

Chef's Selection Banquet

a selection of popular favourites across the entire menu

6 courses – 2 people or more

per head \$55

8 courses – 2 people or more

per head \$65

Appetiser

- Ma Hor – Thai Sweet Spiced Chilli Pork on Pineapple

Vegetarian Options – to swap out for appetiser

- Sweet Potato, Shitake Mushroom & Spring Onion Spring Roll

Dumplings – 1 piece per person [choose 2 options]

Nb: 2nd veg dumplings can be made available for vegetarians

- Lily Bud, Shitake, Tofu and Bamboo Shoot with Shitake XO

- Ox Tail and Shichimi Pepper with Oxtail and Sarsparilla Jus

- Pork, Cabbage and Garlic Chive with Sichuan Pepper Soy

- Scallop, Prawn and Goji Berry with Black Vinegar Dressing

- Chicken, Prawn and Sweet Corn Wontons with Sweet, Salted Plum

Share Dishes – 1 piece per person [6 course]

- Crispy Cambodian Chicken Wings with Sriracha Honey

- Tempura Rockling in Lettuce Cup with Thai Basil, Pickled Green Nahm Jim and Vietnamese Herb Salad

Additional Share Dishes – 1 piece per person [8 course]

- Thai Red Curry, Ling and Salmon Fish Cakes with Nahm Jim Kai – 3pcs

- Crispy Five Spice Pork Belly with Chilli Caramel, Apple and Radish Salad

Vegetarian Options – to swap out for share dishes

- Roasted Shitake Mushroom and Tempe with White Miso Glaze
- Mixed Mushroom Salad with Kohlrabi, Bitter Melon, Coriander, Edamame and Black Vinegar Dressing
- Stir Fried Eggplant with Bean Shoots, Chilli, Negi, Roasted Cashew Nuts and Sichuan Pepper Soy

Mains – 1 main piece per 2 pax + Steamed Jasmine Rice [ie: 16 pax would receive 8 mains]

- Garlic Panko Chicken with Asian Greens and Chilli and Ginger
- Thai Green Curry Chicken Loin with Roasted Eggplant, Bamboo Shoot and Green Beans
- Massaman Beef Curry with Jackfruit, Potato, Peas and Peanuts
- Burmese Style Lamb, Braised with Lemongrass, Turmeric, Clove and Tomato served with Pickled Carrot and Cucumber
- Thai Style Atlantic Salmon, Braised with Lemongrass, Turmeric, Tamarind, Gai Lan and Tomato

Vegetarian Mains

- Crispy Tofu with Asian Vegetables and Chinese Yellow Bean Paste
- Thai Yellow Curry Vegetables, Steamed in Banana Leaf with Nashi Pear, Coconut and Cabbage Salad
- Thai Green Curry Tempe, with Roasted Eggplant, Bamboo Shoot and Green Beans

Dessert – 4 scoops per 4 pax

Sorbet Taster – selection of house made sorbets to share

[4 scoops per 4pax]