

TASTING PLATE

\$47
Per Person

// minimum 2 people //

*A perfect way to taste
our signature dishes*

*"Series of six chef recommended entrée
and one dessert with coffee or tea"*

BETEL LEAF

w/ prawn, peanuts, caramelised coconut and tamarind

EGGNET

Filled w/ prawns, pork, peanuts,
raw sprouts and a cucumber relish

POACHED CHICKEN & PRAWN SALAD

Filled w/ prawns, pork, peanuts,
raw sprouts and a cucumber relish

GRILLED LAMP CUTLETS

tamarind glazed

GREEN CURRY CHICKEN

w/ smoked eggplant and basil

FRIED RICE W/ EGG

.....

DESSERT : GRILLED BANANA ROTI BREAD

COFFEE OR TEA

.....

*// Recommended for large group
bookings or a date night couple //*





BANQUET

// MINIMUM 4 PEOPLE //

— SET A —

\$39 PER PERSON

ENTRÉE

- SATAY CHICKEN
- CURRY PUFF
- SPRING ROLL

MAIN

- CRISPY PORK BELLY WOK FRIED
- GREEN CURRY CHICKEN
- CRISP BARRAMUNDI & CARAMELISED PORK
- TURMERIC GRILLED CHICKEN
- EGG FRIED RICE

— SET B —

\$35 PER PERSON
*VEGETARIAN

ENTRÉE

- CURRY PUFF
- SPRING ROLL
- GRILL CORN

MAIN

- RED CURRY VEG TOFU
- SPICY BASIL GARLIC STIR-FRY
- GREEN PAPAYA SALAD
- OYSTER SAUCE STIR-FRY
- THAI FRIED RICE VEG

.....
// RECOMMENDED FOR LARGE GROUP BOOKINGS //
.....