

Banquet Set Menu (for minimum of 2 persons per set)

MENU A @ \$30 per person

Chicken Satay
Vegetarian Spring Rolls
Beef Rendang
Butter Chicken
Lamb Saag
Rice

MENU B @ \$32 per person

Tempura Battered Calamari Rings
Mini Thai Fish Patties
Tandoori Chicken
Beef Rendang
Thai Green Chicken
Lamb Curry
Rice

with a choice of
1 dessert from the selection below OR Coffee/Tea

Selection of desserts for Set Menu:

Sago Gula Melaka
Mango Ice Cream
Mud Cake (\$1.50 extra for scoop of Vanilla Ice Cream)

Soups and Starters

Creamy Mushroom Soup 6.8
Lentil Soup 6.8
Lamb & Lentil Soup 7.8
Gado Gado (for 2) 10.0
Vegetarian Curry Puffs (2 pcs) 6.8
Vegetarian Spring Rolls (2 pcs) 5.8
Meat Balls (5 pcs) 6.8
Mini Thai Fish Patties (4 pcs) 6.8
Garlic Prawns 12.0
Salt & Pepper Calamari In Tempura Batter 7.8
Spicy Chicken Wings 7.8
Malaysian Satay Chicken (3 sticks) 8.8

One bill per table. BYO corkage \$2.80 per person. Prices inclusive of GST.

Main Fare



HAWKERS /BAZAAR STYLE MEALS

Char Keow Teow 17.5

(wok fried rice noodles tossed with prawns, egg and fish ball)

Mee Goreng 17.5

(wok fried Hokkien yellow noodles tossed with prawns, fish ball and bean sprouts)

Nasi Goreng 17.5

(Malaysian fried rice cooked with chicken, prawns, fish ball and mixed vegetables)

Nasi Goreng Pattaya 17.5

(Fried Rice with chicken and veggies in a Omelette Parcel)

Laksa 17.5

(yellow Hokkien noodles with prawns, fish ball and tofu in a creamy coconut broth infused with lemon grass and galangal)

Special Roti Platter 20.0

(2 pcs of roti served with 1 choice of lamb, beef or chicken curry + dhal and relishes)



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Main Fare



BEEF DISHES

Beef Curry 17.0

(Malaysian style curry in a light tomato based sauce)

Beef Rendang 17.0

(coconut beef)

Devil Beef 17.0

(cubes of beef cooked in thick tomato and mustard sauce)

LAMB DISHES

Lamb Curry 18.0

(Malaysian style curry in a light tomato based sauce)

Spinach Lamb 18.0

(Lamb cooked with Spinach puree)

Devil Lamb 18.0

(cubes of lamb cooked in thick tomato and mustard sauce)

CHICKEN DISHES

Chicken Rendang 17.0

(coconut chicken)

Butter Chicken 17.0

Satay Chicken Curry 17.0

Spinach Chicken 17.0

(chicken cooked in spinach puree)

Thai Green Chicken 17.0

Cashew Chicken 17.0

(chicken stir fried with cashews and capsicum)



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Main Fare



SEAFOOD

South Indian Fish Curry 18.5

Garlic Prawns 21.0

Malibu Prawns 21.0

(prawns cooked in a rich sauce of onions, creamy coconut and lemon grass)

Chilli Prawns 21.0

(prawns cooked in a rich sweet tomato and chilli sauce)

NASI BERIYANI

Aromatic herb rice cooked with a sprinkling of sultanas and cashews with a choice of one of the following :

Lamb, Beef or Chicken 18.5

Prawns 23.0

Our Nasi Beriyani is served with mango chutney and cucumber raita

SIDE DISHES

Rice (per serve) 3.0

Coconut Rice (per serve) 4.0

Yellow Herb Rice (for 2) 6.8

Roti 3.3

Garlic Roti 4.3

Salad (small) 4.8

(large) 7.8

Mixed Pickle 3.0

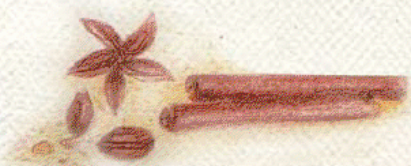
Mango Chutney 3.0

Raita 4.8

Pappadums 4.0

(served with mango chutney and raita)

Anchovies Sambal 4.8



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Vegetarian

Vegan

Veggie Char Keow Teow 15.8
(fried rice noodles)
Veggie Nasi Goreng 15.8
(fried rice)
Veggie Mee Goreng 15.8
(fried yellow noodles)
Veggie Laksa 15.8
Veggie Beriyani 17.5
Cumin Potato 15.0
Mushroom, Peas and Potato Curry 17.0
Mushroom & Potato Cooked In Spinach
Puree 17.0
Thai Green Veggie Curry 15.8
Dhal (lentils) 12.0



To avoid confusion – could the customer
please emphasize to the staff member who is
taking the order that you are ordering from
the VEGAN menu. Thank you.

STARTERS:

Lentil Soup 6.8
Vegetarian Spring Rolls 5.8
Vegetarian Curry Puffs 6.8
Gado Gado (no egg) 10.0

MAINS:

Cumin Potatoes 15.0
Mushroom, Peas And Potato Curry 17.0
Dhal (lentil) 12.0
Mushroom And Potato Cooked In
Spinach Puree 17.0
Thai Green Veggie Curry 15.8
Veggie Beryani (herb rice) 19.9
Veggie Nasi Goreng (fried rice) 16.8
Veggie Mee Goreng 16.8
(fried yellow noodles)
Veggie Char Keow Teow 15.8
(fried rice noodles)
Veggie Laksa 16.8
Rice 3.0
Roti 3.3
Garlic Roti 4.3
Papadums With Chutney 4.0
Mango Chutney 3.0

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Desserts

- Sago Gula Melaka 6.0
(pearl sago topped with coconut cream and palm
sugar caramel)
Mud Cake with Vanilla Ice Cream 8.8
Homemade Mango Ice Cream 6.8
Homemade Strawberry Ice Cream 6.8
Banana Split 7.8
Fried Banana Fritters With
Ice Cream 8.8



Beverages

COLD

- Soft Drinks (per glass)
Coke, Diet Coke, Fanta, Lemon Squash.
Lemonade 3.5
Lemon Lime Bitters 4.0
Bundaberg Ginger Beer 4.5
Bundaberg Peachy 4.5
Juice (coconut or apple or Mango and
orange) 4.5
Lassi (yogurt thick shake)
Mango or Strawberry 5.0
Bowl of Ice .50

HOT

- Short Black 3.5
Long Black 3.5
Flat White 3.5
Cappuccino 3.5
Latte 3.8
Mochacino 4.5
Hot Chocolate 4.0
Tea 3.5

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