

*Banquet menu available for whole table order only  
Minimum 8 people*

**KHAO SAN \$79 PP**

Prawn Betel Leaf - sawtooth, roasted coconut, peanuts \*

Ma Hor Pork - caramelised pork & prawn, pickled pumpkin \*

Cold Tea Smoked Scallops - sago, ponzu, grilled nori

Thai Ka-Nom Tokyo - spanner crab curry, wild scampi caviar

Seared Duck Breast - shiitake, mushroom xo, green shallots

Gang Hung Ray - wagyu beef cheek, ginger, kipfler potato, macadamia \*

Steamed Jasmine Rice \*

Taro Pudding - coconut butterscotch, honeycomb \*

**BATU BOLONG \$79 PP**  
*Vegetarian/Vegan option*

Pomelo Betel Leaf - lemongrass, lime leaf, crispy shallot \*

Ma Hor Tofu - caramelised tofu, peanut, pickled pumpkin \*

Jackfruit Milk Bun - fermented soybean, pickles

Crispy Enoki Mushroom - soy caramel, sticky rice, fried shallot °

Quinoa - cucumber, pickled baby carrot, mushroom \*

Green Curry - pumpkin, bamboo shoots, Thai eggplant, basil \*

Steamed Jasmine Rice \*

Taro Pudding - coconut butterscotch, honeycomb \*

**SUKHUMVIT SOI \$95 PP**

House Shucked Oyster - cashew nut green nahm jim \*

Prawn Betel Leaf - sawtooth, roasted coconut, peanuts \*

Thai Ka-Nom Tokyo Crepe - spanner crab curry, wild scampi caviar

Chargrilled Ōra King Salmon - pickled beets, snake bean, eggplant, balacan \*

Khao Soi Gai - free range chicken, yellow curry, chilli jam, pickled mustard green °

Crispy 'Borrowdale' Pork Belly - red nahm jim, green apple salsa \*

Gang Hung Ray - wagyu beef cheek, ginger, kipfler potato, macadamia \*

Grilled Snow Pea - corn, seasonal fruit, sesame, tamarind dressing \*

Steamed Jasmine Rice \*

Black Rice - mango, coconut crepe cake \*

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\* = Gluten free ° = Gluten free on request | Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish | 15% surcharge on public holidays, 10% surcharge on Sundays.