

JASON CHAN

\$145 per person

Optional wine pairing for \$7 per ½ glass

Steamed Dumplings

Classic prawn har gau, Wild truffle mushroom, Moreton Bay bug, prawn & lobster with ginger & shallot

2022 Millon wines Estate Riesling

Entree Platter

Honey glazed Kurobuta char siu, Peking duck pancake, Spanner crab, scallop & prawn sesame toast

2023 Millon wines Estate Chardonnay

Lobster

Local lobster with QLD prawns. Served with house-made XO sauce & crispy vermicelli noodles

2021 Millon wines The Impressionist Pinot Noir

Fish & Scallops

Steamed cod & scallops with ginger & shallot. Served with steamed bok choy & shiitake mushroom

2022 Millon wines Clare's Secret Grenache

Sides:

Sautéed peas, broccolini, garlic & aged cooking wine. Steamed rice

Dessert

Fried ice cream in miso caramel sauce with sea salt

2021 Millon wines Estate Shiraz

This event has been sponsored by our friends at Millon wines
& Pro bros providores.

