

SEASONAL DELIGHTS



1. TURKEY DUMPLING (4PCS) \$9.90

To capture the Festive season, turkey meat finely chopped with black pepper, onions and other spices, then wrapped in wonton skin & steamed to perfection. Served in a heated clay pot with a dash of chilli.

We recommend a Red Cabernet Sauvignon, Beer or Iron Buddha Tea to complement.



2. LOBSTER SALAD \$21.90

A perfect summer dish, sliced Australian Lobster meat dressed with baby peas, potato & fresh strawberries, bedded on baby spinach leaves dressed in our own chef's secret lime mayonnaise.

We recommend a Riesling or Jasmine Pearl White Tea to complement.



3. STEAMED WILD BARRAMUNDI WITH GINGER & SPRING ONION \$28.90

Fresh Wild Australian Barramundi fillet, steamed with soy sauce for that beautiful authentic flavour & topped with ginger and spring onions. Barramundi has never tasted so good!

We recommend a Sauvignon Blanc or Long Jing Green Tea to complement.



4. MUSHROOM ROLL (2PCS) \$7.90

This Vegetarian delight has chopped fresh mint leaves, the famous Shimeji and Oyster mushrooms rolled in flour skin and steamed. It is then given a light pan fry till golden brown to give you the crisp on the outside and 'mushroomy crunch' on the inside.

We recommend a Beer or our subtle Bi Luo Chun Green Tea to complement.



5. SANTAS GOODY BAG DUMPLINGS (3PCS) \$7.90

Traditional roast pork & apple wrapped in buckwheat and tied with chive leaves. These steamed dumplings shaped like Santa's goody bag are topped with a specially blended apple sauce to give that Christmas feel.

We recommend a White wine or Pu Erh Tea to complement.