

Banquet Event

Entrée

95.00 per person

Hand made seafood roll

Duet of steamed dumplings (Prawn and Scallop)

Available for lunch only

Main

Minimum charge of 10 patrons

Peking duck wrapped in house made pancake

Australian prawns with Sichuan sauce

Salt and Pepper eye fillet

Bamboo House fried rice

Dessert

Banana fritters with ice cream

Alcoholic Beverage

(will be served in the duration of 2.5 hours)

Imported beer - Tsing Tao Saltran Shiraz Sauvignon Blanc Sparkling wine

Non Alcoholic Beverage

Choice of coffee or tea



Banquet Celebration

110.00 per person

Minimum charge of 10 patrons

Entrée

Hand made seafood roll

Lettuce delight with pork (San Choi Bow)

Duet of steamed dumplings (prawn and scallop)

Main

Peking duck wrapped in house made pancake

Salt and pepper Australian prawns

Peppercorn chilli chicken

Bamboo House fried rice

Dessert

Banana fritters with ice cream

Alcoholic Beverage

(will be served in the duration of 3 hours)

Imported beer - Tsing Tao Saltran Shiraz Sauvignon Blanc Sparkling wine

Non Alcoholic Beverage

Choice of coffee or tea

Banquet Reunion

130.00 per person

Minimum charge of 10 patrons

Entrée

Steamed scallop with ginger shallot and vermicelli

Lettuce delight with sliced lamb (San Choi Bow)

Snow flake prawn ball

Main

Peking duck wrapped in house made pancake

Eye fillet steak with wasabi

Steamed fish fillet (seasonal) with Chinese greens

Bamboo House fried rice

Dessert

Banana fritters with ice cream

Alcoholic Beverage

(will be served in the duration of 3 hours)

Imported beer - Tsing Tao Saltran Shiraz Sauvignon Blanc Sparkling wine

Non Alcoholic Beverage

Choice of coffee or tea