

# SAAN BANQUET MENU SELECTION FORM

## 1ST COURSE - PICK 2 ITEMS

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Salted tofu on perilla leaf w peanuts, toasted coconut & palm sugar dressing (M) (V)	
Spicy grilled beef on perilla leaf w fresh lemongrass, cucumber, crispy shallots & chilli lime dressing(MH)	
Twice cooked taro rolls w tofu skin, water chestnut & sweet plum dipping sauce (M) (V)	
Ground Pork & Shrimp w tamarind peanut sauce on Thai prawn crackers (M)	add \$2 pp

## 2ND COURSE

PICK ONE OF THE FOLLOWING NOODLE DISHES	PICK 1 ITEM
Wok Seared Chicken Thigh w flat rice noodles, egg, butterhead & house sriracha sauce (M)	
Tiger Prawn Pad Thai w egg noodles, bean sprouts, fried egg and peanuts (M)	
PICK ONE OF THE FOLLOWING ENTREES	PICK 1 ITEM
Wok Seared Squid w celery, cucumber, herbs, peanuts & dried shrimp w pickled chilli dressing (MH)	
Deep Fried Marinated Tofu w carrot, daikon, peanuts, mint & chilli flakes (M) (V)	
Crispy Soft Shell Crab w pickled crab & coconut sauce, dill & coriander (M)	add \$4 pp

## 3RD COURSE

**THIS COURSE COMES WITH JASMINE / STICKY RICE & GREEN PAPAYA SALAD (Thai Som Tum)**

PICK THREE OF THE FOLLOWING MAIN DISHES	PICK 3 ITEMS
Deep Fried Whole Fish Wraps w fresh ginger, lemongrass, lime, cashew nuts & perilla (M)	add \$10 pp
Duck Breast Larb w cucumber, mint, kaffir lime & toasted rice powder (H)	add \$5 pp
Mussaman Curry w Hawkes Bay Lamb Shoulder, kumara, peanuts, pickled baby onions & curry leaves (M)	add \$4 pp
Crispy Roast Pork Belly w caramelised soy, chilli, tamarind & watercress (MH)	add \$3 pp
Braised beef neck & coconut curry w egg noodles, pickled mustard greens & lime (M)	
Turmeric & Honey Chicken Thigh w pickled red onion, fresh herbs and Nahm Jim sauce (M)	
Silken Tofu & Peanut Sauce with Asian greens (M) (V)	
Vegetable mussaman curry w jackfruit, lottus root, baby onions, red kumara & curry leaves (M) (V)	

## DESSERT COURSE - PICK 1 ITEM

Thai Tea Crème Brulee	
Warm turmeric sticky rice pudding, caramelised pineapple, coconut jelly, cashews, coconut sauce (V)	
Thai Fried Banana Fritters w salted coconut cream, palm caramel & young coconut	