#### OUR FOOD IS DESIGNED FOR THE SHARED TABLE. THE HOTTEST DISHES ARE PRINTED IN RED

# JADE BANQUET

FOR THE ENTIRE TABLE

\$95 PER PERSON (Min of 2 People)

ASSORTMENT OF 4 MIXED DUMPLINGS:

PRAWN AND SCALLOP SPRING ROLLS

LOBSTER AND PRAWN DUMPLING

BERKSHIRE PORK AND PRAWN SIU MAI WITH YARRA VALLEY SMOKED SALMON ROE

CRYSTAL VEGGIE DUMPLINGS

KUNG PAO CHICKEN Sichuan Peppercorns, Heaven Facing Chillies, Cashews

NANJING STYLE RED BRAISED PORK HOCK

STEAMED MARKET FISH WITH GINGER AND SHALLOT {Upgrade Steamed Fish To Lobster for +\$65 Per Person}

CHINESE BROCCOLI MUSHROOM OYSTER SAUCE AND FRIED GARLIC

#### STEAMED RICE

SPICE TEMPLE MELBOURNE INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

## PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH VG G\* 0\* 11 CUCUMBERS SMASHED GARLIC AND GINGER VG G\* 0\* 11

### SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK OYSTER CHINESE RED VINEGAR MIGNONETTE O 8/PC

HIRAMASA YELLOWTAIL KINGFISH Pickled Green Chilli, Black Sesame, Shallot Oil GF\*H\*O\* 39

BANG BANG HAZELDENE CHICKEN WITH STRANGE FLAVOUR DRESSING N\*O 32

### HOT ENTREE

FRIED SILKEN TOFU SICHUAN PEPPER SALT, CORIANDER CHILLI VG GF\*H\*G 31

CRISPY EGGPLANT WITH FISH FRAGRANT DRESSING VG GF\*H\*G O\* 31

SPRING ONION PANCAKE VG H O 26

ROASTED QLD MOOLOOLABA SCALLOPS WITH SALTED CHILLI BUTTER O\* S 12/PC

FRIED CORNER INLET CALAMARI WITH TYPHOON SHELTER STYLE DRY DRESSING GF\* H G\*O\* 34

FRIED HAZELDENE CHICKEN WINGS HEAVEN FACING CHILLIES AND SICHUAN PEPPER O 28

#### HOT NUMBING DRIED WAGYU BEEF JERKY G O 34

\* DISHES CAN BE MODIFIEDVG = VEGANH = HALALN = CONTAINS NUTSO = CONTAINSONIONS = SHELLFISHG = CONTAINSGARLICG = CONTAINS

GF = GLUTEN FREE

### DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H O 30

BERKSHIRE PORK AND PRAWN SIU MAI WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) O S 32

LOBSTER AND PRAWN DUMPLING (4PCS) H O 34

LAMB DUMPLINGS WITH CHILLI (6PCS) G O 33

PRAWN WONTONS IN AGED BLACK VINEGAR DRESSING H\*G\*O (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) VG H O N 24

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE (4PCS) H\*G O S 29

### MAINS

STEAMED MARKET FISH WITH GINGER AND SHALLOT GF\* H\* O\* 58

HUNAN STYLE STEAMED MARKET FISH

WITH SALTED CHILLI AND BLACK BEAN 0\*58

LIVE TASMANIAN WHOLE LOBSTER IKG WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: XO GF\* H\* S OR GINGER AND SHALLOT GF\* H\* NG OF\* 258

FLAMING MOUTAI 'FLYING FAIRY' TASMANIAN LOBSTER WITH GINGER AND SHALLOT GF\* H\* NG OF\* HALF 158/WHOLE 288

> KUNG PAO HAZELDENE CHICKEN Sichuan Pepper, Heaven Facing Chillies, Cashews GF\*S\*H\*N\*G\*O\* 55

NANJING STYLE RED BRAISED PORK HOCK 0 59

Hot Numbing Sweet Sour Berkshire Pork Caramelized Sauce with Black Vinegar, Sichuan Pepper G O\* H\* 58

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS GF\*H\*64

\*PREORDER **48 HOUR PRIOR NOTICE** FOR LIVE QUEENSLAND MUD CRAB XO OR BLACK BEAN CHILLIES OR GINGER AND SHALLOT 160



### SIDES

> STIR FRIED ASIAN GREENS WITH GARLIC GF\* VG H\* G\* 15/25

STEAMED CHINESE BROCCOLI MUSHROOM OYSTER SAUCE, FRIED GARLIC GF\* VG H G\* 15/25

JIANGXI STYLE STEAMED SILKEN TOFU WITH SALTED CHILLI AND GREEN BEANS V GF\* H\* N\* NG OF 38

HOUSE FRIED RICE Egg, Bacon, Peas GF VG\*H\*O\* 18/27

YUNNAN FRIED RICE Mixed Mushrooms, Egg, Chilli GF\*VG\*H O\* 17/26

STEAMED RICE 8 PP

### DESSERT

MANGO MOUSSE

WITH CONDENSED MILK CHANTILLY GF\* H 22

COCONUT TAPIOCA PINEAPPLE, PASSIONFRUIT AND COCONUT CHANTILLY GF VG\* H 19

LYCHEE SORBET

WITH DRIED RASPBERRIES AND MERINGUE SHARDS GF H D 14

CARAMEL, CHOCOLATE AND PEANUT PARFAIT GF N H 21

THREE MILK CAKE

WITH MERINGUE AND DRIED RASPBERRIES N\* H 21

#### IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

Please Note That **No Dishes** Are Suitable For Those With An **Anaphylactic** Allergy To Nuts And Sesame. Due To The Potential Of Traces Allergens In The Working Environment And Supplied Ingredients, Spice Temple Cannot Guarantee Completely Allergy-Free Dining Experience. Please Inform Your Waiter Prior To Ordering.

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCEPT UNIONPAY). VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE. DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCUR A PROCESSING FEE OF 1.4%. EFTPOS TRANSACTIONS WILL INCUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5%.

GROUPS OF 10 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (FRIDAY-SATURDAY). GROUPS OF 12 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (SUNDAY- THURSDAY). A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+