

# HOTEL BLUE & MR JIN'S RESTAURANT

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## BANQUET MENU

Your banquet includes:

- \* the full range of appetisers,
- \* the full range of side dishes, and
- \* the main courses of your choice,
- \* deep-fried ice cream for dessert for each person.

### APPETISERS

- \* SPRING ROLLS \* DIM SIMS \* SALT & PEPPER CALAMARI \* PAN-FRIED DUMPLINGS \*
- \* SAVOURY PEKING DUCK PANCAKES WITH PLUM SAUCE \*

### MAIN COURSE

Minimum booking: 10 people.

Groups of 10-19 people, please select up to 5 dishes. Groups of 20+ people, please select up to 8 dishes.

- \* CASHEW CHICKEN \*
- \* KUNGPAO CHICKEN \*  
*Taiwanese spicy stir-fried chicken*
- \* HONEY CHICKEN \*
- \* SATAY CHICKEN \*
- \* MONGOLIAN BEEF \*
- \* SWEET & SOUR BEEF \*
- \* CUMIN BEEF \*
- \* SWEET & SOUR PORK \*
- \* LAMB CUTLETS \*  
*with beans & bamboo shoots*
- \* GINGER & GARLIC FISH \*
- \* GARLIC KING PRAWNS \*
- \* HONEY KING PRAWNS \*
- \* MAPO TOFU \*  
*Sichuan-style spicy tofu,  
minced beef and pork and chilli stew*

### SIDE DISHES

- \* SEASONAL VEGETABLES \* SPECIAL FRIED RICE \* STEAMED RICE \*

### DESSERT

- \* HOME-MADE DEEP-FRIED ICE CREAM \*  
*with a crispy coconut crust, served with fresh fruit and caramel sauce*

We will gladly cater to any guests with special dietary requirements. Please let us know the details of any of your guests' special dietary requirements by 7 days prior to your function.