



FUNCTION ENQUIRY



	<p>** 50% Deposit Upon Reservation Confirmation</p> <p>- Cancellation 2 days before event (Deposit Non- Refundable)</p>
	<p>** Cove Room Max 30pax – Minimum Spend \$1,500 Weekday / \$2,500 Weekend</p>
	<p>** Lanterns Room Max 50pax – Minimum Spend \$2,500 Weekday / \$3,500 Weekend</p>

Event Package

(Communal Style)

- Selection of one/two dish from each category
 - Priced @ \$58++ per person
 - Priced @ \$88++ per person

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Beverage Package Selections

(Confirmation 1 week before Event)

- Free flow of soft drinks (Coke & Sprite) & Chinese tea @ \$8++ per person
 - 30L of draft beer (Tiger/Heineken) @ \$650++ per barrel
 - House Wine White – Cantina Marabino Insolia @ \$48++ (Promotion price) \$58++ (Usual price)
 - House Wine Red – Marabino Noto DOC @ \$48++ (Promotion price) \$58++ (Usual price)



FUNCTION ENQUIRY



Menu @ \$58++ per person

Starter (Choice of any 1)

Crispy Egg Plants with Five Spices
Crispy Fried Salmon Skin Coated with Salted Egg Yolk & Lime Zest
Crispy Fried Squid Tentacles with Salt & Pepper

Soup (Choice of any 1)

Crab Meat Sweet Corn Soup
Double Boiled Salted Vegetable, Tofu & Shredded Chicken Soup
Chef's Special Pumpkin & Shark's Fin Melon Soup

Meat (Choice of any 1)

Chef's Special Szechuan Gong Bao Chicken
Wok Fried Kagoshima Wagyu Beef Tenderloin with Peppercorn
Braised "Dong Bo Rou" Pork Belly with Chinese Wine & Ginseng
Braised Australian Lamb Racks with Chef's Special Sauce in Claypot

Seafood (Choice of any 1)

Wok Fried Australian scallops with Broccoli
HK Style Crispy Fried Cod Fish with Light Soya Sauce
Claypot San Bei King Prawns with Garlic & Basil

Vegetable (Choice of any 1)

Quick Fried Seasonal Vegetables with Garlic
Claypot Beancurd in Spicy Mapo Sauce with Minced Pork
Wok Fried French Beans with Minced Pork in XO Sauce

Rice / Noodle (Choice of any 1)

Garlic Fried Brown Rice with Assorted Mushrooms
Signature Fragrant Fried Duo Rice with Black Olive & Diced Chicken
Braised Ee Fu Noodles with Yellow Chives & Shitake Mushrooms

Dessert (Choice of any 1)

Lemongrass Gelo with Lime Sorbet
Crispy Fried Lotus & Red Bean Pancake
Boiled Duo Rice Dumplings in Hot Ginger Tea



FUNCTION ENQUIRY



Menu @ \$88++ per person

Starter (Choice of any 2)

Crispy Egg Plants with Five Spices
Crispy Fried Salmon Skin Coated with Salted Egg Yolk & Lime Zest
Chef Special Fried Cod Fish Fillet with Wasabi Mayonnaise
Wok Fried Minced Pork “Sang Choy Bao”

Soup (Choice of any 1)

Szechuan Style Hot & Sour Seafood Soup
Double Boiled Salted Vegetable, Tofu & Shredded Chicken Soup
Chef’s Special Pumpkin & Shark’s Fin Melon Soup

Meat (Choice of any 1)

Chef’s Special Szechuan Gong Bao Chicken
Wok Fried Kagoshima Wagyu Beef Tenderloin with Peppercorn
Braised “Dong Bo Rou” Pork Belly with Chinese Wine & Ginseng
Braised Australian Lamb Racks with Chef’s Special Sauce in Claypot

Seafood (Choice of any 1)

Blue Lotus Signature Chilli Pomelo Crab
HK Style Bei Fung Tong Crab with Garlic & Dried Chilli
Deep Fried Marble Goby in Light Soya Sauce
Chef’s Special Halloween Pumpkin Crab

Vegetable (Choice of any 1)

Poached Chinese Spinach with Superior Stock & Duo Eggs
Braised Crab Meat Beancurd in Tanjia Sauce
Quick Fried Australian Scallops with Snow Peas in Ginger & Shallot Sauce
Claypot San Bei Assorted Mushrooms with Garlic & Basil

Rice / Noodle (Choice of any 1)

Hot Stone Pumpkin Fried Rice with Mushrooms & Chinese Sausages
Braised Ee Fu Noodles with Assorted Seafood in XO Sauce
Crab Meat Fried Rice with Egg White in XO Sauce
Wok Fried “Mee Sua” with Assorted Seafood

Dessert (Choice of any 1)

