

# *The Emerald Peacock*

## **Banquet Menu 1 (w/ dessert)**

Snake bean & golden sweet potato poached won ton with  
green pea puree & coriander foam

Scallop sashimi, saltbush with a jalapeño & citrus dressing

Sticky duck betel leaf, roasted peanuts, Balinese sambal, coconut cream  
& dried shallots

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Braised beef short rib with celeriac purée & beetroot infused  
pickled cabbage

Cantonese style twice cooked chicken, maple bacon  
& Szechuan dressing

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Steamed jasmine rice

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Peanut, mango & chocolate brownie, Cointreau mousse & chili truffle

5-spiced churros doughnuts, yuzu curd, caramelized banana & candied  
popcorn

A shared banquet of the above  
\$65.00pp

# *The Emerald Peacock*

## **Banquet Menu 2 (savoury)**

Snake bean & golden sweet potato poached won ton with  
green pea puree & coriander foam

Scallop sashimi, saltbush with a jalapeño & citrus dressing

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Sticky duck betel leaf, roasted peanuts, Balinese sambal, coconut cream  
& dried shallots

Soft shell crab, chipotle mayo, nam jim green mango &  
papaya salad

Crispy Brussels sprouts, white miso, lemon & togarashi

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Braised beef short rib with celeriac purée & beetroot infused  
pickled cabbage

Cantonese style twice cooked chicken, maple bacon  
& Szechuan dressing

Flame wok tossed vegetables, okonomi sauce, toasted sesame

Steamed jasmine rice

A sharing banquet of the above  
\$65.00pp