

THE JADE **BANQUET**

FOR THE ENTIRE TABLE \$75 PER PERSON

(MIN OF 2 PEOPLE)

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE

LOBSTER AND PRAWN DUMPLING

PAN FRIED WAGYLI BAO

LAMB DUMPLINGS WITH CHILLI

Kung Pao Chicken SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES, **CASHEWS**

> STEAMED MARKET FISH WITH GINGER AND SHALLOT

CHINESE BROCCOLI MUSHROOM OYSTER SAUCE AND FRIED GARLIC

STEAMED RICE

A LUNCH WITH CHEF SELECTED DUMPLINGS FOR A PIECE OF EACH DUMPLING PER PERSON AS THE ABOVE

SPICE TEMPLE MELBOURNE INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH VG G* O* 11

CUCUMBERS SMASHED GARLIC AND GINGER VG G* O* 11

LOTUS ROOTLET WITH CHILI VG 11 SICHUAN STYLE SHIITAKE AND CUCUMBER VG 11

SALADS & COLD CUTS

HIRAMASA KINGFISH PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL GF* H* O* 31

> BANG BANG CHICKEN WITH STRANGE FLAVOUR DRESSING N*O 29

ABALONE AND LIANG FEN WITH SICHUAN SESAME SAUCE VG* S*N* 32

HOT ENTREE

FRIED SILKEN TOFU SICHUAN SALT AND PEPPER, CORIANDER AND CHILLI VG GF*H*G 28

CRISPY EGGPLANT WITH FISH FRAGRANT DRESSING VG GF*H*G O* 31

FRIED CALAMARI WITH TYPHOON SHELTER STYLE DRY DRESSING GF*H G*O* 31

FRIED CHICKEN WINGS HEAVEN FACING CHILLIES AND SICHUAN PEPPER O 21/32

* DISHES CAN BE MODIFIED

VG = VEGAN H = HALAL

N = CONTAINS NUTS O = CONTAINS ONION

S = SHELLFISH TRACES G = CONTAINS GARLIC

GF = GLUTEN FREE (MOSTLY ONLY TRACES: SOY SAUCE/ RICE WINE VINEGAR)

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H O 25

GOLDEN FRIED PORK AND LEEK BAO (4PCS) OS 24

LOBSTER AND PRAWN DUMPLING (4PCS) H O 34

LAMB DUMPLINGS WITH CHILLI (6PCS) G O 33

PRAWN WONTONS

AGED BLACK VINEGAR DRESSING 4PCS 28/8PCS H* G* O 39

CRYSTAL VEGGIE DUMPLINGS SPINACH, PINE NUT, LEEK (4PCS) VG H O N 24

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE (4PCS) H* G O 24

MAINS

STEAMED MARKET FISH WITH GINGER AND SHALLOT GF* H* O* 52

STEAMED MARKET FISH HUNAN STYLE SALTED CHILLI AND BLACK BEAN O* 52

KUNG PAO CHICKEN SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES, CASHEWS GF*S*H*N*G*O* 51

NANJING STYLE RED BRAISED PORK HOCK SALTED BLACK BEAN BEEF AND BULLHORN PEPPERS G O 52

STIR FRIED GRASS FED BEEF FILLET SALTED BLACK BEAN BEEF AND BULLHORN PEPPERS GF* H 55

SIDES

BRAISED GLASS NOODLES

CHINESE MUSHROOM AND FERMENTED CHILLI VG G* O* 32

STIR FRIED ASIAN GREENS WITH GARLIC GF* VG H* G* 14/23

STEAMED CHINESE BROCCOLI OYSTER SAUCE AND FRIED GARLIC GF*VG S*H G* 14/23

> House Fried Rice EGG, BACON, PEAS GF VG*H*O* 16/23

YUNNAN FRIED RICE MIXED MUSHROOMS, EGG, CHILLI GF*VG*H O* 15/23

STEAMED RICE 7 PP

DESSERT

Mango Mousse

WITH CONDENSED MILK CHANTILLY GF* D H 16

COCONUT TAPIOCA WITH STRAWBERRY AND LYCHEE GF VG H 16

JASMINE TEA PARFAIT WITH MANDARIN SAUCE GF D E H 18

CARAMEL, CHOCOLATE AND PEANUT PARFAIT GF D E N H 18

THREE MILK CAKE WITH MERINGUE AND DRIED RASPBERRIES N* D E H 18

IMPORTANT NOTICE REGARDING **ALLERGIES AND DIETARY REQUESTS**

PLEASE NOTE THAT NO DISHES ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCE, PLEASE INFORM YOUR WAITER PRIOR TO ORDERING

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.7% TO 2.7% FEE, ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95% 10% SURCHARGE APPLIES ON SUNDAY 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+