

Saan Banquet Menu \$55

1st Course – Pick 2 items

- Salted tofu on perilla leaf w peanuts, toasted coconut & palm sugar dressing (V, M)
- Cured beef on perilla leaf w peanuts, toasted coconut, herbs & tamarind chilli jam (M)
- Roasted eggplant, chilli & mushroom dip w crispy tofu curd & fresh cucumber (V, M)
- Caramelised pulled pork on Thai prawn cracker w chilli oil & sesame (M) add \$2pp
- Raw Salmon fillet w lemongrass, mint, fried shallot & soy chilli dressing (H) add \$2pp

2nd Course

Pick 1 item

- Stir fried beef w flat rice noodles, egg, kailaan & oyster sauce (M)
 - Wok-seared chicken thigh w flat rice noodles, egg, butterhead lettuce & house sriracha sauce (M)
 - Tiger prawn cutlets w egg noodles, bamboo shoots, bok choy & Thai basil (MH)
- #### Pick 1 item
- Wok-seared squid w celery, Lebanese cucumber, herbs, peanuts & fried shrimp w pickled chilli dressing (MH)
 - Deep-fried marinated tofu w carrot, daikon, peanuts, mint & chilli flakes (V)
 - Market fish in banana leaf w lesser galangal & Thai herbs (M)
 - Crispy soft-shell crab w pickled crab & coconut sauce, dill, coriander (M) add \$4 pp

3rd course

This course comes w jasmine / sticky rice, seasonal vegetables & green papaya salad (MH)

Pick 3 items

- Deep fried whole fish wraps w fresh ginger, lemongrass, lime, cashews & perilla (M) add \$10pp
- Roast duck breast on vegetable curry w bamboo hearts, roast eggplant & acacia leaf (H) add 6pp
- Mussaman curry w Hawkes Bay lamb shoulder, kumara, peanuts, pickled baby onions & curry leaves (M) add 5pp
- Stir-fried roast pork belly w Asian greens, shiitake mushrooms & oyster sauce (MH) add \$5pp
- Twice cooked beef cheeks w spicy pickled chilli & sweet & sour tamarind sauce (M)
- Silken tofu & peanut sauce w Asian greens (V)
- Lemongrass chicken in a clay pot w chicken liver, wong bok, straw mushrooms & fresh dill (H)
- Turmeric & honey chicken thigh w pickled red onion, fresh herbs & nahm jim sauce (M)

Dessert Course – Pick 1 item

Thai tea crème brulee

- Wild sticky rice pudding w caramelised pineapple, young coconut, palm seeds, cashew nuts & coconut sauce
- Warm sago pudding w taro, young coconut & smoked coconut milk
- Thai fried banana fritters w salted coconut cream, palm sugar caramel & young coconut (contains gluten)