Lemongrass Gelo with Lime Sorbet
Crispy Fried Lotus & Red Bean Pancake
Boiled Duo Rice Dumplings in Hot Ginger Tea
Chilled “Cheng Thng” with Shark’s Fin Melon, Red Dates & Herbs



White Wine

Xanadu Exmoor Drive Sauvignon Blanc Semillon Grape Varietal: Sauvignon Blanc & Semillon ★ SILVER: National Wine Show of Australia 2012 (2012 vintage)	glass @15	68
Mount Langi Ghiran Billi Billi Grape Varietal: Pinot Grigio ★90 points: Tyson Stelzer, Wine Business Monthly (2009 vintage)		72
Yering Station Little Yering Grape Varietal: Chardonnay ★ 90pts: James Halliday Wine Companion 2011 (Vintage 2007)		75
Mount Riley Marlborough, New Zealand Grape Varietal: Sauvignon Blanc ★BLUE GOLD MEDAL & Top 100: Sydney Int'l Wine Show 2012		78
Elena Walch DOC Alto Adige, Italy dGrape Varietal: Gewürztraminer ★ 90 Points: Wine Spectator		78

Red Wine

Mount Langi Billi Billi Grape Varietal: Shiraz ★ 92 points: Nick Stock, Good Wine Guide 2011	glass @15	68
Chateau Ste Michelle Columbia Valley Grape Varietal: Cabernet Sauvignon ★ 93 points & 100 Best Buys of 2011: Wine & Spirits		72
Cantina Zacagnini Tralcetto d'Abruzzo DOC, Abruzzo, Italy Grape Varietal: 100% Montepulciano d'Abruzzo. ★ 90 points: Robert Parker (2007 vintage) ★ 2 Stars (Very Good): Veronelli 2012 (2009 vintage)		75
Mount Riley Marlborough, New Zealand Grape Varietal: Pinot Noir ★ 4 ½ Stars + Top in Category: Winestate (2009 vintage) ★ Best Pinot Noir in "The Indispensable Wine Guide '07" by Joelle Thomson (2006 vintage)		78
Cantina Marabino Archimede Riserva DOC Eoro Pachino Sicily, Italy Grape Varietal: 100% Nero d'Avola; certified organic. ★ 2 Glasses: Gambero Rosso (2006, 2007 & 2008 vintages)		85
Château Bertineau ST.Vincent AOC Lalande de Pomerol 2007 Grape Varietal: Cabernet Sauvignon, Merlot By Rolland Collection, Michel Rolland ★88 points: Robert Parker)		110
Mount Langi Ghiran 2009		158

Kindly check with our friendly staff for wine vintage updates.
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Grape Varietal: Shiraz

★ 96 points: James Halliday



Bubbles & Limoncello

Astoria Luxury Brut Gold NV Varietal: Prosecco. ★SILVER: Critics Challenge Int'l Wine Competition 2010	68
Champagne Mansard Brut NV, Epernay, France Grape Varietal: 56% Pinot Noir, 38% Pinot Meunier, 6% Chardonnay. ★ 88 points: Wine Spectator ★ Bronze Medal – International Wine Challenge	95
Champagne Mansard Rosé Brut NV, Epernay, France Grape Varietal: 65% Pinot Noir, 20% Chardonnay, 15% Bouzy rouge. ★ 90 points: Wine Spectator	108
Cantina Zaccagnini Aster Spumante Rosé NV, Abruzzo, Italy 1500ml Grape Varietal: 100% Montepulciano d'Abruzzo. Exclusively served @ Blue Lotus Chinese Eating House Only	136

Brandy, Whiskey & Spirits

Angove Saint Agnes Three Star Brandy Brandy, Australia	glass @ 15	148
Hennessy V.S.O.P Cognac, France		208
Laphroaig 10 years Old Scotland Whiskey Islay Single Malt		188
Hibiki Suntori 12 years Old Japanese Blended Whiskey	glass @ 15	188
The Yamazaki 12 years Old Japanese Single Malt Whiskey		248
Bombay Sapphire Dry Gin London, England	glass @ 13	128
Belvedere vodka Poland Vodka	glass @ 14	138

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Beer

Heineken Zoeterwoude, Holland	12
Kirin Japan	12
Kilkenny Kilkenny, Ireland	14
Tsingtao Qing Tao, Shandong, China	14

Beverages

JUICES & SOFTIES

Fresh Coconut Juice	8
Iced Lychee Tea	6
Orange Juice	6
Apple Juice	6
Coke / Coke Light / Sprite	5
Ginger Ale / Tonic Water / Soda Water	5

MINERAL WATER

San Pellegrino 500ml	6
Acqua Panna 500ml	6

COFFEE/TEA

Long Black	5.5
Single Espresso	5.5
Double Espresso	6.5
Cappuccino	6
Latte	6.5
English Breakfast Black Tea	5.5
Chinese Pu Er Tea	3
Chinese Chrysanthemum Tea	3

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