

BANQUET ONE

\$30.50 per person - Minimum 4 persons

Banquet menus are value for money and you will save roughly 15%.

Entrée

Mixed Appetisers

One piece of the following(per person): kraree puff, rice roll, rainy season and sleepy pig in bed. Served with sweet chilli sauce

Main Courses

Black Pepper Beef (chef Au's special)

Marinated beef stir-fried with peppercorns, black pepper, garlic, onions, capsicum and spring onions. Served hot and sizzling.

not spicy mild med hot hotter hottest bloody hot

Sweet Chilli Fish

Lightly battered fish fillets served with our special sauce with tomatoes, spring onions, ginger and mushrooms.

not spicy mild med hot hotter hottest bloody hot

Sweet Piglet (Thai sweet and sour)

Diced pork, lightly coated, sautéed in honey-lemon and a little sour flavoured sauce, with pineapple chunks, carrots, capsicum, cucumber, tomatoes and spring onions.

not spicy mild med hot hotter hottest bloody hot

Green Curry with Chicken

Tender chicken with our famous green curry paste, coconut milk, bamboo shoots, green beans and capsicum.

not spicy mild med hot hotter hottest bloody hot

Desert

Coconut Pudding with Ice Cream

Coconut milk jelly with coconut meat, served with ice cream.



“bai-gra-wan” **Bay leaf**

Commonly added, to give flavor to sauces, soups, stock, stews and desserts.

It is a spicy and bitter herb that is a stimulant that improves digestion and anti-septic.



“kha-min” **Tumarcic**

Turmeric provides yellow colouring for Thai food.

Turmeric's therapeutic properties manifest as a carminative, anti-flatulence and stomachic.

BANQUET TWO

\$36.50 per person - Minimum 4 persons

Banquet menus are value for money and you will save roughly 15%.

Entrée

Mixed Appetisers

One piece of the following(per person): kraree puff, rice roll, rainy season and sleepy pig in bed. Served with sweet chilli sauce.

Main Courses

The Ocean Volcano®

Steamed mixed seafood including prawns, squid, fish fillets and scallops with a mild curry paste, herbs, spices and vegetables. Served in sparkling flame.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Pad Thai with Chicken “Thai Chef’s speciality”

I put my name on it! Rice noodles (thin white noodles) stir-fried with our special sauce, chicken, fried eggs, bean sprouts, spring onion, crushed peanuts.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Naughty Pig®

Crispy pork with green curry paste, Thai herbs, broccoli, peppercorns, cauliflower, courgettes and shredded kaffir leaves.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Mussamun Curry

Braised beef in a traditional Thai mild curry with coconut cream, potatoes, onions, capsicum and roasted peanuts.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Veges Wok

Tossed bok choy, broccolis, spinach, mushrooms, garlic and leeks with oyster sauce.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Desert

Banana Boat

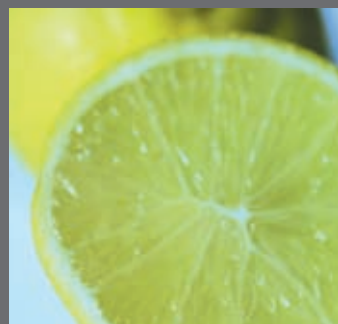
Deep-fried banana with maple syrup, served with ice cream.

Hot Drinks

Coffee or Tea

Please choose from our hot drinks list (exclude liqueur coffees).

∞ PLEASE TURN OVER THE PAGE FOR BANQUET THREE ∞



“ma-nao” **Lime**

The fruit contains Hesperidin and Naringin, scientifically proven anti-inflammatory flavonoids.

Lime juice is used as an appetizer.

It has anti-tussive, anti-flu, stomachic and anti-scorbutic properties.



“hom-dang” **Shallots**

Shallot bulbs are used as flavouring or seasoning agents.

Therapeutic properties include alleviation of stomach discomfort, as an anti-helminthic, anti-diarrhoeal, expectorant, anti-tussive, diuretic and anti-flu agents.

BANQUET THREE

\$39.50 per person - Minimum 4 persons

Banquet menus are value for money and you will save roughly 15%.

Entrée

Mixed Appetisers

One piece of the following(per person): kraree puff, rice roll, rainy season and sleepy pig in bed. Served with sweet chilli sauce

Soup

Tom Yum with King Prawns “Hot ‘n Sour soup”

The most popular Thai soup, king prawns simmered with lemon grass, fresh chilli, herbs and lemon juice. This soup has a unique spicy and sour flavour.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Main Courses

Suicide Bomber (chef Kes’s special)

Very, very Excited dish to try !!

Lightly coated chicken with roasted dried chillies, capsicum, spring onions and roasted cashew nuts. Served in crispy bowl.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Royal Panang with Pork

Selected from Royal Thai cuisine recipe. A thick and creamy curry sauce with pork. Sprinkled with crushed peanuts and kaffir lime leaves.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Three Kings®

Scallops, squid and fish fillets with ginger, spring onion, lemon rind and coriander. Sautéed with our special sauce to give a taste of medium spicy and little sour to your lips. A perfect combination of flavours.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Veges Wok

Tossed bok choy, broccoli, spinach, mushrooms, garlic and leeks with oyster sauce.

not spicy | mild | med | hot | hotter | hottest | bloody hot

Hot Drinks

Coffee or Tea

Please choose from our hot drinks list (exclude liqueur coffees).



“loog-gra-wan” Cardamom

Cardamom is a pungent, warm, aromatic herb that has tonic effects, expectorant, stimulating and is reputed to have aphrodisiac qualities.

It is used to counteracts the toxic effects of coffee and mucus forming foods, such as dairy products.



“pik-thai” Pepper

Pepper is a branching, perennial climbing plant from whose fruiting spikes both white and black pepper are obtained.

Therapeutic uses are as anti-pyretic, carminative, diaphoretic and diuretic agents.