

ONE DINING

Western Menu



中国花园 · 壹餐饮



Canapes

Cold

- Vegetarian rice paper roll /w Peanut hoisin (GF, DF, VG)
- Beetroot hummus tart /w Goat's cheese and Baby basil (NF, V)
- Smoked salmon mousse /w Salmon roe, Cream fraiche (NF, GF)
- Pacific of Rock oyster /w Cucumber buttermilk, Caviar (GF, NF)
- Korean tuna tartare /w Burnt carrot emulsion on Crispy prawn cracker (GF, NF, DF)
- Peking duck pancake /w House made hoisin(DF,NF)
- Beef tataki /w green apple relish on Croutes (NF)
- Spanner crab /w Yuzu kosho cream on Qukes cucumber (NF, GF, V)

Warm

- Pumpkin arancini /w Herb aioli (NF)
- Crispy vegetarian spring roll /w sweet chilli sauce (NF, VG)
- Steamed scallop /w Kombu butter and Corn puree (NF, GF)
- Mini 'Mianbaoxia' (Prawn sandwich) /w House made ketchup (NF, DF)
- Sweet potato croquettes w/ Lemon aioli (NF)
- KFC (Korean Fried Chicken) /w Gochujang and Honey soy dips (DF)
- Sichuan style chicken Skewer /w Shaokao dip (GF, DF, NF)

Canapes

Substantial

- Cheeseburger slider /w Beef patty, American cheese and Pickled cucumber (NF)
- Homemade potato gnocchi /w Pea, Sweetcorn and Miso butter cream (NF, V)
- Slow roasted sirloin /w Truffe mash, Pea and Gravy (NF, GF)
- Selection of Mini pies (NF)
- Choice of Steamed Bao /w House made pickles and sriracha aioli (NF)

(1 choice for 20 people)

- Crispy chicken
- Braised Pork belly
- Tempura prawn
- Smoked duck
- Miso eggplant



Dessert

- Chinese egg custard tartlet
- Coconut tapioca, lychee + pineapple
- Black sesame ice cream + waffle cone
- Fortune cookie + Callebaut milk chocolate
- Sweet sticky rice, coconut milk + mango

Grazing Station and Platters

Cheese

Selection of Cheeses with fresh and dried fruits, fruit pastes, nuts, crackers, dips and breads

Cured meat

A range of locally cured meats including prosciutto, salami, mortadella, marinated olives, dips, crackers and breads

Seafood

Smoked salmon, Pickled octopus salad, freshly cooked prawn, Kingfish and Salmon, Dips, Oysters, lemon and lime

Oyster

Freshly shucked pacific and rock oyster, Tabasco, Lemon and lime, Classic mignonette

Dessert

Chef's choice of mini boutique dessert and Fresh fruit



Banquet - Entrée

From the Garden

- Smokey roasted eggplant /w Hummus, Zhug, Baby herb salad, Crispy chick pea and Green oil (GF, DF, VG)
- Beetroot carpaccio w/ Goat cheese, Compressed apple, Smoked pistachio pesto and Orange emulsion (GF, V)
- Burrata cheese /w Semi Dried tomato, basil oil, Aged balsamic (GF, V)

From the Sea

- Carrot & Yuzu cured salmon /w Buttermilk, Apple, Cucumber & Celey chutney and Salmon Roe (GF, NF)
- Yamba King Prawn /w sweet pea vichyssoise, beetroot powder, Caviar and Crispy kataifi (NF)
- Tuna tartare /w Grilled Seasonal Vegetable, Ponzu and Popped wild rice (GF, DF, NF)

From the Land

- Smoked Duck Breast /w Caramelized carrot puree, Lemon gel, Hazelnut and Cherry Jus (GF)
- Ssam marinade Pork loin /w Coconut Beurre Blanc and Burnt cabbage (GF, DF)
- Truffle chicken roulade /w Tarragon velouté, Confit tomato (NF, GF)

Starter : Bread roll serve with Pepe Saya cultured butter

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free.

Banquet - Main

From the Garden

- Saffron Roasted Cauliflower /w Cauliflower cream, Beetroot coconut yoghurt, Golden raisin & apple puree and almond (GF, DF, VG)

From the Sea

- Humpty Doo Barramundi /w Corn puree, Snake bean, green goddess and Baby herb (GF, NF)
- Tasmanian salmon /w Sauce Soubise, Pea mash, Brussels sprout and Charred lemon (GF, NF)

From the Land

- Sous-vide Lamb Rump /w Ras al hanout Pumpkin, Lemon gel, Celeriac puree and Mint oil (GF, NF)
- Slow roasted Beef sirloin /w Caramelized onion puree, Potato pave, Broccolini and Jus (GF, NF)
- Tarragon stuffed Chicken breast /w Apple & Celery salad, Paris mash and Carrot emulsion (NF)

Banquet - Side

(1 bowl per 10pax)

Mixed Garden Salad with Lemon vinaigrette
Roasted chat potato with Umami butter
Roasted pumpkin wedges with Orange glaze

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Banquet - Dessert

May contain traces of nut

Lemon meringue tart /w Chantilly cream (NF)
Tiramisu goutte teardrop /w Vanilla ice cream (NF)
Dressed Pavlova /w passionfruit curd,
lime marshmallow and berries (NF)
Baked double cheesecake /w Strawberry compote (GF)
Artisan 3 cheese Plate /w Dried fruits, nuts,
lavosh and quince paste (GF,NF by request)

ONE DINING

Chinese Menu



中国花园 · 壹餐饮

\$108pp BQT menu (shared plates)

One Dining Signature Dim Sim Platter

Classic Crystal Prawn Dumpling *1
Scallop and prawn dumpling *1
Mushroom Dumpling *1

