TOLO

This is a sample event menu. Event Menu starting at $125 pp.
Menu subject to change due to availability and seasonality.
Please let us know about any dietary restrictions.

生海鮮，小點 CANAPES - **Choose Two**
(additional option $5 pp)

east coast oysters with Sichuan oil
razor clams with black garlic, chili dust & puffed rice
salt & pepper tofu with chili aioli
prawn toast with sesame & prawn head aioli

魚子醬 CAVIAR - please inquire for more details & pricing

開胃 APPETIZERS - **Choose Two**
(additional option $5 pp)

cucumber & wood ear with wasabi
bamboo shoot salad with chili crisp
cold "mouthwatering" spicy chicken with peanuts (steamed rice)
scallops with glass noodles, sweet soy & cilantro
lap cheong "carbonara" with Sichuan peppercorns

炒菜 FROM THE WOK - **Choose One**
(additional option $5 pp)

little rice noodles with XO
bean curd skin with shishito peppers & chili cumin (steamed rice)
clams with black bean sauce (steamed rice)
Chinese pork sausage & gai lan fried rice

主菜 MAINS - **Choose Two**
(additional option $10 pp)

sweet & sour crispy fish (steamed rice)
fried chicken & scallion waffles with chili crisp glaze
duck leg confit char siu with cheung fun
five spice pork chop with mashed potatoes & bok choy
"beef & broccoli" (+$10 pp)

蔬菜 SIDES - **Choose Two**
(additional option $5 pp)

"fish fragrant" Brussels sprouts
water spinach in a garlic, fermented tofu sauce
string beans with minced pork
seaweed "shake shake" fries
steamed rice



Photo Credit: Matt Dutile