ Wagyu Beef Stir Fry Crispy Potato, Kampot Pepper, Manuka Honey 🍣 Steamed Jasmine Rice +5pp upgrade to Fried Rice	

♦♦ Signature Dish	🍣 From the Wok
[A] Australian [I] Imported [M] Mixed Origin	