



Banquet Menu A
Min 4 people (\$35 per head)

Toong Toong

Fish Cake

Larb Chicken

Panaeng Beef

Chicken with Cashew Nuts

Prawn with Vegetables

Pad Thai

Steamed Jasmine Rice

Entree

Main

** All sauces, dipping
sauces and marinades
are made in-house by
head Chef Suree*

Banquet Menu B
Min 4 people (\$45 per head)

Beef Satay

Yum Squid and Prawns

Thai Spring Rolls

Pandan Chicken

Chicken with Cashew Nuts

Lamb or Duck Curry

Moreton Bay Bugs with Asparagus

Pad Thai Noodle

Steamed Jasmine Rice

Entree

Main



Aharn Bao (*Something light*)

1	Grilled Moreton Bay Bugs <i>Char-grilled Moreton Bay Bugs with Nam Jim dipping sauce</i>	16.5
2	Thai Cold Rolls (2) <i>Soft rice paper skins, chicken, prawns, fresh herbs</i>	10
3	Fish Cakes (4) <i>White fish, red curry spices, kaffir lime</i>	10
4	Grilled Duck Salad (Medium) <i>Roast duck, lime, red onion, toasted almonds, fresh herbs</i>	15
5	Larp Chicken (Medium) <i>Coarse-chopped chicken, shallots, chilli, fresh herbs, lime, roasted ground sticky rice</i>	12
6	Beef Nam Tok (Medium) <i>Succulent Char-grilled beef fillet, tossed with red onion, chilli, fresh herbs, roasted ground sticky rice and tangy lime dressing</i>	13
7	Yum Squid (Medium) <i>Cooked fresh squid, lime juice, chilli paste, aromatic herb</i>	13
8	Hor Jor <i>Minced prawn, chicken, crab meat, water chessnuts, onion, spring onion, wrapped in delicate bean curd skin. Served with a house-made kumquat brandy sauce</i>	15
9	Grilled Pork Balls (6) <i>Marinated sweet pork, garlic, onion</i>	9
10	Peppered Quail <i>Glazed quail, spices, garlic, white pepper, lemon and chilli dipping sauce</i>	12
11	Pandan Chicken (4) <i>Fried chicken, sweet soy, sesame, pandan wrap</i>	10
12	Curry Puffs (3) <i>Chicken, potato, onion, water chestnut, spices</i>	9
13	Toong Tong (4) <i>Crisp rice paper 'moneybags', chicken, prawn, corn, spring onion</i>	10
14	Thai Spring Rolls (2) <i>Chicken, prawns, carrots, vermicelli</i>	9
15	Satay (4) <i>Char-grilled spiced chicken or beef, coconut milk marinade, rich peanut sauce</i>	12
16	Mixed Plate (serves 2) <i>Pork Balls, Curry Puff, Fish Cake, Toong Tong, Thai Salad</i>	29

Tom gaeng Gaeng Jeud (Soups)

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| 17 Tom Yum Prawn/Chicken (Mild) | 10/8 |
| <i>Spicy sour broth, lemongrass, galangal, coriander, mushroom, lime</i> | |
| 18 Tom Kar Chicken (Mild) | 8 |
| <i>Chicken poached in spicy coconut milk broth, lemongrass, galangal, kaffir lime, coriander, mushroom</i> | |
| 19 Po Tak (Mild) | 12 |
| <i>Clear spicy sour broth, mussels, prawns, scallops, squid, basil, mushroom</i> | |

Aharn Nak (Something more filling)

- | | | |
|---|-------------|---------------------|
| 20 Gai Yaang – Som Tam – Sticky Rice (Mild) | 23 | Signature
Dishes |
| <i>Turmeric spiced grilled chicken, fresh herb and green papaya carrot salad, crushed peanuts</i> | | |
| 21 Neau Yaang – Thai Salad – Sticky Rice | 25 | |
| <i>Marinated grilled beef, fresh herb salad</i> | | |
| 22 Green Chicken Curry (Medium - Hot)
(with Steamed Jasmine Rice) | 20.5 | Curries |
| <i>Green curry, coconut milk, chicken, eggplant, green peas</i> | | |
| 23 Mild Yellow Chicken Curry (Mild)
(with Steamed Jasmine Rice) | 20.5 | |
| <i>Yellow curry, coconut milk, chicken, potatoes, green peas</i> | | |
| 24 Panaeng Beef Curry (Medium)
(with steamed Jasmine Rice) | 20.5 | |
| <i>Red curry, braised beef, kaffir lime, coriander seeds, basil</i> | | |
| 25 Masaman Lamb Curry (Medium)
(with Steamed Jasmine Rice) | 24 | |
| <i>Mild fragrant red curry, lamb, potatoes, whole roast peanuts, cinnamon</i> | | |
| 26 Roast Duck Curry (Medium)
(with Steamed Jasmine Rice) | 26 | |
| <i>Roast duck, spicy red curry, pumpkin, cherry tomatoes, pineapple, basil</i> | | |

