

banquet

(minimum of 2)

<p>SET A pp 55</p> <p>ENTRÉE</p> <p>curry puff</p> <p>sweet potato and yam wonton</p> <p>vegetable spring roll</p> <p>sate ayam chicken skewer</p> <p>MAIN</p> <p>gang keow waan gai thai green curry chicken</p> <p>singapore chilli prawn</p> <p>nuea pad pik stir-fried beef and vegetables with peppercorn</p> <p>homemade roti and jasmine rice</p>	<p>SET B pp 60</p> <p>ENTRÉE</p> <p>tangy oyster shooter</p> <p>duck san choi bao stir-fried duck mince on lettuce leaves</p> <p>filo wrapped king prawns with wasabi mayonnaise</p> <p>sate ayam chicken skewer</p> <p>vegetable spring roll</p> <p>MAIN</p> <p>salmon pla choo chee crispy salmon in red curry</p> <p>braised scallops and greens with shaoxing wine</p> <p>beef rendang padang dry beef curry</p> <p>homemade roti and jasmine rice</p>
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entrées

tangy oyster shooter	ea 5
pork bao slow-cooked pork neck, star anise, basil leaves in a steamed bun	ea 10
duck san choi bao stir-fried duck mince on lettuce leaves	ea 10
filo wrapped king prawns with wasabi mayonnaise	ea 10
v sweet potato and yam wontons (5)	9.9
v vegetable spring rolls (3)	9.9
curry puffs potatoes with lamb mince (3)	10.9
khanom jeep steamed chicken dumplings with yoghurt, soy and aioli (3)	10.9
loh bak beancurd rolls with five-spice pork (2)	12.9
GF gai hor bai thoeu chicken wrapped in pandan leaves (3)	12.9
eggplant with homemade sambal	14
corn fritters with a sweet chilli dipping sauce (6)	12.9
GF sate sapi dan ayam grilled beef and chicken skewers (4)	12.9
five-spice soft shell crab	14
grilled lemongrass quails	15
braised ox tongue in star anise and spices	16
GF black pepper angus beef in lettuce cup	16
spicy salt and pepper calamari	18
tangy oyster baked with a tangy salsa (½ dozen)	22
mixed entrée platter	pp 16.9
sate, gai hor bai thoeu, sweet potato and yam wonton, vegetable spring roll, curry puff	

byo wine only. corkage \$3 pp. all menu prices include gst.

salads

yum nua yang thai eye fillet beef salad	18
GF grilled lemongrass prawns with a mesclun salad (3)	21.9

soup

tom kha gai chicken coconut soup	12.9
tom yum goong prawn hot and sour soup	13.9

main

POULTRY

M gang keow wann gai thai green curry chicken	27.9
GF/M kari ayam malaysian curry chicken	27.9
M med ma muang stir-fried chicken and vegetables with dried chilli and cashews	27.9
pad king gai stir-fried chicken and vegetables with aromatic ginger	27.9
M gai pad ta krau stir-fried chicken and vegetables with lemongrass and chilli	27.9
M pad kra prow gai stir-fried chicken and vegetables with basil and chilli	27.9
M ayam merah nonya red curry chicken with kaffir lime leaves	27.9
GF ayam bakar indonesian style grilled chicken	27.9
twice-cooked black pepper duck with mushroom	32.9

BEEF, LAMB AND PORK

GF/M massaman beef curry with nuts, potato and basil	27.9
GF/M beef rendang padang dry beef curry	27.9
M gang panang thai creamy coconut beef curry with kaffir lime and peanuts	27.9
M mango beef with dried chilli and pine nuts	27.9
stir-fried beef with cashew nuts	27.9
nuea pad pik stir-fried beef and vegetables with peppercorn	27.9
GF/M gulai kambing creamy coconut lamb curry	27.9
spare ribs with a sweet, sour and spicy sauce	30.9
grilled eye fillet with sumatran tamarind sauce	34.9
chef's special lamb shank cooked in our homemade curry sauce with eggplant and okra	40

v = vegetarian m = mild gf = gluten free