



## PREMIUM BANQUET MENU

\$88 PER PERSON

(3 OR MORE PEOPLE - WHOLE TABLE ONLY)

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, raw kingfish, coconut cream, Thai basil

Grilled Rangers Valley beef skewer, smoky sriracha sauce

Filled eggnet, pork, prawns, peanuts, caramelised coconut, cucumber relish

Crisp king trout salad, cucumber, watermelon, mint, roast chilli and black vinegar dressing

Whole crispy fried Snapper, tamarind, chilli, lime

Slow braised Torello Rose Veal, roasted rice, hot and sour salad

Stir fried Asian greens, garlic, oyster sauce

Thai jasmine rice

Black sticky rice, young coconut jelly, vanilla tapioca, seasonal fruit, sorbet

*10% Surcharge applies to Sundays & Public Holidays*



## PREMIUM BANQUET MENU

\$88 PER PERSON

(3 OR MORE PEOPLE - WHOLE TABLE ONLY)

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, raw kingfish, coconut cream, Thai basil

Grilled Rangers Valley beef skewer, smoky sriracha sauce

Filled eggnet, pork, prawns, peanuts, caramelised coconut, cucumber relish

Crisp king trout salad, cucumber, watermelon, mint, roast chilli and black vinegar dressing

Whole crispy fried Snapper, tamarind, chilli, lime

Slow braised Torello Rose Veal, roasted rice, hot and sour salad

Stir fried Asian greens, garlic, oyster sauce

Thai jasmine rice

Black sticky rice, young coconut jelly, vanilla tapioca, seasonal fruit, sorbet

*10% Surcharge applies to Sundays & Public Holidays*



## BANQUET MENU

\$66 PER PERSON  
(2 OR MORE PEOPLE - WHOLE TABLE ONLY)

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, nashi, pomello, toasted coconut

Kingfish tartare, Thai Basil, coconut cream, wonton crisps

Green curry, braised beef brisket, Thai eggplant, baby corn

Caramelised pork hock, five spice, pickled chilli

Smashed cucumber pickle, scud chilli, peanuts

Thai jasmine rice

Black sticky rice, young coconut jelly, vanilla tapioca,  
seasonal fruit, sorbet

*10% Surcharge applies to Sundays & Public Holidays*



## BANQUET MENU

\$66 PER PERSON  
(2 OR MORE PEOPLE - WHOLE TABLE ONLY)

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, nashi, pomello, toasted coconut

Kingfish tartare, Thai Basil, coconut cream, wonton crisps

Green curry, braised beef brisket, Thai eggplant, baby corn

Caramelised pork hock, five spice, pickled chilli

Smashed cucumber pickle, scud chilli, peanuts

Thai jasmine rice

Black sticky rice, young coconut jelly, vanilla tapioca,  
seasonal fruit, sorbet

*10% Surcharge applies to Sundays & Public Holidays*



## HOT & SPICY

\$55 PER PERSON OR

\$60 PER PERSON with 1 x 300ml Tiger lager

(2 OR MORE PEOPLE - WHOLE TABLE ONLY)

Betel leaf, raw kingfish, green apple, thai basil

Hot and sour prawn soup, finger lime, chilli jam

Nam prik; grilled green chilli relish, roast pork, cooling vegetables

Grilled Rangers Valley flank steak, lemongrass, roasted rice,  
smoky sriracha

Stir fried free range chicken fillet, jungle curry, Thai eggplants,  
snake beans, green pepper, wild ginger

Smashed cucumber pickle, scud chilli, peanuts

Thai jasmine rice

Coconut sorbet

*10% Surcharge applies to Sundays & Public Holidays*



## HOT & SPICY

\$55 PER PERSON OR

\$60 PER PERSON with 1 x 300ml Tiger lager

(2 OR MORE PEOPLE - WHOLE TABLE ONLY)

Betel leaf, raw kingfish, chilli, thai basil

Hot and sour prawn soup, finger lime, chilli jam

Nam prik; grilled green chilli relish, roast pork, cooling vegetables

Grilled Rangers Valley flank steak, lemongrass, roasted rice,  
smoky sriracha

Stir fried free range chicken fillet, jungle curry, Thai eggplants,  
snake beans, green pepper, wild ginger

Smashed cucumber pickle, scud chilli, peanuts

Thai jasmine rice

Coconut sorbet

*10% Surcharge applies to Sundays & Public Holidays*