

• LUNCH SET BANQUET MENU •
• \$55 PER PERSON •

Pink prosecco or beer on arrival

Ma Hor Pork

caramelised pork & prawn, pickled pumpkin

Prawn Betel Leaf

sawtooth, roasted coconut, peanuts

Crispy Pork Belly

babi kecap, ar-jard

Turmeric Curry

King prawn, chokos, betel, pickled shishitos and green mango

Steamed Jasmine rice

Crepe Cake

chocolate mousse, strawberry cream, butterscotch

• DINNER SET BANQUET MENU •

• \$79 PER PERSON •

Pink prosecco or beer on arrival

House Shucked Oyster

cashew nut green nahm jim

Ma Hor Pork

caramelised pork & prawn, pickled pumpkin

Prawn Betel Leaf

sawtooth, roasted coconut, peanuts

Ōra King Salmon Larb

mint, coriander, roasted rice, crispy wonton

Seared Duck Breast

shiitake, mushroom xo, green shallots

Turmeric Curry

King prawn, chokos, betel, pickled shishitos and green mango

Steamed Jasmine rice

Crepe Cake

chocolate mousse, strawberry cream, butter scotch

• LUNCH SET BANQUET MENU •

• \$55 PER PERSON •

(VEGETARIAN)

Pink prosecco or beer on arrival

Ma Hor Tofu

caramelised tofu, peanut, pickled pumpkin

Pomelo Betel Leaf

lemongrass, lime leaf, crispy shallot

Sticky Eggplant

asparagus, black vinegar

Red Curry

pumpkin, tofu, eggplant, Thai basil, chilli

Steamed Jasmine rice

Crepe Cake

chocolate mousse, strawberry cream, butterscotch

• DINNER SET BANQUET MENU •

• \$79 PER PERSON •

(VEGETARIAN)

Pink prosecco or beer on arrival

Ma Hor Tofu

caramelised tofu, peanut, pickled pumpkin

Pomelo Betel Leaf

lemongrass, lime leaf, crispy shallot

Crispy Enoki Mushroom

soy caramel, sticky rice, fried shallot

Steamed Silken Tofu

shiitake xo

Sticky Eggplant

asparagus, black vinegar

Red curry

pumpkin, tofu, eggplant, Thai basil, chilli

Steamed Jasmine rice

Crepe Cake

chocolate mousse, strawberry cream, butterscotch