



Option 1

SET MENU \$55.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Tod Man Pla

Deep fried fish and prawn fishcake served with sweet chilli sauce, cucumber, eschallot and crushed roasted cashew nut

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Main

Moo Gob Pik Pao

Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli

Massaman Curry Nua

Rich, aromatic curry of slow cooked beef with eschallot and potato

Gai Pad Khing

Stir fried chicken breast with shiitake mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste

Ped Gob Pad Bai Kapow

Stir fried roast duck with chilli, Thai holy basil topped with crispy holy basil

Pad Pak

Stir fried Chinese brocolli with garlic, chilli, shiitaki mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table



Option 2

SET MENU \$55.00 PER GUEST
MINIMUM FOUR GUESTS
Must be ordered at least one day in advance

Entrée

Ho Mok

Steamed Phuket style basa fish curry with betel leaves wrapped in banana leaf

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Main

Ped Yum Ma Muang [SEASONAL]

Crispy roast duck served with green mango salad, garlic, chilli, kaffir lime leaf, eschallot, lemon grass, coriander and crushed roasted cashew nut

Massaman Curry Nua

Rich, aromatic curry of slow cooked beef with eschallot and potato

Pla Rard Prik

Deep fried basa fillet, with Spicelam chilli sauce sweet sour salty and topped with crispy Thai basil

Gaeng Keow Waan Gai

Green curry of chicken breast fillet with apple eggplant, pea eggplant, kaffir lime leaf, red chilli and Thai basil

Pad Pak

Stir fried Chinese brocolli with garlic, chilli, shiitaki mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table



Option 3

SET MENU \$55.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Tod Man Pla

Deep fried fish and prawn fishcake served with sweet chilli sauce, cucumber, eschallot and crushed roasted cashew nut

Bour Tod

Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander

Main

Moo Gob Pik Pao

Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli

Choo Chee Pla

Deep fried basa fillet with thick choo chee curry and kaffir lime leaf

Goong Ma Kham

King prawns with tamarind sauce served on a bed of Chinese broccoli

Gai Pad Khing

Stir fried chicken breast with shiitake mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste

Pad Pak

Stir fried Chinese broccoli with garlic, chilli, shiitaki mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table



Vegetarian Option

VEGETARIAN SET MENU \$55.00 PER GUEST

Entrée

Curry Puffs

Crispy curry puffs filled with spiced yellow mung bean paste

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Main

Pad Ped Tao Hu

Soft beancurd stir fried with Phuket style curry paste, long red chilli, kaffir lime leaf and betel leaf

Tao Hu Pad Khing

Stir fried soft beancurd with shiitaki mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste

Yum Hua Plee Vegetarian

Shredded banana flower salad with roasted coconut, shallots, coriander, chilli and nam plik pao dressing served with deep fried banana flower

Prik Khing Jay

Stir fried crispy bean curd, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf

Pad Pak

Stir fried Chinese brocolli with garlic, chilli, shiitaki mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table



Option 4

SET MENU \$65.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Bour Tod

Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Main

Moo Gob Pik Pao

Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli

Massaman Curry Nua

Rich, aromatic curry of slow cooked beef with eschallot and potato

Salmon Rard Nam Pla

Deep fried steamed salmon fillet with premium blend fish sauce, served with green mango salad, coriander, eschallot and crushed cashew nut

Yum Gai

Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nut

Gaeng Ped Yang

Roast duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.

Pad Pak

Stir fried Chinese brocolli with garlic, chilli, shiitaki mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table



Option 5

SET MENU \$65.00 PER GUEST
MINIMUM FOUR GUESTS

Entrée

Pa Tud Lom

Deep fried king prawn wrapped in spring roll pastry and served with sweet chilli sauce

Khao Kreab Pak Mor

Steamed mini rice paper parcels on endive lettuce filled with shiitake mushroom and bean curd with soy and vinegar sauce

Main

Choo Chee Pla

Deep fried basa fillet with thick choo chee curry and kaffir lime leaf

Gaeng Ped Yang

Roasted duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil

Yum Gai

Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nut

Gai Pad Khing

Stir fried chicken breast with shiitake mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste

Goong Ma Kham

King prawns with tamarind sauce served on a bed of Chinese broccoli

Pad Pak

Stir fried Chinese broccoli with garlic, chilli, shiitake mushroom and oyster sauce

Dessert

Khao Naew Dum

Warm black sticky rice with Thai coconut custard and coconut ice cream

Beverage

Drinks from our beverage menu charged per table