



CHRISTMAS DAY SET MENU

2 Courses \$48 | 3 Courses \$58

ENTREE

DUO Christmas Soup

A classic festive sweet corn soup topped with egg ribbons and fresh ham
A light tasty start to your Christmas (VGA)

Chinese Fried Chicken

An oriental style fried chicken with rich spices
served with Sriracha mayo, homemade chilli peanuts (DF)

Fish Salad

Crispy battered fish with mixed lettuces, vermicelli noodles, topped with roasted
rice powder, coriander, cucumber, tomato and lime dressing (GF, DF)

MAIN

Shanghai Pork Belly

This Chinese style pork belly offers complex, sophisticated, and addictive taste,
served with steamed broccoli and rice (DF)

Asian Braised Beef

New Zealand premium beef braised with Asian spices and served on a potato
croquette, Asian green salad and black pepper sauce on side (GFA)

Mongolian Stir-Fried Lamb

Marinated New Zealand lamb stir-fried with cumin, chilli, onion, capsicum, Asian
green, served with steamed rice. Stimulate your taste buds! (DF)

Thai Yellow Curry

A creamy yellow curry tossed with fried tofu, mushroom, seasonal vegetables,
topped with cashew nuts, served with steamed rice (GFA, VG)

DESSERT

Chia Pudding

A refreshing, creamy dessert made from chia seeds, coconut cream, soy milk, organic
maple syrup, topped with almond praline. (DF, GFA)

Merry Cheesecake

Freshly made tangy lemon cheesecake bursting with lime fruit filling.
A sweet finish to Christmas.

VG : Vegetarian | VGA Vegetarian available

GF : Gluten free | GFA: Gluten free available | DF Dairy Free

* Please state any special dietary requirements *

Merry Christmas

