

2-5 PEOPLE BANQUET

\$52.80
PER HEAD

Can't decide? Let us do the thinking for you. You will receive 3 entrees (the amount being appropriate for the number of people participating), then every individual person chooses one main course. You will receive jasmine rice for the table, so no need to order extra.

- ~ If you required vegan or gluten free options, please inform us and we can accommodate.
- ~ After dinner if you would be wanting some dessert, please ask our friendly staff about it.



Entrees

SON-IN LAW EGGS

Deep fried eggs with crispy shallots drizzled with sweet Thai "caramel sauce".

SEAFLOWERS

Mouth-watering scallops, prawn, fish and squid made with herbs dumplings and caviar on top served in delicate red curry sauce.



CHILLI JAM FRIED CHICKEN

Juicy boneless crumbed chicken served with house made chilli jam.

Get to know your dishes

 Made Level 2 - 3

 Contains Peanuts

Main

(Choice one main
per person)

GREEN CURRY CHICKEN (GF)

Fragrant home blend Thai green curry with bamboo shoots, kaffir lime leaves, seasonal vegetables and Thai basil.

SOUTHERN THAI CHICKEN CURRY (GF)

Dry of shrimp paste, fresh chilli and fragrant herbs served with seasonal vegetables.

STIR-FRY BEEF WITH SATAY SAUCE

(GF available) 

Wok Stir-fried seasonal vegetables tossed with satay sauce, finished off with soybean paste and crushed toasted peanuts.

THAI BASIL WOK FRIED PORK BELLY

(GF available)

Traditional street style pork belly stir-fried with fragrant basil with spicy chilli sauce, bamboo shoot, spring onion, onion and red capsicum.

PAD THAI NOODLES - THAI FRIED CHICKEN (GF available)

National Dish of Thailand' stir-fried rice noodles with chopped tofu, egg, and cooked through with tamarind paste, fish sauce, garlic, palm sugar, shallots, bean sprouts, chives, capsicum, and corianders. Served with lemon

6+ PEOPLE BANQUET

\$65.80
PER HEAD

Can't decide? Let us do the thinking for you. You will receive 5 entrees (the amount being appropriate for the number of people participating), we will then serve up enough main courses for the table. Once the food has arrived you can request more. Please note that we do not allow takeaway and so to avoid wastage there is a \$35 fee per table if you over-order.

You will receive jasmine rice for the table, so no need to order extra.

~ If you required vegan or gluten free options please inform us and we can accommodate.

~ After dinner if you would be wanting some dessert, please ask our friendly staff about it.



Main

SOM TUM THAI with GREEN MANGO (GF)

Crunchy fresh green papaya, green mango, carrots, cherry tomatoes, short beans and peanuts tossed in a spicy aromatic Thai lemon dressing.

GREEN CURRY CHICKEN (GF)

Fragrant home blend Thai green curry with bamboo shoots, kaffir lime leaves, seasonal vegetables and Thai basil.

CONFIT DUCK CURRY (GF)

Aromatic tender confit duck leg with cherry tomatoes, eggplants, green apples, lychees, pineapple in a special red curry sauce.

CHILLI LEMONGRASS MUSSELS 🍷

(GF available)

Stir-fried mussels tossed in a robust Thai basil sauce with kaffir lime leaves, lemongrass, garlic, chilli, and Thai basil on top.

PAD THAI NOODLES - THAI FRIED CHICKEN (GF available)

National Dish of Thailand' stir-fried rice noodles with chopped tofu, egg, and cooked through with tamarind paste, fish sauce, garlic, palm sugar, shallots, bean sprouts, chives, capsicum, and corianders. Served with lemon wedge and toasted crushed peanuts.

TOM YUM BEEF FRIED RICE (GF available)

Street style wok fried rice with egg, shallots, spring onions, cherry tomatoes, carrots and rich tom yum paste.

Entrees

VEGETARIAN SPRING ROLLS

Crispy and crunchy spring rolls served with von plum sauce.

PORK DUMPLINGS

Delectable dumpling of minced pork, herbs, cooked in light soy chilli broth.

SEAFLOWERS

Mouth-watering scallops, prawn, fish and squid made with herbs dumplings and caviar on top served in delicate red curry sauce.

SATAY CHICKEN 🍷

Lightly fried Thai spiced marinated chicken skewers served with house made peanut sauce.

CHILLI JAM FRIED CHICKEN

Juicy boneless crumbed chicken served with house made chilli jam.

