

BANQUET MENU

80 PER PERSON (minimum 4 people)

OYSTER NAHM JIM
SALMON CARPACCIO
SALT & PEPPER SQUID
VEGAN SAN CHOY BAO
SATE AYAM
TERIYAKI CHICKEN
BEEF CHEEK RENDANG
STEAMED ASIAN GREENS
STEAMED RICE
SHARED DESSERT
FRIED ICE CREAM

CHEF'S TASTING MENU

65 PER PERSON (2-4 people maximum)

OYSTERS
SALMON CARPACCIO
CRISPY KING PRAWNS
STEAMED DUMPLING
CRISPY ZUCCHINI
VEGETABLE FRIED RICE
TERIYAKI CHICKEN
STIR FRY GREEN BEANS
WITH CHICKEN MINCE
SHARED DESSERT
FRIED ICE CREAM

TEAS AND COFFEES

GREEN - JASMINE 4
TEA 5
English breakfast / chamomile / peppermint /
Earl grey
COFFEE 5
espresso / machiatto / piccolo / flat white /
latte / cappuccino / mocha / hot chocolate /
chai latte

DESSERTS

FRIED ICE CREAM 16
wrapped in filo with caramel sauce

Mybella
ASIAN

SMALL PLATES TO SHARE

OYSTER NAHM JIM (gfa) fresh Pacific oysters (3) served with Nahm Jim dressing - additional oyster	18 +6
SALMON CARPACCIO (gf) salmon sashimi, black tobiko & pickled green chilli, Yuzu Miso dressing & tarragon oil	26
STEAMED DUMPLINGS (4) scallops, prawn, pork & chive dumplings with mushroom XO sauce - additional dumpling	24.5 +6
DUCK PANCAKES (6) whole breast, cucumber, leek with passionfruit Hoi Sin sauce	36
CRISPY SEAWEED ZUCCHINI (v) served with acar mayonnaise dipping sauce	20
VEGAN SANG CHOY BOW (4) (gfa) wrapped in fresh lettuce	20
CRISPY KING PRAWNS (9) (gf) battered & served with sweet almond mayonnaise	28
LAKSA BOMB prawn & pork dumplings served in reduced laksa broth	28
SATE AYAM (4) charcoal grilled marinated chicken skewers served with Java peanut sauce - additional piece	24 +6
VEGETARIAN SPRING ROLLS (3) with nuoc cham sauce - additional spring roll	12 +4
SALT & PEPPER tossed in crispy garlic, shallots, red chilli & salt & pepper seasoning	
• SQUID (gfa)	25.5
• TOFU (gfa/vg)	20
CRISPY EGGPLANT tossed in honey soy sauce and crushed peanuts	20
CHEESEBURGER SPRING ROLLS (3) with sweet chlli sauce - additional spring roll	15 +5

LARGE PLATES TO SHARE

GLACIER 51 TOOTHFISH (200gms) (gf) caramelised miso-glazed with roasted fennel & ginger pickle	55
CRYING TIGER (200gms) grilled marinated MB4+ striploin, warm Asian herbs, nahm jim jaew	46
BEEF CHEEK RENDANG (250gms) (gfa) 16 hours braised beef cheek in our house blend curry paste served with potato	44
TERIYAKI CHICKEN (320gms) (gf) crispy chicken thigh fillets with house made teriyaki sauce served with mango slaw	34
KUNG PAO CHICKEN (350gms) diced chicken, cashew nuts, dried chillies and shallots	34
STEAMED WHOLE FISH OF THE DAY (800gms-1kg) (gf) with Hong Kong ginger and soy broth	55

MUD CRAB (1KG) served with egg noodles or fried bread	120
• CHILLI • SALT & PEPPER	
• BLACK PEPPER • GINGER & SHALLOTS	
pre order 24hrs prior	
LOBSTER (1KG) served with egg noodles or fried bread	150
• CHILLI • SALT & PEPPER	
• BLACK PEPPER • GINGER & SHALLOTS	
pre order 24hrs prior	

RICE AND NOODLES

CHAR KWAY TEOW Malaysian style wok fried flat rice noodles with king prawn, baby clam & chinese sausage	35
KWAY TEOW GORENG Indonesian style wok fried flat rice noodles with wagyu beef slices with Asian greens	35
VEGETARIAN KWAY TEOW GORENG (v) Indonesian style wok fried flat rice noodles with mushroom & asian greens	30
NASI GORENG Indonesian smoky wok fried rice served with your selection of protein	
• CHICKEN & PRAWN	35
• VEGAN (gfa/vg)	28
with sunny side up fried egg (optional)	+3
STEAMED RICE	5

VEGETABLES

SEASONAL STEAMED ASIAN GREENS (gfa)	20
STIR FRY GREEN BEANS	
• WITH PRESERVED RADISH (vg)	20
• WITH CHICKEN MINCE	24

**ALL OUR PLATES ARE
DESIGNED FOR SHARING**

V - Vegetarian VG - Vegan

GFA - Gluten free available on request

A selection of our menu items can be prepared gluten free on request, however, we cannot guarantee nil traces of gluten. Our menu items are prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit cards incur a surcharge.