

Christmas Banquet Menu



Singha Banquet

entree

trumpet mushrooms topped with ground pork, prawn and thai spice warmed with coconut cream

chicken lohbak flavoured with chinese five spice and wrapped in bean curd skin

slipper lobster salad tossed with spring onion, cashew nut and finished with chopped lemongrass

crispy potato and corn cake laced with sultanas and nuts shallow fried in ghee

main course

thai crispy whole fish served with our signature three flavoured sauce

sambal prawns (*imported*) cooked with ground cumin, turmeric, chilli and tomato

chicken with green peppercorn wok tossed with thai basil, galangal and long bean

beef cheek rendang slowly cooked with coconut, lemongrass, star anise and tamarind

baby bok choy steamed and tossed with ginger, garlic and chilli

steamed jasmine rice

dessert

mango jelly sorbet

\$57.00 per guest

Rajah Banquet

entree

hanuman oysters our signature dish with vivid flavours of lemongrass, sweet basil, ginger, chilli and fresh coriander

golden cup (*krathong thong*) with chicken, carrot, sweet corn and green peas

masala fish battered with besan flour, mustard seed, kashmiri chilli and curry leaf

lamb seek kebab tandoor glazed lamb mince with onion, mint, coriander and garam masala

main course

jungle curry of whole fish with wild ginger, green peppercorn and kaffir lime leaf

tamarind prawns local prawns wok tossed with shallots and tamarind juice

hyderabadi chicken cooked in a rich sauce of tomato, roasted coriander seed, cumin and dried chilli

nonya curry of lamb delicate curry with coconut, lemongrass and fresh turmeric

red curry of pork simmered in a rich coconut and red curry sauce with thai basil

kang kong greens water spinach, stir fried with yellow soya bean, garlic and chilli

coconut jasmine rice infused with young ginger and pandan leaf.

dessert

berry mousse brownie crumble

\$67.00 per guest