

# Buffet Menu

\$30.00 PP

## Dim Sum & Then Some

*A Lunar New Year Celebration – Year of the Horse*



### Dim Sum Station

(A chef-attended station is included for orders of 50 guests or more)

A curated selection of traditional dim sum favourites, prepared fresh and served warm:

#### Steamed dumplings

with shrimp and pork

#### Pan-seared gyoza

with chicken and vegetarian fillings

#### Lightly battered assorted tempura

#### Garnishes:

Green onions, crispy onions, pickled carrots, sesame seeds, and steamed edamame

#### Sauces:

Soy sauce

Sweet chili

Sriracha

### Rice & Noodles

*Longevity & Success*

#### Longevity Noodles

Wok-tossed noodles with seasonal vegetables and light soy sauce

#### Vegetable Fried Rice

Fragrant jasmine rice with egg, scallion, and sesame

### Fresh & Light

*Balance & Renewal*

#### Asian Cucumber Salad

Sesame, rice vinegar, and a touch of chili oil

#### Steamed Edamame

Finished with sea salt or chili-lime

### Sweet Finish

*Happiness & Good Fortune*

#### Sesame Balls (Jian Dui)

Crispy on the outside, chewy and lightly sweet inside

#### Mini Mango & Matcha Tarts

Bright, festive flavours with a modern twist

#### Fortune Cookies

A classic Lunar New Year touch to end on a joyful note