

# BANQUET MENU A

\$75 per person | 8 guests min

## Entree

Prawn Toast (2pc pp) (I) 虾多士

Black and white sesame prawn toast served with Doubanjiang chilli mayo

Kung Pao Chicken Wings 宫保鸡翅

Wok-tossed with dry chilli, shallots, coriander, peanuts and coated with spicy delight sauce

## Mains

Black Bean Beef 豉椒牛肉

Stir-fried beef in a black bean sauce, capsicums and onion

Sweet & Sour Lychee Pork 荔枝咕咾肉

Crispy battered pork served Cantonese-style with capsicums and lychee

Baby Bok Choy (V) 斋蚝油上海青

Steamed baby bok choy served with golden garlic and oyster sauce

Dragon Court Fried Rice (I) 龙宫炒饭

Prawns, Chinese sausage, egg and broccoli

## Dessert

Fresh Fruit Platter 精美果盘

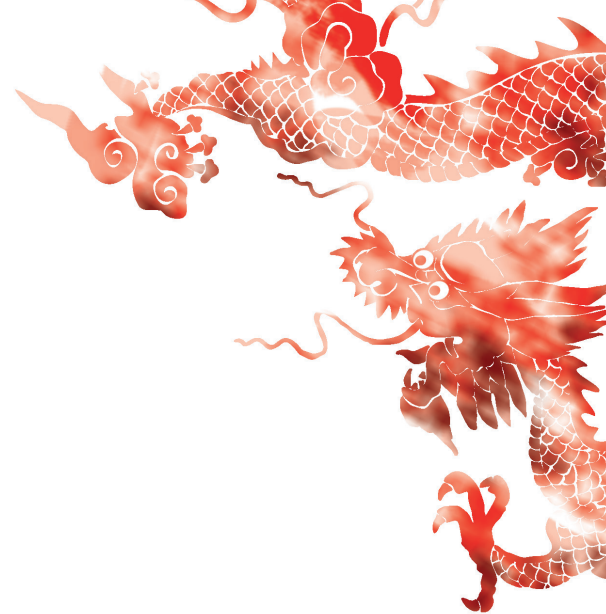
Selection of freshly sliced seasonal fruits

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

**Food allergies:** Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

**Please be aware that not all ingredients are listed in the dish description.** If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

One bill per table.



DRAGON COURT



龍宮

# BANQUET MENU B

\$95 per person | 8 guests min

## Entrée

### Creamy Crab & Corn Soup 蟹肉粟米羹

Creamy-style corn soup with crab meat and egg whites

### Salt & Pepper Prawns (I) 椒盐虾球

Deep-fried prawns wok-tossed with salt, cracked black pepper, fresh chilli and shallots

### Prawn & Scallop Spring Rolls (1pc pp) (I) 带子虾肉春卷

Rolled in a light pastry skin, served with fresh herbs and sesame sauce

## Mains

### Scallop in the Shell (1pc pp) (I) 姜葱蒸带子

Steamed ginger shallot

### Crispy Beef in Plum Sauce 梅汁牛肉

Plum sauce, onion and capsicum

### Crispy Green Beans (V) 风沙四季豆

Green beans served with preserved vegetables, salty chilli, Shaoxing wine and crispy dust

### Stir-fried Beef with Rice Noodles 干炒牛河

Dried fried beef, wide rice noodles with bean sprouts and garlic chives

### Seafood X.O. Fried Rice (I) X.O. 海鲜蛋白炒饭

Prawn (I), scallop (I), crab meat, egg whites and asparagus

## Dessert

### Coconut & Mango Sago Pudding 椰汁芒果布丁

Coconut milk, mango purée, sago and blood orange

### Fresh Fruit Platter 精美果盘

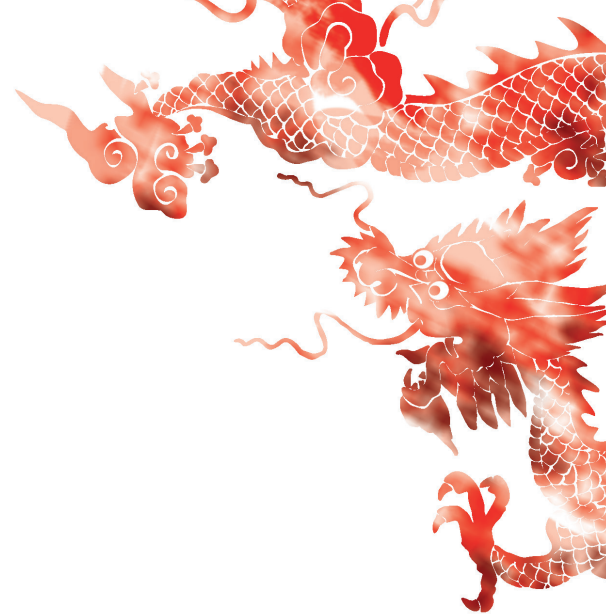
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