

## SUMMER VEGAN BANQUET

\$68

Black fungi, garlic cucumbers and aged black vinegar  
-  
Steamed organic silken tofu, house made vegan XO sauce, roasted  
chilli oil  
-  
Chinese potato salad, enoki mushrooms, dill and garlic dressing  
-  
Crispy eggplant, spiced red vinegar  
"Typhoon Shelter" style - chilli salt and pepper two textures of tofu  
-  
Buddha's delight- charred sweet corn, garlic stems and smoked  
daikon *sang choi bao*  
Shiitake braised Chinese mushrooms and baby spinach  
Stir-fried new seasons zucchini, ginger and shao xing rice wine  
Steamed jasmine rice  
-  
Coconut sorbet, mango  
Pumpkin seed ice cream, pumpkin jam, kombu and cocoa

## SUMMER VEGAN BANQUET

\$88

Black fungi, aged black vinegar  
Sichuan pickled vegetables, chilli oil and peanuts  
-  
Chinese potato salad, enoki mushrooms, dill and garlic dressing  
-  
Crispy eggplant, spiced red vinegar  
-  
Buddha's delight- charred sweet corn, garlic stems and smoked  
daikon *sang choi bao*  
-  
Steamed organic silken tofu, house made vegan XO sauce, roasted  
chilli oil  
-  
"Typhoon Shelter" style - chilli salt and pepper two textures of tofu  
Stir-fried new seasons zucchini, ginger and shao xing rice wine  
-  
Shiitake braised Chinese mushrooms and baby spinach  
Preserved olive vegetable and edamame fried rice  
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Coconut sorbet, mango  
Pumpkin seed ice cream, pumpkin jam, kombu and cocoa

## 6 COURSE BANQUET

\$68

Warm Hervey Bay scallop, silken tofu, and soy brown butter  
Chong Qing style chicken crackling  
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Raw Hiramasa kingfish, ginger pickled kohlrabi, spring onion dressing  
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Crispy eggplant, spiced red vinegar  
-  
Steamed Goolwa pippies, aged shao xing wine, rice noodles and  
garlic stems  
-  
Xinjiang spiced lamb ribs, pickled fennel, shiso and sumac  
Stir fried new seasons zucchini, ginger and shao xing rice wine  
Lee Ho Fook fried rice  
-  
Coconut sorbet, mango and lime  
Jasmine tea infused custard, burnt caramel

## 8 COURSE BANQUET

\$88

Warm Hervey Bay scallop, silken tofu, and soy brown butter  
Chong Qing style chicken crackling  
-  
Raw Hiramasa kingfish, ginger pickled kohlrabi, spring onion dressing  
-  
Crispy eggplant, spiced red vinegar  
-  
Buddha's delight- charred sweet corn, garlic stems and smoked  
daikon *sang choi bao*  
-  
Steamed Goolwa pippies, aged shao xing wine, rice noodles and  
garlic stems  
-  
Steamed Cone Bay barramundi, ginger and spring onion sauce  
Stir fried new seasons zucchini, ginger and shao xing rice wine  
-  
Roasted wagyu rump cap, Singapore style black pepper sauce  
Lee Ho Fook fried rice  
-  
Coconut sorbet, mango and lime  
Jasmine tea infused custard, burnt caramel  
Chocolate and salted caramel mignardise