

FESTIVE CLASSIC BANQUET
\$78PP

served share style, minimum 4 guests

- Spicy sichuan dumplings, peanut & sesame
- Cucumber & snow pea salad, enoki & sesame dressing
- Salt & pepper squid, fresh chilli & coriander
-
- Sweet n sour chicken, capsicum & pineapple
- Shanghai braised pork belly, spring onion, coriander & chilli
- Wagyu Dan-dan Noodles, black vinegar, chilli & cucumber
- Steamed Jasmine rice
- Upgrade to special fried rice + \$8pp*
-
- Local baby pineapple, vanilla gelato, lime sago & tropical ice
-
- Enhancements (must be taken by the whole table)*
- Add oysters, rice wine vinaigrette \$5pp (1pp)
- Add Stanley steamed Dim Sum \$10pp
- Add steamed Coral Trout with ginger, shallot & white soy \$16pp
- Add steamed Asian greens & oyster sauce \$6pp

FESTIVE EXPERIENCE BANQUET
\$98PP

served share style, minimum 2 guests

- White Cut Kingfish, tosazu, olive oil & green chilli salsa
- Stanley signature steamed dim sum platter
- Duck & vermicelli spring roll
- Upgrade duck spring roll to Moreton Bay bug spring roll + \$12pp*
-
- Hot n tangy chicken, garlic shoots & dried chilli
- Steamed QLD Coral Trout with ginger, shallot & white soy
- Wok-fried spicy wagyu hor fun, garlic chives, chilli & sesame
- “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 oysters, rice wine vinaigrette \$5pp (1pp)
- Add cucumber & snowpea salad, enoki & sesame dressing \$6pp
- Add salt & pepper squid, fresh chilli & coriander \$8pp

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
-
- Peking duck pancakes, leek, cucumber & hoisin
-
- Wok-tossed Sichuan chilli prawns, fried garlic, sake & fermented chilli
- 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 Tropical Crayfish lo mein \$19pp

FESTIVE INDULGENCE BANQUET
\$298PP

served share style, minimum 2 guests

- “Stanley special sashimi plate”
- Moreton Bay bug spring roll with caviar
- Stanley signature steamed dim sum platter
-
- Peking duck pancakes “Imperial Style” with caviar
-
- Grilled Australian MB9+ Wagyu over the coals
- 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
-
- 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.

0.5% debit card, 1.1% Visa credit, 1.2% Mastercard credit, AMEX & JCB, 1.6% Diners, 1.7% 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.