

# Christmas Dinner Banquet

From 1st of Dec

## Starters

Ngo Hiang - Pan fried pork rolls wrapped in bean curd skin  
Tom Yum infused prawns, rockmelon & apple

## Mains

Grilled Snapper fillet with mango salsa  
Stir fried pork riblets with dark vinegar reduction & Cavolo Nero

Roasted spatchcock, ginger & shallot infused oil & chilli jam

OR

Penang-style slow cooked beef short ribs with wood ear mushrooms  
*(For groups of 4 guests or more will have both options of mains)*

## Dessert

\$75 per person

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# Christmas Tasting Menu

## Starters

Cured scallops, shallot oil, coconut reduction & pineapple  
Tom Yum infused prawns, rockmelon & apple

Pork & prawn dumplings with aromatic seafood broth

OR

Grilled squid Rojak

## Mains

Whole Fish of the Day 'Tiga Rasa'  
Stir fried pork riblets with dark vinegar reduction & Cavolo Nero

Roasted spatchcock, ginger & shallot infused oil & chilli jam

OR

Slow cooked Angus Beef curry 'Kampung style'  
*(For groups of 4 guests or more will have both options of mains)*

## Dessert

\$88 per person



# Sample Drinks Package

From \$37 for two hours

From \$45 for three hours

## Sparkling

Rochford Estate Blanc de Blancs 2018 - Yarra Valley

Dosnon Blanc de Noir NV - Avirey-Lingey, France (Extra \$20 per person)

## White & Rose

Maximum of two options

Hutton Vale Farm Riesling 2018 - Eden Valley

Neudorf 'Tiritiri' Pinot Gris 2019 - Nelson, NZ

Turon Chardonnay 2019 - Adelaide Hills

Nocturne 'Carbunup' SR Rose 2020 - Margaret River

## Red

Maximum of two options

Rochford Estate 'Latitude' Pinot Noir 2019 - Yarra Valley

Fighting Gully Road Sangiovese 2018 - Beechworth

Liz Heidenreich Shiraz 2017 - Barossa

Chateau Laroche Joubert Cote de Bourg 2015 (Cabernet Blend) - Bordeaux, France

## Beers

Maximum of three options

Capital Brewing Co. Coast Ale

Tiger

Asahi Super Dry

Cascade Premium Light

Moo Brew Pale Ale (Extra \$2 per person)

Fixation IPA (Extra \$3 per person)

