



19 Dec 2024 6:00pm - 10:00pm 1hr 30 min per seating



Adult: \$555 Child: \$27.50

12 years old & below

Reserve now





APPETIZERS Sweet corn soup

A creamy, velvety soup with the natural sweetness of corn

Vegetable spring roll and prawn twister

Crispy vegetable rolls served with sweet chilli sauce

Chicken dim sum

Steamed chicken dumplings/Shumai with delicate, savoury flavours

SALADS

MAINS Braised pork belly

Slow-cooked pork belly in a rich, sweet soy flavourful sauce.

Kong Pao chicken

Tender chicken, sweet, Savory, tangy Kung Pao Sauce, Sichuan pepper.

Green curry fish Light and tender fish with Thai Green curry

Mongolian lamb NZ lamb shoulder sautéed with onions

Christmas salad

Mixed Garden leaves, Mandarin, pomegranate, walnuts, feta crumble

Asian slaw

Crisp cabbage, carrots, and bean sprouts in an aged rice vinaigrette with sesame seeds

Farfalle pasta salad

Basil, tomato, Kalamata olives, capsicum, spinach onion, parmesan snow

DESSERTS

Deep-fried buns with condensed milk Golden, crispy buns served with condensed milk and flavourful Mongolian seasoning

Maple-glazed Christmas ham

Cranberry sauce, chilli lime Mayo, rich gravy, wholegrain mustard

Sautéed vegetables

Fresh vegetables stir-fried to perfection with a hint of seasoning.

Gourmet potato

Roasted with rosemary, garlic, chives and butter

Prawn fried rice

Wok Fried rice tossed with succulent prawns and light seasonings.

Macau-style egg custard tart Creamy egg custard in a crispy puff pastry tart shell

Warm Christmas pudding Christmas pudding





Ice cream

Assorted ice-cream selection