

# CORO•88

## BANQUET MENU

### A CORO•88 DINING EXPERIENCE

A curated, share-style dining experience featuring a pre-set selection of dishes - customisable across tiered options and priced per person

#### ESSENCE MENU

*\$55 / person (minimum 10 pax)*

A refined introduction to our seasonal menu—light, balanced and thoughtfully composed.

- To Start – Garlic Schiacciata
- Entrees – Korean-Style Fried Chicken and Crispy Fried Salt & Pepper Squid
- Mains – Sirloin Steak, Roasted Corn-Fed Chicken, Mixed Salad, Fries

#### SIGNATURE MENU

*\$65 / person (minimum 10 pax)*

A curated selection of our most loved dishes, showcasing balance, technique and creativity.

- To Start – Garlic Schiacciata
- Entrees – Korean-Style Fried Chicken, Crispy Fried Salt & Pepper Squid, Japanese-Style Pork Tsukune
- Mains – Sirloin Steak, Roasted Corn-Fed Chicken, Steamed Whole Barramundi, Mixed Salad, Fries

#### INDULGENCE MENU

*\$75 / person (minimum 15 pax)*

Richer, bolder, and more luxurious – featuring premium produce and elevated execution.

- To Start – Garlic Schiacciata w/ Mozzarella Cheese
- Entrees – Korean-Style Fried Chicken, Crispy Fried Salt & Pepper Squid, Japanese-Style Pork Tsukune, Sydney Rock Oysters (1/pp)
- Mains – 500g T-Bone Steak, Steamed Whole Barramundi, Paella-Style Saffron Risotto, 2-Day Dry Aged Half Duck, Mixed Salad, Fries

# CORO·88

## CHEF'S EXPERIENCE MENU

\$90 / person (minimum 15 pax)

The full journey—an immersive showcase of the season, curated plate by plate by the Chef.

- To Start – Garlic Schiacciata w/ Mozzarella Cheese
- Entrees – Korean-Style Fried Chicken, Crispy Fried Salt & Pepper Squid, Japanese-Style Pork Tsukune, Sydney Rock Oysters (1/pp), Beef Tenderloin Tartare
- Mains – 1.2kg Baby Tomahawk Steak, Roasted Corn-Fed Chicken, Steamed Whole Barramundi, Paella-Style Saffron Risotto, 2-Day Dry Aged Half Duck, Mixed Salad, Fries

## UPGRADES

\$10/pp (available only with the Banquet Menu)

- Charcuterie Boards
- Dessert  
    Cake Selections – Passionfruit Cheesecake, Tiramisu, Chocolate
- Salads (choose 2)  
    Roasted Pumpkin Salad, Caesar Salad, Kale & Radicchio Salad
- Chocolate Lava Cake (1/pp) – usually \$13/pp
- Crème Brûlée (1/pp) – usually \$15/pp

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## CANAPES

\$55/pp (Choose any 5)

### Savoury

- Crispy Fried Salt & Pepper Squid
- Korean-Style Fried Chicken
- Mushroom Arancini
- Vegetarian Spring Roll
- Chicken Satay Skewers
- Crumbed Prawn Cutlet
- Prawn Cocktail
- Pork & Chive Dumpling

### Sweet

- Tiramisu Cake
- Passionfruit Cheesecake
- Chocolate Cake

## UPGRADES

(\$15/pp)

- Charcuterie & Cheese Board
- Wagyu Beef Sliders
- Pulled Pork Bao Buns