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BANQUET MENU



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ALL OCCASIONS CATERED FOR!
PLEASE EMAIL MAIL@MRLAUS.COM

CONTENTS

PRIX FIXE BANQUETS

BANQUETS



PRIX FIXE FOR TWO

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of sauces

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

BBQ MR. LAU SPARERIBS

DUCK SPRING ROLLS

REAL SESAME PRAWNS Á LA TOAST

OF COURSE

SWEET + SOUR PORK *GF*

SIZZLING RUMP STEAK Á LA BLACKBEAN SAUCE **S**

CHICKEN *with* CASHEWNUTS *N*

SIDE DISH

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

18.00

per person



PRIX FIXE FOR THREE

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

BBQ MR. LAU SPARERIBS

DUCK SPRING ROLLS

SESAME PRAWNS Á LA TOAST

OF COURSE

SWEET + SOUR PORK *GF*

SIZZLING RUMP STEAK Á LA BLACKBEAN SAUCE **S**

SALT + BLACK PEPPER JUMBO TIGER KING PRAWNS *GF S*

CHICKEN *with* CASHEWNUTS *N*

SIDE DISH

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

18.50

per person



PRIX FIXE FOR FOUR

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

BBQ MR. LAU SPARERIBS

DUCK SPRING ROLLS

REAL SESAME PRAWNS Á LA TOAST

OF COURSE

SWEET + SOUR PORK *GF*

SIZZLING FILLET STEAK *in* CANTONESE SAUCE *GF*

MR. TANGS CHICKEN *GF*

GAMBLERS DUCK Á LA BLACKBEAN SAUCE **S**

SALT + BLACK PEPPER JUMBO TIGER KING PRAWNS *GF S*

SIDE DISH

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

19.00

per person



PRIX FIXE FOR FIVE

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

BBQ MR. LAU SPARERIBS

DUCK SPRING ROLLS

REAL SESAME PRAWNS Á LA TOAST

OF COURSE

SWEET + SOUR PORK *GF*

SIZZLING FILLET STEAK *in* CANTONESE SAUCE *GF*

MR. TANGS CHICKEN *GF*

SIZZLING RUMP STEAK Á LA BLACKBEAN SAUCE **S**

SALT + BLACK PEPPER JUMBO TIGER KING PRAWNS *GF S*

GAMBLERS DUCK *with* SEASONAL VEGETABLES *in* OYSTER SAUCE

SIDE DISH

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

20.00

per person



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BANQUET NUMBER ONE

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

SPECIAL MIXED CHINESE HORS D'OEUVRES

*real sesame prawns á la toast, chicken spring rolls, crispy prawn wontons, curry samosas,
crispy seaweed, coconut milk balls*

FOLLOWED BY

AROMATIC CRISPY DUCK

*crispy aromatic duck, pancakes, homemade hoisin sauce, julienne cucumbers, shredded scallions
shredded at your table

OF COURSE

SIZZLING FILLET STEAK *in* CANTONESE SAUCE **GF**

SALT + BLACK PEPPER JUMBO TIGER KING PRAWNS **GF S**

SWEET + SOUR POULET **GF**

SIZZLING CHAR SIU ROAST PORK *in* CHILLI + GARLIC SAUCE **GF S**

SIDE DISHES

SAUTÉED CHINESE GREEN *with* **GARLIC** **V**

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* **ICE CREAM**

CHINESE TEA *or* **COFFEE** *or a* **BRANDY ON LAU**

25.00

per person, minimum 4 guests



BANQUET NUMBER TWO

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

TO START

SPECIAL MIXED CHINESE HORS D'OEUVRES

*real sesame prawns á la toast, chicken spring rolls, crispy prawn wontons, curry samosas,
crispy seaweed, coconut milk balls*

SALT + BLACK PEPPER MR. LAU SPARERIBS

FOLLOWED BY

AROMATIC CRISPY DUCK

*crispy aromatic duck, pancakes, homemade hoisin sauce, julienne cucumbers, shredded scallions
* shredded at your table*