<p>27 Kana Muu Grob <i>Stir-fried green vegetable, garnished with crisp-fried pork belly, garlic</i></p> <p>28 Pa Lo <i>Soy-braised pork shoulder and belly, whole eggs, star anise, tofu</i></p> <p>29 Pork with Red Curry Paste (Medium - Hot) <i>Coarsely chopped pork stir-fried with red curry, green beans, bamboo strips, basil</i></p> <p>30 Honey Pork <i>Peppered pork fillet, honey and garlic glaze</i></p> <p>31 Royal Beef <i>Stir-fried beef, ginger, shallot, cloud ear mushrooms, straw mushrooms, coconut</i></p> <p>32 Beef and Peanut Sauce <i>Beef fillet, broccoli, cauliflower, garlic, white pepper, rich peanut sauce</i></p> <p>33 Chicken with Cashew Nuts <i>Chicken fillet, semi-sweet sauce, pineapple, onion, capsicum, dry-fried chillies, roast cashews, mushrooms</i></p> <p>34 Chicken with Thai Basil (Medium) <i>Coarsely chopped chicken, garlic, green beans, mushroom, chilli, Holy basil</i></p> <p>35 Prawn Gratiam <i>Fried garlic prawns, light soy and white pepper</i></p> <p>36 Flame-Grilled Spicy Prawns (Medium - Hot) <i>Char-grilled marinated prawns, served with a fresh Thai salad and a sprinkling of almond flakes</i></p> <p>37 Seafood Lemongrass (Medium Hot and Sour) <i>Prawns, squid, scallops, mussels, mushrooms, chilli, stir-fried with a delicious sauce of galangal, lemongrass and kaffir lime leaves.</i></p> <p>38 Prawn Chuu Chee (Medium) <i>Mixed seafood, spicy Chuu Chee sauce, kaffir lime, coconut milk</i></p> <p>39 Hor Mok Salmon (Mild) <i>Salmon fillet steamed in savoury red curry custard, kaffir lime</i></p> <p>40 Moreton Bay Bug with Asparagus <i>Moreton Bay Bugs, fresh asparagus, celery</i></p> <p>41 Pla Todt <i>Fried whole fish with ginger or spicy Chuu Chee sauce, kaffir lime, coconut milk</i></p>	<p>20</p> <p>21</p> <p>21</p> <p>21</p> <p>24</p> <p>21</p> <p>24</p> <p>21</p> <p>25</p> <p>28</p> <p>25</p> <p>25</p> <p>27</p> <p>28.5</p> <p>28.5</p>	<div style="display: flex; align-items: center;"> <div style="border-left: 1px solid green; border-right: 1px solid green; height: 100px; margin-right: 10px;"></div> <div style="writing-mode: vertical-rl; transform: rotate(180deg); font-family: cursive; font-size: 1.2em;">Pork</div> </div> <div style="display: flex; align-items: center;"> <div style="border-left: 1px solid green; border-right: 1px solid green; height: 100px; margin-right: 10px;"></div> <div style="writing-mode: vertical-rl; transform: rotate(180deg); font-family: cursive; font-size: 1.2em;">Beef</div> </div> <div style="display: flex; align-items: center;"> <div style="border-left: 1px solid green; border-right: 1px solid green; height: 100px; margin-right: 10px;"></div> <div style="writing-mode: vertical-rl; transform: rotate(180deg); font-family: cursive; font-size: 1.2em;">Chicken</div> </div> <div style="display: flex; align-items: center;"> <div style="border-left: 1px solid green; border-right: 1px solid green; height: 100px; margin-right: 10px;"></div> <div style="writing-mode: vertical-rl; transform: rotate(180deg); font-family: cursive; font-size: 1.2em;">Seafood</div> </div>
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42 Thai Fried Rice	14.5	Rice and Noodles
<i>Fried Jasmine rice, chicken, prawn, egg</i>		
43 Sticky Rice	4	
<i>Steamed glutinous rice, coconut milk</i>		
44 Steamed Jasmine Rice	3	
45 Pad Thai	17	
<i>Rice noodles, chicken, prawns, bean sprouts, egg, crushed peanuts</i>		
46 Drunken Noodles (Medium)	17	
<i>Wide rice noodles, soy sauce, beef, egg, white pepper, Chinese broccoli, tomato</i>		
Entree		
47 Taro Rolls (2)	11	Vegetarian
<i>Taro, sticky rice, Japanese mushrooms, peanuts, onion</i>		
48 Vegetarian Spring Rolls (2)	8	
<i>Crisp, Thai style rolls, shredded vegetable, rice vermicelli</i>		
49 Yum Thai Salad (Mild)	12	
<i>Shredded carrot, cucumber, lettuce, bean sprouts, chilli, fresh mint</i>		
Main		
50 Stir Fried Seasonal Vegetables	15.5	
<i>Mixed vegetables, garlic, broccoli, Chinese greens</i>		
51 Chuu Chee Vegetable Curry (Medium)	15.5	
<i>Mixed seasonal vegetables, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		
52 Tofu with Peanut Sauce	15.5	
<i>Lightly fried tofu, rich peanut sauce, salad</i>		
53 Pad Woonsen	16	
<i>Glass noodles, cloud ear mushrooms, bean sprouts, celery, onion, capsicum, curry powder, egg</i>		



Khong Waan (*Something Sweet*)

Coconut Ice Cream	8
Coconut Ice Cream with Sticky Rice	10
Pandan Ice Cream	9
Rainbow Ice Cream	12
<i>Layered ice cream bar - strawberry, coconut, pandan, orange</i>	
Kahlua Choc Chip Ice Cream	10
Egg Custard with Sticky Rice	10
Fresh Mango with Sticky Rice (<i>in season only</i>)	12
Honey Banana	12
<i>Fried banana, honey orange syrup, coconut ice cream</i>	

