



Shared Thai Meal

Entrées:

Curry puff – vegetarian *Vegan*

Potato, sweet potato, onion, garlic pepper, coriander & seasonings in house-made puff pastry

Satay chicken skewer with satay peanut sauce

Marinated chicken tenderloin, grilled & served with house-made satay peanut sauce

Corn fritter – *Vegan*

Sweet corn & shredded coconut in batter, served with Thai plum sauce

Duck gyoza

Roasted duck, spring onion in gyoza pastry, shallow-fried & served with plum sauce

Mushroom gyoza *Vegan & Vegetarian*

Shitake mushroom, carrot, cabbage, spring onion, ginger in vegan gyoza pastry, shallow-fried & served with soy, vinegar, sesame oil & chili oil

Mains:

Massaman beef or Lamb shank with roti bread

Slow cooked beef (or lamb shank) with potato, carrot & onion in massaman curry sauce served with crispy shallot, cashew nut and roti bread (mild)

Mixed vegetable curry for vegan & vegetarian option

Chicken with cashew nut stir-fry

Lightly crumbed chicken thigh and deep fried, tossed in sauce with carrot, red capsicum, onion, water chestnut, spring onion, crispy dried chilli (just for garnishes)

Seafood Tom Yum

Thai spicy & sour soup with prawn, calamari, scallop, fish together with mushroom, baby corn, carrot, tomato, shallot, onion, kefir lime leave, lemon grass, galangal, chili oil, coriander

Pad Thai with tofu

Thin rice noodle with tofu, beansprout, garlic chive & egg in vegetarian pad Thai sauce, served with prawn on the side (for non-vegetarian option), crush peanut and lemon

Soft Tofu & mixed vegetables sweet & sour *Vegan*

Shallow-fried soft tofu with snow pea, carrot, button mushroom, pineapple, cucumber, celery, red capsicum & tomato, tossed in sweet & sour sauce

Vegan fried rice

Rice with diced onion, carrot, red capsicum, spring onion and coriander, tossed in soy-based sauce

Steamed jasmine rice

Dessert:

Sweet sticky rice and mango, with mango coulis & coconut sauce *Vegan*