

BANQUET MENU

Starters

Prawn Springrolls

Crispy rice paper rolls filled with minced prawn, black fungus, onion, carrot. Served with lettuce, mint, pickled carrot & fish sauce.

Roast Pork Bao Buns

Crispy crackling roast pork, fresh cucumber, pickled carrot, coriander & sweet chilli sauce.

Share Plates

Slow-Cooked Pork Belly

Slow-braised in fragrant spices, thinly sliced pork belly glazed in Auntie's secret sweet-salty sauce, served over steamed bok-choy.

Duck Curry

Slow-cooked ¼ duck in aromatic curry, caramelized with spices, potatoes, carrots, and onion, topped with fresh basil.

Sizzling Mongolian Beef

Tender beef wok-tossed with broccoli, mushrooms, carrots, capsicum, celery, onion & garlic, served on a scorching hot plate

Prawn & Papaya Salad

Crisp green papaya, prawns, carrot, onion, fresh herbs, topped with fried shallots, crushed peanuts, and prawn crackers.

Auntie's Fried Rice

Wok-tossed jasmine rice with sweet corn, peas, carrots, smoky char siu, 8 egg.

Dessert

Tranditional Vietnamese Pastry

Banh bo (Steamed Rice Cake) & Banh da Ion (Vietnamese Pandan & Mung Bean Layered Cake) served with a side of coconut milk.

Group of 6+

All of the above, as well as

Satay Peanut Chicken

Tender chicken wok-tossed with broccoli, mushrooms, carrots, capsicum, celery, onion, and garlic, in a rich aromatic peanut satay sauce

Lemongrass Chilli Seafood

Prawns, squid, and scallops wok-seared with broccoli, mushrooms, carrots, capsicum, celery, onion, and garlic in a smoky lemongrass-chili glaze



\$55_{pp}
MIN 4 PPL

Auntie8s

