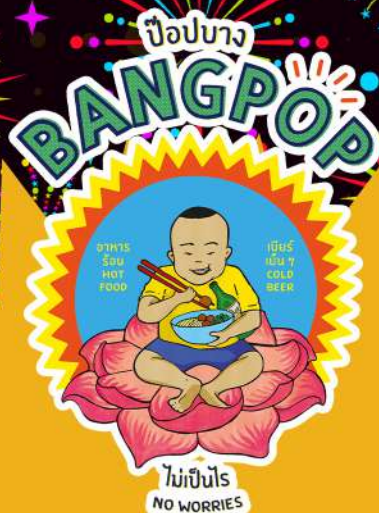




NYE 2025

**ENJOY OUR FULL MENU
FOR GROUPS UNDER 8***

*Awesome sharing banquets for friends!
For groups of 8 or more, enjoy our Bling Bling
or Wow Kapow sharing menus!*



**NO SET MENU,
NO WORRIES!**

31 DEC, 8PM – 1AM

BOOKINGS FROM 8PM

NO SEATING TIMES, STAY UNTIL 1AM!

*New Year's Eve sharing banquets required for groups of 8+

BANGPOP.COM.AU @BANGPOPMELB #BANGPOPMELB

Select this menu
at checkout!!

BLING BLING



Sharing Banquet

\$85pp

*Optional upgrade for all tables (minimum of 2 people. One in all in).
This or our Wow Kapow Banquet must be selected for groups +8.*

Sharing Entrées

ข้าวเกรียบทอด - **RICE CRACKERS**

Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam

VE

GF

ทอดมันข้าวโพด - **TOD MAN KHAO POD**

Thai style corn fritters w/ nam jim gai dipping sauce

VE

GF

ปลาหมึกทอด - **FLASH FRIED THAI SQUID**

With tom yum spice & nam jim talay dipping sauce GF

GF

Sharing Mains (served w/ jasmine rice)

แกงมัสมั่นเนื้อ - **BEEF CHEEK MASSAMAN CURRY**

A rich & earthy curry w/ slow-cooked beef cheek, roasted new potatoes, shallots, peanuts, fresh chilli & Thai eggplant

GF

ผัดซีเมากุ้ง - **DRUNKEN PRAWNS**

Stir-fried prawns w/ snow peas, king mushrooms, krachai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce

GF

ผัดคะน้าหมูกรอบ - **GAJ LAN & PORK BELLY**

Slow-roasted pork belly w/ gai lan, garlic, chilli, crispy shallots & oyster sauce

GF

Add Green Chicken Curry + \$8pp | Add Panang Lamb Shank Curry + \$9pp | Add Gaeng Som + \$9pp

Individual Dessert

สวริค์ชั้น7 - **SAWAN CHAN 7**

Layered mango mousse, coconut & kaffir panna cotta, passion fruit curd, lime cream, hibiscus raspberry compote & vanilla tuile

GFO



We can tailor this menu for various dietary requirements.

Please see the dish substitutions for vegan, vegetarian and gluten free guests on the last page
Please notify us at time of purchase of any dietary alterations required.

Select this menu
at checkout!!

WOW KAPOW

A GLASS OF YARRA
VALLEY SPARKLING
ON ARRIVAL

Sharing Banquet

\$110pp

Optional upgrade for all tables (minimum of 2 people. One in, all in).
This or our Bling Bling Banquet must be selected for groups +8

Sharing Entrées

หอยนางรมสด - FRESH AUSTRALIAN OYSTERS

Freshly Shucked Pacific Oysters (2) w/ spring onion, crispy shallots & nam jim talay

GF

เมี่ยงเนื้อ - MIANG KHAM NEUA

Build your own leaf-wrapped flavour bomb! - marinated premium wagyu beef, green chilli, spring onion, lime, lychee, coriander, pickled papaya, dried coconut & nam jim jaew

GF

ลาบกุ้ง - LARB GOONG

Skull Island prawns w/ coriander, toasted rice, spring onion, shallot, chilli, lime, lettuce & fish sauce

GF

ซี่โครงไก่ผัดพริกแกง - SEE KRONG GAI PAD PRIK GAENG

Stir-fried chicken ribs w/ red curry, green peppercorns, lime leaf, Thai basil & peanuts

GF

Sharing Mains (served w/ jasmine rice)

หมูย่าง - KOR MOO YANG

Grilled pork neck, cucumber, snow pea tendrils, spring onion, Thai herbs & nam jim jaew

GF

สลัดเป็ดย่าง - ROASTED DUCK SALAD

Twice-cooked master stock duck and lychee salad w/ cucumber, shallot, mint coriander, Thai basil, lemongrass & chilli jam

GF

ปลากระพงตัวเล็กทั้งตัว - WHOLE BABY BARRAMUNDI

Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad

GF

ข้าวผัดเส้นป๊อดกุ้ง - PRAWN AND PINEAPPLE FRIED RICE

w/ jasmine rice, egg, baby corn, cherry tomatoes, spring onion, cucumber, egg net & nam jim gai

GF

ผัดผักบุ้งไฟแดง - PAD PAK BUNG FAI DAENG

Stir-fried Asian greens with garlic, chilli, oyster sauce, soy and fish sauce

Individual Dessert

ข้าวเหนียวมะม่วง - MANGO STICKY RICE

Fresh mango, coconut jelly, black and white sticky rice, mango sorbet and sweetened condensed milk

V

GFO



Due to the special nature of this menu we apologise
however we cannot facilitate for dietary alterations.



NEW YEAR'S EVE BLING BLING MENU

DIETARY SUBSTITUTIONS

VEGAN & VEGETARIAN GUESTS:

One (1) of each of the following meals for every four (4) vegan or vegetarian guests part thereof will be made vegan to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.*

- Flash Fried Squid for Yum Khao Tod*
- Beef Curry for Red Vegan Curry*
- Drunken Prawns for Northern Thai Vegan Larb*
- Gai Lan & Pork Belly for Vegan Pad Thai*
- Sawan Chan 7 for Vegan Street Sorbets*

HALAL GUESTS:

One (1) of the The Gai Lan and Pork Belly dishes per every four (4) halal guests or part thereof will be substituted for a Red Vegan Curry* to share for the table our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.**

GLUTEN FREE GUESTS:

We will arrange the gluten free option for the Sawan Chan 7 for each gluten free guest.

****See our menu for details on these replacement dishes.**

Please notify us at time of purchase of any dietary alterations required.