

DANDELION

BANQUET



DESIGNED TO BE SHARED BETWEEN 6 OR MORE FRIENDS
TWO COURSES \$70PP THREE COURSES \$85PP

ENTRÉE

WAKAME SALT & VINEGAR CASSAVA CRISPS / GF, V

FRIED POTATO CAKES, WHIPPED TOFU & CHILLI / GF, VO

HALF SHELL SCALLOP, MANDARIN,
KALAMANSI Caramel, WAKAME / GF

WOODFIRED CUTTLEFISH, ROASTED PEPPER SAUCE,
COCONUT & LIME

KANGAROO SATAY, BETEL LEAF / GF

SZECHUAN BEEF CARPACCIO, RICE NOODLES,
FRESH HERBS, NUOC CHAM / GF

MAIN

SLOW ROASTED BEEF SHORT RIB,
CARAMELISED PEANUT, SWEET FISH SAUCE / GF

YELLOW CURRY, WOOD ROASTED CAULIFLOWER,
KING OYSTER MUSHROOM / GF, V

WOK FRIED SCALLOP CHAR KWOY TEOW, LAP CHEONG,
GARLIC CHIVES, BEANSPROUTS

SNAKE BEANS, SHREDDED COCONUT, SOFT HERBS,
CHILLI SAMBAL / GF, V

COCONUT STEAMED RICE / GF, V

DESSERT

MACAU STYLE CUSTARD TART, BAY LEAF GELATO / V
ALTERNATIVE GLUTEN FREE DESSERT OPTION AVAILABLE

FOR ADDITIONAL DIETARY REQUIREMENTS, PLEASE SEE OUR WAITSTAFF