

SPICE TEMPLE

THE DYNASTY BANQUET

Cucumbers with smashed garlic and ginger

Cabbage and radish

Tea smoked duck salad with pickled cabbage
and Chinese mustard dressing

Raw yellowfin tuna with spicy orange oil and lettuce

2017 Pinot Blanc, Elderslie 'Hills Blend #1' Adelaide Hills, S.A.

Pippies with a choice of
XO sauce or Salted Olive and Black Bean

Stir fried spanner crab
with mung bean noodles and garlic chives

2014 Gewürztraminer, Zind-Humbrecht 'Turckheim' Alsace, France

Red braised pork hock 'Nanjing style' with black vinegar tea

Hot and numbing crispy duck

Stir fried water spinach with black fungi and garlic

2018 Sangiovese, Lark Hill 'Dark Horse Vineyard' Canberra District, A.C.T.

Chocolate Jaffa mousse cake

NV Pedro Ximenez, Valdespino 'El Candado', Jerez, Spain