

Banquet A



\$55.00 per person (minimum of 4 people)

Entrée

Selection of a piece of poh pia, curry puff, toong thong, and tod mun pla, served with sweet chilli sauce

Main Courses

Green Curry Chicken

Traditional green curry cooked with green beans, capsicum, carrot, peas, zucchini, bamboo shoots and coconut milk.

Sizzling Lamb

Stir-fried lamb with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, and zucchini with our exceptional, seasoned oyster sauce, served on a hot sizzling plate.

Pad Med Beef

Roasted sweet chilli sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and cashew nuts

Goong Sam Kasat

Tempura dish with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini, in our unique tamarind sauce.

SERVED WITH STEAMED JASMINE RICE

Dessert

Saku & Vanilla Ice Cream

Banquet B



\$65.00 per person (minimum of 4 people)

Entrée

Selection of a piece of poh pia, curry puff, toong thong, and tod mun pla, served with sweet chilli sauce

Soup

Tom Yum Goong

Traditional, spicy and flavourful soup with mushroom, red onion, tomato, lemongrass, kaffir lime leaves and galangal.

Main Courses

Pla Pad Med

Roasted sweet chilli sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and cashew nuts

Goong Prik Thai Dum

Stir-fried tempura dish with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini. Served with our unique black pepper sauce, on a hot sizzling plate.

Nua Kra Praw

Popular sweet basil sauce through a mix of garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

Massaman Lamb

A popular southern style curry cooked with tender diced lamb, onion, carrot, kumara, Thai herbs, roasted peanuts, and coconut milk.

SERVED WITH STEAMED JASMINE RICE

Dessert

Saku & Vanilla Ice Cream