



BANQUET MENU

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

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, smoked Rainbow Trout, green mango, cashew nuts, Trout roe

Prawn and chicken stuffed banana chilli, sweet corn, yellow curry, coconut

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



PREMIUM BANQUET MENU

\$88 PER PERSON
(3 OR MORE PEOPLE - WHOLE TABLE ONLY)

Freshly shucked Pacific oysters, red chilli nahm jim

Betel leaf, smoked Rainbow Trout, green mango, cashew nuts, Trout roe

Mar Hor - caramelised tofu, salted turnip, peanut, chilli on sour pineapple

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

Whole crispy fried Snapper, tamarind, chilli, lime

Steamed banana leaf Salmon, aromatic red curry, eggplant, fresh coconut

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

Steamed Asian greens, Thai basil, chilli, oyster sauce

Thai jasmine rice

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

10% Surcharge applies to Sundays & Public Holidays