

# banquet 1

for the entire table 45pp

spicy pork brioche, cabbage, aioli  
fried chicken ribs, chilli buttermilk  
red fried pigs' tails  
boiled pork dumplings, tomato & miso  
red fried spatchcock, shiso honey mustard, chilli salt  
steamed tofu, fried mushrooms, roast capsicum dressing  
stir fried wok greens, house made oyster sauce  
cold broccoli & sesame  
steamed rice  
watermelon plate

# banquet 2

for the entire table 60pp

poached chicken, watercress, cucumber, green chilli & sesame  
steamed duck buns  
pork & kimchi spring rolls, anchovy mayo  
smoked trout dumplings, fragrant broth  
chicken & mushroom dumplings, coriander & sunflower  
stir fried wok greens, house made oyster sauce  
marinated cucumber & garlic  
tomato & smoked tofu salad  
shui zhu yu, spicy fish stew  
beef 'kalbi', shiso leaf, ssamjang, assortment of kimchi  
steamed rice  
milk chocolate custard, macadamia crumble, green tea ganache

10% surcharge on public holidays.  
2.2% surcharge on AMEX & Diners.

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**CHU THE PHAT**  
menu