

DELUXE BANQUET

\$40 Per person
min 4 people

ENTRÉE

- 1 MONEY BAG
- 2 CURRY PUFF
- 3 KAI SATAY

PLEASE CHOOSE MAIN COURSE: **DELUXE A** OR **DELUXE B**
(both main courses come with entrée above)

DELUXE A

1 PAD PAK

A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, shiitake mushroom and baby corn stirred together in oyster sauce and topped with fried red onion.

2 KAENG KEAW WARM

The tender chicken is simmered gently in this fragrant green curry so that it flakes and melts in your mouth. Served with baby corn, Thai apple eggplants, bamboo shoots, ka-chai and sweet basil.

3 YUM PLA MUCK

Grilled calamari rings topped with salad, coriander leaves, mint, red onion, sliced cucumber and carrot ribbons drizzled with chilli-lime dressing and sprinkled with crispy fried shallots and cashew nuts.

STEAMED RICE

DELUXE B

1 PAD PUMPKIN

Homemade classic to be shared with family and friends. Thinly sliced pumpkin and shredded zucchini is stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory and a hint of pepper heat.

2 RED CURRY BEEF

Always a favourite, this warming curry with its full body is perfectly served with seasonal vegetables, chopped kaffir lime leaves, long red chillies and baby corn.

3 YUM PED

Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.

STEAMED RICE

Please see
Supreme Banquet
on the reverse

SUPREME BANQUET

\$50 Per person
min 4 people

ENTRÉE

- 1 MONEY BAG
- 2 KAI HOR BAI TOEY
- 3 FISH CAKE

PLEASE CHOOSE MAIN COURSE: SUPREME A OR SUPREME B
(both main courses come with entrée above)

SUPREME A

- 1 **PAD PAK**
A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, shiitake mushroom and baby corn stirred together in oyster sauce and topped with fried red onion.
- 2 **MASSAMUN NEUA**
Traditional braising of beef with coconut milk, onion and served with baby potatoes in a spiced massaman curry, sprinkled with cashew nuts and fried red onion.
- 3 **PAD CHA TALAY**
A delicious assortment of king prawns, scallops, fish, mussel and squid, stir-fried and flavoured in a tangy-spice sauce made from kha-chai, peppercorn, kaffir lime leaves and sheared lemongrass, holy basil, galangal, garlic and fired by our special home-made chilli sauce.
- 4 **PLA SAM ROS**
Using fresh whole barramundi, beautifully presented arching high, surrounded by a myriad of delights; bite sized jewels of deep fried fish, are there for you to reveal, under a swirl of kaffir lime leaves, long chilli, crisp basil leaves and fried enoki ribbons.

STEAMED RICE

SUPREME B

- 1 **PAD PUMPKIN**
Homemade classic to be shared with family and friends. Thinly sliced pumpkin and shredded zucchini is stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory and a hint of pepper heat.
- 2 **KAENG KARI KAI CHICKEN ONLY**
Whole chicken maryland leg is coated with turmeric curry then slow cooked with whole onions, baby potatoes in an aromatic yellow curry with coconut milk, topped with crispy chopped garlic and served with cucumber dipping sauce (Ar-jard).
- 3 **YUM TALAY**
Fabulous meal from the people in the East of Thailand – grilled king prawns, blanched calamari rings, fish fillet, mussels and scallops topped with traditional Thai salad.
- 4 **PLA NUNG MANAO**
Fresh barramundi fillets are steamed with the influential flavours of lime juice, fish sauce, coriander root and chilli. This home town favorite, packs a heady mouth watering aroma, which will delight your senses.

STEAMED RICE