

# SAAN BANQUET MENU SELECTION FORM

## 1ST COURSE - PICK 2 ITEMS

**THIS COURSE IS SERVED WITH HOUSE PICKLES**

	PICK 2 ITEMS
Salted tofu on perilla leaf w peanuts, toasted coconut & palm sugar dressing (V,M)	
Spicy grilled beef on perilla leaf w fresh lemongrass, cucumber, crispy shallots & chilli lime dressing(MH)	
Roasted eggplant, chilli & mushroom dip w crispy tofu curd & fresh cucumber	
Caramelised pulled pork on Thai prawn cracker w chilli oil & sesame	add \$2 pp
Raw salmon fillet w lemongrass, mint, fried shallots & soy chilli dressing	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	
Tiger Prawn Pad Thai w egg noodles, bean sprouts, fried egg and peanuts	

**PICK ONE OF THE FOLLOWING ENTREES**

PICK 1 ITEM

Wok Seared Squid w celery, cucumber, herbs, peanuts & dried shrimp w pickled chilli dressing	
Deep Fried Marinated Tofu w carrot, daikon, peanuts, mint & chilli flakes	
Spicy beef rump skewers w coriander & spicy jaew sauce	
Crispy Soft Shell Crab w pickled crab & coconut sauce, dill & coriander	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	add \$10 pp	
Roast Duck Breast on a cassia leaf curry w pickled eggplant & kaffir lime	add \$6 pp	
Mussaman Curry w Hawkes Bay Lamb Shoulder, kumara, peanuts, pickled baby onions & curry leaves	add \$5 pp	
Stir Fried Roast Pork Belly w Asian greens, shiitake mushrooms & oyster sauce	add \$5 pp	
Twice Cooked Beef Cheeks w spicy pickled chilli & sweet and sour tamarind sauce		
Silken Tofu & Peanut Sauce with Asian greens		
Turmeric & Honey Chicken Thigh w pickled red onion, fresh herbs and Nahm Jim sauce		

## DESSERT COURSE - PICK 1 ITEM

Thai Tea Crème Brulee	
Wild Sticky Rice Pudding w caramelised pineapple, young coconut, palm seeds, cashews & coconut sauce	
Warm Sago Pudding w taro cubes, coconut meat & smoked coconut milk	
Thai Fried Banana Fritters w salted coconut cream, palm caramel & young coconut	