

CLASSIC BANQUET \$65PP

served share style, minimum 4 guests

- Spicy sichuan dumplings, peanut & sesame
- Cucumber & snow pea salad, enoki & sesame dressing
- Salt & pepper squid, fresh chilli & coriander
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- Sweet n sour chicken, capsicum & pineapple
- Stir-fried green beans & pork, fermented chilli & crispy shallot
- Steamed Jasmine rice
- Upgrade to special fried rice + \$8pp*
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- Golden fried choux pastry, star anise sugar & passionfruit
- Enhancements (must be taken by the whole table)*
- Add Stanley steamed Dim Sum \$10pp
- Add steamed Coral Trout with ginger, shallot & white soy \$16pp
- Add steamed Asian greens & oyster sauce \$6pp

STANLEY EXPERIENCE BANQUET \$88PP

served share style, minimum 2 guests

- White cut kingfish, tosazu, olive oil & green chilli salsa
- Stanley 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
- Steamed Coral Trout with ginger, shallot & white soy
- Steamed Asian greens & oyster sauce
- “Stanley special fried rice” with prawn, Cantonese pork & sweet corn
- Upgrade to truffle fried rice + \$14pp*
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- Local baby pineapple, vanilla gelato, lime sago & tropical ice

CHEF LOUIS' SIGNATURE BANQUET \$128PP

served share style, minimum 2 guests

- Oysters, rice wine vinaigrette
- Yellowfin tuna, calamansi, sesame, fennel
- Stanley signature steamed dim sum platter
- Moreton Bay bug spring roll
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- Peking duck pancakes, leek, cucumber & hoisin
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- Salt & pepper banana prawns, fresh chilli & coriander
- Steamed Coral Trout with ginger, shallot & white soy
- Stir-fried Black Angus, oyster mushrooms & black pepper sauce
- Upgrade to Grilled Australian Wagyu \$25pp (min 4 pax)*
- “Stanley special fried rice” with prawn, Cantonese pork & sweet corn
- Upgrade to truffle fried rice + \$14pp*
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- Steamed Asian greens & oyster sauce
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- Young coconut tart, fresh berries, yuzu cream & tumeric caramel

Enhancements (must be taken by the whole table)

- Add Tropical Crayfish lo mein \$19pp

INDULGE YOURSELF BANQUET \$250PP

served share style, minimum 2 guests

- “Stanley special sashimi plate”
- Moreton Bay bug spring roll with caviar
- Stanley signature steamed dim sum platter
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- Peking duck pancakes “Imperial Style” with caviar
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- Grilled Australian Wagyu over the coals
- or*
- Steamed Southern Rock Lobster with ginger, shallot & coriander
- “Stanley special fried rice” with prawn, Cantonese pork, sweet 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

BLACK TRUFFLE BANQUET \$195PP

served share style, minimum 2 guests

- White cut kingfish, tosazu, olive oil, green chilli salsa & WA truffle
- Truffle & lobster dumpling
- Pork & prawn dumpling, aromatic truffle broth
- Cucumber & snowpea salad, enoki, WA truffle & sesame dressing
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- Grilled Stockyard Black Angus striploin & WA truffle
- Upgrade to grilled Australian Wagyu + \$25pp (minimum 4 guests)*
- QLD Tropical Painted Crayfish, wok tossed, garlic butter & WA truffle
- “Stanley Truffle Fried Rice”, prawn, Cantonese pork, baby corn & housemade truffle paste
- Steamed Asian greens, crispy garlic & truffle oil
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- Coconut tart, tumeric caramel, fresh raspberry & truffle flower

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% credit card, 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.