

Silk (\$35 per person, minimum 6 guests)

Entrees

Por Pia Puk

Golden brown spring rolls of glass noodles and vegetables.
Served with sweet chilli sauce

Karee Puff

Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce

Lon Moo

Mince pork cooked in coconut milk and peanut served with pan fried roti bread, cucumber and carrot

Mains

Massaman Neua

Traditional slow cooked beef curry with potato, carrot, peanut, onion, tamarind juice and topped with fried shallot and spring onion

Pad Thai Goong

Soft rice noodle stir fried with prawn, egg, tofu, chives, bean shoots and zesty tamarind sauce

Keow Waan Gai

Authentic green curry of chicken breast and seasonal vegetables

Khao Suay

Steamed Thai Jasmine rice

Roti

Pan fried roti bread

Dessert

Ice cream

Coffee and Tea

Golden Lotus (\$45 per person, minimum 2 guests)

Entrees

Miang Hoy

Pan fried scallops on fresh betel leaves with ginger, red onion, lime, lemongrass, chilli, cashew nut and signature sauce of tamarind, roasted coconut and dry shrimp

Pla Goong

Seared prawns with lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, fish sauce, roasted chilli paste & fried shallot

Lon Moo

Mince pork cooked in coconut milk and peanut served with pan fried roti bread, cucumber and carrot

Mains

Kaeng Ped Bet Yang

Roasted duck slices in succulent red curry with pineapple, cherry tomato, capsicum, eggplant and Thai basil

Panang

The perfect integration of Thai style thick curry and tender lamb with sweet potato, pumpkin, capsicum and bamboo shoot

Gai Hong Tae

Lightly battered chicken wok tossed in roasted chilli paste with cashew nuts, spring onion, onion and broccoli

Pad Talay

Prawns and Rockling fillets wok tossed with mango, pears, red chilli paste, spring onion and Thai basil

Khao Suay

Steamed Thai Jasmine rice

Roti

Pan fried roti bread

Dessert

Kanom Crepe

Thai style soft crepe rolls with sweet pandan cream with coconut ice cream

Coffee and Tea

King (\$55 per person, minimum 4 guests)

Appetizer

Miang Kham

Thai street appetizer of Betel leaves, ginger, fresh lime, red onion, toasted coconut, chilli, cashew, dry shrimp and sauce of tamarind and palm sugar.

Entrees

Karee Puff

Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce

Lon Moo

Mince pork cooked in coconut milk and peanut served with pan fried roti bread, cucumber and carrot

Soup

Tom Yum Goong

Hot and spicy soup with prawn, oyster mushroom, lemongrass, kaffir lime leaves, galangal, roasted chilli, lime juice, coriander, and spring onion

Mains

Larb Bet Yang

Roasted duck slices in succulent red curry with pineapple, cherry tomato, capsicum, eggplant and Thai basil

Keow Waan Talay

Delicate Thai green curry with prawns, Rockling, mussels, scallops, coconut meat and Thai basil

Massaman Neua

Traditional slow cooked beef curry with potato, carrot, peanut, onion, tamarind juice and topped with fried shallot and spring onion

Ka Nah Moo Grob

Twice cooked pork belly slices stir fried with Chinese broccoli, soya sauce and chilli-garlic paste

Khao Suay

Steamed Thai Jasmine rice

Roti

Pan fried roti bread

Dessert

Volcano

Exclusive Chocolate ice cream with a shot of Bailey's, Kahlua and Frangelico

Coffee and Tea