


 **FUNCTION MENU**
 **THEATRE MENU**
 **ALA CARTE MENU**

Function Menu

Banquets Menu (A)

\$32.80 per person (minimum 6 people) (Prices include GST)

Mixed Entrée

A mixed of fish cakes, satay chicken, spring roll, curry puff

(Choice of Beef, pork, chicken)

Beef or Lamb Massamun

A rich and aroma curry from the south of Thailand cooked with coconut milk, toasted peanut, bay leaves, potato, carrot and tamarind

Pumpkin stir- fried

Chef recipe of stir- fried Thai young pumpkin with meat, egg, shallots and sweet basil leaves

Seafood combination

Stir- fried a mixed of seafood king prawns, squid, fish fillet, mussel capsicum onions, shallot, spring onion, shallot, with chili jam intasty sauce

Pad Thai

Famous Thai noodle stir fried with egg, meat, been sprout, tofu and seasonal vegetable

Seamed jasmine rice

House Dessert

Tea & espresso coffee

BYO. Charge \$8.00 per bottle (wine only)

Banquets Menu (B)

\$32.80 per person (minimum 6 people) (Prices include GST)

Mixed Entrée

A mixed of fish cakes, satay chicken, spring roll, curry puff

(Choice of Beef, pork, chicken)

Green or Red Curry

Medium hot home made curry paste cooked with coconut milk, bamboo shoot, Thai baby eggplants, green been and sweet basil leaves

Seafood combination

Stir- fried a mixed of seafood king prawns, squid, fish fillet, mussel capsicum, onions, shallot, spring onion, shallot, with chili jam tasty sauce

Pad Satay

Chef recipe of stir- fried beef with capsicums, onions, carrots and turmeric powder, peanut butter

Pad Thai (Also Available vegetarian)

Famous Thai noodle stir fried with egg, meat, been sprout, tofu and seasonal vegetable

Seamed jasmine rice

House Dessert

Tea & espresso coffee

BYO. Charged \$8.00 per bottle (wine only)

Banquets Menu (A)

\$39.80 per person (minimum 6 people) (Prices include GST)

Mixed Entrée

A mixed of fish cakes, satay chicken, spring roll, curry puff

Tom yum goong (served on small soup bow)

Most famous of Thai tasty soup with king prawns cutlets, mushroom, galanga root, kaffir lime leaves, lemon grass, squeezed lemon juice and a touch of chili past

(Choice of Beef, pork, chicken)

Green or Red Curry

Medium hot home made curry paste cooked with meat, coconut milk, bamboo shoot, Thai baby eggplants, green been and sweet basil leaves

Fish of The Day's

Deep fried whole snapper topped with special chef's recipes three flavor sauce

Pumpkin stir- fried

Chef recipe of stir- fried Thai young pumpkin with meat, egg, shallots and sweet basil leaves

Pad Thai

Famous Thai noodle stir fried with egg, meat, been sprout, tofu and seasonal vegetable

Seamed jasmine rice

House Dessert

Tea & espresso coffee

BYO. Charged \$8.00 per bottle (wine only)

Banquets Menu (B)

\$39.80 per person (minimum 6 people) (Prices include GST)

Mixed Entrée

A mixed of fish cakes, satay chicken, spring roll, curry puff

Tom Kha Gai (served on small soup bow)

famous of Thai tasty soup with coconut milk mushroom, galanga root, kaffir lime leaves, lemon grass, squeezed lemon juice and a touch of chili oil

(Choice of Beef, pork, chicken)

Beef or Lamb Massamun

A rich and aroma curry from the south of Thailand cooked with coconut milk, toasted peanut, bay leaves, potato, carrot and tamarind

Fish of The Day's

Deep fried whole snapper topped with special chef's recipes three flavor sauce

Basil stir- fried

A medium hot stir- fried meat with fresh garlic, chili, green been, carrot, bamboo shoot and fresh basil leaves

Pad Thai (or vegetarian)

Famous Thai noodle stir fried with egg, meat, been sprout, tofu and seasonal vegetable

Seamed jasmine rice

House Dessert

Tea & espresso coffee

BYO. Charged \$8.00 per bottle (wine only)