

Banquet



Entrée one piece per person

- Spring Roll
- Fish Cake
- Curry Puff
- Satay Beef or Chicken

Main course

- **The Great Barrier** 

Mixed seafood deliciously flavoured with lemon juice, fish sauce, red onions, shallots, fresh coriander, chilli, chilli jam, mint, cherry tomatoes, and the sensation of garlic.

- **Green Curry with Pork** (gf) 

The firm favourite green curry paste cooked in coconut milk with sumptuous flavour of bamboo shoots, capsicums, Thai eggplants, green beans and basil.

- **Mixed Vegetable**

Stir fried mixed vegetables in oyster sauce.

- **Chilli Jam Chicken with Cashew Nuts**

Slightly battered chicken stir fried in chef special chilli jam sauce accompanied with cashew nuts, dry chilli, shallots and onions.

- **Hot Summer Night with Beef** 

Stir fried with freshly chopped garlic and chilli, green beans, capsicums, onions, baby corn, mushrooms combined with refreshing and anise-like aroma of Thai basil.

+ Steamed Jasmine Rice

Entrée and main courses can be substituted.

Prices subject to variation.