

# CHU THE PHAT

## BANQUET 1 . 60 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

WOK TOSSED PROVENCALE VEGETABLES

w pat chun, soy hummus,  
goat cheese & perilla dressing

JACKS CREEK BLACK ANGUS FLANK

stir fried w garlic shoots

COLD BROCCOLI & SESAME

WOK TOSSED MARKET GREENS

house made oyster sauce

STEAMED RICE

FOR THE ENTIRE TABLE

## BANQUET 2 . 80 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

BRAISED LAMB

sichuan style w eggplant & steamed bread

CORAL COAST BARRAMUNDI

coconut turmeric sauce

MARINATED CUCUMBER & GARLIC

STEAMED BOK CHOY

w doenjang soy

STEAMED RICE

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6PP

ADD CHOCOLATE LUSTARD \$11PP