

CLASSIC BANQUET

\$72 PER GUEST | MINIMUM 4 GUESTS

MENU

*Add steamed Coral Trout with ginger, shallot & white soy for \$16pp
Must be taken by the whole table*

WHITE CUT KINGFISH, TOSAZU, OLIVE OIL &
GREEN CHILLI SALSA

STANLEY STEAMED DIM SUM PLATTER

CUCUMBER & SNOW PEA SALAD, ENOKI & SESAME DRESSING

SALT & PEPPER SQUID, FRESH CHILLI & CORIANDER

HOT N TANGY CHICKEN, GARLIC SHOOTS & DRIED CHILLI

SWEET N SOUR FREE-RANGE PORK, CAPSICUM & PINEAPPLE

STIR FRIED SHANGHAI NOODLES, ROAST DUCK
& PICKLED MUSTARD GREENS

STEAMED YOUNG GAI LAN & OYSTER SAUCE

STEAMED JASMINE RICE

LOCAL BABY PINEAPPLE, VANILLA GELATO, LIME SAGO
& TROPICAL ICE

THE STANLEY EXPERIENCE

\$112 PER GUEST | MINIMUM 2 GUESTS

MENU

*Add stir fried Black Angus, oyster mushrooms & black pepper sauce for \$16pp
Must be taken by the whole table*

OYSTERS, RICE WINE VINAIGRETTE

WHITE CUT KINGFISH, TOSAZU, OLIVE OIL
& GREEN CHILLI SALSA

STANLEY STEAMED DIM SUM PLATTER

MORETON BAY BUG SPRING ROLL

PEKING DUCK PANCAKES, LEEK, CUCUMBER & HOISIN

SALT & PEPPER LOBSTER, FRESH CHILLI & CORIANDER

STEAMED CORAL TROUT WITH GINGER,
SHALLOT & WHITE SOY

“STANLEY SPECIAL FRIED RICE”, PRAWN, CANTONESE PORK
& SWEET CORN

STEAMED YOUNG GAI LAN & OYSTER SAUCE

MANGO PUDDING, COCONUT SORBET, PUFFED RICE & LIME

Banquet menus are served share style

0.5% DEBIT CARD, 1% CREDIT CARD, AMEX & JCB, 1.6% DINERS, 1.5% UNIONPAY CREDIT,
0.8% UNIONPAY DEBIT SURCHARGES APPLY. 10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. PLEASE BE AWARE A DISCRETIONARY 7%
SERVICE CHARGE IS ADDED TO THE TOTAL BILL FOR GROUPS OF 8 & ABOVE.

INDULGE YOURSELF

\$250 PER GUEST | MINIMUM 2 GUESTS

MENU

“STANLEY SPECIAL SASHIMI PLATE”

MORETON BAY BUG SPRING ROLL WITH CAVIAR

STANLEY STEAMED DIM SUM PLATTER

PEKING DUCK PANCAKES “IMPERIAL STYLE” WITH CAVIAR

“STANLEY SPECIAL FRIED RICE” WITH PRAWN,
CANTONESE PORK, SWEET CORN, HAND PICKED CRAB,
LOBSTER & CAVIAR

STEAMED YOUNG GAI LAN & OYSTER SAUCE

GRILLED AUSTRALIAN WAGYU OVER THE COALS

or

STEAMED SOUTHERN ROCK LOBSTER WITH GINGER,
SHALLOT & CORIANDER

*Include both the Grilled Australian Wagyu and Steamed Southern
Rock Lobster for \$48pp - must be taken by the whole table*

LOCAL BABY PINEAPPLE, VANILLA GELATO,
LIME SAGO & TROPICAL ICE

GOLDEN FRIED CHOUX PASTRY, STAR ANISE SUGAR
& PASSIONFRUIT