

OUR FOOD IS DESIGNED FOR THE SHARED
TABLE



JADE BANQUET

\$79 PER PERSON
(MIN OF 2 PEOPLE)

COMPLIMENTARY SPARKLING OR STILL WATER

CHOICE OF:

GLASS OF SPARKLING, WHITE, *OR* RED WINE *OR*
BEER *OR* GREEN TEA *OR* SOFT DRINK

FOR THE ENTIRE TABLE

CABBAGE AND RADISH PICKLES

BANG BANG HAZELDENE CHICKEN SALAD
WITH STRANGE FLAVOUR DRESSING

ASSORTMENT OF 3 MIXED DUMPLINGS:

LOBSTER AND PRAWN DUMPLING

MUSHROOM TRUFFLE DUMPLING

CRYSTAL VEGGIE DUMPLINGS

NANJING STYLE RED BRAISED PORK HOCK

STEAMED MARKET FISH
WITH GINGER AND SHALLOT

STIR FRIED ASIAN GREENS
WITH GARLIC

STEAMED RICE

DESSERT \$10PP

MANGO MOUSSE
WITH CONDENSED MILK CHANTILLY

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH 9

CUCUMBERS, SMASHED GARLIC AND GINGER 9

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK OYSTER
CHINESE RED VINEGAR MIGNONETTE 7.5/PC

HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL 26/39

BANG BANG HAZELDENE CHICKEN SALAD
WITH STRANGE FLAVOUR DRESSING 24/36

HOT ENTREE

FRIED SILKEN TOFU
SICHUAN PEPPER SALT, CORIANDER CHILLI 16/25

CRISPY EGGPLANT
WITH FISH FRAGRANT DRESSING 22/32

FRIED CORNER INLET CALAMARI
WITH TYPHOON SHELTER STYLE DRESSING 22/32

ROASTED QLD MOOLOOLABA SCALLOPS
WITH SALTED CHILLI BUTTER 9/PC

FRIED HAZELDENE CHICKEN WINGS
HEAVEN FACING CHILLIES AND Sichuan PEPPER 18/28

HOT NUMBING DRIED WAGYU BEEF JERKY 34

SPRING ONION PANCAKE 24

DUMPLINGS AND THINGS

GOLDEN WAGYU BAO (4PCS) 30

LOBSTER AND PRAWN DUMPLING (4PCS) 32

LAMB DUMPLINGS WITH CHILLI (6PCS) 36

PRAWN WONTONS
IN AGED BLACK VINEGAR DRESSING (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) 26

MUSHROOM TRUFFLE DUMPLINGS (4PCS) 36

PRAWN AND SCALLOP SPRING ROLLS
WITH PLUM SAUCE (4PCS) 32

SEAFOOD

STEAMED MARKET FISH
WITH GINGER AND SHALLOT 33/59

HUNAN STYLE STEAMED MARKET FISH
WITH SALTED CHILLI AND BLACK BEAN 33/59

LIVE TASMANIAN WHOLE LOBSTER IKG
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:
XO OR GINGER AND SHALLOT MP

FLAMING MOUTAI ‘FLYING FAIRY’ TASMANIAN
LOBSTER
WITH GINGER AND SHALLOT HALF /WHOLE MP

POULTRY, PORK AND BEEF

KUNG PAO HAZELDENE CHICKEN
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS 33/52

NANJING STYLE RED BRAISED PORK HOCK 48

STIR FRIED GRASS FED CAPE GRIM EYE FILLET
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS 34/54

SIDES

STIR FRIED ASIAN GREENS
WITH GARLIC 15/22

STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE, FRIED GARLIC 13/21

JIANGXI STYLE STEAMED SILKEN TOFU
WITH SALTED CHILLI AND GREEN BEANS 16/28

HOUSE FRIED RICE
EGG, BACON, PEAS 17/23

YUNNAN FRIED RICE
MIXED MUSHROOMS, EGG, CHILLI 17/23

STEAMED RICE 6 PP

IMPORTANT NOTICE REGARDING
ALLERGIES AND DIETARY REQUESTS

No Dishes ARE SUITABLE FOR THOSE WITH AN ANAPHYLACTIC ALLERGY
TO NUTS AND SESAME. 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+