

# A LA CARTE

## ENTRÉES

Duck rolls with Sichuan sweet & sour dressing - 4pc (vegetarian option available)	\$22.50
Pork, bacon and prune terrine	\$22.50
Wok-tossed seafood medley san-choy-bow - 4 pc (GF)*	\$22.50

## MAINS

Shantung lamb belly (GF)*	\$29.00
Stir-fried prawns with chilli and plum jam	\$29.50
Pork fillet with pickled ginger and Chinese sweet dark vinegar (GF)	\$29.00
Pan-fried mapo tofu with broad bean and shiitake mushroom	\$29.00
Xian-style spiced roast duck [GF]	\$29.50
Stir-fried vegetables in ginger soy sauce (V)(GF)*	\$18.50

All mains come with steamed Jasmine rice.

**CHAIRMAN  
YIP**

## DIETARIES

GF	- gluten free
GF*	- gluten free optional
V	- vegetarian

## BANQUET FOR 2

Roast duck rolls
Pork, bacon and prune terrine
-
Pan-fried mapo tofu w/ broad bean & shiitake mushroom
Shantung lamb belly
Stir-fried vegetables in ginger soy sauce
Steamed rice
<b>Dinner for 2 - \$80.00</b>

## BANQUET FOR 3

Roast duck rolls
Pork, bacon and prune terrine
-
Shantung lamb belly
Stir-fried prawns with chilli plum jam
Xian-style spiced roast duck
Stir-fried vegetables in ginger soy sauce
Steamed rice
<b>Dinner for 3 - \$114.00</b>

## SOFT DRINKS

Coke	\$4.00
Coke Zero	\$4.00
Lemon Squash	\$4.50
Ginger Beer	\$4.50

## BANQUET FOR 4

Roast duck rolls
Pork, bacon and prune terrine
Twice-cooked crispy duck pancake w/ spice-infused hoisin sauce
Wok-tossed seafood medley san-choy-bow
-
Shantung lamb belly
Stir-fried prawns with chilli plum jam
Pork fillet w/ pickled ginger and Chinese sweet dark vinegar
Stir-fried vegetables ginger soy sauce
Steamed rice
<b>Dinner for 4 - \$160.00</b>

## WINE OF THE DAY

+ \$22 per bottle with any banquet  
your choice of white or red of the day

## BEERS

Tsingtao	\$5.50
James Boag's Premium	\$5.50
James Boag's Light	\$5.50
Little Creatures	\$5.50
Capital Brewing Co Summit XPA	\$6.00

## SIX PACKS

any six pack of \$5.50  
beers (can be mixed)  
\$26 each