

NEW YEAR'S EVE

31st December 2024

Adult \$85pp | Child \$42.50pp 3 courses sharing style

ENTRÉE (CHOICE OF 2 DISHES)

CRISPY PRAWN TILE

Three Sister Minced Prawn on Toast, Apple Pickle Relish

KING FISH CEVICHE

Kaffir lime leaf, pomelo, finger lime, salmon roe, puff rice, herbs salad

MIANG KAM CRISPY FISH FLOSS

Chilli, Green Mango, Coconut, Shallots

HOMEMADE BUTTERFLY PEA FLOWER DUMPLING (V)

Sweet Corn, Potato, Carrot, Sweet Tangy Soy Chilli Sauce

CHARCOAL GRILLED CHICKEN SKEWER

Radish Pickle, Sriracha Dipping Sauce

SIDES

ROTI BREAD

FRESHLY SHUCKED AUSTRALIAN OYSTER	ea 7
CHARCOAL GRILLED PRAWN SKEWER Ajad pickles, Sriracha Dipping Sauce	ea 8.5
SPICES CHICKEN WINGS Thai dipping sauce	19
PAD THAI NOODLES	
eggs, tofu, beansprout Chicken Prawns	27 29
FRIED RICE Thai jasmine rice, crab, eggs, spring oni	37

MAIN (CHOICE OF 3 DISHES)

served with rice

PAD PAK BOONG FAI DANG

Stir-fry Morning Glory with Crispy Pork, Chilli, Oyster Sauce

TIGER PRAWN PAD MED MAMUANG

Stir-fry Prawn, Cashew Nut, Nam Prik Paw

BEEF BRISKET CHILLI BASIL ON WOK

Stir-fry Beef Brisket, Chilli, Garlic, Basil, Green Beans

GREEN CURRY WITH PRAWNS AND VEGETABLES

French Beans, Bamboo, Baby Corn, Fried Tofu, Apple Eggplan

SEASONAL SPICY FRUIT SALAD

Fresh Strawberry, Pomelo, Pomegranate, Grapes, Chilli, Snake Beans, Heirloom Tomatoes

GRILLED SALMON SALAD

Puff Rice Crackers, Mixed Herbs, Scud Chilli Lime Dressing

DESSERT

TRIO THAI DESSERT PLATE

Mini Coconut-rice Pancake Kai Hong Mung Bean Foy Thong Sticky Rice

9.5