

CHEF'S SELECTION BANQUET

a selection of popular favourites across the entire menu

6 Courses – 2 People or More

per head \$55

8 Courses – 2 People or More

per head \$65

**SUSIE
WONG**

RESTAURANT & BAR

DUMPLINGS – 3 PIECES

Lily Bud, Shitake, Tofu and Bamboo Shoot with Shitake XO	V	\$10
Ox Tail and Shichimi Pepper with Ox Tail and Sarsparilla Jus		\$10
Pork, Cabbage and Garlic Chive with Sichuan Pepper Soy		\$10
Chicken, Prawn and Sweet Corn with Sweet Salted Plum		\$12

SPRING ROLLS – SERVED WITH NUOC CHAM

Prawn, BBQ Sweet Corn and White Pepper Spring Roll		\$8
Chicken, Cabbage, Water Chestnut & Chinese 5 Spice		\$8
Sweet Potato, Shitake Mushroom & Spring Onion	V	\$8

APPETISERS

Ma Hor – Thai Sweet Spiced Chilli Pork on Pineapple		\$4
Grilled King Scallop served in shell with Pomme Puree and Jamon XO		\$7
Tempura Rockling in Lettuce Cup with Thai Basil, Pickled Green Nahm Jim and Vietnamese Herb Salad	G	\$8
Char-grilled Cambodian Chicken Wings with Sriracha Honey – 3pcs		\$12
Thai Red Curry Rockling and Salmon Fish Cakes with Nahm Jim Kai – 3 pieces	G	\$14

SKEWERS – 2 PIECES CHARGRILLED

Roasted Shitake Mushroom and Tempe with Chilli, Coriander Nahm Jim	V	\$10
Turmeric Chicken with Nahm Jim Jaew		\$12
Lemongrass Pork with Nahm Jim Jaew		\$12

Add a salad 'bun' to the skewers

Vermicelli Noodles, Carrot, Daikon, Cucumber, Bean Shoots, Shallots, Asian Herbs, Peanuts and Nuoc Cham		\$14
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MENU



RESTAURANT & BAR

WARM SALADS

Mixed Mushroom Salad with Kohlrabi, Bitter Melon, Coriander, Edamame and Black Vinegar Dressing	V	\$15
Stir Fried Eggplant with Bean Shoots, Chilli, Negi, Roasted Cashew Nuts and Sichuan Pepper Soy	V	\$15

MAINS

Gado Gado - Steamed Vegetables, Bean Shoots, Cabbage, Tempe, Tofu, Tomato, Cucumber, Shallots and Spicy Thai Peanut Sauce	V	\$26
Crispy Tofu with Wok Tossed Asian Vegetables and Chinese Yellow Bean Paste	V	\$26
Garlic Panko Chicken with Wok Tossed Asian Greens and Chilli Ginger Dressing		\$28
Crispy Five Spice Pork Belly with Chilli Caramel, Apple and Radish Salad	LG	\$28
Massaman Beef Curry with Jackfruit, Potato, Peas, Kaffir Lime and Peanuts	LG/N	\$28
Burmese Style Lamb, Braised with Lemongrass, Turmeric, Clove and Tomato served with Pickled Carrot and Cucumber	LG	\$28
Market Fish (ask your waiter)		\$ Market

SIDES

Steamed Jasmine Rice	\$4
Coconut Rice	\$5
Spanner Crab and Spring Onion Fried Rice	\$14

DESSERT

Durian Brulee	\$14
Chocolate Cardamon Fondant with Glass Biscuit and Vanilla Bean Ice Cream	\$12
Pandan, Vanilla Panacotta with Lemongrass Syrup and Pistachio Nuts	\$12
Sorbet Taster – 3 Scoops - House Made Fruit Sorbets	\$12

ORIENT ESPRESSO

Vodka, Baileys, Kahlua, Espresso, Condensed Milk and Dark Chocolate	\$18
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MENU