

# Banquet Menu A

## Starters

### *Assortments Hot Platter*

Chicken Satay, Crispy Duck Spring Rolls, Sweet corn Cake, Spare-Ribs

## Second Course

### *Hot & Sour Chicken Soup*

Spicy chicken soup flavors with lemon grass and Thai herbs

## Main Course

### *Chicken Green Curry*

Chicken green curry made with coconut milk, fresh green chili, eggplants, aubergines and sweet basil

### *Rib-Eye Beef with Black pepper*

Flash stir-fried Rib-eye beef with Black Pepper Sauce served sizzling

### *Seasonal Vegetables*

Flash stir-fried mixed vegetables with fresh garlic sauce

## Extra Dish for Three People

### *Sweet & Sour Pork*

Flash stir-fried fillet of pork with vegetables in sweet and sour sauce

## Extra Dish for Four People

### *Duck with Tamarind Sauce*

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

## Extra Dish for Five or More

### *Tiger Prawn Nam Prik Prao*

Stir-fried Tiger prawn with Thai chili jam, fresh chili and sweet basil.

## Accompaniments

### *Jasmine Rice*

## Dessert

### *Dessert of the day*

*£25.00 Per Person*

Minimum for 2 persons.

At the time of booking for party a non-refundable deposit of £10.00 per person is required.  
For parties of eight or more an optional 10% staff gratuity will be added.

### **A Gourmet's Guide to Thai Cuisine**

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavors. You will appreciate the flavor and taste more, if you select a few amounts at a time.

**Note: Please call in to confirm with Mr. Pornthep on 0161 928 6686 Mob: 0795 877 6454**

# Banquet Menu B

## Starters

### *Assortments Hot Platter*

Chicken Satay, Crispy duck Spring Rolls, Sweet corn cake, Spare-Ribs

## Second Course

### *Tom Yum Koong*

World famous hot and sour prawns soup, enriched with Thai herbs and lemongrass

## Main Course

### *Red Curry with Chicken*

Chicken red curry made with coconut milk, fresh green chili, eggplants, aubergines and sweet basil

### *Duck with Tamarind Sauce*

Fillet of tender crispy roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chili

### *Seasonal Vegetables*

Flash stir-fried mixed vegetables with fresh garlic sauce

## Extra Dish for Three People

### *Tiger prawn & Scallops*

Tiger prawns and scallops Flash, stir-fried over flamed wok with fresh green asparagus and Chinese mushroom in black pepper sauce

## Extra Dish for Four People

### *Pla Nueng Se-Eew*

Whole sea bass boneless steamed with Soya sauce in flavors of ginger

## Extra Dish for Five or More

### *Weeping Tiger*

Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

## Accompaniments

### *Jasmine Rice*

## Dessert

### *Dessert of the day*

*£35.00 Per Person*

Minimum for 2 persons.

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# Banquet Menu C

## Starters

### *Assortments Hot Platter*

Chicken Satay, Crispy duck Spring Rolls, Sweet corn cake, Spare-Ribs

## Second Course

### *Spicy Pacific Seafood Salad*

A spicy seafood salad of scallops, mussels, squids, fish and prawns with onion, spring onions, celery, vegetables tossed with limejuice, garlic and a chilli dressing.

## Main Course

### *Pla Nueng Ma Nao*

Whole Sea Bass boneless steamed with crushed chili, garlic and limejuice.

### *Weeping Tiger*

Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce

### *Seasonal Vegetables*

Flash stir-fried mixed vegetables with fresh garlic sauce

## Extra Dish for Three People

### *Choo Chee Duck*

Crispy tender half Roast duck, Slices served with creamy red curry sauce in Flavor of creamy coconut milk

## Extra Dish for Four People

### *Lamb Fillet in black pepper Sauce*

A lighter, more delicate taste of the Orient, Flash Stir-fried lamb fillet with Black Pepper Sauce

## Extra Dish for Five or More

### *Moon Soon Lobster Tail*

Fresh live Lobster Flash Stir-fried over flamed wok with Aromatic white wine sauce with Spring onion, Chinese Mushroom, Garlic and fresh young ginger

## Accompaniments

### *Jasmine Rice*

## Dessert

### *Dessert of the day*

*£40.00 Per Person*

Minimum for 2 persons.

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# Vegetarian Set Menu

## Veggies Starters

### *Veggies Selections*

Mixed vegetables tempura, Sweet corn pancakes, vegetables spring rolls and  
Served with sweet chili dip and Wasabi in Soya sauce

## Soup

### *Mushroom Soup (Tom Kha Hed)*

Mushroom soup flavored with lemongrass, galangal, coriander, chili, lime leaves and  
Coconut milk

## Main Course

### *Red Curry with veggies chicken*

Red curry with veggies chicken made with coconut milk, fresh green chili, eggplants,  
aubergines and sweet basil

### *Sweet and Sour with veggies chicken*

Flash stir-fried veggies chicken with tofu, pineapple, onions and peppers in  
Sweet and sour sauce

### *Seasonal Vegetables*

Flash stir-fried mixed vegetables with fresh garlic sauce

## Extra Dish for Three People

### *Tofo With Black Bean Sauce*

Flash stir-fried Crispy Tofo With Garlic, Green Bean, in Black Bean Sauce

## Extra Dish for Four People

### *Hot & Spicy Aubergines*

Flash stir-fried Aubergines and chilli peppers over the flaming wok with  
Oriental spicy sauce, yellow soy bean paste, and sweet basil.

## Extra Dish for Five or More

### *Mixed Vegetables with Cashew Nuts*

Flash stir-fried over flamed wok Mixed vegetables and Cashew Nuts with dried chili, spring  
onion, red and green peppers in soy sauces.

## Accompaniments

### *Jasmine Rice*

## Dessert

### *Dessert of the day*

*£25.00 Per Person*

**Minimum for 2 persons.**

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