

Road to Pai

\$55 pp

DIY Betel Bliss Bombs - betel leaves with peanuts, lime, toasted coconut, ginger, onion & a sticky coconut sauce

Sweet potato & young coconut cigars

Garlic & chive dumplings, sweet soy & chilli

Tapioca dumplings, lotus root, pickled turnip & peanuts

Pad Thai

Stir fried tofu, peas, asparagus & oyster mushrooms

Spicy jungle curry with tofu, baby corn & pumpkin

Som Tam - green papaya, avocado, tomato & peanut salad

Jasmine rice

Roti bread with peanut satay dipping sauce

Old Sukhothai

\$65 pp

Roll your own rice pancakes
with duck, young coconut & snow pea salad

Beef & ginger dumplings, Ajaat cucumber & coriander pickle

Isaan-style Thai sausage with cabbage & ginger

Whizz fizz chicken sticks

Pad Thai with chicken

Crispy pork belly red curry, green beans, green peppercorns

Pork ribs, roasted chilli powder, Thai basil & hot sauce

Spicy cashew salad

Jasmine rice

Roti bread with peanut satay dipping sauce

Andaman Coast

\$75 pp

Roll your own rice pancakes with Chinese sausage, tofu, cucumber, peanuts, tamarind sauce

Salt & pepper calamari

Prawn & glass noodle firecrackers, avocado and coriander sauce

Garlic & chive dumplings, sweet soy and chilli

Pad Thai with prawns

Steamed mussels, ginger, lemongrass, kaffir lime & Thai basil

Bananna leaf barramundi, dry red curry & young coconut

Lotus root salad with sweet potato, cashews & fried shallots

Jasmine rice

Roti bread with peanut satay dipping sauce

Tables of 10 and over are required to dine with one of our banquets

Please let us know of any dietary requirements and we will always do our best to cater for your needs