

Banquet No. 1 \$40.00 per person (4 +)

MIXED ENTREE: fish cake-wonton-curry puff-spring roll-pork toast.

MAIN COURSES:

- *C3- Panang Curry finely sliced beef cooked in coconut milk, pineapple and Panang curry paste.*
- *D5 - Sweet and Sour Pork with fresh seasonal vegetables.*
- *D2 - Chicken and Cashew Nuts with seasonal vegetables.*
- *K1 - Pad Thai -traditional Thai fried noodles with shrimps.*

Served with Thai Jasmine Rice.

Dessert: Ice-Cream Sundae with Chocolate

Banquet No. 2 \$49.00 per person (4 +)

MIXED ENTREE: fish cake-curry puff-wonton-spring roll-pork toast.

SOUP: Tom Yum Gai with mushrooms and Thai herbs.

MAIN COURSES:

- *C2 - Red Thai Curry with Beef cooked in coconut milk and vegetables.*
- *D7 - Pad Kra prow Stir Fried holy basil and fresh seasonal vegetables with pork.*
- *D9 - Pud Mun Hoi Chicken and oyster sauce with fresh seasonal vegetables.*
- *F2 - Goong Pud Mel Muang Prawns and cashew nuts with fresh seasonal vegetables.*

Served with Thai Jasmine Rice.

Dessert: Ice-Cream Sundae with Chocolate

Banquet no. 3 \$55.00 per person (4 +)

MIXED ENTREE: Fish cake-curry puff-wonton-spring roll-pork toast.

SOUP: Tom Yum Goong Spicy Prawns Soup with Thai herbs, mushrooms, lemongrass and chilli.

MAIN COURSES:

- *C4- Masamun Curry Chicken cooked in coconut milk, peanuts potatoes.*
- *D9 - Pad Nam Mun-Hoi- Stir Fried Duck with oyster sauce and vegetables.*
- *D2 - Chicken & cashewnut*
- *F4 - Goong pud kra prow.*

Served with Thai Jasmine Rice.

Dessert: Ice-Cream Sundae with Chocolate