



NEW YEAR'S EVE FEED ME MENUS

CHEF'S BANQUET

\$125PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

TARTARE OF YELLOWFIN TUNA
POMELO, CHILLI, COCONUT & LIME

TURMERIC SPICED BBQ TIGER PRAWN
W. RED NAHM JIM

LARB OF ASIAN MUSHROOMS
W. CRISPY PORK SKIN, HERBS, LIME & ICEBERG

CHAR GRILLED PORK RIBEYE
W. ROAST EGGPLANT, TOASTED RICE
& SMOKED TOMATO NAHM JIM

STIR FRIED SPANNER CRAB EGG NOODLE,
SNOW PEAS & BLACK PEPPER SAUCE

TURMERIC CURRY OF DUCK MARYLAND
CHARRED BROCCOLINI, TOMATO & GINGER

ICEBERG & HEIRLOOM TOMATO SALAD
W. THAI BASIL CHIMICHURRI

COCONUT PANNA COTTA
W. PASSIONFRUIT, PINEAPPLE & SHISO

CELEBRATION FEAST

\$150PP

KINGFISH SASHIMI
LIME, CHILLI, COCONUT & THAI BASIL

MIANG OF SPANNER CRAB
POMELO, CHILLI, COCONUT & LIME

TURMERIC SPICED BBQ TIGER PRAWN
W. RED NAHM JIM

CLOUDY BAY CLAMS
W. PRAWN XO & SNAKE BEANS

CHAR GRILLED PORK RIBEYE
W. ROASTED EGGPLANT, TOASTED RICE
& SMOKED TOMATO NAHM JIM

STEAMED LOBSTER TAIL
W. TURMERIC CURRY, TOMATO & GINGER

STIR FRIED ASIAN MUSHROOMS &
GAI LAAN W. BANG BANG RELISH

CAULIFLOWER, ROASTED, PICKLED & RAW
W. SESAME RICE CRUSTED TOFU, YELLOW
BEAN & MANDARIN DRESSING

COCONUT & BANANA PARFAIT W. RASPBERRY
SORBET, COCONUT CARAMEL, PEANUTS

NEW YEAR'S SPECIALS

COFFIN BAY OYSTERS
W. RED NAHM JIM, LEMON & LIME
\$27 HALF DOZEN / \$48 DOZEN

HERVEY BAY SCALLOPS
W. CURRIED CAULIFLOWER &
COLD SMOKED CAVIAR
\$7.5EA

MIANG OF LOBSTER & SWEET PORK
POMELO, CHILLI & COCONUT
\$9.5EA

CHICKEN & LOBSTER SAN CHOI BAO
W. LUP CHEONG, SHIITAKE, LYCHEE
& ICEBERG LETTUCE
\$55

STIR FRIED LOBSTER
W. BLACK PEPPER, SNOW PEAS
& EGG NOODLE
\$75.5

SUBJECT TO CHANGE

