

Banquet

\$ 40 per Person
(Minimum 4 people)

Pimento Mixed Entrée

Curry puff, Golden bag, Vegetable Spring roll, Prawn roll and Fish cake

Main to Share

1. Roasted Duck Curry **OR** Massaman Beef
2. Lab Gai (Mince chicken salad) **OR**
Thai Beef Salad
3. Stir fried Oyster sauce Beef **OR**
Sweet Basil Chilli Chicken
4. Prawn with Cashew nut **OR** Fish Fillet
with Ginger and Vegetable

Steam Rice

Desert

2 Scoops of Ice Cream
Choices of Mango, Coconut or Vanilla

APPETIZERS

Chicken Spring roll (5pc)	10.00
<i>Chicken filled with glass noodle and mushroom</i>	
Vegetable spring roll (5pc)	10.00
<i>Filled with cabbage, carrot & mushroom</i>	
Golden bags (5pc)	10.50
<i>Mini pouch stuffed with chicken mince, corn & peas</i>	
Chicken Curry puff (4pc)	9.50
<i>Filled with chicken, fine onion & mash potatoes</i>	
Vegetable Curry puff (4pc)	9.50
<i>Filled with corn, pea, carrot, fine onion & mash potatoes</i>	
Satay chicken (4pc)	11.00
<i>Marinated grilled tenderloin chicken top/w peanut sauce</i>	
Goong Hom pa (5pc)	12.00
<i>Marinated prawns with herbs & spices wrapped in pastry</i>	
Fish cake (4pc)	9.50
<i>Mince fish seasoned with red curry paste lime leave & green beans</i>	
Steamed prawn dumpling (4pc)	11.50
<i>Steamed tasty prawn meat and ginger wrapped in egg wonton pastry serves with tangy soy sauce</i>	

SOUP

Choice of: Vegetable	10.00
Chicken	11.00
Prawn	12.00

Tom yum

Thai spicy & sour soup with lemon grass, lime leaves mushroom, onion, baby corn, carrot & tomato

Tom Kha (coconut milk soup)

Coconut milk based soup with galangal, lemon grass, lime leaves, mushroom, onion, baby corn, carrot & tomato

SALAD

Yum Neur (Beef salad) 16.50

Cooked beef with tomato, onion, mint, coriander & spring onion and Thai salad dressing

Larb Gai (Mince chicken salad) 15.50

Mince chicken cooked mixed with aromatic Thai herbs chilli flakes, roasted ground rice, onion, spring onion & coriander

Yum Talay (Mixed seafood) 21.50

Marinated mix seafood with coriander, spring onion, chilli tomato, spanish onion, mint and Thai salad dressing

Yum Goong (Prawn salad) 22.50

Marinated prawn mixed with coriander, spring onion, chilli tomato, spanish onion, mint and Thai salad dressing

Yum Ped (Duck salad) 21.00

Roasted duck breast mixed with coriander, spring onion, chilli, tomato, spanish onion, mint and Thai salad dressing

GRILL

Thai Style Grilled Chicken 19.90

Grilled thigh chicken fillet marinade with garlic, pepper and turmeric serve with sweet chilli sauce

STIR-FRIES

Choice of: Vegetable,		16.50
Chicken	18.50 / Beef	19.50
Fish/Squid/Duck		21.00
Prawn/Mix Seafood		21.50

Pad Med Ma-Maung (Stir fried cashew nut)

*Cashew nut stir fried with chilli paste, carrot, broccoli, onion, snow peas, zucchini, baby corn & **dried chilli**.*

Pad Nam-Mun Hoy (Stir fried oyster sauce)

Stir fried oyster sauce with carrot, broccoli, onion snow peas, zucchini & baby corn

Pad Gra-Pow (Stir fried chili basil)

*Traditional Thai spicy stir fried sweet basil with **fresh chilli**, garlic onion, bamboo shoot & vegetable.*

Pad Khing (Stir fried ginger sauce)

Stir fried ginger sauce with onion, carrot, broccoli snow peas, zucchini & baby corn.

Pad Ga-Tiam Prik Tai (Garlic & pepper)

Stir-fried garlic & pepper sauce with onion, carrot snow peas, zucchini, broccoli & baby corn.

