

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 KONG 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

ข้าวผัดเส้นประดู่ - 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.