



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
'Mahjong Chicken' crispy Barossa free range Chicken with a wok tossed sauce
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

\$45 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
Spicy Szechuan Eggplant
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

\$65 per person
Minimum of 6





PEONY

STARTER

Prawn and Chive Dumpling with Chinese Spinach in clear broth

ENTREE

First Wave

Scallop and Green Apple Salad with Thai style dressing
Peking Duck Wrap with Hoisin sauce

Second Wave

Steamed South Australian Oysters with soy 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
'Mahjong Chicken' Crispy Barossa free range Chicken with a wok tossed sauce
'Xinjiang' Lamb with cumin, black pepper and dry chilli
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

\$85 per person
Minimum of 6

