



外滩  
bund

*Menu Selections*



**\$59 PP**  
MINIMUM 4 GUESTS

- Crisp green bean & XO clam salad
- Steamed dim sum selection
- Mixed seafood skewers
- Kung POW chicken schnitzel
- Steamed market fish w/ soy & chilli
- Black pepper wagyu beef w/ seasonal veg
- Seven spiced broccolini
- Crackling pork fried rice w/ salted duck egg

**\$79 PP**  
MINIMUM 4 GUESTS

- Raw oyster w/ yuzu sorbet & tobiko
- Salmon sashimi salad
- Pork xiao long bao
- Jade prawn har gow
- Duck spring rolls
- Whole grilled scallop w/ black garlic butter
- Bund's XO wok fried king prawns
- Steamed market fish w/ soy broth
- Black pepper wagyu beef w/ seasonal veg
- Seven spiced broccolini
- Bund's XO roasted duck fried rice
- Deep fried ice cream

**SWEET TOOTH?**  
WHY NOT ADD A SEASONAL DESSERT TO SHARE \$10PP



**\$39PP**  
MINIMUM 20 GUESTS

- Prawn crackers
- Typhoon shelter edamame
- Kimchi arancini
- Chinese roast duck spring roll
- Bao of the day
- Crunchy king prawns w/ wasabi pea dust marscapone
- Chinese BBQ chicken skewers

**\$59PP**  
MINIMUM 20 GUESTS

- Prawn crackers
- Typhoon shelter edamame
- Kimchi arancini
- Chinese roast duck spring roll
- Crispy eggplant w/ honey & toasted sesame
- Bao of the day
- Crunchy king prawns w/ wasabi pea dust marscapone
- Seven spiced salmon skewers
- Cumin lamb skewers
- Kung POW chicken schnitzel w/ pork fried rice

**SOMETHING SWEET TO GO AROUND ?**  
WHY NOT ADD A SEASONAL DESSERT CANAPÉ \$4 PP

A 10% service charge will apply to your final food and beverage bill for all bookings with 8+ guests, private dining bookings and exclusive events.



# SIP

ITS 5 O'CLOCK SOMEWHERE

## LOTUS LABEL PACKAGE

2 HOURS \$40 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

NV Inara Blanc de Blancs, Yarra Valley, VIC  
2018 Lotus Pinot Grigio, Hilltops, NSW  
2016 Lotus Shiraz, Hilltops, NSW

BEER | Tsing Tao

Includes soft drink, juice, still and sparkling water

## BEER PACKAGE

2 HOURS \$35 PP | 3 HOURS \$45 PP | 4 HOURS \$55 PP

Asahi & Tsing Tao

## NON-ALCOHOLIC PACKAGE

\$15 PP

Includes soft drink, juice, still and sparkling water

## DELUXE PACKAGE

2 HOURS \$50 PP | 3 HOURS \$60 PP | 4 HOURS \$70 PP

BEER | Tsing Tao

SPARKLING

2018 Moorilla 'Praxis' Sparkling Riesling,  
Tamar Valley, TAS

WHITE (SELECT ONE)

2018 The Sum Riesling, Great Southern, WA  
2018 Spy Valley Sauvignon Blanc, Marlborough, NZ  
2018 Vinden Chardonnay, Hunter Valley, NSW

RED (SELECT ONE)

2017 Simon Gilbert Pinot Noir, Orange, NSW  
2016 Mr Hyde 'Full Monty' Montepulciano,  
Clare Valley, SA  
2016 Warramate Syrah, Yarra Valley, VIC

Includes soft drink, juice, still and sparkling water

Wines are subject to availability



# SPECIAL ADDITIONS

LET'S MAKE IT EXTRA SPECIAL

## LIVE FOOD STATIONS

1.5 HOURS | MINIMUM 50 GUESTS

Oyster shucking station \$12PP  
Mixed bao station \$16PP

## PLATTERS

SERVES 4 GUESTS PER PLATTER

Seasonal mixed fruit \$40

## WANT TO IMPRESS?

CANAPÉS ON ARRIVAL (CHOOSE FROM BELOW)

Oysters w/ yuzu sorbet and tobiko \$4PP  
Wagyu beef skewer \$8PP

COCKTAILS

\$18 EACH

Tailored to your event, theme and food selection.

MOCKTAILS

\$8 EACH

Tailored to your event, theme and food selection.

Add a glass of NV Gosset Champagne for \$22PP

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# Celebration Cakes

## *Square or round tiers*

6 inches	(8-10 people)	\$100
8 inches	(12-16 people)	\$135
10 inches	(16-24 people)	\$180

To create a tiered cake please include a larger tier as the base and remaining tiers as smaller tiers.

i.e Base: 10 inches, Middle: 8 inches & Top: 6 inches

## *Flavours*

Layers of mandarin olive oil sponge and salted caramel butter cream  
Coconut cake w/ a tangy yuzu curd and white chocolate pearls  
Flourless chocolate cake, raspberry and hibiscus  
Burnt vanilla sponge poached strawberries and rose scented frosting  
Orange and almond cake spiced brown butter frosting (GF)  
Russian honey cake w/ rosemary cream cheese frosting (GF)