



GROUP MENU

55 per person

Served shared style

Sweet tooth?

Add dessert 10 per person

STARTER

Paper Crane crisps

Crunch time with a combination of squid ink and tapioca chips, cassava crackers and seaweed chips with smoked paprika and sriracha mayonnaise (GF)(NF)

Truffled edamame

A classic with a twist and shout

Truffle oil and house-made green tea salt (V)(VG)(GF)(DF)(NF)

Nam phrik crudités

Spice up your life and share our Asian vegetable crudités with nam phrik and our grilled eggplant and coriander dip (V)(VG)

ENTREE

Paper Crane duck spring roll

A must try

House-made duck spring rolls with cucumber pickle and hoisin sauce (NF)

Lee family KFC

Chef Lee's family recipe of boneless Korean chicken with crushed peanut, Paper Crane slaw and sweet and spicy sauce

Pork and fried kimchi arancini

Pork and fried kimchi rice, beetroot hummus, yuzu labneh and compressed apple, feta and crispy baby spinach in a XO crumb (NF)

MAIN

Show stopper sizzling chicken pad kaphrao with baby corn, long beans, crispy Thai basil, chilli and garlic

Crispy pork belly

in sticky miso sauce with seasonal veggies, chillies, ginger salsa and apple puree

Five spice beef cheeks

These infamous cheeks will bring a smile to yours

Braised Crystalbrook Signature Beef cheeks with five spice, mixed Asian rice, bone marrow and pickles (DF)(GF)

Steamed jasmine rice

(GF)(NF)(DF)(VG)