Pad Praew-Wan (Stir fried Sweet & sour)

Thai sweet & sour sauce cooked with cucumber, tomato, onion, pineapple & vegetable.

Pad Satay (Stir fried satay sauce)

Stir-fried satay sauce with onion, baby corn, broccoli snow peas, zucchini & carrot

Pad Prig Ped (Stir fried roast duck)

Duck wok toss with medium red chilli paste, snow pea, carrot, baby corn, broccoli, zucchini & basil.

CURRIES

Choice of: Vegetable,		17.00
Chicken	19.00 / Beef	20.00
Duck		21.50
Prawn		22.00

Green Curry

Coconut milk with green curry paste, carrot, broccoli, bamboo shoot, snow peas, green bean, zucchini & basil

Red Curry

Coconut milk with red chilli paste, bamboo shoot, baby corn, snow peas, green bean, zucchini & basil

Yellow Curry

Coconut milk with yellow curry paste, carrot, green bean, bamboo shoot, broccoli, snow peas, zucchini & basil

Pa-Nang Curry Chicken

Coconut milk with mild pa-nang curry paste, baby corn green bean, broccoli, carrot, zucchini & lime leaves

Massaman (Beef Only) 21.00

Stewed chunky gravy beef with onion, potato, cashew nut & carrot

Roast Duck Curry 21.50

Red curry sauce with pineapple, green bean, baby corn, broccoli, bamboo shoot, zucchini, cherry tomato & basil

NOODLE & RICE

Choice of: Vegetable			17.00	
Chicken	18	/	Beef	19.00
Prawn				20.00
Mix Seafood or Duck				21.00

Pad Thai

Stir fried rice noodle with sweet-sour tamarind sauce, egg, peanut, tofu, bean shoot, chives, carrot & broccoli

Pad See Eaw

Flat rice noodle with egg, carrot, snow peas, broccoli & chinese broccoli

Pad Khee Mao-spicy

*Flat rice noodle with egg, **chilli**, baby corn, carrot chinese broccoli, green bean & basil*

Pad Mee

Stir fried egg noodle with egg, broccoli, carrot, baby corn, spring onion & chinese broccoli

Thai fried rice

Fried rice with egg, tomato, onion, carrot & chinese broccoli

Chilli fried rice

*Fried rice with **chilli**, egg, bamboo shoot, tomato, onion, chinese broccoli, carrot & sweet basil*

Pineapple fried rice

Fried rice with pineapple, egg, tomato, onion, chinese broccoli & carrot

SPECIAL FISH & PRAWN

Choice of: Whole Fish	29.90
Fish Fillet	23.90

Pla Sam Rod

Whole fish or Batter fish fillet with onion, capsicum cashew nut and special three flavor sauce

Herbal Salad Fish

Whole fish or Batter fish fillet with Thai style herbal salad (green apple, carrot, lemon grass and lime leave)

Spicy Salt Prawn 23.90

Batter king prawn stir fried with onion, capsicum and chili top with fried shallot



SIDE DISHES

Steam Rice 3.00 per serve

Coconut Rice 4.00 per serve

Roti Bread 5.00

Peanut Sauce 1.00

DESERT

Banana Fritter 9.90
Light batter banana serve with vanilla ice cream and syrup

Pineapple Fritter 8.90
Light batter pineapple ring serve with vanilla ice cream and syrup

Ice Cream 5.50
Choice of coconut, mango or vanilla

Sticky Rice Dumpling 8.90
Banana wrapped with sticky rice serve with vanilla ice cream

Pandan Coconut Pudding 8.90
Two layers soft pudding of pandan and coconut 3 pieces in a serve



DRINK

Soft Drink 4.5
Coke, Diet Coke, Lemonade, Lemon squash

Sparkling Mineral water 4.5

Lemon Ice Tea (Lipton) 4.5

Lemon Lime Bitter 5.5

Orange or Apple Juice 4.5

Coconut Juice 6.0

Tea 3.5
Jasmine Tea, Green Tea, English breakfast Tea, Peppermint Tea, Honey Lemon Tea

Corkage 2.5/ person