



DINNER BANQUET 1

\$45PP

VEGAN SPRING ROLLS

Cabbage, shitake mushroom, carrot & vermicelli

SATAY CHICKEN

Peanut sauce & pickled veggies

PAPAYA SALAD

Carrot, peanut, cherry tomato, snake bean, garlic, chilli, sweet & sour dressing

CASHEW-NUT STIR-FRY CHICKEN

Snowpea, broccoli, carrot, spring onion, cashews & chilli

RED CURRY WAGYU

Beans, eggplant, baby corn, kaffir lime leaves, chilli & basil

PAD THAI NOODLES CHICKEN

Egg, tofu, rice noodles, garlic chives, bean sprout, pickled radish, crushed peanuts & chilli

GREEN CURRY WAGYU

Beans, eggplant, baby corn, kaffir lime leaves, chilli & basil

JASMINE RICE



DINNER BANQUET 2

\$55PP

VEGAN SPRING ROLLS

Cabbage, shitake mushroom, carrot & vermicelli

STEAMED BAO

Crispy chilli chicken, Japanese mayo, lettuce & pickled ginger

SATAY CHICKEN

Peanut sauce & pickled veggies

HOLY BASIL STIR-FRY CHICKEN

Green bean, garlic, carrot, chilli & thai basil

PAD SEE EW NOODLES PRAWN

Rice noodles, egg & kailan in dark soy sauce & pepper

BEEF CHEEK MASSAMAN

Beef cheek, potato, peanuts & fried shallot

SIGNATURE MALAYSIAN CURRY

Eggplant, potato & pumpkin in yellow curry

ROTI

JASMINE RICE

ASIAN GREENS