

NO SET MENU, NO WORRIES!

25 DEC, 11AM - 5PM

BOOKINGS AVAILABLE FROM 11AM - 3PM

*Christmas sharing banquets required for groups of 8+

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Select this menu at checkout!!



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

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

ทอดมันข้าวโพด - TOD MAN KHAO POD



Thai style corn fritters w/ nam jim gai dipping sauce

ปลาหมึกทอด - **FLASH FRIED THAI SQUID** w/ tom yum spice & nam jim talay dipping sauce 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

ผัดขึ้เมากัง - DRUNKEN PRAWNS



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

ผัดคะน้ำหมูกรอบ - GAI LAN & PORK BELLY



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

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

Individual Dessert

สวรรค์ชั้น7 - SAWAN CHAN 7



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













Select this menu at checkout!!



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

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

ลาบกัง - LARB GOONG

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

ซี่โครงไก่ผัดพริกแกง - SEE KRONG GAI PAD PRIK GAENG

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

Sharing Mains (served w/ jasmine rice)

อหมูย่าง - KOR MOO YANG

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

สลัดเป็ดย่าง - ROASTED DUCK SALAD

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

ปลากะพงตัวเล็กทั้งตัว - WHOLE BABY BARRAMUNDI

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

ข้าวผัดสับปะรดกัง - PRAWN AND PINEAPPLE FRIED RICE

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

ผัดผักบังไฟแดง - 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





GF

GF

GF

GF

GF

GF

GF













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



PRE-ORDER ONE (OR MORE!) OF OUR EXCLUSIVE CHRISTMAS DAY SPECIALS

Pre-order Menu is available by pre-arrangement only

\$39 แกงเผ็ดเปิดแดง - THAI RED DUCK CURRY

Rich, earthy red curry of slow-braised duck Maryland with lychees, snake beans, cherry tomatoes, toasted coconut, Thai basil & coconut cream

ยำหอยเชลล์ - THAI SCALLOP CEVICHE Fresh scallops with coconut cream, chilli, lime, pomelo, kaffir lime, coriander & shallots

\$189

กุ้งลือบสเตอร์ผัดขึ้นมา - **WHOLE WA ROCK LOBSTER PAD KEE MAO** Snow peas, king mushrooms, kra chai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce, served on stir-fried Thai egg noodles











\$38

GF



CHRISTMAS 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.