



# Iron Chef Banquet Menu

## Iron Chef Entree Tasting Platter

Hot and Sour Soup

Wok Fried King Prawns &  
Seasonal Vegetables

Garlic Roasted Chicken

Western Style Beef Fillet Glazed  
with a Tangy Sauce

Beijing Style Baked Pork Ribs with  
Spicy Sweet Sauce

Wok Fried Seasonal Mixed  
Vegetables with Oyster Sauce

Yang Chow Style Fried Rice with  
BBQ Pork, Prawns & Peas

Fresh Fruit Platter

Chinese Tea

**\$38**

**PER  
HEAD**  
minimum  
6 persons

## Peking Style Roasted Duck

(2 Course)

1<sup>st</sup> Course

Carved Duck Slices Wrapped in a  
Thin Pancake Complimented with  
Cucumber, Shallots & Chinese  
'Hoi Sin' Sauce

2<sup>nd</sup> Course

Shredded Duck Meat Sang Choy  
Bow with Lettuce Cup

Wok Fried King Prawns with Spicy  
Herbs, Roasted Garlic & Chillies

Crispy Skin Roasted Chicken  
Topped with Shallots & Soya Sauce

Diced Beef Fillet Wok Fried with  
Black Pepper Sauce  
(A little bit spicy)

Sweet & Sour Whole Fish

4 Types of Chinese Vegetables  
Steamed in a Bamboo Basket

Fried Rice with Diced Chicken &  
Pineapple Pieces

Mango Pancake

Chinese Tea

**\$48**

**PER  
HEAD**  
minimum  
6 persons

**\$58**

**PER  
HEAD**  
minimum  
6 persons

Crispy Skin Suckling Pig with  
BBQ Pork, Roast Duck, Soya Sauce  
Chicken and Jelly Fish Platter

Iron Chef's Tofu Soup with Selected  
Seafood & Shredded Egg White

Salt & Pepper Calamari &  
White Bait

King Prawns Tossed with  
Dried Scallops & Pinenuts in a  
Mayonnaise Sauce

Lamb Chop Baked in  
Homemade Spices

Diced Beef Dry Fried in Our Iron  
Chef's Secret Recipe with a Hint  
of Wasabi Flavour

Shangtung Style Crispy Skin  
Chicken Deboned & Topped with a  
Vinaigrette & Garlic Sauce

Wok Fried Mixed Fresh  
Mushrooms & Seasonal Vegetables

Hokkien Style Fried Rice Glazed  
with Diced Prawns, Diced Pork &  
Mushroom

Fried Ice Cream

Chinese Tea

☎ 02 9723 6228

84 Broomfield Street.  
Cabramatta NSW 2166