SALT AND PEPPER CALAMARI

Classic Braised Pork Belly

Five Spices, Spring Onion, Ginger

Steamed Barramundi with Shallot and Black Bean

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Fruit Platter

seasonal fruit selection

\$118pp BQT menu (shared plates)

One Dining Signature Dim Sim Platter

Classic Crystal Prawn Dumpling *1
Scallop and prawn dumpling *1
Mushroom Dumpling *1

Wok-Fried Pipi with ginger and shallot

Steamed Barramundi Fillet

Ginger, Spring Onion, Seasoned Soy Sauce

Angus Beef Cubes and King brown mushroom

King Brown Mushroom, Spanish Onion

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Fruit Platter

seasonal fruit selection



\$138pp BQT menu (shared plates)

One Dining Signature Dim Sim Platter

Classic Crystal Prawn Dumpling *1
Scallop and prawn dumpling *1
Mushroom Dumpling *1

Shanghai-Style sweet Soy Braised Duck

Classic Braised Pork Belly

Five Spices, Spring Onion, Ginger

Steamed Barramundi with Shallot and Black Bean

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Fruit Platter

seasonal fruit selection

\$168pp BQT menu (shared plates)

Garden Duo

Chef's Special Selections (cold Dishes)

New Zealand Scampi Sashimi

Shredded Daikon, Ginger and Yuzu Dressing

One Dining Signature Dim Sim Platter

Classic Crystal Prawn Dumpling *1
Scallop and prawn dumpling *1
Mushroom Dumpling *1

Steamed Snapper Fillet

Ginger, Spring Onion, Seasoned Soy Sauce

Pan Fried Angus Beef Cubes with Wasabi Sauce

King Brown Mushroom, Spanish Onion

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Fruit Platter

seasonal fruit selection



\$188pp BQT menu (shared plates)

Garden Trio

Chef's Special Selections (cold Dishes)

New Zealand Scampi Sashimi

Ginger, Spring Onion, Seasoned Soy Sauce

Cumin Lamb Chops with mushroom and vegetables

Wok-fried King Prawns with fried Garlic

Five Spices, Spring Onion, Ginger

Steamed Fresh Seasonal Fish

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Red Bean Soup

Tangerine Peel

Fruit Platter

seasonal fruit selection

\$198pp BQT menu (shared plates)

Garden Trio

Chef's Special Selections (cold Dishes)

New Zealand Scampi Sashimi

Ginger, Spring Onion, Seasoned Soy Sauce

Stir-Fried Scallop and Squid

with Snow Pea, Ginger, Shallot

Wok-fried King Prawns with fried Garlic

Five Spices, Spring Onion, Ginger

Steamed Fresh Seasonal Fish

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir Fried Seasonal Vegetables

Greens, Carrot, Black Fungus

Red Bean Soup

Tangerine Peel

Fruit Platter

seasonal fruit selection



\$218pp BQT menu (shared plates)

Pacific Oyster with Soy and Sesame Dressing

New Zealand Scampi Sashimi

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Dim Sim Platter

Wok-Fried XO Pipi with Chinese Donut

Black Pepper Wagyu King Brown Mushroom

King Brown Mushroom, Spanish Onion

Steamed Live Murray Cod

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Wok Fried Green Beans

Greens, Carrot, Black Fungus

Coconut Panna Cotta

with Wuliangeye Jelly

Fruit Platter

seasonal fruit selection

\$238pp BQT menu (shared plates)

Pacific Oyster with Soy and Sesame Dressing

New Zealand Scampi Sashimi

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Dim Sim Platter

Wok Fried Live Crab with rice cake,
Ginger and Shallot

Stir-Fried Scallop and Prawn

with Snow Pea, Ginger, Shallot

Steamed Live Murray Cod

Ginger, Spring Onion, Seasoned Soy Sauce

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Sautéed Mushrooms with Seasonal Greens

Greens, Carrot, Black Fungus

Coconut Panna Cotta

with Wuliangeye Jelly

Red Bean Soup

Tangerine Peel

\$278pp BQT menu (shared plates)

One Dining Signature Dim Sim Platter
Seafood Hot and Sour Soup
Whole Peking Duck and Pancakes

Live Lobster (choose 1 option)

Wok Fried with Ginger & Shallot
Wok Fried with Premium XO Sauce
Wok Fried with Salted Egg Yolk

Wok-fried King Prawns with fried Garlic

Ginger, Spring Onion, Seasoned Soy Sauce

Live Coral Trout

(Steamed or Deep Fried)

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir-Fried Scallop with Snow Pea, Ginger, Shallot

Premium Matsutake & Tofu Stir-Fry

Coconut Panna Cotta

with Wuliangeye Jelly

Fruit Platter

seasonal fruit selection

\$298pp BQT menu (shared plates)

One Dining Signature Dim Sim Platter
Wild Mushroom and Free-Range Chicken Soup
Whole Peking Duck and Pancakes

Live Lobster (choose 1 option)

Wok Fried with Ginger & Shallot
Wok Fried with Premium XO Sauce
Wok Fried with Salted Egg Yolk

Wok-fried King Prawns with fried Garlic

Ginger, Spring Onion, Seasoned Soy Sauce

Live Coral Trout

(Steamed or Deep Fried)

One Dining Signature Truffle Fried Rice

Salted Pork Belly, Truffle Paste, Egg, Shallot

Stir-Fried Scallop with Snow Pea, Ginger, Shallot

Wok Fried PIPI with Homemade XO sauce

Fish-Flavored Eggplant Casserole

Coconut Panna Cotta

with Wuliangeye Jelly

Fruit Platter

seasonal fruit selection