

BANQUET 1 . 68 DOLLARS PER PERSON

EDAMAME soy garlic butter, togarashi

KIMCHI & POTATO DUMPLINGS
aged cheddar sauce

WAGYU DUMPLINGS XO & lime

FRIED CHICKEN RIBS chilli buttermilk

CRISPY FRIED EGGPLANT spicy black vinegar

SIR HARRY 6-7+ WAGYU BEEF RUMP
stir fried w garlic chives

WOK TOSSED MARKET GREENS
house made oyster sauce

STEAMED RICE

FOR THE ENTIRE TABLE

BANQUET 2 . 80 DOLLARS PER PERSON

OYSTERS calamansi gelée

CUMIN SPICED LAMB RIBS
sweet red vinegar, fried chilli, coriander

STEAMED DUCK BUNS

WAGYU TARTARE
soy cured yolk, sesame cracker, black garlic

CORAL COAST BARRAMUNDI
coconut turmeric sauce

JJAJANG BLACK POTATO SALAD
kewpie, chives

LA CUT PORK RIBS apple glazed, perilla kimchi

WOK TOSSED MARKET GREENS
house made oyster sauce

STEAMED RICE

FOR THE ENTIRE TABLE

UPGRADE TO FRIED RICE \$6pp