

CHU THE PHAT

BANQUET 1 . 58 DOLLARS PER PERSON

VEGETABLE CRACKERS
STEAMED DUCK BUNS
VEGETABLE SPRING ROLLS
yuzu caramel
SWEET CORN & CORIANDER DUMPLINGS
crispy chilli oil
FRIED CHICKEN RIBS
chilli buttermilk
STEAMED PUMPKIN
aromatic peanut curry
ROAST PORK BELLY
w sesame hoisin
COLD BROCCOLI & SESAME
STEAMED MARKET GREENS
house made oyster sauce
STEAMED RICE

FOR THE ENTIRE TABLE

BANQUET 2 . 75 DOLLARS PER PERSON

OYSTERS
calamansi gelée
SALMON TARTARE
miso mayonnaise, sesame cracker
HALF SHELL TASMANIAN SCALLOPS
chilli pork crunch, leek
WAGYU DUMPLINGS
XO & lime
POACHED CHICKEN SALAD
watercress, cucumber & sesame
JACK'S CREEK BLACK ANGUS FLANK
stir fried w garlic shoots
CORAL COAST BARRAMUNDI
coconut turmeric sauce
MARINATED CUCUMBER & GARLIC
STEAMED MARKET GREENS
house made oyster sauce
STEAMED RICE
CHOCOLATE CUSTARD

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp