

Freshly prepared, beautifully crafted and presented TEN course Chinese Wedding Feast.



Main

Roast whole suckling pig

Steamed Scallops with glass noodles or Seared Scallops with dry chilli & asparagus

Roast baby pigeons

Stir fried Chicken with Cashew nuts & Szechuan sauce.

Stuffed Crab Claws

Crabmeat and sweet corn soup

Peking Duck with pancake roll, spring onions, cucumber and hoisin sauce

Braised chinese mushroom with gai lan (V)

Mixed Vegetables in Blackbean Sauce (V)

Ginger & Onion fresh Lobster

Steamed Sea Bass

Egg Fried rice

Fresh Hand Made Noodles

Dessert

(served with Chinese Tea) Choose One

Red Bean Dessert

Fresh fruit and mango pudding

Banana Fritters, served with vanilla icecream and maple syrup

Mango & papaya Salad, with mint ginger and lemon sorbet

Chocolate Fondant with Green Tea Icecream

Fresh Exotic Fruit

sample menu