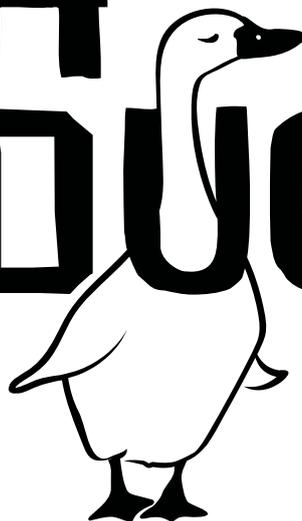


# HOLY DUCK!



MODERN  
CHINESE

**BANQUET MENU**

# THE DUCKLING

**\$45 PER PERSON (minimum 2)**

## ENTRÉE

### **DUCK YEAH SPRING ROLLS / VEGETABLE SPRING ROLLS**

roast Holy Duck & vegetables  
with chilli plum dipping sauce.

## MAINS

### **CRISPY HOLY DUCK (WITH PANCAKES)**

served with hoisin sauce,  
cucumber & leek.

**OR**

### **ROAST HOLY DUCK (WITH NO PANCAKES)**

### **STIR-FRIED VEGETABLES STEAMED CHINESE BROCCOLI**

## DESSERT

### **ICE CREAM**

vanilla / chocolate / green tea  
mandarin sorbet / taro

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### **ADDITIONAL (\$15 each)**

Yangchou fried rice  
Duck fried rice  
Tom yum chicken fried rice

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# WHAT THE DUCK

\$75 PER PERSON (minimum 2)

## ENTRÉE

### STEAMED DIM SUM PLATTER

selection of prawn har gow, vegetable dumplings, chicken siu mai and prawn & chive dumplings.

### CRISPY CALAMARI

wok-fried with cornflakes, fried onion, desiccated coconut, breadcrumbs & chopped red chilli.

## MAINS

### CRISPY HOLY DUCK (WITH PANCAKES)

served with hoisin sauce, cucumber & leek.

OR

### ROAST HOLY DUCK (WITH NO PANCAKES)

### CHICKEN SAN CHOI BAO

with yellow pickles, chilli, basil & water chestnuts.

### STEAMED CHINESE GREENS

with oyster and soy sauce, topped with fried onions. (V & GF available)

### JASMINE RICE

## DESSERT

### ICE CREAM

vanilla / chocolate / green tea /  
mandarin sorbet/ taro

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### ADDITIONAL (\$15 each)

Yangchou fried rice  
Duck fried rice  
Tom yum chicken fried rice

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# THE HOLY DUCK

\$93 PER PERSON (minimum 4)

## ENTRÉE

### STEAMED DIM SUM PLATTER

selection of prawn har gow, vegetable dumplings, chicken siu mai and prawn & chive dumplings.

### CRISPY CALAMARI

wok-fried with cornflakes, fried onion, desiccated coconut, breadcrumbs & chopped red chilli.

### DUCK YEAH SPRING ROLLS / VEGETABLE SPRING ROLLS

roast Holy Duck & vegetables with chilli plum dipping sauce.

## MAINS

### CRISPY HOLY DUCK (WITH PANCAKES)

served with hoisin sauce, cucumber & leek.

OR

### ROAST HOLY DUCK (WITH NO PANCAKES)

### HOLY DUCK! SPECIALTY PLATTER

roast duck, BBQ char siu & roast pork belly.

### GINGER & LOBSTER TAILS WITH EE-FU NOODLES

Brazilian rock lobster tails with ee-fu noodles, ginger & shallot, topped with roasted seaweed.

### HANDMADE PINK SALT & BLACK SESAME EGG WITH SPINACH TOFU

JASMINE RICE

## DESSERT

### DEEP-FRIED ICE CREAM

vanilla / chocolate / green tea / mandarin sorbet

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### ADDITIONAL (\$18 each)

Stir-fried green beans  
Steamed chinese greens  
Stir-fried seasonal vegetables

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