

Banquet Menu 1

\$35 / PP Minimum 4

ENTREE

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|--------------------------------|---|
| Vegetarian Spring Rolls | Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Dipping Sauce |
| Fish Cake | Minced Fish mixed with Chilli Paste, Bean and Kaffir Lime Leaf |
| Chicken Satay | Chicken Tenderloin Skewer with Homemade Satay Sauce and Cucumber Relish |

MAIN

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| Crispy Vegetables & Silk Tofu | Mixed Seasonal Vegetables with Light Soy Sauce |
| Chicken & Cashew Nut | Mixed Vegetables and Chilli Jam Sauce |
| Seafood Pad Thai | Mixed Seafood with Thin Rice Noodle, Soft Tofu, Egg, Bean Sprout and Garlic Chive |
| Beef Panang Curry | Coconut Milk, Beans, Pineapple and Kaffir Lime Leaf |
| Jasmine Rice | |
| Tea or Coffee | |

Banquet Menu 2

\$40 / PP Minimum 4

ENTREE

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|--------------------------------|--|
| Vegetarian Spring Roll | Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Dipping Sauce |
| Fish Cake | Minced Fish mixed with Chilli Paste, Bean and Kaffir Lime Leaf |
| Peking Duck Roll | Cucumber, Shallot, Carrot and Hoisin Sauce wrapped in Fresh Pastry |
| Salt & Pepper Squid | Green Apple Som Tum and Plum Sauce |

MAIN

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|------------------------------------|---|
| Chicken & Cashew Nut | Mixed Vegetables and Chilli Jam Sauce |
| Crispy Pork Belly | Mild Spicy with Dried Chilli Paste, Green Beans and Basil |
| Prawns & Five Mushrooms | King Prawns and Mixed Wild Mushrooms with Oyster Sauce |
| Wagyu Beef Red Curry | With Coconut Milk and Vegetables |
| Jasmine Rice | |
| Tea or Coffee | |

Banquet Menu 3

\$45 / PP Minimum 4

ENTREE

Vegetarian Spring Roll	Vermicelli, Mushrooms, Vegetables wrapped in Pastry with Dipping Sauce
Miang Goong	Prawns and Roast Coconut on a Bed of Betal Leaves with Homemade Sauce
Salt & Pepper Squid	Green Apple Som Tum and Plum Sauce
Peking Duck Roll	Cucumber, Shallot, Carrot and Hoisin Sauce wrapped in Fresh Pastry

MAIN

BBQ Lamb Cutlet	Grilled Lamb Cutlet served with Chilli and Tamarind Sauce
Fish Mango Salad	Pan Fried Snapper Fillet with Green Mango Som Tum
Wagyu Beef & Basil	Spicy with Basil and Mixed Vegetables
Chicken Green Curry	With Siam House Curry and Asian Vegetables

Jasmine Rice

Tea or Coffee

Banquet Menu 4

\$50 / PP Minimum 4

ENTREE

Miang Goong	Prawns and Roast Coconut on a Bed of Betal Leaves with Homemade Sauce
Steamed Scallops	With Vermicelli, Shallot and Chilli Sauce
Chicken Satay	Chicken Tenderloin Skewer with Homemade Satay Sauce and Cucumber Relish
Peking Duck Roll	With Cucumber, Shallot, Carrot and Hoisin Sauce wrapped in Fresh Pastry

MAIN

Crispy Salt & Pepper Duck	Twice Cooked Duck served with Mixed Asian Greens and Palm Sugar Caramel
Snapper Tamarind	Crispy Whole Fish with Tropical Fruit Salad and Tamarind Sauce
Wagyu Beef & Basil	Spicy with Basil and Mixed Vegetables
Seafood Curry	Mixed Seafood with Homemade Curry Sauce, Betal Leaves and English Spinach

Jasmine Rice

Tea or Coffee

Dessert Platter Mixed Dessert and Summer Fruits