

BANQUET MENU FOR TWO

STARTER

- Grilled chicken satay with home made peanut sauce
- Vegetable curry puff with carrot sauce
- Prawns salad season with kaffirlime, lemongrass

SOUP

- **Tom Yum Gai** - chicken and potato soup flavoured with lemongrass, coriander

MAIN

- Juicy prawns with garlic, black pepper and vegetables
- Chicken with green curry, coconut milk, green bean, basil, vege and eggplant
- Steamed Jasmine rice

DESSERT

- **I Tim kati Khao Neow** - Sweet sticky rice and coconut ice cream
- Jasmine tea

\$40
per person

BANQUET MENU

STARTER

- Yum Goong prawns salad flavor with kaffir lime
- Curry puff with minced chicken and potatoes
- Grilled chicken satay served with our own peanut satay sauce and roti

SOUP

- **Tom Yum Gai** - chicken soup and potato flavoured with lemongrass and coriander

MAIN

- Tiger prawns with garlic, black pepper and vegetables
- Beef with green curry, coconut milk, green bean, basil, vege and eggplant
- Gai Yang roast chicken marinated with lemongrass, coconut milk and herbs served with Somtum salad
- Choo Chee Pla Thord fillet fish with red curry sauce
- Steamed jasmine rice

DESSERT

- Fried banana topped with custard and served with ice cream
- Selection of tea and coffee

\$40
per person

MINIMUM OF FOUR

BANQUET MENU

STARTER

- Crab cake and garlic aioli
- Money Bag filled with mince prawns, pork and vegetables
- Grilled chicken satay served with our own peanut satay sauce
- Steamed prawns with kaffir lime, lemon flavor

SOUP

- **Tom Yum Goong** - Spicy prawns soup with mushrooms, lemongrass and shallot

MAIN

- Sweet and sour blue cod fillet with onions, capsicums, fresh pineapples
- Pork hock Thai style served with black soy and vinegar
- Tender slices beef with garlic and pepper sauce
- Roast duck with red curry paste and coconut milk
- Roti bread
- Steamed jasmine rice

DESSERT

- Chocolate fudge cake and ice cream
- Selection of tea and coffee

\$50
per person

MINIMUM OF FOUR