

Traditional Thai Set Menu

A minimum of 4 people is required for set menu

Appetizers

Thai Canape's

Thai Canape's with a minced Prawn spread, sesame seed and a hint of coriander served with a Thai plum sauce.

Secret Thai Angel Wings

Chicken wings stuffed with Chicken mince, vermicelli, carrots, coriander served with sweet chilli sauce.

Spring Rolls

Mini home-made spring rolls, Thai style served with sweet chilli sauce.

Tod Mun Pla

Thai fish cake served with sweet chilli sauce.

Soups

Tom Yam Gai

A tasty spicy / sour Thai soup with Chicken breast, tomatoes, mushrooms, onions, lemongrass and coriander.

Mains

Goong Pad Num Prik Pow

Stir-fried Prawns, Thai style with soya beans and chilli paste, vegetables and cashew nuts.

Yellow Curry Chicken

Mild yellow curry Chicken with coconut cream, chunky potatoes, carrots, peas and onion.

Chicken Pad Thai

Fried Thai style noodles with chicken and crushed peanuts

Pad Pak Had Hom (seasonal)

Stir-fried baby bok choy with shiitake mushrooms and oyster sauce.

Steamed Rice

Thai Jasmine 5 Star steamed rice.

Dessert

Fresh Seasonal Fruit Platter

\$42 per person (from 1 July 2019)
(children are \$3 per year, up to 12 years)

- **PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.**
 - **Vegetarian options available*

1 payment per group booking

Cancellation of booking policy – We require 48hrs notification of cancellation for full refund of deposit paid

Deposit – For bookings of 10 people or more, we require a deposit of 10% and one payment for the group on the night, less deposit paid.