

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