



\$39 VEGETARIAN BANQUET

STARTER



Poppadoms & Mango Chutney (v)

Vietnamese Summer Rolls (v)

vegetables & glass noodles in rice paper

Vegetable Curry Puffs

Malaysian vegetable pastries with ginger & garlic

SIDES



Poppadoms

Naan

Jasmine Rice

MAIN



Sichuan Clay Pot (v)

zucchini, broccoli, eggplant, green beans, peppers, fresh chilli & tofu, wok fried in a Toban Djan Chilli bean sauce

Broccoli & Tofu Stir Fry (v)

black bean, light soy & chilli

Singapore Noodles (v)

wok fried rice noodles with broccoli, red & green peppers, carrot, courgette & green beans

South Indian Dhal (v)

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala

Upgrade

include sweet treats, Chocolate Caramel Slice & Ginger Crunch for \$5pp

(v) – vegan

Sorry, no substitutions



*Minimum of 8 people. Price shown is per person.
Other dietary requirements can be catered for with prior notice.*