

# Banquet A

(Minimum 4 people)



## Fried calamari in spicy chilli salt

Fried calamari in a light batter tossed with a spicy chilli salt

## Chicken and sweet corn soup

## Chicken with cashew nuts

Sautéed chicken with mixed vegetables and cashew nuts

## Tender spare ribs with Mandarin sauce

Fried spare ribs in a light batter with mandarin sauce

## Sautéed beef with black bean sauce

Sliced beef sautéed with vegetables and black bean sauce

## Emperor fried rice

Stir-fried with prawns, BBQ pork, spring onions and egg

## Lychees with vanilla ice cream



\$39.00 per person



# Banquet B

(Minimum 4 people)

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## Fried calamari in spicy chilli salt / Spring onion cake

Fried calamari in a light batter tossed with a spicy chilli salt /  
Crispy pancake with spring onion

## Quail "Sung Choi Bao"

Sautéed quail with water chestnuts, bamboo shoots,  
onions, shitake mushrooms and pine nuts

## Peking duck

Crispy duck wrapped in a thin pancake with cucumber,  
spring onion and special plum sauce

## Sautéed king prawns with ginger sauce

King prawns sautéed with ginger & shallot and crisp seasonal vegetables

## Eye fillet of beef with Szechuan sauce

Pan-fried eye fillet in a Szechuan chilli sauce with seasonal vegetables

## Emperor fried rice

Stir-fried with prawns, BBQ pork, spring onions and egg

## Mango Pudding

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\$49.00 per person



# Duck Banquet

(Minimum 4 people)



## Duck "Sung Choi Bao"

Sautéed duck with water chestnuts, bamboo shoots, onions, shitake mushrooms and pine nuts

## Shredded duck hot and sour soup

Classic spicy soup of Szechuan

## Peking duck

Crispy duck wrapped in a thin pancake with cucumber, spring onion and special plum sauce

## Roast duck fillet with sweet apple soy sauce

Roast crispy duck fillet served with seasonal soy sauce

## Sautéed duck fillet Cointreau orange sauce

Stir fried duck fillet with cointreau liqueur, harmonized with vegetables

## Garlic Bok Cho

## Duck fried rice with pineapple

## Banana fitter or Fried ice-cream



\$59.00 per person



# Emperor Banquet

(Minimum 4 people)



## Steamed Dim Sum

Four varieties from a steaming hot bamboo basket

## Typhoon Prawns

King prawns with light batter tossed with minced pork and spicy dry Shallot  
(This is one of the most classic dish form Hong Kong back to 1950-60)

## Seafood "Sung Choi Bao"

Sautéed seafood with water chestnuts, bamboo shoots, onions,  
shitake mushrooms and pine nuts

## Peking duck

Crispy duck wrapped in a thin pancake with cucumber,  
spring onion and special plum sauce

## Prawns in the Pond (Award Dish) or Steamed Wild Barramundi

Mash prawn mixed with chopped bok choy and wrap up with  
dry beancurd skin served with shitaki mushroom sauce

## Eye Fillet of Beef with Cantonese sauce

Crispy duck wrapped in a thin pancake with cucumber,  
spring onion and special plum sauce

## Emperor Fried Rice

## Banana fitter or Fried ice-cream



\$69.00 per person

