

easy banquet

\$75

three courses designed for you to add & expand to.
choose a few extra dishes from our favourites below.

don't forget dessert! this banquet finishes with a
surprise dessert

taro chips with chilli salt

three pieces of street food selected by chef

sour orange fish curry with hairy melon & daikon
coconut braised *sher wagyu* beef shin with pickled
cucumber

jasmine rice

son in law eggs

green papaya salad with snake beans

add some dishes to your banquet

starters & street food

pork larp with chilli, snake beans & iceberg
lettuce (serves 2)

crispy soft shell crab with house made
sriracha & fresh lime

\$

14

8 each

tiger banquet

\$95

taro chips with chilli salt
soy roasted cashews

four pieces of street food selected by chef

sour orange fish curry with hairy melon & daikon

pad thai of salted chicken with king prawn, garlic &
peanuts
coconut braised *sher wagyu* beef shin with pickled
cucumber

jasmine rice

son in law eggs

chocolate & pandanus dumplings

main courses

twice cooked crispy pork belly with sweet
fish sauce & red chilli vinegar dressing

king oyster mushrooms wok fried with rice
noodle and soy beans

beverage matching

abdicate all decision making and go the whole hog!
tuned to your liking - our matches start with a genteel
cocktail

wine

crisp match
four delicious crisp, zippy whites or reds

luscious match
*five richer & more opulent wines to suit your
taste*

not wine

not wine match
do you like beer, sake & cocktails? this is for you

non-alcoholic beverage match
ooh! a series of tasty, fizzy, flat or fruity flavours

dessert

coconut sago pudding, strawberry agar &
palm sugar syrup

house made ice creams & sorbets

young coconut jelly with asian fruits & palm
sugar sauce

chocolate & pandanus dumplings with
melon & salted coconut cream

\$

40

60

50

25

\$

15

15

15

19

eat

street food

	\$
taro chips with chilli salt	6
soy roasted cashews	6
freshly shucked oyster with red chilli nahm jim	4 each
ma hor (palm sugar cooked prawn, pork, chicken & peanuts, served on pineapple) (vegetarian available)	5 each
traditional thai fishcake with house made sweet chilli sauce	5 each
fried potato pancake with cucumber, tofu & chilli jam	5 each
chicken, corn & garlic chive spring roll with chilli tamarind sauce	6 each
betel leaf, tea smoked scallop, fresh coconut, peanuts & fried eschallots (vegetarian available)	6 each
pork larp with chilli, snake beans & iceberg lettuce (serves 2)	14
crispy soft shell crab with house made sriracha sauce & fresh lime	8 each
taro dumplings stuffed with prawn	6 each

rice courses

	\$
sour orange fish curry with hairy melon & daikon	35
massaman curry of sweet potato with braised fennel, roasted eschallots & peanuts	32
yellow curry of slow cooked lamb shoulder with baby corn & pumpkin	34
jungle curry of roast duck with apple & pea eggplants	34
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twice cooked crispy pork belly with sweet fish sauce & red chilli vinegar dressing	32
salted salmon & coconut lon with tamarind, pomelo & fresh ginger	33
master stock roasted chicken salad with coriander, chilli, mint & fermented yellow bean dressing	32
king oyster mushrooms wok fried with rice noodle and soy beans	31
coconut braised <i>sher wagyu</i> beef shin with pickled cucumber	34
pad thai of salted chicken with king prawn, garlic & peanuts	32
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son in law eggs	5 each
green papaya salad with snake beans	15
prik nahm pla (chilli fish water)	1.5