



Banquet Menus (minimum 4 pp)



Banquet A \$35

Larb Duck Herbs

Duck tossed in fresh chilli jam served in lettuce cup

Punim Tod Prik Kluer

Salt & pepper soft shell crab tossed with lemongrass, garlic, shallot, chilli

Tom Kha Chicken

Mild spicy chicken soup with coconut milk, mushroom, galanga, coriander, chilli and lime juice

BBQ Beef Salad

Grilled striploin beef salad tossed with coriander, peppermint, onion, Thai eggplant and chilli lime dressin

Crispy Chicken Cashew & Chilli Jam

Traditional stir fried of chilli jam, cashew nuts and vegetables

Pad See Ew Prawn

Stir fried flat rice noodles with prawns, egg, Chinese broccoli and dark soy sauce

Steamed Jasmine Rice

Banquet B \$39

Satay Chicken

Grilled marinated chicken skewers, served with peanut sauce and cucumber relish

Tom Yum Prawn or Chicken

Classic spicy and sour prawn soup with mushroom, lemongrass, chilli and lime juice

Som Tum Soft Shell Crab

Papaya salad served with soft shell crab. Tell us how hot

Kae Yang Pad Prik Tai Dum

Grilled lamb cutlets topped with peppery stir fry with black pepper, capsicum, shallot and onion

Sweet & Sour Crispy Chicken

Sweet & sour comes with pineapple, capsicum, onion, cucumber and tomato

Gang Phed Ped Yang

Most favorite roast duck red curry with lychee pineapple and Thai basil (Available with other meat option)

Steamed Jasmine Rice

Banquet C \$45

Thai Salmon Carpaccio

Salmon sashimi sit in Thai chilli lime sauce

Moo Krob Nahm Jim

Crispy pork belly served with sweet soy sauce and green chilli sauce

Som Tum BBQ Beef

Papaya salad served with BBQ beef. Tell us how hot

Wagyu Pad Kraprow

Rangers Valley wagyu topsides MB5, sizzling hot plate chilli basil stir fry

King Prawn Pad Thai

Stir fried thin rice noodles with sweet tamarind sauce, bean sprout, dry shrimp, peanut and garlic chive

Pla Sam Rod

Deep fried whole barramundi topped with sweet and spicy tamarind sauce

Steamed Jasmine Rice