

SET MENU A

ENTREE

\$38
PER PERSON
MIN 4 PEOPLE

SOM TAM (SPICY PAPAYA SALAD)

GRATED PAPAYA POUNDED WITH CHILI, GARLIC, DRIED SHRIMP, SHORT GREEN BEANS, CASHEW NUT, PEANUT IN SPICY TAMARIND SAUCE.

CRISPY VEGETABLE SPRING ROLLS

GOLDEN FRIED VEGETABLE ROLLS SERVED WITH SWEET CHILI SAUCE

SATAY GAI

TENDER GRILLED MARINATED CHICKEN WITH A CREAMY PEANUT SAUCE

KHANOM PANG NA GOONG (PRAWN ON TOAST)

MARINATED WHOLE PRAWN LAY ON BREAD DEEP FRIED AND SERVED WITH LEMON CHILI SAUCE.

MAIN COURSE

CRISPY GRILLED SALMON TOPPED WITH GREEN CURRY SAUCE

LIGHTLY MARINATED SALMON PORTION GRILLED AND TOPPED WITH GREEN CURRY SAUCE, SERVED WITH MASHED POTATOES, PEA, BROCCOLI AND CARROT

MANGO CRISPY CHICKEN

LIGHTLY MARINATED CHICKEN DEEP FRIED AND TOPPED WITH SPICY MANGO SALAD. ONE OF THE CHEF'S FAVOURITE.

TURKEY PAD PRIK THAI ON

TURKEY FILLET STIR FRIED WITH GARLIC, BASIL, CHILI AND MIX VEGETABLE IN HOME MADE SAUCE.

MASSAMAN CURRY WITH WHOLE LAMB CHOP

AROMATIC TENDER WHOLE LAMB CHOP SLOWLY COOKED WITH CREAMY COCONUT MILK, MILD CURRY PASTE, POTATOES, ONION AND PEANUTS

STEAMED THAI JASMINE RICE

DESSERT

COFFEE OR TEA

2008 Christmas Menu

Add a **different** flavour to your christmas function this year at Royal Thai Cuisine.

Enjoy with this **CHRISTMAS** with a complementary of Bubbly*

*for the reservation of 10 or more of any christmas menu made by 1st December 2008



03-62341366
201 ELIZABETH ST
NORTH HOBART

SET MENU B

ENTREE

\$43
PER PERSON
MIN 4 PEOPLE

DUCK SPRING ROLLS

SHOP FAMOUS DUCK ROLL DEEP FRIED AND SERVED WITH HOME MADE PLUM SAUCE.

VEGETABLE CURRY PUFF

FILLING OF VEGETABLES, POTATOES, PEAS, CURRY POWDER SERVED WITH SWEET CHILI CUCUMBER SAUCE

TEMPURA VEGIES

ASSORTED VEGETABLES IN LIGHT CRISPY TEMPURA COATING, SERVED WITH SWEET CHILI SAUCE.

HOR MOK (STEAMED SEAFOOD CAKE)

SEAFOOD PASTE MIXED WITH THAI FRESH HERBS, BASIL LEAVES WRAP IN BANANA LEAVES AND STEAM TO ITS PERFECTION.

MAIN COURSE

SPECIAL RED CURRY WITH PRAWNS

THAI RED CURRY PRAWN MIXED WITH CHILI PASTE AND EGG SERVED IN COCONUT SHELL

PAD REU POH

STIR FRIED MIXED SEAFOOD WITH FRESH CHILLIES, AUBERGINES, LONG BEANS AND SWEET BASIL LEAVES WITH AN AROMATIC GLIMPSE OF WHISKY

TURKEY TAKRA

STIR-FRIED TURKEY IN SWEET TOMATO SAUCE WITH LYCHEE, CASHEW NUT, PEPPER AND DRIED CHILI

ROAST DUCK CURRY

SUCED ROASTED MARINATED DUCK SIMMERED IN RED CURRY SAUCE, PINEAPPLE, CHERRY TOMATOES, AND BASIL LEAVES IN COCONUT MILK. A MUST TRY DISH.

STEAMED THAI JASMINE RICE

DESSERT

BANANA PANCAKE WITH ICE CREAM

SET MENU C

ENTREE

\$49
PER PERSON
MIN 4 PEOPLE

SOM TAM (SPICY PAPAYA SALAD)

GRATED PAPAYA POUNDED WITH CHILI, GARLIC, DRIED SHRIMP, SHORT GREEN BEANS, CASHEW NUT, PEANUT IN SPICY TAMARIND SAUCE.

SOFT SHELL CRAB

LIGHTLY BATTERED CRAB DEEP FRIED AND SERVED WITH HOME MADE SPICY CHILI SAUCE.

OCEAN SCALLOP

FRESH SCALLOPS BAKED IN ITS SHELL TO PERFECTION WITH THAI SPICES

LOVE LETTER

BANGKOK STYLE SNACK, SIMPLE CHEESE & SEAWEED WRAPPED IN CRISPY WON-TON, DEEP FRIED SERVED WITH SWEET CHILI SAUCE

MAIN COURSE

CRISPY GRILLED SALMON TOPPED WITH GREEN CURRY SAUCE

LIGHTLY MARINATED SALMON PORTION GRILLED AND TOPPED WITH GREEN CURRY SAUCE, SERVED WITH MASHED POTATOES, PEA, BROCCOLI AND CARROT

GARLIC LOBSTER

GRILLED LOBSTER TOPPED WITH GARLIC AND PEPPER SERVED WITH OUR SPECIAL DELICIOUS LEMON CHILI SAUCE

TURKEY PAD PRIK THAI ON

TURKEY FILLET STIR FRIED WITH GARLIC, BASIL, CHILLIES AND MIX VEGETABLE IN HOME MADE SAUCE.

DRUNKEN DUCK

STIR FRIED SLICES OF DUCK BREAST WITH SWEET BASIL, AUBERGINES, PEPPERCORNS, FRESH CHILLIES, BAMBOO SHOOT, LONG BEANS, LEMONGRASS AND GLIMPSE OF WHISKY.

THAI CRISPY FRIED BONELESS CHICKEN

CHICKEN FILLET THINLY SLICED AND MARINATED WITH 7 THAI HERBS DEEP FRIED AND SERVED WITH HOME MADE SWEET CHILI SAUCE

STEAMED THAI JASMINE RICE

DESSERT

STEAMED BANANA IN STICKY RICE SERVE WITH ICE CREAM