MAIN COURSE (CHOOSE ONE)

+ PORK BELLY

+ Sour Cabbage + Apple + "Chiu Chow" style sauce

+ SIGNATURE ROASTED CHICKEN

Chestnuts + Wild Mushrooms + Chinese Yellow Wine Jus

+ BEEF

Tenderloin + Pommes "boulangère" + "Satay" Beef Jus

LOBSTER

Smoked Eggplant + Curry Lobster Jus

KINMEDAI

Corn + Bouillabaisse Sauce

\$138/pp

- \$1200 minimum charge for plated service
- Servers are available at \$25 per hour, minimum 4 hours up to 11:00 pm. Past 11:00 pm, server rates are \$35 per hour
- Transporation fee is free of charge for any venue within 15 km of Missing Chopsticks. Any venue outside of the 15km radius will be charged \$15 per additional km
- Plateware and utensils are included for every service. Glassware is not included.

SOUP

BISQUE

+ Lobster + Shrimp Wonton

CONSOMMÉ

+ Fish Maw + Melon



604.783.8353 reservation@missingchopsticks.com

> DESSERT (CHOOSE ONE)

CUSTARD

Bird's Nest + Grapes + Ginger

MC FRENCH TOAST

Black Truffles + Ice Cream

FRUIT PLATTER

9 Piece Assorted Curated by Chef

APPETIZER (CHOOSE TWO)

HAMACHI

Strawberries + Preserved Lemon + Tomato Dressing

RAVIOLO

Hokkaido Scallop + Kombu + Pomelo Sauce

SALAD

Albacore Tuna + Mandarin + Yuzu Dressing

TART

Autumn Vegetables + Roasted Vegetable Demi Glace

PRAWNS

"Typhoon Shelter" Style Deep Fried + Preserved Black Bean + Parmesan

PORK JOWL

Daikon + Smoked Maitake + Pork Jus

SALMON CONFIT

Confit + Soy Marinate + Uni + Ikura + Cucumber Dashi Dressing



Hopst