

\$60 FESTIVE MENU

APPETISER

Salt and Pepper Soft Shell Crab

ENTREES

Dim Sim, Veg Spring Roll, Satay Chicken Sticks

SOUP

Crabmeat with Sweet Corn Soup

MAIN COURSE

GARLIC KING PRAWNS WITH VEGETABLES

Stir fried king prawns cooked with garlic and Chinese Vegetables

SPECIAL FRIED RICE

SOYA BEAN CHICKEN LEG FILLETS HOT POT

Chicken pieces with ginger, dried chilli and Chinese sausage cooked in a clay pot

COMBINATION STIR FRY VEGETABLES

-CHANGE OF BOWLS-

SIZZLING MONGOLIAN BEEF

*Sliced fillet of beef, cooked with onions, leeks and chili bean sauce,
served on a sizzling hot platter*

SPECIAL FRIED RICE

SALT & PEPPER ROBARRA BARRAMUNDI

*Whole barramundi, butterfly cut, lightly floured, fried; and then tossed in with
garlic, fresh chilli and spring onions*

DESSERT

STICKY DATE PUDDING

Minimum 6 people

Sunday and Public Holiday Surcharge @ \$2.00 per person