

LUNCH BANQUET \$65PP

served share style, minimum 2 guests

available for lunch, Monday - Saturday, 12pm - 3:30pm

Spicy sichuan dumplings, peanut & sesame
Cucumber & snow pea salad, enoki & sesame dressing
Salt & pepper squid, fresh chilli & coriander

Add Peking duck pancakes, cucumber, leek & hoisin \$68 per serve

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"Kung Pao chicken" with sichuan, chilli & peanuts
Beijing shredded beef, onion, capsicum & sesame
"Stanley special fried rice" with prawn, Cantonese pork & baby corn
Steamed Asian greens & oyster sauce

Enhancements (must be taken by the whole table)

Add oysters, rice wine vinaigrette \$8ea
Add Stanley signature steamed dim sum \$12pp
Add steamed Coral Trout with ginger, shallot & white soy \$17pp

EXPERIENCE BANQUET \$88PP

served share style, minimum 2 guests

White Cut Kingfish, tosazu, olive oil & green chilli salsa
Stanley signature steamed dim sum platter
Cucumber & snow pea salad, enoki & sesame dressing

Duck & vermicelli spring roll
Upgrade duck spring roll to Moreton Bay bug spring roll + \$12pp

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Hot n tangy chicken, garlic shoots & dried chilli
Wagyu Chow Mein, gai lan, black fungus, smoked chilli & aromatic soy
"Stanley special fried rice" with prawn, Cantonese pork & baby corn
Steamed Asian greens & oyster sauce

Local baby pineapple, vanilla gelato, lime sago & tropical ice

Enhancements (must be taken by the whole table)

Add oysters, rice wine vinaigrette \$8ea
Add salt & pepper squid, fresh chilli & coriander \$8pp
Add steamed Coral Trout with ginger, shallot & white soy \$17pp

CHEF LOUIS' SIGNATURE BANQUET \$128PP

served share style, minimum 2 guests

Oysters, rice wine vinaigrette
Ora King Salmon, calamansi, sesame, fennel
Stanley signature steamed Dim Sum platter
Moreton Bay bug spring roll

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Peking duck pancakes, cucumber, leek & hoisin

"Kung Pao prawn" with sichuan, chilli & peanuts
Steamed QLD Coral Trout with ginger, shallot & white soy
Stir-fried Wagyu, king brown mushrooms & black pepper sauce
Upgrade to Grilled Australian MB9+ Wagyu + \$25pp (min 4 pax)

"Stanley special fried rice" with prawn, Cantonese pork & baby corn
Steamed Asian greens & oyster sauce

Mango tart, yuzu cream & fresh mango

Enhancements (must be taken by the whole table)

Add Oscietra caviar bump \$35pp
Add Tropical Crayfish lo mein \$19pp

INDULGENCE BANQUET \$250PP

served share style, minimum 2 guests

"Stanley special sashimi plate"
Moreton Bay bug spring roll with caviar
Lobster & prawn dumpling
Scallop & prawn siu mai

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Peking duck pancakes "Imperial Style" with caviar

Grilled Australian MB9+ Wagyu over the coals
or
Steamed Southern Rock Lobster with ginger, shallot & coriander

served with

"Stanley special fried rice" with prawn, Cantonese pork, baby corn, hand picked crab, lobster, truffle & caviar
Steamed Asian greens & oyster sauce

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Local baby pineapple, vanilla gelato, lime sago & tropical ice

Golden fried choux pastry, star anise sugar & passionfruit

ADDITIONAL INFORMATION

Whilst all reasonable efforts are taken to accommodate indulgent dietary needs, we can not guarantee our food will be 100% allergen or intolerant free. Please do not hesitate to let us know of our employees with your specific dietary requirements.

0.5% debit card, 1.1% via credit, 1.2% Mastercard credit, AMEX & JC, 1.6% Diners, 1.7% UnionPay credit, 0.8% UnionPay debit surcharges apply.

Please leave a discretionary 7% service charge added to the total bill for groups of 8 & above.

10% surcharge applies on Sundays | 15% surcharge applies on public holidays