



## LOTUS

### ENTREE

Crispy Squid with apple and leaf salad  
Barossa free range Chicken 'Sang Choi Bao' lettuce wrap  
Steamed Prawn and Chive dumpling with soy and chilli oil

### MAIN

South Australian Prawns in Lime Infused Salt and Sarawak Pepper  
Baby Soya, Beancurd, Shitake Mushroom and Chilli  
Angus Beef Curry with potato and peanuts  
Master stock soy braised 'Mahjong Chicken' with spring onion and chilli  
Crispy Pork Loin chops with a classic Cantonese sweet and sour sauce  
  
Cantonese Style Fried rice with Chinese pork sausage  
Steamed Jasmine rice

### DESSERT

Duo of Coconut and Ferrero Rocher Ice Creams

\$48 per person  
Minimum of 6





## CHRYSANTHEMUM

### STARTER

Barossa free range Chicken and Sweet Corn soup

### ENTREE

Crispy Squid with apple and leaf salad  
Barossa free range Chicken 'Sang Choi Bao' lettuce wrap  
Steamed Prawn and Chive dumpling with soy and chilli oil  
Peking Duck Wrap with Hoisin sauce

### MAIN

#### *First Wave*

SA Prawns, Scallops and Squid with Chinese rice wine, ginger and spring onion  
Angus Beef Curry with potato and peanuts  
Crispy Eggplant with fried shallot, dried chilli, sesame and tamarind sauce  
Steamed Jasmine rice

#### *Second Wave*

Whole 'Robarra' Barramundi with a spicy dry red curry sauce  
Crispy Pork Loin Chops with a classic Cantonese sweet and sour sauce  
Salt and Pepper Beancurd with Murray pink salt  
Cantonese Style Fried rice with Chinese pork sausage

### DESSERT

Vanilla Bean Crème Brulee

\$68 per person  
Minimum of 6





## PEONY

### STARTER

Prawn and Chive Dumpling with Chinese Spinach in clear broth

### ENTREE

*First Wave*

Crunchy Soft Shell Crab and Green Apple Salad  
Peking Duck Wrap with Hoisin sauce

*Second Wave*

Prawn stuffed Eggplant with black bean and ginger  
Crispy Barossa Pork with Chinese style pickled vegetables

### MAIN

*First Wave*

Lobster and South Australian local shell fish with rice wine and ginger  
'Kung Pao' chicken with Szechuan chill and cashew nut  
Slow braised beef cheek with black bean  
Steamed Jasmine Rice

*Second Wave*

Whole 'Robarra' Barramundi with a spicy dry red curry sauce  
Slow braised Barossa Pork Belly in dark soy with Chinese spinach  
Salt and Pepper Beancurd with Murray pink salt  
Cantonese style Fried Rice with Chinese pork sausage

### DESSERT

Haigh's Chocolate Fondue with seasonal fruits

\$88 per person  
Minimum of 6

