

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



LUNAR NEW YEAR BUFFET

CELEBRATING THE YEAR OF THE HORSE

Tuesday, 17 February - Saturday, 21 February
\$42.50 PER PERSON

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

