

Goldfinch Function Menu

A celebratory menu to showcase our favourite items, which changes with the seasons.

All food & drinks are served family style.

Course 1: Dim Sum selection

- Sui mai – Steamed dumpling of pork and shiitake
- Scallop toast with sesame
- House pickles

Course 2: Cold starters

- Aromatic salad of chicken, pork ear, radish, wood ear mushroom, coriander, and sesame
- Cold cucumbers, garlic, black vinegar

Course 3: Noodles & Seasonal Vegetables

- Dan Dan noodles – Wheat noodles, seasoned pork, pickled beans, and spicy sesame dressing
- Green kale, tofu skin, fermented tofu and garlic sauce

Course 4: Roasted Meat Platter

- Char Sui Pork – Roasted pork neck, glazed with honey and rose
- Sui yuk - Crispy roasted pork belly with 5-spice. Served with mustard
- Steamed Koshihikari rice

Course 5: Sweets

- Hong Kong style french toast, evaporated milk ice-cream

750/person

+ Optional drinks pairing 600/person

Our drink pairing consists of a welcome cocktail, 3 glasses of wine, and a cocktail for dessert.

The drink offering will also be adjusted to pair appropriately as the dishes change.

