



BANQUET ONE

Edamame

Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF,DF,V)

Burrata

Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (V, GF OPTION)

Chicken Bao Buns

Crispy chicken, sriracha mayo

Kofte Kebapi

Hand made skinless beef & pork sausages, garlic veloute, pickled peppers (GF)

Beef Yakitori

Angus beef, bbq marinade, jalapeno salsa, chive, garlic crunch (GF)

Chicken Roulade

Roulade of chicken, mushroom duxelle, panko, parmesan, seasonal vegetables

Broccolini & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

Fries

Russet fries, simply sea salt, truffle mayo (GF, DF, VGN)

Sorbet

Served with seasonal accompaniments



BANQUET TWO

Edamame

Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF,DF,V)

Karaage Chicken

Double fried boneless chicken, garlic, ginger, sake, mirin, soy, chilli mayo

Bao Buns

Pulled pork, honey soy glaze, coriander, cucumber, chilli, carrot, green onion

Wagyu Beef Dumplings

Shoyu ponzu, charred edamame kernels, togarashi & bonito furikake

Salmon Yakitori

Cubed salmon, shaved apple, edamame, teriyaki, toasted sesame (GF)

Lamb

Slow cooked lamb shoulder on the bone, salsa verde, duck fat potato, gravy (GF)

Broccolini & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

Japanese Fried Rice

Market vegetables, edamame kernels, sesame, fried egg, sake, wakame, vegan soy

(GF, DF, V)

Tempura Vegetables

Seasonal vegetables, lime aioli (V)

Chocolate Fondant

Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel



BANQUET THREE

Bread

Sourdough garlic cob, Korean cream cheese, EVOO & Szechuan salt (V)

Oysters

Vietnamese style, shallots, ginger, chilli, sesame (GF, DF)

Roll-ups

Crispy duck, Szechuan pancakes, spring onion, cucumber, plum sriracha (DF)

Garlic Prawns

Pan fried Tiger prawns, charred garlic, lemon infused olive oil, gremolata, toasted sourdough (GF OPTION)

Beef Carpaccio

Yuzu wasabi sauce, pickled onion, seaweed infused oil, micro herb (GF)

Pork Dumplings

Szechuan mala oil, pork crackling, sesame, green onion

Beef Filet Mignon

Filet Mignon premium 250g Angus eye fillet, smoked bacon, mashed potato, red wine jus (GF, DF)

Japanese Fried Rice

Market vegetables, edamame kernels, sesame, fried egg, sake, wakame, vegan soy (GF, DF, V)

House Salad

Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated fetta (GF, V)

CHOICE OF:

Chocolate Fondant

Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel

OR any Dessert Cocktail

Espresso Martini, Chocolate Martini, Irish Coffee, Grasshopper, Salted Caramel White Russian.

EXCL. Affogato Experience.



BANQUET FOUR - VEGETARIAN

Edamame

Flamed edamame, truffle oil, smoked
garlic salt, Szechuan salt (GF, V)

Burrata

Hand crafted burrata, confit cherry tomatoes,
pickled capers, basil, vincotto, toasted
sourdough, EVOO, Szechuan salt (V, GF OPTION)

Tempura Vegetables

Seasonal vegetables, lime aioli

Jackfruit Bao Buns

Jackfruit, plum sauce, coriander, cucumber,
chilli, carrot, green onion

Mushroom Dumplings

Soy mushroom sauce, vegan truffle mayo,
enoki, pickled jalapeno, fried shallot, red chilli
(DF, V)

Vegetable Lasagne

Market vegetables, edamame kernels, vegan
cheese, vegan bechamel (DF, V)

Broccoli & Zucchini

EVOO, butter, sea salt, toasted almonds, lemon
rind (GF, V)

Japanese Fried Rice

Market vegetables, edamame kernels, sesame,
fried egg, sake, wakame, vegan soy (GF, DF, V)

Sorbet

Served with seasonal accompaniments
(GF, DF, V)



BANQUET FIVE - SEAFOOD

Bread

Sourdough garlic cob, Korean cream cheese, EVOO & Szechuan salt (v)

Oysters

Vietnamese style, shallots, ginger, chilli, sesame (GF, DF)

Garlic Prawns

Pan fried Tiger prawns, charred garlic, lemon infused olive oil, gremolata, toasted sourdough (GF OPTION)

Scallop in the Shell

Seared scallop, potato cream, caper butter, parmesan crumbs

Salmon Carpaccio

EVOO, citrus salsa verde, orange zest, capers (GF)

Prawn Dumplings

Tiger prawns, garlic cream, wakame salad, tobiko, crunchy wasabi peas

Salmon

Atlantic salmon, sous vide pink centre, flame torched, tamarind glaze (GF, DF)

Japanese Fried Rice

Market vegetables, edamame kernels, sesame, fried egg, sake, wakame, vegan soy (GF, DF, V)

Potato

Fat potato, toasted rosemary, sea salt (GF, DF, VGN)

House Salad

Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated fetta (GF, V)

CHOICE OF:

Chocolate Fondant

Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel

OR any Dessert Cocktail

Espresso Martini, Chocolate Martini, Irish Coffee, Grasshopper, Salted Caramel White Russian.

EXCL. Affogato Experience.