

Minimum 4 people, whole table must have the same banquet

CLASSIC BANQUET

\$ 6 9 P P

Vegetarian Spring Rolls (VG, V, DF)

Cabbage, shiitake mushroom, carrot, vermicelli

Popcorn Chicken(DF)

Thai laab spices, mayo, coriander

Papaya Salad (VGO, V, GF, DF)

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

Cashew Nut Chicken Stir-Fry (VGO, VO, GF, DF)

Broccoli, carrot, spring onion, cashews, chilli jam

Beef Pad Thai Noodles (VGO, VO, GF, DF)

Thin rice noodles, egg, tofu, garlic chives, bean sprouts, pickled radish, crushed peanuts, chilli, lime

Green Curry (VO, GF, DF)

Slow-cooked chicken, green curry, eggplant, bamboo shoot, chilli, basil, green beans, coriander

Malaysian Yellow Curry (VG, V, GF, DF)

Eggplant, potato, pumpkin, coconut cream, fried onion, coriander

Jasmine Rice

Roti Bread

Soft Serve – Flavour of the Month

VEGAN & VEGETARIAN

\$ 5 5 P P

Vegetarian Spring Rolls (VG, V)

Cabbage, shiitake mushroom, carrot, vermicelli

Popcorn Tofu (DF)

Thai laab spices, mayo, coriander

Laab Tofu Betel Leaf (VG, V, GF)

Crispy tofu, mixed Asian herbs, sweet & sour dressing, chilli jam, roasted rice powder

Papaya Salad (VGO, V, GF)

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

Cashew Nut Tofu Stir-Fry (VGO, VO, GF)

Broccoli, carrot, spring onion, cashews, chilli jam

Tofu Pad Thai Noodles (VGO, VO, GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprouts, pickled radish, crushed peanuts, chilli, lime

Malaysian Yellow Curry (VG, V, GF, DF)

Eggplant, potato, pumpkin, coconut cream, fried onion, coriander

Jasmine Rice

Roti Bread

Choice of Vegan Ice Cream or Soft Serve – Flavour of the Month

Please ask our staff about our wine pairings

DELUXE BANQUET

\$ 8 5 P P

Fish Tacos (VGO, VO, DF)

Barramundi, tortilla wrap, slaw, fish, sambal, mayo, lime, laab powder, coriander

Satay Chicken (GF, DF)

Chicken skewers, ajad cucumber & onion pickle, chilli, coriander

Pork Ribs (GF, DF)

Slow-cooked caramelised pork ribs, nam jim jaew (Northern Thai dipping sauce), fried shallots, coriander

Papaya Salad (VGO, V, GF, DF)

Carrot, peanut, cherry tomato, green beans, garlic, chilli, sweet & sour dressing, lime

Chicken Pad Thai Noodles (VGO, VO, GF, DF)

Thin rice noodles, egg, tofu, garlic chives, bean sprouts, pickled radish, crushed peanuts, chilli, lime

Massaman Beef Cheek Curry (GF, DF)

Slow-cooked beef cheek, potato, peanuts, coconut cream, fried onion, coriander

Malaysian Yellow Curry (VG, V, GF, DF)

Eggplant, potato, pumpkin, coconut cream, fried onion, coriander, served with roti

Pla Sam Rod (GF, VO, DF)

Crispy fish, sweet chilli sauce, crispy chilli, coriander, bok choy

Jasmine Rice

Roti Bread

Chocolate Brownie (GF)

Warm chocolate brownie, fresh strawberries, cinnamon crumble, vanilla ice cream, salted toffee sauce

GLUTEN-FREE & COELIAC-FRIENDLY

\$ 5 8 P P

Laab Tofu Betel Leaf (VGO, V, GF, DF)

Tofu, mixed Asian herbs, coconut, sweet & sour dressing, roasted rice powder, chilli jam

Satay Chicken (GF, DF)

Chicken skewers, ajad cucumber & onion pickle, chilli, coriander

Papaya Salad (VGO, V, GF)

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

Cashew Nut Chicken Stir-Fry (VGO, VO, GF, DF)

Broccoli, carrot, spring onion, cashews, chilli jam

Beef Pad Thai Noodles (VGO, VO, GF, DF)

Thin rice noodles, egg, tofu, garlic chives, bean sprouts, pickled radish, crushed peanuts, chilli, lime

Malaysian Yellow Curry (VG, V, GF, DF)

Eggplant, potato, pumpkin, coconut cream, fried onion, coriander, served with roti

Jasmine Rice