

LUNCH BANQUET

\$65PP

served share style, minimum 2 guests

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

Spicy sichuan dumplings, peanut & sesame (1)

Cucumber & snow pea salad, enoki & sesame dressing

Salt & pepper squid, fresh chilli & coriander (1)

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

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Hot n tangy chicken, garlic shoots & dried chilli

Beijing shredded beef, onion, capsicum & sesame

“Stanley special fried rice” with prawn, Cantonese pork & baby corn (1)

Steamed Asian greens & oyster sauce

Enhancements (must be taken by the whole table)

Add oysters, rice wine vinaigrette \$8ea (A)

Add Stanley signature steamed dim sum \$12pp (M)

Add steamed Coral Trout with ginger, shallot & white soy \$17pp (A)

EXPERIENCE BANQUET

\$88PP

served share style, minimum 2 guests

White Cut Kingfish, tosazu, olive oil & green chilli salsa ^(A)

Stanley steamed 'Xiao Long Bao'

Cucumber & snow pea salad, enoki & sesame dressing

Duck & vermicelli spring roll

Upgrade duck spring roll to Moreton Bay bug spring roll ^(A) + \$12pp

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Sweet n sour chicken, capsicum & pineapple

Wagyu Chow Mein, gai lan, black fungus, smoked chilli & aromatic soy

"Stanley special fried rice" with prawn, Cantonese pork & baby corn ^(I)

Steamed Asian greens & oyster sauce

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

Enhancements (must be taken by the whole table)

Add oysters, rice wine vinaigrette \$8ea ^(A)

Add salt & pepper squid, fresh chilli & coriander \$8pp ^(I)

Add steamed Coral Trout with ginger, shallot & white soy \$17pp ^(A)

CHEF LOUIS' SIGNATURE BANQUET

\$128PP

served share style, minimum 2 guests

Oysters, rice wine vinaigrette ^(A)

New Zealand Ora King Salmon, calamansi, sesame, fennel ^(I)

Stanley steamed dim sum platter ^(M)

Moreton Bay bug spring roll ^(A)

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Peking duck pancakes, cucumber, leek & hoisin

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Cumin spiced lamb ribs, chilli, sesame & lime

Steamed QLD Coral Trout with ginger, shallot & white soy ^(A)

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 ^(I)

Steamed Asian greens & oyster sauce

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Dragonfruit tart, calamansi, palm sugar & dried plum

Enhancements (must be taken by the whole table)

Add Oscietra caviar bump \$35pp ^(I)

Add Tropical Crayfish lo mein \$19pp ^(A)

INDULGENCE BANQUET

\$250PP

served share style, minimum 2 guests

“Stanley special sashimi plate” ^(M)

Moreton Bay bug spring roll with salmon roe & truffle mayo ^(A)

Lobster & prawn dumpling ^(M)

Scallop & prawn siu mai ^(M)

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Peking duck pancakes with Oscietra caviar ^(I)

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Grilled Australian MB9+ Wagyu over the coals

or

Steamed Southern Rock Lobster with ginger, shallot & coriander ^(A)

served with

“Stanley special fried rice” with prawn, Cantonese pork,
baby corn, hand picked crab, lobster, truffle & caviar ^(M)

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 individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Please do not hesitate to alert one of our employees with your specific dietary requirements.

(A) - seafood is from Australia, (I) - seafood is imported,
(M) - seafood is of mixed origin

0.7% debit card, 1.2% Visa credit, 1.2% Mastercard credit, AMEX & JCB,
1.6% Diners, 1.8% UnionPay credit, 0.8% UnionPay debit surcharges apply.

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

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