

Banquet

Silk

Minimum 6 guests - \$37 per person

Entrée

Por Pia Puk - Golden brown spring rolls of glass noodles, cabbage and carrot. Served with chilli sauce

Karee Puff - Chicken, potato and onion in buttered pastry. Deep fried & served with chilli sauce

Lon Moo - Pork mince and peanut cooked in coconut milk and served with roti, cucumber and carrot.

Main

Keow Waan Gai - Authentic green curry of chicken breast & seasonal vegetables

Massaman Neua - Slow cooked beef curry with potato, carrot, peanut, onion, spring onion, fried shallots

Pad Thai Goong - Thai noodle stir fried with prawn, tofu, egg, chives, bean shoots and tamarind sauce

Khao Suay – Steamed Jasmine Rice

Dessert

Ice Cream

Coffee / Tea

Golden Lotus

Minimum 4 guests - \$47 per person / Minimum 2 guests - \$55 per person

Entrée

Miang Hoy - Pan fried scallops on fresh betel leaves with tamarind sauce and Thai herbs

Pla Goong - Seared prawns with fresh Thai herbs salad

Lon Moo - Pork mince and peanut cooked in coconut milk and served with roti, cucumber and carrot.

Main

Massaman Neua - Slow cooked beef curry with potato, carrot, peanut, onion, spring onion, fried shallots

Kaeng Ped Bet Yang - Roasted duck slices in red curry with pineapple, cherry tomato and vegetables

Gai Hong Tae - Lightly battered chicken wok tossed in roasted chilli paste, cashew nuts and vegetables

Talay Pad Char – Prawns and Calamari wok tossed with vegetables, chilli, peppercorn and wild ginger

Khao Suay – Steamed Jasmine Rice

Roti – Pan fried Roti bread

Dessert

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

Coffee / Tea

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Minimum 4 guests - \$57 per person

Entrée

Miang Hoy - Pan fried scallops on fresh betel leaves with tamarind sauce and Thai herbs

Lon Moo - Pork mince and peanut cooked in coconut milk and served with roti, cucumber and carrot.

Karee Puff - Chicken mince, potato, onion, curry powder in buttered pastry. Deep fried and served with chilli sauce

Soup

Tom Yum Goong – Thai hot and spicy soup with prawn, mushroom, coriander, and spring onion

Main

Ka Nah Moo Grob - Twice cooked pork belly slices stir fried with Chinese broccoli, chilli and garlic

Larb Bet Yang - Roasted duck Thai salad with Thai herbs toasted rice powder and zesty lime dressing

Panang - Thai thick curry with lamb sweet potato, pumpkin, capsicum, Thai basil and bamboo shoot

Keow Waan Talay - Delicate Thai green curry with prawns, Rockling, mussels, scallops and coconut

Khao Suay – Steamed Jasmine Rice

Roti – Pan fried Roti bread

Dessert

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

Coffee / Tea

Please notify our staff for special dietary requirement

Note: (v) can be prepared for vegetarian (gf) can be prepared gluten free

Samane Thai Restaurant – 557 Mt Alexander Road Moonee Ponds