



*paupau*

BRUNCH BANQUET  
\$ 3 5 P P

---

**Fruit Platter**

with seasonal fruit

**Assorted Housemade Baked Goods**

sweet & savoury

**Granola & Yoghurt Cups**

with seasonal fruit

**Sourdough Toast**

with butter & jam

**Scrambled Eggs**

**Smashed Avocado**

\*Gluten free options available

*[Pre-order only]*

*Available 7am - 3pm*

*Minimum 4 people*



*pawpaw*

LUNCH BANQUET  
\$ 3 9 P P

---

**Vegetarian Spring Rolls**

Cabbage, shiitake mushroom, carrot & vermicelli

**Chilli Popcorn Chicken**

Thai laab spices, lime & mayo

**Papaya Salad (GF)**

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

**Beef Cheek Massaman (GF)**

Beef cheek, potato, peanuts & coconut cream

**Malaysian Yellow Curry (GF)**

Eggplant, potato, pumpkin & coconut cream

**Roti | Jasmine Rice**

*Available 11am - 3pm*

*Minimum 4 people*



*pawpaw*

CLASSIC BANQUET  
\$ 5 5 P P

---

**Vegetarian Spring Roll**

Cabbage, shiitake mushroom, carrot, vermicelli

**Chicken & Chive Dumplings**

Thai vinaigrette, sesame oil

**Papaya Salad (GF)**

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

**Cashew Nut Stir-Fry Chicken (GF)**

Snake bean, broccoli, carrot, spring onion, cashews, chilli jam

**Pad Thai Noodles Wagyu (GF)**

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried  
prawn, pickled radish, crushed peanuts, chilli

**Malaysian Yellow Curry (GF)**

Eggplant, potato, pumpkin, coconut cream

**Jasmine Rice**

*Minimum 4 people*



*pawpaw*

## PREMIUM BANQUET

\$ 6 5 P P

---

### **Vegetarian Spring Roll**

Cabbage, shiitake mushroom, carrot, vermicelli

### **Sticky Eggplant**

Fried eggplant, miso reduction, togarashi, nori

### **Satay Chicken (GF)**

Peanut sauce, pickled cucumber

### **Papaya Salad (GF)**

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

### **Pad Thai Noodles Chicken (GF)**

Thin rice noodles, egg, tofu, garlic chives, bean sprout,  
dried prawn, pickled radish, crushed peanuts, chilli

### **Pork Belly (GF)**

Crispy pork belly, aromatic oil, greens, au jus, leeks,  
mustard greens, nori

### **Market Fish (GF)**

Grilled market fish, tom yum butter, chilli oil, greens

### **Jasmine Rice**

*Minimum 4 people*



*pawpaw*

## DELUXE BANQUET

\$ 7 5 P P

---

### **Satay Chicken (GF)**

Peanut sauce, pickled cucumber

### **Crispy Chicken Steamed Bao**

Lettuce, pickled ginger, truffle chilli mayo

### **Barramundi Laab (GF)**

Barramundi, chilli shallot, coriander, lettuce, rice crackers

### **Seasonal Greens (GF)**

Green vegetables, soy reduction chilli oil, fried garlic

### **Grilled Chicken (GF)**

Boneless chicken thigh, chilli oil, soy reduction, sesame seed, greens

### **Massaman Beef Cheek Curry (GF)**

Slow-cooked beef cheek, potato, peanuts, coconut cream

### **Pad Thai Noodles Prawn (GF)**

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried prawn, pickled radish, crushed peanuts, chilli

**Roti | Jasmine Rice**

*Minimum 4 people*



*pawpaw*

VEGETARIAN BANQUET  
\$ 5 5 P P

---

**Vegetarian Spring Roll**

Cabbage, shiitake mushroom, carrot, vermicelli

**Sticky Eggplant**

Fried eggplant, miso reduction, togarashi, nori

**Papaya Salad (GF)**

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

**Cashew Nut Stir-Fry Tofu (GF)**

Snake bean, broccoli, carrot, spring onion, cashews, chilli jam

**Pad Thai Noodles Tofu (GF)**

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried  
prawn, pickled radish, crushed peanuts, chilli

**Malaysian Yellow Curry (GF)**

Eggplant, potato, pumpkin, coconut cream

**Jasmine Rice**

*Minimum 4 people*