

DANDELION

BANQUET



DESIGNED TO BE SHARED BETWEEN 4 OR MORE FRIENDS
TWO COURSES \$60PP THREE COURSES \$70PP

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
- 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 RICE NOODLES, CONFIT MUSHROOM, GARLIC CHIVES, BEAN SPROUTS & PEANUTS / GF, V
- 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