

## CLASSIC BANQUET \$65PP

*served share style, minimum 4 guests*

Spicy sichuan wontons, peanut & sesame

Cucumber & snow pea salad, enoki & sesame dressing

Salt & pepper squid, fresh chilli & coriander

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Sweet n sour chicken, capsicum & pineapple

Stir-fried green beans & pork, fermented chilli & crispy shallot

Steamed Jasmine rice

*Upgrade to special fried rice + \$7pp*

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Golden fried choux pastry, star anise sugar & passionfruit

*Enhancements (must be taken by the whole table)*

Add Stanley steamed Dim Sum \$10pp

Add steamed Coral Trout with ginger, shallot & white soy \$16pp

Add steamed Asian greens & oyster sauce \$4pp

Whilst all reasonable efforts are taken to accommodate individual guests dietary needs,  
we cannot guarantee our food will be 100% allergen or intolerance free.  
Please do not hesitate to alert one of our employees with your specific dietary requirements.

## STANLEY EXPERIENCE BANQUET \$88PP

*served share style, minimum 2 guests*

White cut kingfish, tosazu, olive oil & green chilli salsa

Stanley steamed dim sum platter

Cucumber & snow pea salad, enoki & sesame dressing

Duck & vermicelli spring roll

*Upgrade duck spring roll to Moreton Bay bug spring roll + \$12pp*

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Hot n tangy chicken, garlic shoots & dried chilli

Steamed Coral Trout with ginger, shallot & white soy

Steamed Asian greens & oyster sauce

“Stanley special fried rice” with prawn, Cantonese pork & sweet corn

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Local baby pineapple, vanilla gelato, lime sago  
& tropical ice

## CHEF LOUIS' SIGNATURE BANQUET \$128PP

*served share style, minimum 2 guests*

Oysters, rice wine vinaigrette

Yellowfin tuna, calamansi, sesame, fennel

Stanley signature steamed dim sum platter

Moreton Bay bug spring roll

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Peking duck pancakes, leek, cucumber & hoisin

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Salt & pepper banana prawns, fresh chilli & coriander

Steamed Coral Trout with ginger, shallot & white soy

Stir-fried Black Angus, oyster mushrooms & black pepper sauce

*Upgrade to Grilled Australian Wagyu \$25pp (min 4 pax)*

“Stanley special fried rice” with prawn, Cantonese pork & sweet corn

Steamed Asian greens & oyster sauce

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Mango tart, yuzu cream & fresh mango

*Enhancements (must be taken by the whole table)*

Add Tropical Crayfish lo mein \$18pp

## INDULGE YOURSELF BANQUET \$250PP

*served share style, minimum 2 guests*

“Stanley special sashimi plate”

Moreton Bay bug spring roll with caviar

Stanley signature steamed dim sum platter

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Peking duck pancakes “Imperial Style” with caviar

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Grilled Australian Wagyu over the coals

*or*

Steamed Southern Rock Lobster with ginger,  
shallot & coriander

“Stanley special fried rice” with prawn, Cantonese pork,  
sweet corn, hand picked crab, lobster, truffle & caviar

Steamed Asian greens & oyster sauce

–

Local baby pineapple, vanilla gelato, lime sago & tropical ice

Golden fried choux pastry, star anise sugar & passionfruit

0.5% debit card, 1.1% credit card, AMEX & JCB, 1.6% Diners,  
1.7% UnionPay credit, 0.8% UnionPay debit surcharges apply.  
Please be aware a discretionary 7% service charge is added to the total bill for groups of 8 & above.  
10% surcharge applies on Sundays | 15% surcharge applies on public holidays.