LUNCH BANQUET
$65PP

served share style, minimum 2 guests

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

Spicy sichuan dumplings, peanut & sesame (I)

Cucumber & snow pea salad, enoki & sesame dressing

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

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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 (I)

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 'Xiao Long Bao'

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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Shanghai jade Swiss roll, green tea, red bean & cognac crème anglaise

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

–

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

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.