

ROYAL THAI BANQUET TASTING MENU

The following menu is a balance of textures, flavours and aromas.
Our menu changes regularly due to market availability and produce quality.

ENTREES

WATERMELON SALAD ^{GF}

Watermelon, ground salmon with fried shallots, roasted galangal powder & Huon river trout caviar

YUM TAWAI PRAWN ^{GF}

A royal Thai dish of prawn, seablite, asparagus, star fruit, sesame seed in a Thai herbal sauce

ROASTED DUCK WITH RICE CRACKER

Duck, curry paste & sawtooth coriander served on in-house made rice crackers



MAINS

STEAMED BARRAMUNDI

Barramundi fillet 'w' fennel, lemongrass, pickled Thai hog plum, mint & fresh lime juice

SATOR PAD GOONG

Stir fried king prawns, ground pork neck, Thai cluster beans & shrimp paste

SALT & PEPPER DUCK ^{GF}

Roast duck, rubbed with sea salt, lemon myrtle, mountain pepper awash in citrusy juices

Or

PHUKET STYLE MOO HONG SLOW COOKED PORK

Sticky five spice lacquered pork leg

STIR FRIED MIXED MUSHROOMS, GOURD & CHINESE BROCCOLI ^{V. GF}

Mushrooms, gourd & Chinese broccoli with tamarind & galangal relish

JASMINE RICE



DESSERT OF THE DAY

\$120 / person - minimum 4 people or more

Please advise the kitchen of any dietary restrictions. Shell fish, pork and nuts can be found in some of our dishes.
We cannot guarantee our food will be totally allergen free, due to traces of the ingredients being found in our kitchen.

On weekends we are required by law to pay significant loadings to our staff.
To help ameliorate some of this high cost, our prices will be increased by 10% surcharge on Sundays

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Credit cards incur a 1.3% surcharge. Please note all items are subject to a 15% surcharge on Public Holidays.