

# BANQUET MENU

# \$65PP

FOR GROUPS OF 12+

## ENTRÉE

### SALT & PEPPER SQUID

nouc chaum (GF)

### VEGETABLE SPRING ROLLS

sweet chilli sauce (V)

### PRAWN WONTONS

ginger, shallots, coriander

### VERMICELLI CHICKEN SALAD

coriander, Thai basil, cucumber,  
Nouc Cham dressing (GF)

## MAINS

### CONE BAY BARRAMUNDI FILLET

wrapped in banana leaf, curry paste, toasted coconut,  
kaffir lime leaves (GF)

### THAI GREEN CHICKEN CURRY

Thai eggplant, snake beans & baby corn (GF)

### BRAISED MASTERSTOCK SHORT RIBS

pickled cucumber, Asian slaw, sambal mayo, bao buns

### STIR FRIED VEGETABLES

Gai lan, snow peas, shiitake mushroom,  
baby corn, oyster sauce (V)

### FRIED RICE

egg, red onion, ginger, shallots, soy & sesame oil (V)

### JASMINE RICE (GF, VE)

## DESSERT

### APPLE ROTI

condensed milk, cinnamon sugar,  
vanilla ice cream

