



WOW KAPOW MENU

Special 4 Course Banquet Style Menu ~ \$99pp

On Arrival

A Glass of Yarra Valley Sparkling

+

Smoked Trout Betel Leaf

Smoked trout, caramelised coconut, papaya, coriander, shallots, chilli & Yarra Valley salmon caviar

Entree

Thai Scallop Ceviche

w/ coconut cream, chilli, lime, pomelo, kaffir lime, coriander & shallots (gf)

Larb Ped

Spicy duck salad w/ roasted rice, mint, shallots, coriander, cucumber, lettuce, spring onion & lime (gf)

Lime and Pepper Marinate BBQ Quail

w/ bean sprout, lychee, spring onion, Thai basil & fried shallots (gf)

Main

Haw Mok

Steamed Morten Bay bug red curry w/ wombok, wild ginger, Thai basil, egg, shallots & chilli (gf)

Char grilled MS 7+ Wagyu Beef Crying Tiger Salad

w/ cucumber, shallots, cherry tomatoes, Thai basil, chilli, mustard greens, lemongrass, garlic, chilli, fresh herbs & nam jim jaew (gf)

Dessert

Banana & White Chocolate Spring Rolls

Served with a Nutella dipping sauc

gf - gluten free