

# 鴨宴

## DUCK & RICE

### STARTERS

<b>Peking Roast Duck</b> pancakes, asian pickles & hoisin dressing	half \$45 / whole \$88
<b>Cantonese Salt &amp; Pepper Calamari</b> five spice mayo (gf)	\$22
<b>Sashimi Kingfish</b> pickled daikon & mala sauce	\$25
<b>Yuzu Duck San Choi Bau</b> ginger, soy sauce, iceberg	\$24
<b>Chinese Kale San Choi Bau</b> dry tofu, bamboo & shiitake mushroom, iceberg (v)	\$20
<b>Dong Po Pork</b> aromatic pork slow cooked, lotus buns & asian pickles (4 buns)	\$30
<b>Marinated Cucumber &amp; Black Fungus Salad</b> (v)	\$10
<b>Five Spice Beef Shin</b> chilli vinaigrette	\$14
<b>Drunken Pork Knuckle</b> sesame, jellyfish, garlic vinaigrette (gf)	\$18
<b>Traditional Canton Daikon Cake</b> black bean vinegar	\$15

### DIM SUM

STEAMED	FRIED
<b>Jade Scallop &amp; Prawn Dumplings</b> (3 pcs) \$15	<b>Crispy Duck Spring Roll</b> (3 pcs) \$14
<b>Bug Meat, Prawns &amp; Chinese Kale Siu Mai</b> (3 pcs) \$15	<b>Saltwater Duck &amp; Mushroom Dumpling</b> (3 pcs) \$15
<b>Porcini &amp; Wild Mushroom Dumplings</b> (v) (3 pcs) \$14	<b>Sesame Prawn Toast</b> (4 pcs) \$14
<b>Pork Crab Meat, Flying Fish Roe Siu Mai</b> (4 pcs) \$15	<b>Morel Mushroom &amp; Vegetable Spring Rolls</b> (v) (3 pcs) \$12
<b>Scallop Wontons</b> crispy shallots & chilli vinaigrette (3 pcs) \$19	<b>Pork &amp; Chinese Cabbage Pot Stickers</b> (5 pcs) \$17
<b>Assorted Steamed Dim Sum Basket</b> (chef's selection of 8 pcs) \$32	<b>Assorted Fried Dim Sum Basket</b> (chef's selection 6 pcs) \$29

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### SHELLFISH & FISH

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<b>Strawberry Sweet &amp; Sour King Prawns</b> capsicum, scallions	\$36
<b>Steamed Garlic King Prawns</b> butterflied in shell, premium soy, shaoxing wine, shallot oil	\$36
<b>Sautéed Snow Eggs &amp; Spanner Crab</b> shanghai black vinegar	\$32
<b>Whole Barramundi</b> pine nuts, sweet & sour sauce	\$47
<b>Steamed Whole Daily Market Fish</b> ginger, spring onions, premium soy, fragrant oil	\$MP

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### MEAT & POULTRY

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<b>Cantonese Style Roast Duck</b> po lam plum sauce	half \$45 / whole \$88
<b>San Pei Claypot Chicken</b> thai basil, chilli, ginger, garlic, soy, shaoxing wine, sesame	\$29
<b>Crystal Waters Honey Glazed Bbq Pork Cheeks</b> cashew, pickled cucumber, sesame	\$28
<b>Sue Yuk, Crackling BBQ Kurobuta Pork Belly</b> apple kimchi	\$26
<b>Peppered Beef Cube</b> wok fried seasonal vegetables	\$38
<b>Crispy Eggplant</b> fish fragrant style with pork, szechuan spiced bean sauce	\$22

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### VEGETABLES & TOFU

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<b>The Monk - Braised Asian Vegetables</b> in bean curd skin (v)	\$24
<b>Wok Fried Morning Glory</b> fragrant anchovy belachan sauce	\$21
<b>Crispy Egg Tofu &amp; Lotus Root</b> spinach & shiitake mushroom (v)	\$26
<b>Wok Fried Tender Pea Shoots</b> roast garlic (v)	\$22

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### NOODLE & RICE

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<b>Five Spice Duck Fried Rice</b> xo sauce	\$26
<b>Scallop, Snow Egg &amp; Chinese Kale Fried Rice</b>	\$29
<b>Lotus Leaf Rice</b> chicken, chinese sausage, shiitake mushroom	\$39
<b>Wok Fried Wagyu Tri Tip, Flat Rice Noodle</b> bean sprout, scallions, tea smoked soy	\$28
<b>Steamed Jasmine Rice</b>	\$3pp
<b>Multigrain Steamed Rice</b>	\$5pp

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### DESSERTS

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<b>Deep Fried Ice Cream</b> red bean & coconut	\$17
<b>Fresh Fruit, Sago &amp; Coconut, Chia Seed</b>	\$15
<b>Mango &amp; Pomelo Pudding</b> ginger cookies	\$18
<b>Osmanthus Goji Berry Jelly</b> scented floral, raspberry, lychee sorbet	\$14

*one bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals,  
cakeage fees apply to all cakes brought into the venue, surcharges apply to all visa and mastercard transactions (0.663%),  
american express (1.60%) and diners club international (2.93%)*

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