



\$50 BANQUET MENU

STARTER



Prawn Crackers

Thai Gulf Jumbo Prawns

Combo Platter

Crispy Chicken Wings

Peppered Squid

Vietnamese Summer Rolls

Tandoori Chicken

Vegetable Curry Puffs

SIDES



Poppadoms

Naan

Garlic Naan

Jasmine Rice

Roti

MAIN



South Indian Dhal (v)

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

Maharajah Lamb Curry

slow cooked diced lamb in a rich gravy with kasoori methi, cumin, bay leaves and cardamom

Thai Beef Salad

cucumber, coriander and carrot straw, with a fresh and zingy lime & chilli dressing

Sour Orange Fish Curry

fresh fish simmered in a tangy orange sauce of tamarind, Siamese ginger, palm sugar & red chillis

Thai Yellow Chicken

yellow curry with kaffir lime, lemongrass & galangal

Duck & Pineapple Curry

house roasted duck, eggplant & fresh pineapple in a red curry of lemongrass, kaffir lime & birds eye chilli

You like Spicy?

add our famous Firecracker Chicken to the table for \$28

DESSERT



Chocolate Truffles



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