

BANQUETS

LUNCH FROM 11AM (MINIMUM 15 PAX – BOOKING NEEDED IN ADVANCE)

DINNER FROM 5.30PM (MINIMUM 4 PAX)

BANGKOK BANQUET \$35 PER PERSON

SATAY CHICKEN (GF)

Grilled tumeric chicken breast,
peanut sauce & Thai pickles

GREEN PAPAYA SALAD (GF) (V)

With peanut, green beans, tomato
& lime juice

PAD THAI CHICKEN (GF)

Rice noodles, beansprouts, ground
peanuts, tofu & egg

RED CHICKEN CURRY (GF)

With pumpkin, capsicum & Thai
basil

MASSAMAN CURRY (GF)

Slow cooked beef cheek, kipfler
potato & peanuts

YUM EGGPLANT (GF) (V)

Grilled eggplant, lemongrass,
herbs, lime & chilli jam

SERVED WITH JASMINE RICE

BUDDHIST BANQUET \$35 PER PERSON

GREEN PAPAYA SALAD (GF) (VG)

With peanut, green beans, tomato
& lime juice

SPRING ROLLS (VG)

Shitake mushrooms, cabbage, carrot
& vermicelli

PAD THAI (GF) (VG)

Rice noodles, egg, beansprout, tofu
& peanuts

YUM EGGPLANT (GF) (VG)

Grilled eggplant, lemongrass, herbs,
lime & chilli jam

GREEN CURRY (GF) (VG)

Tofu, roasted pumpkin, sweet
potato, snow pea, eggplant & basil

ASIAN GREENS (GF) (VG)

Stir fried seasonal Asian greens &
tofu

SERVED WITH JASMINE RICE

ROYAL BANQUET (DINNER ONLY) \$50 PER PERSON

STEAMED BAO

House made steamed buns with slow
cooked pulled beef in Massaman sauce,
lettuce, shallot & Sriracha mayo

SPRING ROLLS (VG)

Shitake mushrooms, cabbage, carrot
& vermicelli

LAMB CURRY PUFFS

Rendang curry, lamb shank, potato
& paprika yoghurt

WAGYU GREEN CURRY (GF)

With green apple, lychee, green
peppercorn & Thai basil

TAMARIND BARRAMUNDI (GF)

Crispy barramundi fillets with
tamarind sauce, fried ginger & shallot

ROTI CANAI (V)

Roasted pumpkin, sweet potato &
eggplant in yellow curry, roti bread
& paprika yoghurt

QUINOA NASI GORENG (GF)

Pork belly, red curry paste,
beansprout, fried egg, basil & quinoa

SERVED WITH JASMINE RICE

ICE CREAM OF THE DAY