



## **‘CHINA BEACH’S FLAVOUR’ \$45 BANQUET MENU**

### **Starters**

Betel leaf with house smoked trout, grilled eggplant and green chilli Nam Jim (G)

Sichuan spiced squid with lemon dipping sauce (G)

Vegetarian curry puff with chilli sauce and cucumber yoghurt (V)

Steamed prawn Sui Mai with water chestnut, sweet corn and plum, red vinegar

### **Main**

Steamed fish fillet with black bean paste, lemon, Chinese cabbage and chilli oil (G)

Roasted pork belly stir fried with mama’s curry paste, snake bean, lime leaf and basil (G)

Massaman wagyu shin curry with mild coconut, peanuts and roasted kumera

Steamed Asian vegetables with oyster sauce, ginger, mushroom soy and sesame oil (G, V)

Steamed jasmine rice

**MINIMUM 2 GUESTS**

With respect to diners with allergies, we cannot guarantee dishes will be completely free of nuts or shellfish residue.

The ‘V’ symbol indicates a vegetarian option of this dish is available.

The ‘G’ symbol indicates a gluten free option of this dish is available.

If you have any allergies such as gluten, nut or garlic, please inform your waiter.