

# LUNAR NEW YEAR BUFFET

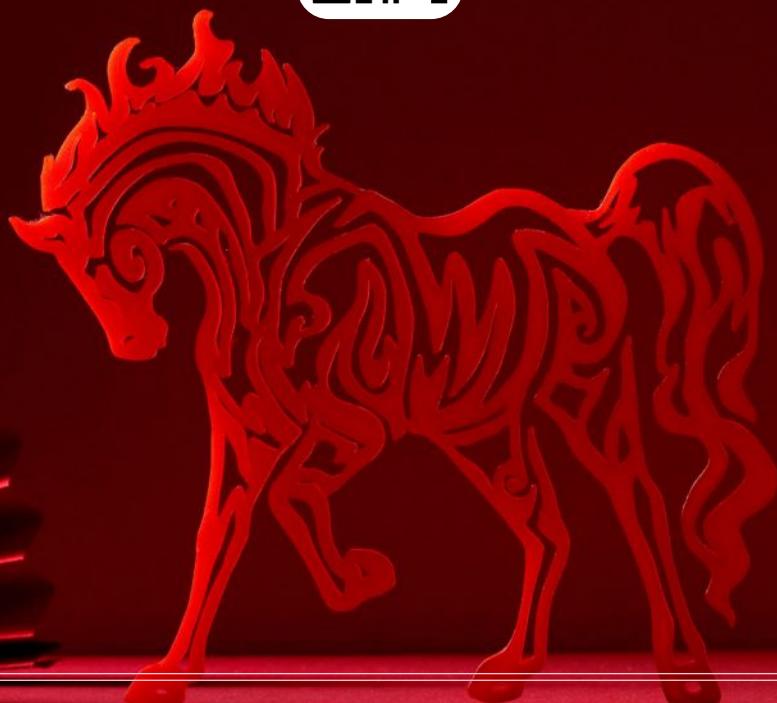
CELEBRATING THE YEAR OF THE HORSE

Tuesday, 17 February - Thursday, 19 February

EACH NIGHT FROM 5 PM – UNTIL IT'S ALL GONE

THE DECK RESTAURANT

\$42.50 PER PERSON



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## YEAR OF THE HORSE

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Fresh Prawns On Ice  
lemon thousand island

Chicken Wings  
sichuan dressing

Vegetarian  
spring rolls  
dipping sauce

Money bags  
dipping sauce

Steamed dim  
sims  
dipping sauce

Chicken Sweet Corn Soup

Fried Tofu  
mixed vegetables - sweet  
chilli sauce

Fried Fish Pieces  
gochujang - onion - green  
beans - fresh herbs

Jimmy's Satay Chicken  
carrot - onion - red capsicum  
coconut milk - rice

Bbq Pork Belly  
bok choy - fried basil noodles - kim chi slaw

Garlic Spring Onion Chat Potato  
garlic chilli oil

Steamed Chicken  
vermicelli - mango -  
herbs

Mixed Leaf  
Lettuce

Salted Duck Egg  
baby spinach -  
pickled onion

Garlic Chilli  
Bamboo

Chinese Almond Cookies

Sweet Egg Tarts

Chef's Selection Boards

