

Banquet Menu

(Minimum 4 persons)

\$50 pp.

Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar* **V** **gf**
- ❖ *Crispy wafer stuffed with shredded chicken breast, fresh coconut, Thai basil and kaffir lime leaves* **V** **gf**
- ❖ *Twice cooked pork belly with five spices, served in a steamed bun*
- ❖ *Fish cake with sweet chili sauce* **gf**

Main

- ❖ *Crispy rice ball salad with minced chicken, fresh ginger, peanuts and chilli and lime* **V** **gf**
- ❖ *Wagyu beef with fresh ginger, black fungi, green shallots and Asian celery* **V** **gf**
- ❖ *Panang thick red curry chicken with peanut and Thai basil* **V** **gf**
- ❖ *Wok-fried seasonal greens with oyster sauce* **V** **gf**
- ❖ *Steamed jasmine rice*

V *Vegetarian option available on request*

gf *Gluten-free option available on request*

Please advise your waiter of any allergies

Banquet Menu

(Minimum 4 persons)

\$60 pp.

Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar* **V** **gf**
- ❖ *Twice cooked pork belly with five spices, served in a steamed bun*
- ❖ *Grilled scallop with mint, coriander, red shallots and chilli lime dressing* **gf**
- ❖ *Fish cake with sweet chilli sauce* **gf**

Main

- ❖ *Crispy rice ball salad with minced chicken, fresh ginger, peanuts and chilli and lime* **V** **gf**
- ❖ *Steamed barramundi fillets with chilli and lime sauce* **gf**
- ❖ *Wok-fried seasonal greens with oyster sauce* **V** **gf**
- ❖ *Wagyu beef green curry with roti* **V** **gf**
- ❖ *Steamed jasmine rice*
- ❖ *Desserts of the day*

V *Vegetarian option available on request*

gf *Gluten-free option available on request*

Please advise your waiter of any allergies

Banquet Menu

(Minimum 4 persons)

\$70 pp.

Small bites

- ❖ *Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar.* **V** **gf**
- ❖ *Grilled scallop with mint, coriander, red shallots and chilli lime dressing.* **gf**
- ❖ *Vegetarian pan fried chives dumpling with sweet black vinegar sauce.* **gf**
- ❖ *Crispy squid with lemongrass nam prik.*
- ❖ *Fresh homemade fish and prawns cakes dressed with sweet chilli sauce & cucumber.)* **gf**

Main

- ❖ *Salmon salad with green apple or mango, and chilli lime dressing.* **gf**
- ❖ *Southern-style yellow curries with king prawns & crab meat* **gf**
- ❖ *Wok-fried king prawns with broccoli and oyster sauce* **V** **gf**
- ❖ *Steamed barramundi fillets with chilli and lime sauce* **gf**
- ❖ *Wok-fried seasonal greens with oyster sauce* **V** **gf**
- ❖ *Steamed jasmine rice*
- ❖ *Desserts of the day*

V *Vegetarian option available on request*

gf *Gluten-free option available on request*

Please advise your waiter of any allergies