



PRE-THEATRE BANQUET 65 PER PERSON

SMALL

DRAGON FRUIT BETEL LEAF

dragon fruit, black glutinous rice, nori roasted almonds, pickled ginger (veg, gf, df)

PRAWN TOAST

green talay mayonnaise, herb salad (nf, sy, sf)

MEKHONG BRAISED LAMB RIBS

coriander, chilli (nf, sy, df)

LARGER

YOUR CHOICE OF CURRY FOR THE TABLE

GREEN CHICKEN CURRY

dutch carrot, kipfler potato, Thai basil (nf, df, gf)

OR

YELLOW TOFU CURRY

eggplant, sweet potato taro crisps, pickled onion (v, df, gf, nf)

SICHUAN CHICKEN STIR FRY

capsicum, spring onions, sesame (sy, sf, nf)

SIDES

STEAMED JASMINE RICE

ROTI

peanut satay sauce (v, df, sy)

ADD ON \$5PP

KINGFISH CEVICHE

avocado and watermelon salsa, black sesame cracker, green talay dressing (df, gf, sf)

ADD ON \$10PP

SUCCULENT PORK BELLY

viet slaw, caramel, red vinegar (nf, df, gf, sy)

ADD ON \$8PP

MINI GOLDEN G

vanilla and salted caramel semifreddo, hazelnut cocoa nibs, caramel mousse (veg, contains gelatine)