

# VALENTINE'S DAY

## *Dinner Banquet*

*Served share style*

Oysters, rice wine vinaigrette

Raw Coral Trout, chilli, finger lime & wasabi leaf

Cucumber & snowpea salad, enoki & sesame dressing

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Moreton Bay bug spring roll

Xiao Long Bao, red vinegar & fresh ginger

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Honey & lemon Mooloolaba prawns, pickled daikon & sesame

Wok-tossed Sichuan chicken, sake & fermented chilli

Steamed Patagonian toothfish, white soy, ginger & shallot

“Stanley special fried rice” prawn, Cantonese pork & baby corn

Steamed Gai Lan, oyster sauce & crispy garlic

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Dragon fruit tart, kalamansi & palm sugar

### UPGRADES

Oscietra Prestige Caviar Bump & Champagne | \$66 per person

Oscietra Prestige Caviar 10g Tin, yuzu cream,  
blinis & tapioca crisps | \$98 per serve

Peking Duck Pancakes, cucumber, leek & hoisin | \$66 per serve