OF COURSE

MR. TANGS CHICKEN *GF*

SIZZLING FILLET STEAK *in* CANTONESE SAUCE *GF*

HONG KONG STYLE STEAMED 'DAY BOAT FISH' ** debond at your table*

SIZZLING CHAR SIU ROAST PORK Á LA BLACKBEAN SAUCE *S*

SIZZLING CHILLI + GARLIC JUMBO TIGER KING PRAWNS *GF S*

SIDE DISHES

SAUTÉED CHINESE GREEN *with* GARLIC *V*

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

28.00

per person, minimum 4 guests



BANQUET NUMBER THREE

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

SPECIAL MIXED CHINESE HORS D'OEUVRES

*real sesame prawns á la toast, chicken spring rolls, crispy prawn wontons, curry samosas,
crispy seaweed, coconut milk balls*

FOLLOWED BY

AROMATIC CRISPY DUCK

*crispy aromatic duck, pancakes, homemade hoisin sauce, julienne cucumbers, shredded scallions
* shredded at your table*

OF COURSE

SIZZLING FILLET STEAK Á LA BLACKBEAN **S** CHAR SIU ROAST PORK CHILLI + GARLIC **GF** SWEET + SOUR POULET **GF**

IF 3 OR MORE PEOPLE; JUMBO TIGER KING PRAWNS GINGER + SPRING ONION

SIDE DISHES

SAUTÉED CHINESE GREEN *with* GARLIC **V**

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

steamed fragrant rice also available on request

THE END

SALTED CARAMEL CHOCOLATE CAKE *with* ICE CREAM CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

25.00

per person, minimum 2 guests



BANQUET NUMBER FOUR **V**

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CREAM *of* SWEETCORN SOUP

or

TOFU PEKING HOT + SOUR SOUP **S**

TO START

SPECIAL MIXED CHINESE HORS D'OEUVRES

pickled vegetables, spring rolls, crispy seaweed, curry samosas, coconut milk balls

OF COURSE

SIZZLING TOFU *in* THAI GREEN CURRY **S**

SEASONAL MIXED CHINESE VEGETABLES *in* DANNYS SATAY

NOT FROM SINGAPORE VERMICELLI **S**

IF 3 OR MORE PEOPLE; FIRECRACKER TOFU

SIDE DISHES

SAUTÉED CHINESE GREEN *with* GARLIC

STEAMED FRAGRANT RICE

THE END

SEASONAL FRESH FRUIT PLATTER

CHINESE TEA *or* COFFEE *or a* BRANDY ON LAU

20.00

per person, minimum 2 guests



BANQUET LE LAU

NIBBLES

VIETNAMESE PRAWN CRACKERS

served with a selection of dips

CHOICE OF SOUP

CHICKEN + CREAM *of* SWEETCORN SOUP

or

PEKING HOT + SOUR SOUP **S**

vegetarian options also available on request

TO START

SPECIAL MIXED CHINESE HORS D'OEUVRES

real sesame prawns á la toast, chicken spring rolls, crispy prawn wontons, curry samosas, crispy seaweed, coconut milk balls

AND THEN

FRESH STEAMED SCALLOPS ON THE SHELL

chilli, spring onion, garlic and glass noodles topped with soy sauce

SALT + BLACK PEPPER LOBSTER **S**

also available 'lobster noodles' with chilli + garlic sauce

FOLLOWED BY

AROMATIC CRISPY DUCK

*crispy aromatic duck, pancakes, homemade hoisin sauce, julienne cucumbers, shredded scallions
* shredded at your table*

OF COURSE

HONG KONG STYLE STEAMED 'DAY BOAT FISH' ** debond at your table*

SIZZLING FILLET STEAK SKEWERS *with SATAY SAUCE GF*

CHAR SIU ROAST PORK *with BLACK PEPPER SAUCE*

JUMBO TIGER KING PRAWNS *with GINGER + SPRING ONION SAUCE*

MR. TANGS CHICKEN *GF*

SIDE DISHES

SAUTÉED CHINESE GREEN *with GARLIC **V***

SAUTÉED YOUNG LAU EGG RICE

spring onion, prawns, char siu + chicken

steamed fragrant rice also available on request

THE END

SEASONAL FRESH FRUIT PLATTER

CHINESE TEA *or COFFEE* *or a BRANDY ON LAU*

45.00

per person, minimum 4 guests



IF YOU ARE STILL HUNGRY AT THE END OF ANY OF MY BANQUETS,
YOUR WELCOME TO START AGAIN FROM THE VERY BEGINNING!

MR. LAU



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