



# *Banquet Menu*



(Minimum 4 persons)

\$50 pp

## *Small bites*

Betel leaf with smoked trout, ginger, lime, roasted coconut and caramelized palm sugar  

Quail egg wrapped with minced prawn and egg noodle, deep-fried and dressed with tamarind sauce

Egg nets with shredded chicken, coconut, Thai basil and kaffir lime  

Twice-cooked pork belly with five spices, served in a steamed bun

## *Mains*


Crispy pork belly in a sweet and sour spicy sauce


Stir-fried Wagyu beef with fresh ginger, black fungi, green shallots and Asian celery

Pan-fried fish fillet of the day with thick red curry sauce and Thai basil

Wok-fried seasonal greens with oyster sauce

Steamed jasmine rice

 *vegetarian option available on request*

 *gluten-free option available on request*

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Egg nets with shredded chicken and coconut, Thai basil and kaffir lime **V** **gf**

Grilled scallops with mint, coriander, red shallots and chilli lime dressing **gf**

## *Mains*

Pad Thai Chicken

Rice noodles with bean sprouts, tofu, dried prawns, salted radish, egg, ground peanuts and a lime wedge **V** **gf**

Deep-fried whole snapper with three-flavored sauce **gf**

Wok-fried seasonal greens with oyster sauce **gf**

Wagyu beef green curry with roti **gf**

Steamed jasmine rice

Desserts of the day

**V** *vegetarian option available on request*

**gf** *gluten-free option available on request*